

AUTOMATIC WINE FILLING MACHINE, CIAO+XP



Automatic monoblock for bottling and corking or closing still wine with an aluminum stopper. Filling, corking and closing with an aluminum (monopoly) cap is easy. The device is equipped with a bottle rinsing station.

The capacity of the filling machine depends on the number of filling nozzles:

- 6 nozzles = 600 letters / 800 bottles/h (75 cl bottle)
- 8 nozzles = 800 letters / 1,100 bottles/h (75 cl bottle)
- 10 nozzles = 1,100 letters / 1,500 bottles/h (75 cl bottle)
- 12 nozzles = 1,500 liters / 1,700 Bph bottles/h (75 cl bottle)

The CIAO monoblock is, above all, a solid construction.

The structural solidity of the machine is the result of a very solid frame. All parts in contact with liquid are manufactured exclusively from AISI 304 and AISI 316 stainless steel with a high standard finish that is subject to the highest sterility and durability ratings.

Versatility

CIAO+ offers the best technology of the BORELLI group combined with exceptional simplicity. The machine is equipped with a belt conveyor, a chain and an autonomous drive with two alternative configurations: a table for collecting bottles at the outlet or a plate conveyor for connection to the labeling machine. The filling machine is equipped with an output for a wine feeding pump controlled by level probes and a mechanical speed regulator or

electronic inverter - optional.

The basic configuration of the machine allows you to avoid complicated installations.

Ease of use

Loading, filling, leveling, pre-bleeding, corking or screwing.

Everything under control.

The bottles are loaded manually directly onto the machine's conveyor belt; the bottle is picked up directly by the conveyor belt and sent to the filler carousel. Each bottle is lifted to a filling nozzle, which ensures filling in an efficient, fast and safe manner. The EVO2 valve has a self-leveling function, regardless of the filling system used. Thanks to this, the bottles come out of the filling machine perfectly filled to a specific level set by the operator. The filled bottle returns to the conveyor belt and then, within a few seconds, it is led to the ALEXA S2.0 corker, which allows corking with simple natural or plastic corks. The innovative KUV1 vacuum capping kit is also available for more efficient capping. The filled and corked bottle is taken from the machine. At this point, CIAO+ offers two alternatives: an accumulation table for collecting the filled bottles or a conveyor for transporting the bottles to the labeling machine. Both alternatives are standard and depend on the customer's choice.

Flexibility

The needs of modern marketing increasingly require the use of many bottle formats. CIAO+ was designed to better meet this important need. It supports every format used in oenology that is currently commercially available. The maximum height of the bottle reaches 410 mm, so even special bottles can be used without any problems. Besides, it can work with wine corks up to 50 mm long without replacing any part of the machine in the standard version.

Quick and simple adjustment

Changing the bottle format takes less than 5 minutes. Adjusting the height of the filler and capper as well as replacing the star wheels are very quick, do not require special skills and can be performed without the use of any tools.

GALLERY

