

MANUAL FLOOR CORKING MACHINE

Code 17725 - STANDARD

Ideal for natural/synthetic corks, with prismatic acetal resin jaws

Materials

Metal parts: Stainless steel*/zinc-plated/harmonised/painted
 Plastic parts: Polyethylene (PE), Acetal Resin (POM), Polyamide (PA)

Corking machine dimensions

H 910 x W 450 x D 735 mm

Weight

Net: 9.8 kg

Type of caps:

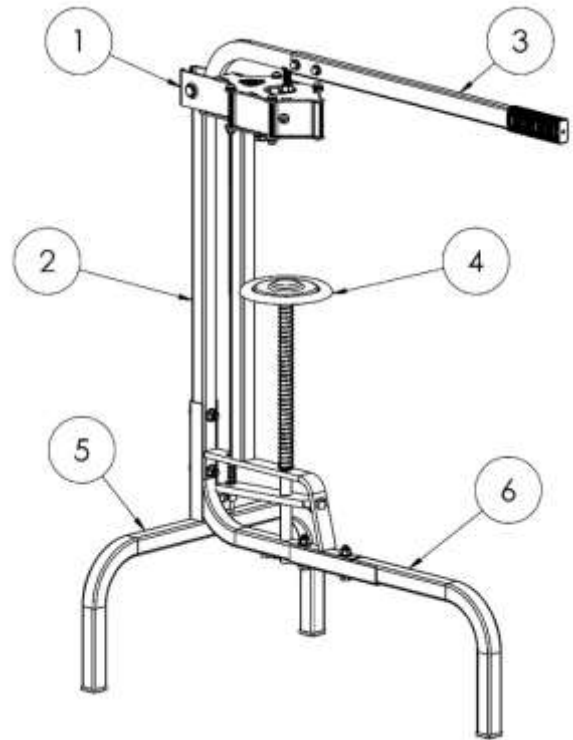
Cork and synthetic corks
 Champagne corks*

Cap dimensions:

Recommended diameter: 28 mm
 Maximum diameter: 30 mm
 Maximum height: 40 mm

Bottle sizes:

Minimum height: 230 mm
 Maximum height: 390 mm
 Maximum diameter: 140 mm



1 - HEAD	4 - PLATE
2 - FRAME	5 - REAR FOOT
3 - LEVER EXTENSION	6 - FRONT FOOT

Description

Manual floor-standing column corking machine made of painted steel with cap compression mechanism by means of prismatic acetal resin jaws (codes 17725)

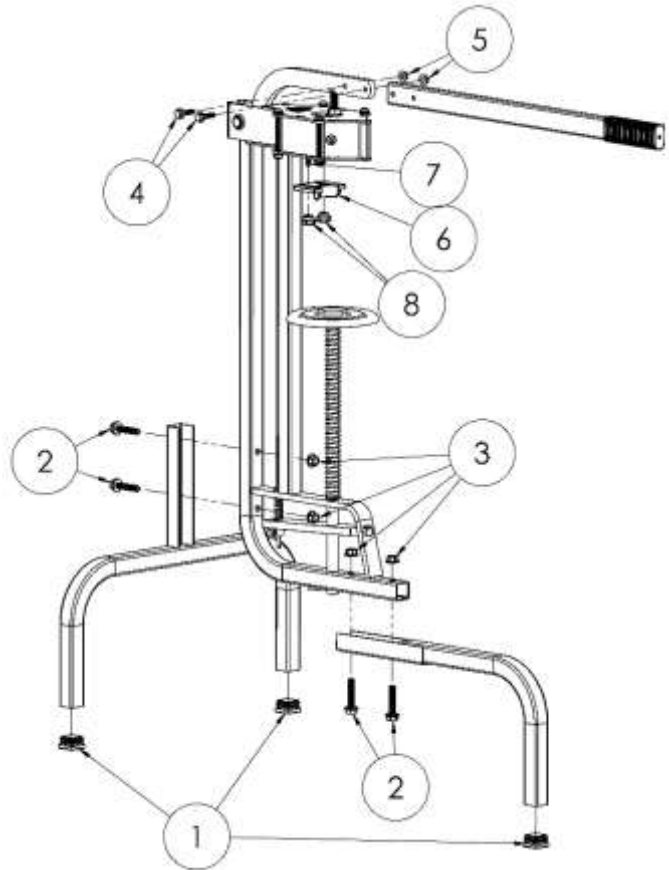
Automatic bottle height adjustment, manual cap insertion level adjustment and centering cone to ensure optimum alignment of the cap with the bottle.

Easy to use, equipped with a convenient operating lever **with non-slip grip**, it allows **bottles with a minimum height of 23 cm, a maximum height of 39 cm and a maximum diameter of 14 cm to be corked with a minimum height of 23 cm, a**

maximum diameter of 39 cm and a maximum diameter of 14 cm with cork and synthetic flush caps \varnothing 28 mm, a maximum limit size \varnothing 30 mm, and a maximum height of 40 mm.

Assembly

1. Insert the two plastic support feet on the rear foot and one on the front foot.
2. Secure the rear foot to the frame using the two 40 mm long M8 screws and the two M8 nuts; tighten screw and nut completely with the help of a 13 mm spanner.
3. Attach the front foot to the frame using the two 40 mm long M8 screws and two M8 nuts, tighten the screw and nut completely with the help of a 13 mm spanner.
4. Mount the extension tube on the lever using the two 25 mm long M6 screws and the two M6 nuts, tighten the screw and nut completely with the help of a 10 mm spanner.
5. Install the centering cone under the head by inserting the two threaded pins, welded to the head, into the two slots and securing it with the two locking knobs.

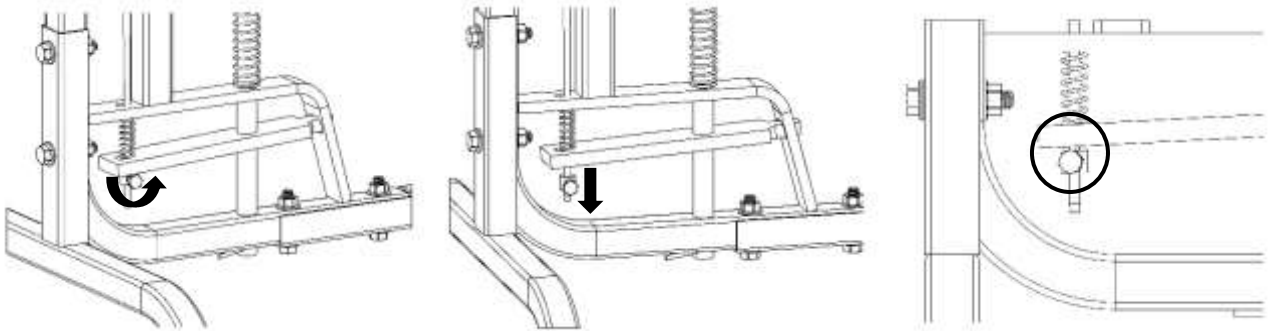


1- PLASTIC FEET	5- NUTS M6
2- SCREWS M8X40	6- CENTRING CONE
3- M8 NUTS	7- PINS
4- SCREWS M6X25	8- PUMPS

Clutch adjustment

1. Ensure that the capping lever is fully depressed.
2. Unscrew the adjusting screw located on the clamp at the bottom of the corking machine.

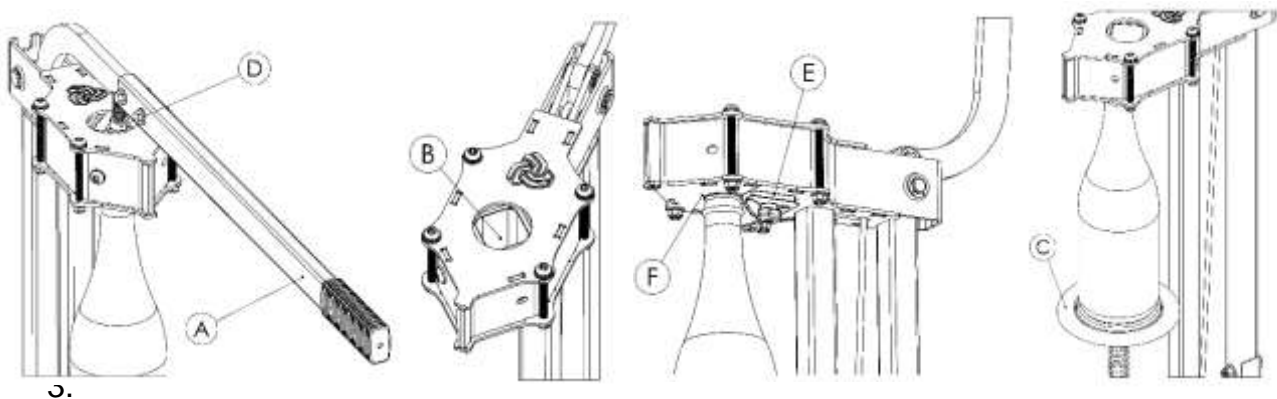
3. After unscrewing the screw, move the locking clamp downwards so that the locking plate is free to tilt.
4. Position the clamp a few millimeters below the plate and tighten the screw.
5. Raise the corking lever and check that the corking plate is locked.



Mode of use

Flush capping (only use cork or synthetic stoppers \varnothing 28 mm, maximum 30 mm, and maximum height 40 mm):

1. Place the corking machine on a flat, stable surface.
2. Raise the corking lever (A) and insert the cork into the appropriate seat (B) determined by the automatic opening of the compression jaws.
3. Insert the bottle by pressing on the support plate (C).
4. If necessary, adjust the height of the cap inside the bottle neck by turning the stop (D) on the insertion punch to the desired size.
5. If it is necessary to center the bottle, loosen the locking knobs and adjust the red centering cone (E) by sliding it over the appropriate slots to the desired size (bottle neck size).
6. Firmly lower the lever (A), thus engaging the stopper in the bottle.
7. Raise the corking lever (A) again, apply pressure to the support plate (C) and pull the bottle out.



4. Insert the bottle by pressing on the support plate (C).
5. If necessary, turn the stopper (D) positioned on the insertion punch to the desired size and adjust the ratio between the part of the stopper inserted into the neck of the bottle and the part of the stopper which, remaining outside the bottle, will take on the characteristic mushroom shape (normally on a whole stopper the ratio will be 3/5 of cap on the outside, 2/5 of cap on the inside, before caging).
6. If necessary, loosen the locking knobs and place the red centring cone (E) in the rear position, sliding it into the slots provided, thus making the maximum opening available to allow the mushroom cap head to pass through. Bring the bottle into position on the operator side (F).
7. Firmly lower the lever (A), thus engaging the stopper in the bottle.
8. Raise the corking lever (A) again, apply pressure to the support plate (C) and pull the bottle out.

Warnings

Keep the corking machine's jaws and surrounding areas clean and free of cork residue, check that the jaws are undamaged and have no scratches or signs of wear that could impair their function, lubricate the jaws occasionally using a food-grade lubricant.

Check that the corks are suitable for use, use them by the date on the packaging and keep them in their original packaging until use. Store corks in a dry, clean, ventilated place with a constant temperature between 15 ° and 20 °C and a relative humidity between 40% and 70%.

If the moisture content of the corks is too low or if excessive strain occurs during the capping operation, it is recommended to lightly lubricate the corks with oenological Vaseline oil and it is recommended not to leave open bags with residual corks.

When using the corking machine, use suitable eye and hand protection. The incorrect use of the corking machine and the use of unsuitable materials can, in some cases, cause the bottle to break and the person to be injured. In view of the wide variety of bottles and types of corks, some particular unfavourable combinations cause stresses that can make the strength of the bottle critical, especially for bottles not intended for reuse. If excessive strain is detected during capping operations, the utmost care must be taken and every possible caution used to avoid bottle breakage.