

SEMIAUTOMATIC CAPSULING MACHINE - THECA-SA



Semi-automatic shrink machine for aluminum caps for sparkling wines, champagne.

THECA-SA is a UNIVERSAL wine machine designed to apply the following closures:

Poly laminate and tin through the rotating head

PVC caps by shrink head

Aluminum caps for champagne, sparkling wines through pneumatic head

TECHNICAL DATA

Capacity: 600 b/h

Bottle type: glass - diameter from \varnothing 55 to 115 mm and height from 190 to 375 mm - other dimensions on request

Type of caps: champagne foils; pvc caps; poly laminate and sheet metal end caps

Air supply pressure: 6 bar
Air consumption at 6 bar: 0.2 l/sec
Main supply voltage: 400V 50Hz triphase (3PH+N+PE) - other voltages
Auxiliary power supply: 24V 50Hz
Total installed power: 0.2 kW
Shrink head power consumption: 1200W
Machine weight: 150 kg

DESCRIPTION

The THECA-SA semi-automatic capper is designed for small to medium sized wineries that require a capacity of up to 600 bottles per hour*. (*The actual production volume of a semi-automatic machine depends on the skill of the operator.)

The machine consists of a chassis with a turret with interchangeable heads selected depending on the type of applied attachments. The adjustable height of the turret allows you to change the format when changing to another bottle.

This capping machine is an effective solution for those who need to put different types of caps on glass bottles: still wine, sparkling wine, champagne, prosecco, cider, oil, vinegar, kombucha.

The machine complies with the Machinery Directive 2006/42/EC.

GALERIE

