

Automatic BottleCheckLine – Fermentation-Check

- automatically checks the quality of every champagne-bottle
- non – destructive to the bottle, crown cap
- contactless measurement of the crown cap`s deformation, which indicates the pressure inside the bottle
- automatically ejects all “poor bottles”
- fully automatic inline capability
- designed for the pressure control of complete production volumes – continuous control
- checking each bottle before disgorgement offers a 100% quality control - exclusively high-quality champagne goes on sale
- statistical evaluation of measured charges
- useable bottle-types: 0,375l /0,75l/1,5l
- rate of production: 2400 b/h
- overall length: 3000 mm
- overall width: 600 mm
- height: 1700 mm
- weight: 400 kg
- supply voltage: 230 Volts/16A fuse
2,5mm² supply cable`s profile
- compressed air supply: max. 10bar,
min. 6,5bar according ISO 8573-1:2010

