

## Used Isobaric Filling Machine Bertolaso 11000 bph

<b>Machine type:</b>	Filling Machine
<b>Ref:</b>	R58
<b>Model:</b>	Suprema 48
<b>Year:</b>	1991
<b>Speed:</b>	11000 Bottles/hour
<b>Condition:</b>	In Storage
<b>Price:</b>	€ 98,000
<b>Formats:</b>	750 ml
<b>Containers:</b>	Glass
<b>Products:</b>	Spumante, Wine (Sparkling), Wine (Still)

### Technical details

No. of valves:	48	Fill type:	Isobaric
Certificate for tank testing:	Yes	Rotation:	Clockwise
Neck type:	isobaric filler	Isobaric:	Yes
Safety features:	Yes	Manuals:	Yes

### Description

#### Used isobaric filler Machine Bertolaso 11000 bph

year of the remark of isobaric filler 2021

suitable for bottling sparkling and semi-sparkling wines

entrance on the left

**completely overhauled isobaric filler in all its parts with original Bertolaso spare parts (documentable)**

bottle sizes 85, 88, 90, 112

6 sets of channels with isobaric filler to make the levels

the electrical panel of the Used Isobaric Filling Machine according to CE standards

use and maintenance manual, spare parts manual available for this isobaric filler

the production speed of isobaric filler is 9000 BPH with the sparkling wine

the production speed is 7000 BPH with spumante.

This isobaric filler is immediately available and delivered in case of purchase. We can assist the buyer in each step of the commissioning and testing operation of the Used Isobaric Filling Machine.

### **How to build one isobaric triblock:**

The isobaric filler can be connected either to an automatic rinsing machine or to one or more cappers.

We have 40 Bertolaso SBR grippers and two series of Bertolaso mushroom and satin cappers.

One has 6 heads and reaches 9.000b / h, and one has 10 heads and reaches 14.000 BPH

We can introduce all the machines in a sterile clean room with a filtration system.

You can have the performance of an isobaric triblock with a Used Isobaric Filling Machine for natural cork and mushroom.

Productivity can be from 11,000 to 14,000 BPH.

It is possible to foresee a periodic maintenance program for isobaric filler to always have excellent efficiency. This involves both having spare parts in stock and foreseeing machine stops for a week/10 days.

In case of purchase of the isobaric filler triblock, at least 9.00 meters by 2.50 meters, H 4.00 meters are required. The creation of a clean room guarantees the absence of contamination in the bottling phase.