

# VINIQUIP

## INTERNATIONAL

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## DISGORGING UNIT – MODEL VEGA



Disgorging and Dosing machines, models VEGA-I, VEGA-II, VEGA-III with automatic loading and unloading.

VEGA-I: cycles of 1 bottle for productions up to 800 b/h

VEGA-II: cycles of 2 bottles for productions up to 1,200 b/h

VEGA-III: cycles of 3 bottles for productions up to 1,600 b/h

**COMBINED GROUP FOR DISGORGING “A LA VOLÉE” OR NECK FREEZING DISGORGING AND DISPENSING WITH MANUAL LOADING AND UNLOADING,** with the following features:

- Semi automatic machine with “Champenoise Method” horizontal bottle movement, designed to perform continuous disgorging, emptying, liquor dispensing and refilling in one bottle cycle.
- Its linear design allows the different operations to be carried out with the bottles open for the minimum time.
- Equipped with all the safety devices and checks necessary for trouble-free production with highly reliable dispensing and refilling.
- Possibility to do the disgorging “à la volée” (traditional method) or ice disgorging.
- Designed to work with various types of bottles (half, standard, magnum and special), with appropriate accessories.
- Machine built entirely in stainless steel.
- Direction of work, left to right

**BOTTLE POSITIONING**

- The operator loads a bottle manually in the disgorging group.
- The cycle work begins.
- The operator has to take the bottle out of the refilling group once the cycle is over.

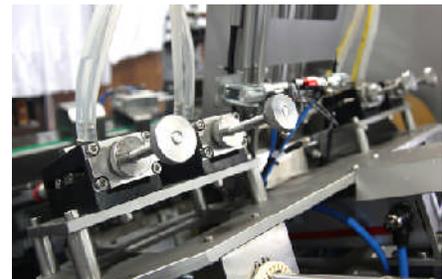
**DISGORGING UNIT**

- One pneumatic system for disgorging with manual loading.
- One crown top and plug closing and control system.
- Waste exit via a mouth located in front of the bottle.
- Possibility to choose the disgorging “à la volée” or the ice disgorging.



**EMPTYING UNIT**

- One compressed inert gas propelled emptying nozzles with the bottle held by the neck, momentarily closed and in a tilted position.
- Emptying level adjustment system.
- Circuit for collecting wine emptied out in the tank for refilling.



## LIQUOR DISPENSING UNIT

- One standard 0-6cl. dispensing device.
- Dispensing is made with the bottles tilted and momentarily closed, with the dispensing system moving to the bottle so as to keep the distance travelled by the liquor to a minimum.
- Adjustable emptying rate for the dispensing device.
- An adjustable stop allows the dispensing devices to be adjusted.
- With other dispensing systems, when the wine is agitated, when the liquor enters the bottle a reaction occurs that can raise the dispensing device pistons, allowing part of the wine and liquor to overflow, leading to the bottle not being properly sealed. Our dispensing units have gas release valves that prevent the dispensing pistons from rising, so guaranteeing the exact quantity of liqueur in each bottle. The dispensing system is patented by our firm.



## FILLING UNIT

- One refilling nozzle with the bottle held at the neck, in a tilted position and momentarily closed.
- Refilling level graduation system adjustable between 50 and 125 mm.
- Depending on the characteristics of the wine, the filling can be performed by two ways:
  - By gravity, as the upper tank is located in the highest point of the machine
  - By pressure with the help of a small pneumatic pump.
- The operator takes out the bottle manually.

## HORIZONTAL BOTTLE TRANSPORT

- The bottle conveyor device patented by our firm has a series of distinctive technical features which mean that bottles can be moved better in a horizontal direction only, avoiding agitation and bumping which can affect the contents of the bottles.

## PLC

- PLC machine control.
- Start-stop and emergency-stop pushbuttons located on the machine front control panel.
- Adjustment of time cycle.



## CLEANING

- Complete filling of the machine's top tank.
- Supply of dummy bottles for cleaning the emptying and refilling nozzles.
- Cleaning of air circuit of the liquor.
- The machine is designed to undertake a complete purge of all the circuits.

## GENERAL FEATURES

- Production up to 700 bottles per hour in accordance with the dispensed volume and wine characteristics.
- The machine is prepared to work with standard 75 cl bottles.
- Possibility to work with medium 37 cl bottles, 1.5 litre magnum bottles and special bottles (additional formats in option).
- Control panel for pressures and regulators located on the left part of the machine.
- Completely constructed from stainless steel.
- Stainless steel sheet lower enclosure.
- Electrical and control board installed on the actual machine chassis.
- Air, inert gas, liquor and water located on the machine side panel.
- Machine constructed in accordance with EC regulations.
- Equipped of 4 wheels and brakes.
- Operating height: 860 mm.
- Power supply voltage: 220 V, 50 Hz, single-phase.
- Operating supply voltage: 24 V cc.
- Compressed air feed pressure: 6 bar.
- Air consumption: 8 m<sup>3</sup>
- Approximate dimensions: 1142 x 920 x 1910 mm.
- Approximate weight: 400 Kg.

