



Tecnologia dell'imballaggio

PRODUCT CATALOGUE



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FiMER
1970

Tecnologia dell'imbottigliamento



FIMER equipment is distinguished by the reliability and accuracy put into every build. Quality is guaranteed by the use of cutting-edge solutions which, at the same time, make it possible to achieve functional and reliable systems.

Our professional expertise is backed by extensive knowledge and experience as regards applicable standards, which translates into top-quality design, manufacture and maintenance, with the application of Quality Systems in accordance with current regulations. The result is a company that operates with integrity and professionalism, where product and service reliability is paramount.



history

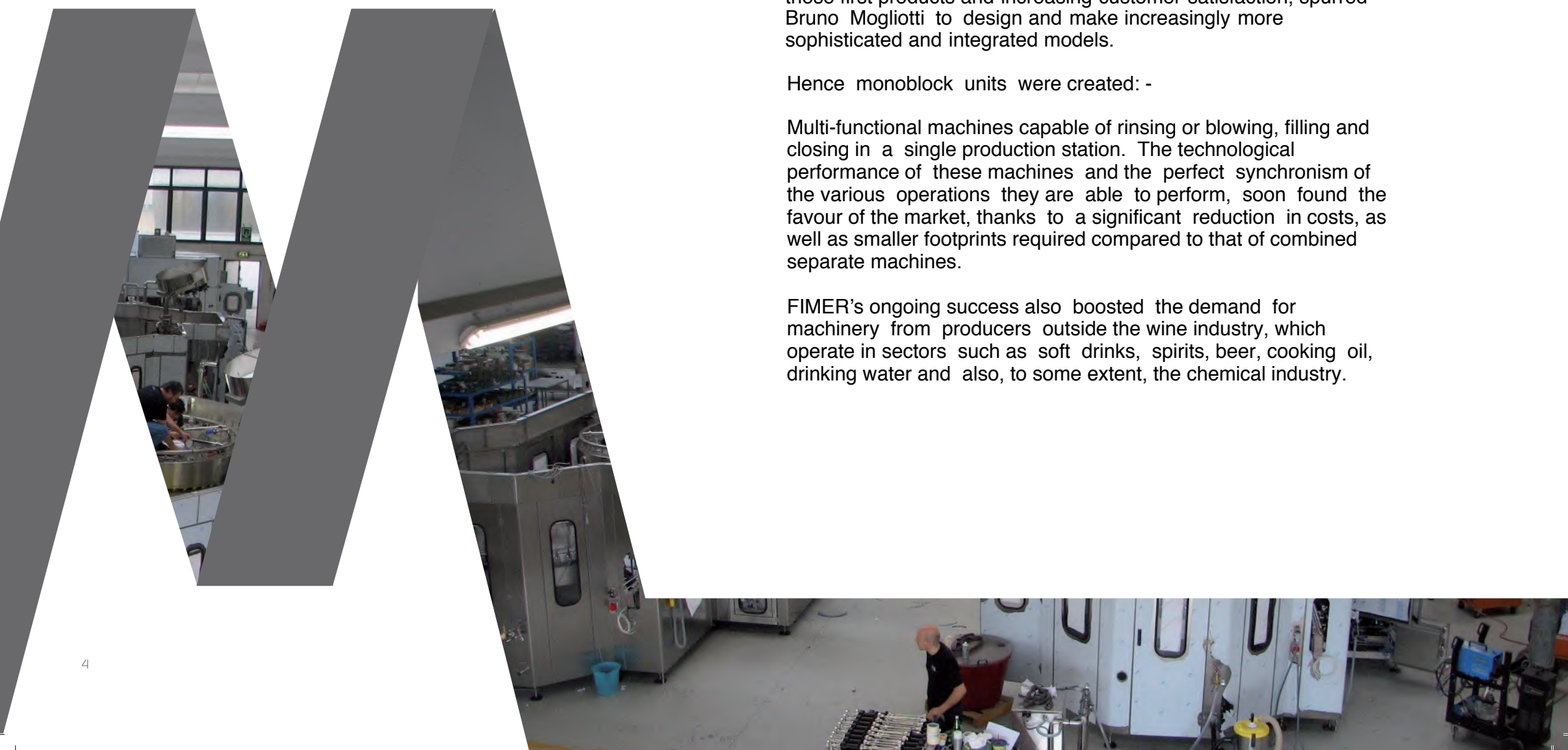
FIMER was established in 1970 in the heart of one of the oldest and best known Italian wine producing regions. The company founder, Bruno Mogliotti, initially used his experience and his innovative ideas to meet the needs of the wineries in the area, creating a series of medium-small gravity fillers, suitable for limited production requirements and of high quality.

FIMER machines immediately made a name for themselves on the market thanks to the adoption of cutting-edge technological solutions and attention to detail. The extensive market success of these first products and increasing customer satisfaction, spurred Bruno Mogliotti to design and make increasingly more sophisticated and integrated models.

Hence monoblock units were created: -

Multi-functional machines capable of rinsing or blowing, filling and closing in a single production station. The technological performance of these machines and the perfect synchronism of the various operations they are able to perform, soon found the favour of the market, thanks to a significant reduction in costs, as well as smaller footprints required compared to that of combined separate machines.

FIMER's ongoing success also boosted the demand for machinery from producers outside the wine industry, which operate in sectors such as soft drinks, spirits, beer, cooking oil, drinking water and also, to some extent, the chemical industry.





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company profile

From being a small workshop, over the years FIMER has become a leader in its field; its production facility extends over a total covered area of 9000 sqm, able to provide bottling solutions for customers in any part of the world, of which 18%-20% is for the Italian market alone.

FIMER designs and manufactures according to the needs of individual customers, using the know-how and experience acquired in many years of ongoing achievement.

The company's young and dynamic staff are always ready to experiment and optimize the latest technology in the design stage, making full use of resources in the production departments and as regards material management and installation, and using trained and qualified personnel.

FIMER staff are also dedicated to the design and manufacture of entire bottling lines able to cater to all production needs, from small to larger producers with high speed requirements. We have a strong nationwide and international sales network which continues to expand.







monoblock

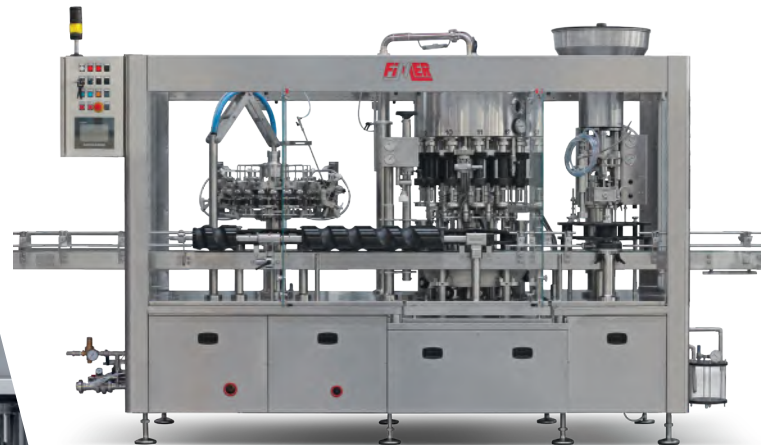


The etymology of the word monoblock immediately conveys a clear idea of what it means; a set of machines forming part of the same block. In the case of the machines made by FIMER, the term "monoblock" identifies a machine integrating the functions of rinsing, bottle filling, corking and capping of various closures.

The advantages of a monoblock system, compared to separate machines linked to each other by conveyor belts, are:

- reduction of occupied space (smaller footprint),
- personnel
- energy consumption optimization,
- perfect synchronization between the various machines functions and
- absolute efficiency.

FIMER is a flexible company attentive to the needs of the market, and makes its monoblock units with the direct collaboration of its customers, catering to all their individual needs.







rinsing machine



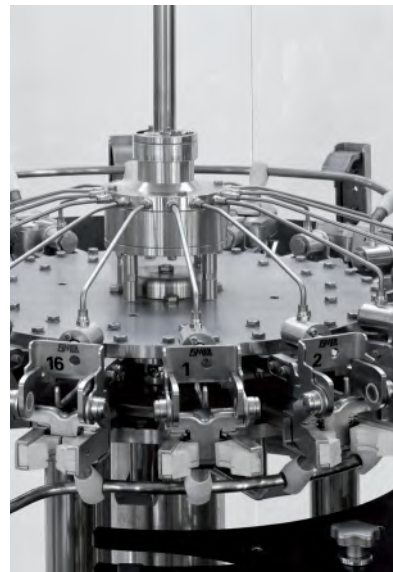
The rinsing machine is designed to clean the inside of new bottles. Its function is to remove any foreign objects or dust accidentally introduced inside the bottles.

FIMER rinsing machines are technically advanced units. Bottle inversion is by means of a variable profile cam. Each spraying station is equipped with a bottle presence control system and in case of no bottle, the jet is interrupted.

All the ducts which convey the rinsing product to the various spraying stations are made of stainless steel. A standard fitting of all the rinsing machines is the air blower which eliminates any residual drops on the bottle neck during inversion.

The grippers, which are made of stainless steel, feature rubber grip pads which can be easily changed in case of differently shaped bottle necks.

FIMER rinsing machines can feature single or double treatment, fixed nozzle or movable nozzle and can be fitted with various accessories such as a rinsing product recirculation plant, manual or automatic dummy bottles for machine sterilization and covers for the extraction of any noxious fumes which could be harmful for operators and others.







filling machine



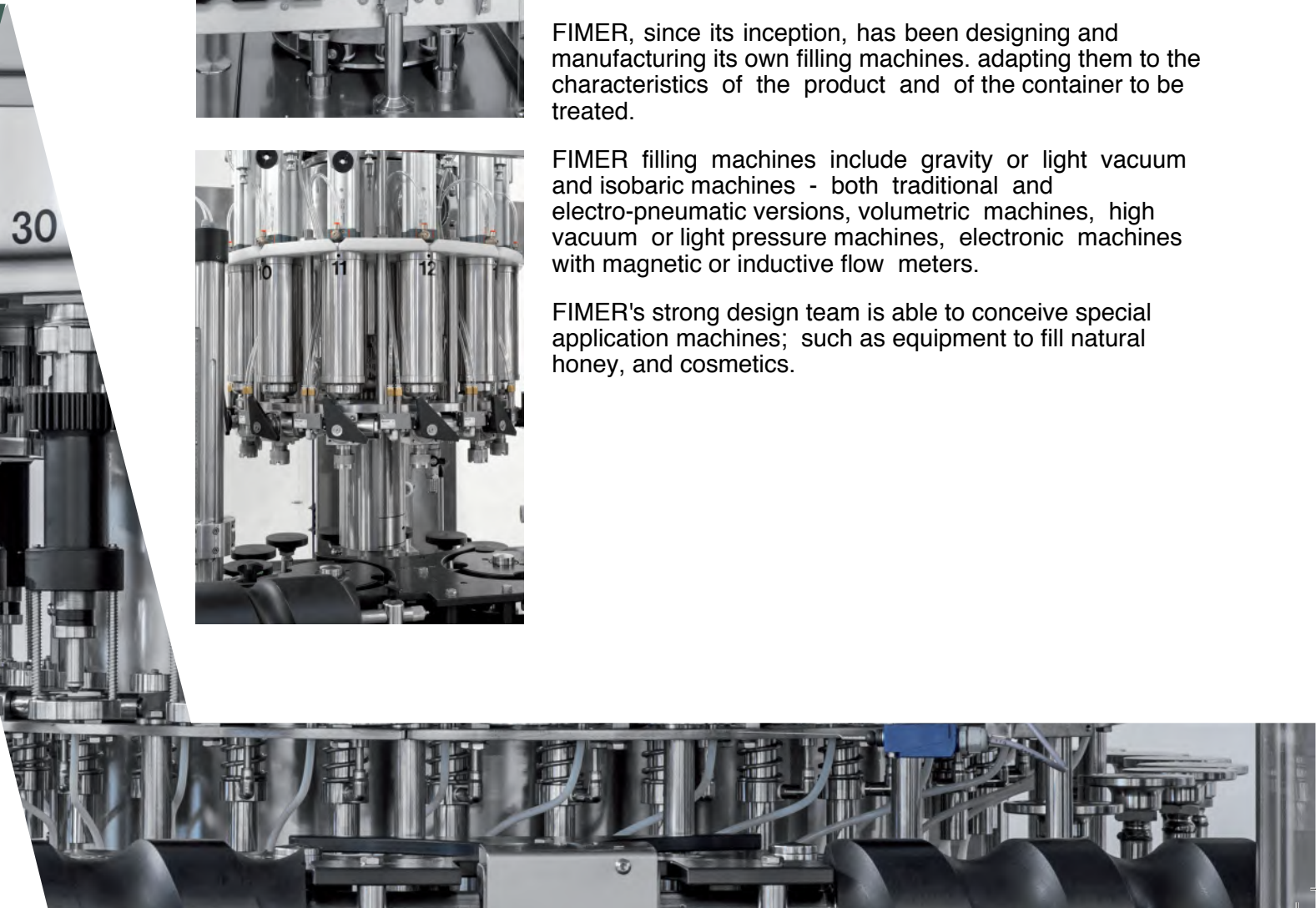
Of the entire bottling line, the most important unit is the filling machine. The filling unit is the only component that has direct contact with the finished product and therefore must be conceived, designed and built so it provides utmost reliability in terms of product guarantee. It must maintain product characteristics during the actual filling operation while being easily washable and sterilizable when in contact with products particularly sensitive to contamination.

FIMER, since its inception, has been designing and manufacturing its own filling machines, adapting them to the characteristics of the product and of the container to be treated.



FIMER filling machines include gravity or light vacuum and isobaric machines - both traditional and electro-pneumatic versions, volumetric machines, high vacuum or light pressure machines, electronic machines with magnetic or inductive flow meters.

FIMER's strong design team is able to conceive special application machines; such as equipment to fill natural honey, and cosmetics.







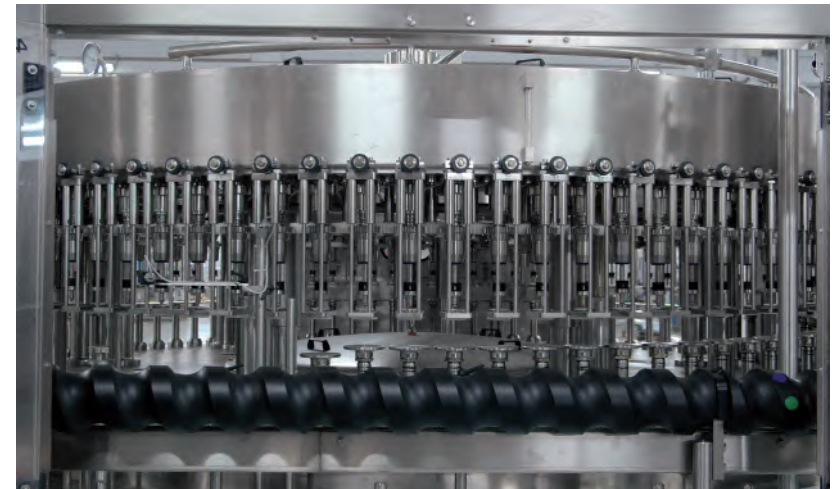
gravity filling machine

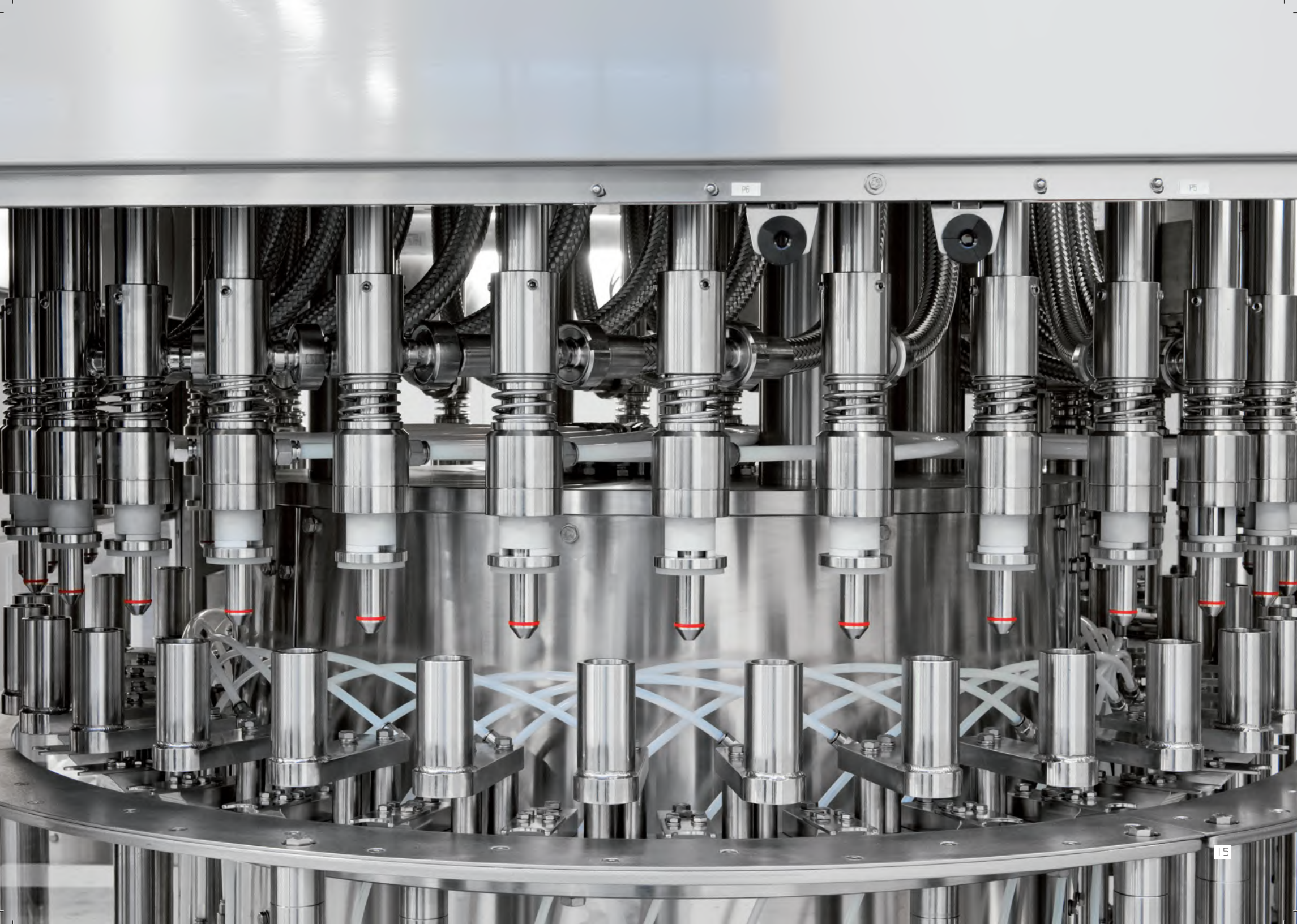


The gravity filling machine can operate by simple gravity and, if the type of container permits, also with a slight vacuum in the tank which, in some cases, helps trigger the actual filling phase.

This type of machine is suitable for still products free of gas such as water, spirits, wine, vinegar and many more.

For the gravity or slight vacuum filling machine, FIMER manufactures various types of valves, each with features that make them more appropriate for the various products and, in terms of shape and material, for the container to be used.





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high-vacuum filling machine



FIMER high-vacuum filling machines are designed specifically for particularly dense products filled into glass containers or non-collapsible materials, such as miniature PET bottles. The high-vacuum filling machine operates thanks to a pressure difference.

Atmospheric pressure in the filling machine tank, in which the product is located, and negative pressure in the bottle thanks to a vacuum pump that draws directly on the bottle's air return circuit. As a result of this pressure delta, the product contained in the tank is sucked up directly by the bottle.

Depending on the product being processed, FIMER can make high-vacuum machines with compensation trays positioned directly on the main tank of the filling machine, or outside the machine.

High-vacuum machines can be equipped with different valves, including for miniature bottles. Products such as oil, syrups, creams, sauces (dense or viscous products) are generally handled using high-vacuum machines as regular vacuum as gravity machines are unable to process these products.







isobaric filling machines



Isobaric units are able to work with all products containing CO₂ in higher or lower quantities.

Isobaric machines can also be used for products containing no CO₂ (so-called still products). Isobaric filling machines can be of the conventional mechanical type, or feature electro-pneumatic operation. The mechanical version can be equipped with filling valves of different types depending on the type of product.

The “S” valve, which is also the simplest, is used for products such as water or soft drinks and its only function is pressure equalization and final decompression.

The **PS** valve pre-expels the air contained in the bottle before the pressure compensation by means of gas counter pressure.

The more complicated but also more complete valves are the SL, PSL, DPS and DPSL where:

L stands for final levelling; these are particularly suitable for necks that are difficult to equalize with the isobaric machine, as in the case of the Bordeaux bottle

D stands for double pre-expulsion where injection between the first and the second air pre-expulsion is through an external clean gas circuit. In the mechanical version, all these operations are controlled by cams.

The electro-pneumatic version differs substantially from the mechanical version because the different operations are part of a program and controlled by a PLC with virtual cams.





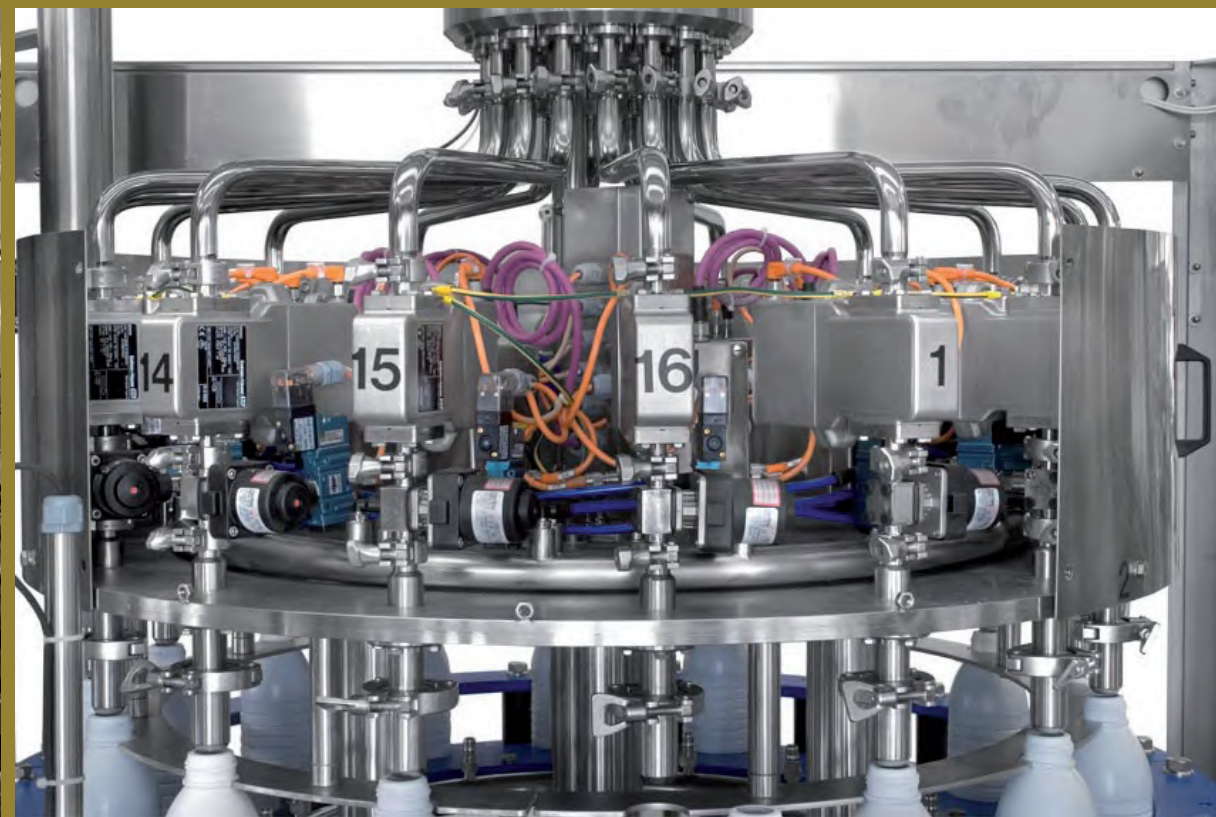
special projects



In over 40 years of business activity, FIMER has gained so much experience in the beverage filling sector in general that it is now able to design and implement specific solutions to also cater to special requirements. And thanks to a young, dynamic and flexible management and technical staff, FIMER is also able to find rational solutions for even highly complex challenges.

Undoubtedly flexibility is certainly one of FIMER's assets.







capping machines



Inside a monoblock unit, the bottle, once rinsed and filled, needs to be closed. The quality of the vessel closure is as important as actual filling. The perfect closure guarantees and preserves the quality of the contents.

FIMER is able to apply a broad range of closures ranging from natural and synthetic cork to aluminium screw caps, plastic screw caps, crown caps and all types of pressure caps for spirits and oil in general, both on glass and plastic bottles.







complete lines



Experience acquired in the field of bottling plants has also enabled FIMER to be a prime contractor for the supply of complete bottling plants.

The search for qualified suppliers for the acquisition of complementary machines always aims at achieving reliable and high-performance plants.

FIMER is also very flexible in assessing any customer preferences, recommending the most suitable alternatives and always with the aim of achieving a plant that reflects the quality requirements of the end user.





service

FIMER machines and bottling lines are monitored by the trained and dedicated team of Viniquip Technicians supported by FIMER's Skilled Mechanical Engineers.

This is not only limited to the warranty period, but also during the entire life of its machines, to ensure prompt and speedy technical assistance, either over the phone with our workshops or directly at the user's facility by Viniquip's trained technicians.

In some cases, computer assistance is also available. By means of a simple Internet link, it is possible to monitor machine conditions, anomalous operation, and create or modify programs for the use of new formats.

A good inventory of essential spare parts are kept at the Viniquip warehouse to ensure a speedy turn-around of required parts where possible.

In all cases, for greater customer peace of mind, visits, interventions and machine servicing are also recommended and can be scheduled at any time after a sale.



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fimer worldwide



FIMER is headquartered in the heart of one of the oldest and best known Italian wine-growing regions, however **FIMER** distributes its high-quality products worldwide:

United States, Canada, South America, South Africa, Europe, Eastern Europe, Russia and Asia.

The distribution, service and support for **Australia** and **New Zealand** is carried out by Viniquip.





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