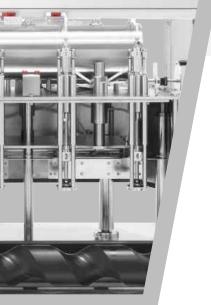






MGF 040 HP

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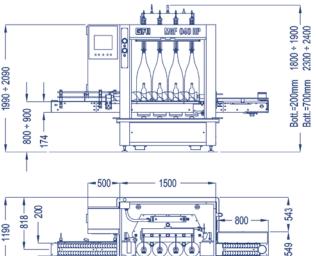


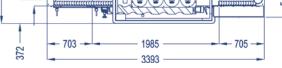
ELECTROPNEUMATIC FILLING MONOBLOC FOR LARGE FORMAT BOTTLES

The linear monobloc MGF has been designed to flexibly work up to 12-liter bottles. The stainless steel automatic linear filler with four nozzles was developed to bottle high quality products using the new electro-pneumatic filling valve UNI-CA patented in 2013 and able to work with still and sparkling products up to 8 bar without compromise.

The filling valve design reduces the total packaged oxygen in the bottle and optimizes the production speed. In addition, it is possible to work at a reasonable speed even if the product temperature is higher than $1 \div 2^{\circ}C$ ($34 \div 35^{\circ}F$). The machine perfect cleaning is guaranteed by meticulous attention to detail in the design of each component, strict procedures in manufacturing surfaces in contact with food products, significant use of electro-polished stainless steel and separate control management of each filling circuit. The user-friendly HMI allows checking all parameters during the filling cycle, such as pressure and vacuum degree into the bottle, making it very simple to set up a perfect filling cycle. The filler can be equipped with remote service assistance and software to save information concerning the filling and cleaning cycles. GAI's experience in bottling monoblocs and state-of-the-art technology in the market guarantee the best result at the maximum speed with the lowest annual maintenance cost.

ELECTROPNEUMATIC FILLING MONOBLOC FOR LARGE FORMAT BOTTLES MGF 040 HP







TECHNICAL DATA MGF 040 HP				
		STILL WINE	SPARKLING	
PRODUCTION	0,75 lt	550 b/h	400 b/h	
	1,5 lt	350 b/h	250 b/h	
	3 lt	210 b/h	150 b/h	
SPOUTS FILLER	NR	4		
WEIGHT	lbs (kg)	2866 (1300)		
POWER	hp (kW)	5.3 (4)		
Not binding datas				

Not binding datas

BOTTLE DIMENSIONS				
Diameter (D)	inch (mm)	6.69-15.74 (170-400)		
Height (H)	inch (mm)	2.36-4.52 (60-115)		
Bottle volume	gal (It)	0.099-3.17 (0,375-12)		
Neck internal diameter (di)	inch (mm)	≥0.67 (≥17)		
Not binding datas				

MGF MAIN FEATURES

- Controlled via 10,4" colour touch-screen panel
- Adjustable infeed screw
- · Configured for remote service
- Electrical height adjustment for the filler
- Filling vessel with ASME or PED certification
- Centralized filling level control from 25mm to 125mm
- Pressure tank controlled via PLC
- Bottle presence detector before cycle start
- Filling cycle managed in time
- Able to save filling recipe and washing cycles
- Pre-evacuation managed through touch-screen (duration and frequency)
- Self-levelling
- Dummy bottles for sterilization
- Configured to be integrated with a CIP system

COMING NEWS

GAI is currently exploring the possibility of implementing the MGF project providing the filler with a rinser and a corker. Therefore, it will be a monobloc similar to MLE series, available since 2015.

The rinser wil be limited to work up to 3-liter bottles. The corker for natural and champagne corks will be compatible with every format handled by the filler. On specific request, our technicians will evaluate a configuration with crown capper.

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ICAL DATA MGF 040 HP STILL WINE SPARKLING

PROSPER