

The bottle corking and capping unit has a "revolving" column designed for **multiple types of closures** **3 heads**

Up to 3 different bottle closure heads can be fitted on the same column. So, by a simple 120° rotating of the column, the user can switch from one mode to another in a matter of seconds.

Closure modes available:

- Natural or synthetic corks
- Screw caps (all standard formats)
- Stelvin Lux screw caps
- Crown caps (all standard formats)
- T-cork, etc.



Corking head



Stainless steel corking jaws

For any other type of corking / capping : Please contact us.

FIND OUT MORE

Request the data sheet.

- Multi-closure function



GALAXY

Confort of use :

The operator confort has been improved.

The kinetics of each bottle format are managed electronically. The bottle type is selected by pressing on a button.

The machine is fitted with variable speed controllers.



Control keyboard

The control panel is ergonomic and a simple Softkeys keyboard.

A digital display with 4 lines offers a wide range of information:

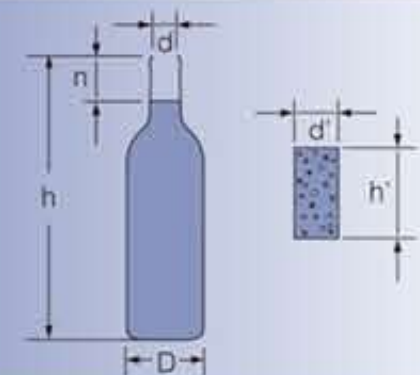
- machine speed (BPH)
- a counter (total, daily) and a count down
- the tank level
- the temperature of the liquid in the tank
- corking / capping programm
- all possible defaults (for maintenance)

Function keys allow to adjust the corking cycle.

TECHNICAL CHARACTERISTICS

Model	Galaxy 2000	Galaxy 3000	Galaxy 3200
Filling valves	11	16	16
Rate BPH (0,75 l)	2200	3000	3200
Rinsing posts number	24	36	48
Rinsing/draining time by nom. rate	30	36	45
Cross length	4222	4312	4592
Body lenght L	2902	2992	3272
Width e (mm)	1004	1231	1231
Weight kg	1240	1435	1460

	mm
Bottle height : h	180 - 380
Bottle diameter : D	50 - 112
Neck inner diameter : d	18 - 20
Level height : n	10 - 80
Cork height : h'	35 - 54
Cork diameter : d'	23 - 26



Other bottle formats : Please contact us.



Our COSTRAL Service team is available for our future users, for :

- supplying the drawings of our machines
- setting up the machines in your new premises or in an existing line
- studying special requirements:
- special liquids (viscosity, CO2 rate, temperature...)
- special bottle shapes
- special caps
- finding solutions to any other needs in matter of operating the machines, cleaning, sterilizing process.

We are your partners.



Bottling technology
www.costral.fr

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Our Maintenance department

will supply any information needed and will inform about the availability of any components.

WORK WITH A LEADER

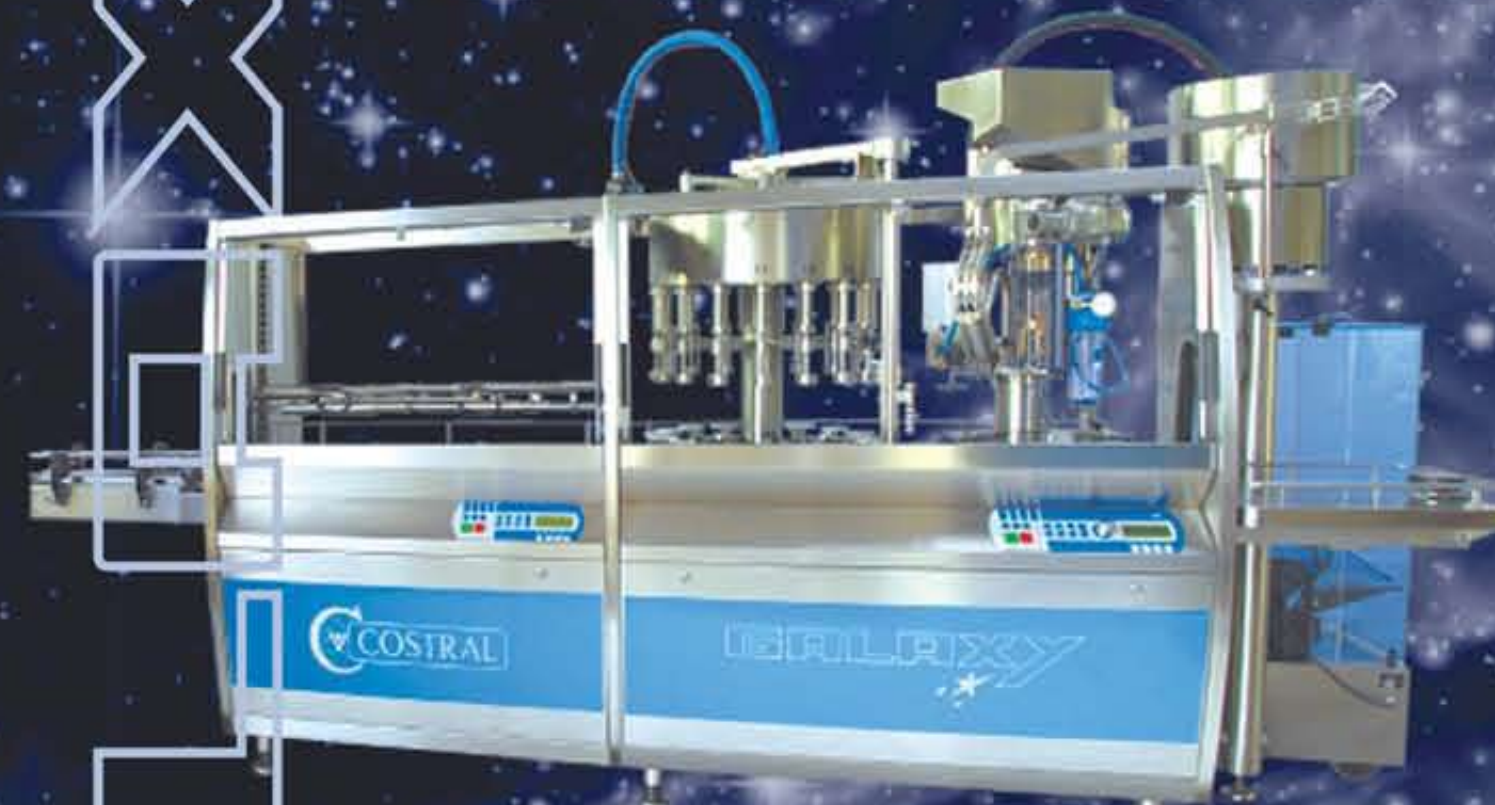
On your requirement

we will give you the address of our nearest representative.

Your Local representative :

Not a legally binding document. The manufacturer reserves the right to make modifications without prior notice.

3 in 1 Monobloc



In a unique unit, the GALAXY monobloc features a :

- 1 Rinsing / sterilising machine
- 2 Filling machine
- 3 Corking - capping machine

GALAXY 2000
GALAXY 3000
GALAXY 3200



Bottling technology
www.costral.fr

In a single frame,
the GALAXY monobloc
integrates :

BOTTLING TECHNOLOGY



1 Rinsing



2 Filling



3 Corking



- **A bottle rinsing / sterilising unit**
- **A light vacuum filler**
- **A corking-capping machine on a rotary column with a "multi-closure" function**

The construction in "Monobloc" version is very space efficient and guarantees perfect synchronisation between all the components. The base of the frame in all stainless steel supports the three mechanisms, making the entire system unbeatably strong and sturdy.

Likewise, the very low centre of gravity makes for trouble-free use in both mobile (i.e. by groups of producers and service providers) and stationary bottling applications.



Filling tank (top view) Bottle outlet

GALAXY

INNOVATION AND KNOW-HOW

1 Rinsing



The rinsing machine enables **1, 2 or even 3 liquid or gas media** to be injected into the overturned bottle.

Up to 3 injections

The bottles are selected and synchronized by an Archimedean screw, and then loaded into the processing station by a motorized gripper. Thanks to ingenious kinematics and bottle pick-up in groups of 3 or 4, depending on the model, the GALAXY monobloc's rinsing module is very compact.

Indeed, an optimal use of space makes it smaller and therefore have an unrivalled useful cycle time (overturned bottle = rinsing + draining). This ensures especially effective injection and an extremely long bottle drainage time (up to 45 seconds at nominal rate).

45 sec

Finally, the sequential operation in the processing zone shakes off the last drops.



Injection nozzles



Bottle inerting with liquid nitrogen

The injection ramps have gravity-induced flow, and no joints whatsoever. This means that when GALAXY is on standby, there is no risk of contamination.

The bottle holder magazines are very easy to remove (no tools required), providing optimal ease of access for cleaning and maintenance.

As an option, the third injection ramp, located at the end of the cycle, flushes out the empty bottle with neutral gas (nitrogen or CO2) before it goes to the filler.

At the end of the process, the bottles are picked up by the gripper, turned over into upright position and then replaced on the conveyor, in step with the motion and speed of the conveyor and at the same pitch as the inlet star of the bottle filler.

A system of bottle inerting with liquid nitrogen is also available as an option.

It's a great advantage regarding the liquid contamination by the ambient air.

FIND OUT MORE
Request the data sheet

- Sterilising an wine or alcohol rinsing
- Bottle inerting with liquid nitrogen

2 Filling



The bottle filler operates in accordance with the principle of gravity assisted by a light vacuum.

As all the parts that come into contact with the product to be bottled are made of **stainless steel 316L**, the filler can be used with hot or cold liquids, such as: *wine, fruit juice, alcohol, vinegar and water.*

External valve controller:

This is the originality of this filler. It's realized with a small rotating feature.

- this feature is located on the top tank at the valve top end
- opens and closes every valve with a long inner pipe enabling an air return

3 possible positions:

- 1 **Filling :**
wine tube opened - air return tube opened
- 2 **Levelling :**
wine tube closed - air return tube opened
- 3 **Wait :**
wine tube closed - air return tube closed

On position 3 **there is no air sucking** when there is no bottle :

- between the moment a full bottle is unloaded and an empty bottle is loaded
- when there is no bottle

This mechanism controls an automatic valve (gravity filling) or/and an electric switch (external pump filling).

FIND OUT MORE
Request the data sheet

- Cleaning / sterilising the machine

Centralized levelling:

Precise level adjustments are possible while operating the machine.



Valve control star



Disassembled valve

Filling up to the last drop :

Liquid entering from the top means:

- filling "up to the last drop"
- extremely simple dismantling:

an gaz cylinder allows an easy opening of the filler tank lid.

The liquid level in the filling tank is controlled by a stainless-steel float featuring an "empty tank" safety device.

This mechanism controls an automatic valve (gravity filling) or/and an electric switch (external pump filling).

FIND OUT MORE
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- Cleaning / sterilising the machine