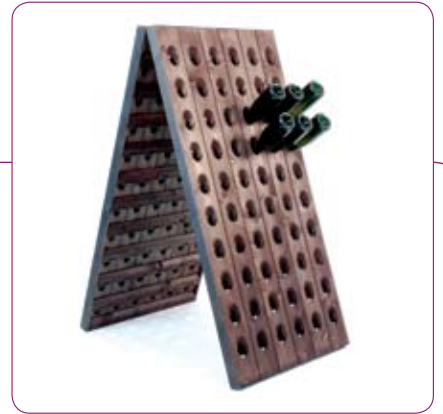


SPARKLING WINE AND CIDER PRODUCTION

We can supply a wide range of equipment for sparkling wine and cider production, as selection of which is listed below. Please ask for more detailed information.

CROWN CAPPERS - see page 45



RIDDLING/REMUAGE

We can offer either the traditional pupitres or the modern automatic riddling machines. The purpose of riddling (remuage) is to shake the yeast sediment formed during the secondary fermentation into the neck of the inverted bottle, prior to removal of the sediment plug.

Pupitres

Each pupitre holds 120 bottles. The riddling process takes from about 2 - 4 weeks.

Capacity (bottles)	Dimensions (W x H mm)	Hole depth (mm)	Weight (kg)	Stockcode
120	762 x 1524	51	30	96111

Automatic Riddling Machines

Automatic riddling machines operate with cages containing 504 bottles. The riddling time is about one week. Machines are available to take 1, 2 or 4 cages. Operation is completely automatic. Strong, hot-dipped galvanised steel construction.



Galvanised steel bottle cages collapse for compact storage and transport when empty and can be stacked five high when full. Compatible with most other makes of automatic riddling machine. Capacity 504 standard 750 ml champagne bottles.

NECK FREEZING

To facilitate the removal of the deposit of yeast settled inside the cap of the inverted bottle, the first 25mm or so of bottle is frozen by immersion in a solution of monopropylene glycol at about minus 30°C. The yeast deposit is encapsulated in a plug of ice, the bottle can then be returned to a near upright position, the cap removed and the ice and yeast discharged, leaving the contents of the bottle clear and yeast free.



Model	Capacity (bottles/h)	Dimensions (Ø x H mm)	Voltage (V)	Motor (kW)	Quantity of glycol for 50% soln (lit)	Weight (kg)	Stockcode
7 bottle	25 – 50	40 x 79	230	0.3	9	30	96510
10 bottle	50 – 100	46 x 79	230	0.8	15	40	96509
32 bottle	100 – 200	85 x 85	230	1.3	60	80	96511

Larger rotary models available on request.

SPARKLING WINE AND CIDER PRODUCTION

CROWN CAP REMOVER

Designed for the removal of champagne crown caps, lifting the edge of the cap to direct the discharge away from the operator. Stainless steel with plastic handle.

Stockcode	97208
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CHAMPAGNE CORKERS & WIRE MUZZLERS

Champagne corks start life with a cylindrical shape. The bottom third is inserted into the bottle, leaving the remaining two thirds protruding, to be compressed when the wire muzzle (cage) is applied. With time the corks take on the familiar mushroom shape. It is not usually possible to use a conventional corking machine for champagne corks.



Manual champagne crown capper with wire muzzle attachment
 For the application of 29mm champagne crown corks. This machine has a magnetic capping head into which the caps are placed before capping. Supplied with interchangeable 29mm and 26mm (beer) capping heads, with chromed steel column, heavy cast base and spring return hand lever for professional use.

Wire muzzle twisting attachment for applying muzzles to champagne bottles.

	H (mm)	Weight (kg)	Stockcode
Crown capping machine	500	9.5	97201
Champagne wire muzzle attachment			97202



Combination manual champagne corker & muzzler
 Top quality machine with 4 brass jaws, lever to compress cork and second lever to drive it into the bottle, with cork compression tool and wire twister. Capacity about 120 bottles per hour.

Monoblock combined champagne corker & wire muzzler

Semi-automatic combined corker with wire muzzler, with a capacity of up to about 500 bottles per hour.

	Capacity (bottles/h)	Weight (kg)	Stockcode
Manual	120	55	97118
Semi automatic	500	180	97122



CHAMPAGNE FOIL APPLICATOR

2 position, air operated (requires compressor) bench top model. The first position folds the capsule into four pleats and the second position smooths the capsule to the bottle and cork profile. Stainless steel case.

Air (bar)	Weight (kg)	Stockcode
4 – 5	7	97302

