



## Moravek – Tri-Bloc Rinser/Filler/Crowner

### with double pre-evacuation for beer

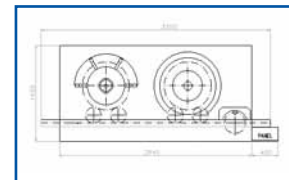
#### Technical Specification – Tri-Bloc 40/40/8

The Tri-Bloc machine has been designed for fully automatic rinsing, filling and crowning (or capping) of beer.

The machine can handle 12oz and 22 oz bottle sizes.

#### Features

- Wide range of bottle sizes 0.2 Litres – 2 Litres.
- Filling of glass.
- Filling still or carbonated products.
- Suitable for a wide range of beverages including beer, wine, soft drinks, mineral water, cider and champagne.
- Simple to operate and flexible.
- Simple to change bottles sizes.
- All stainless steel construction.
- Double pre-evacuation facility for beer.
- Fresh water rinse for soft drinks.
- Perisitic rinse for beer.
- Integrated CIP facility with Moravek mixer and carbonator.



#### Technical Specification – Tri-Bloc 40/40/8

No. of rinsing heads:	40
No. of filling valves:	40
No. of crowner (or capping heads)	8
Bottle height range:	150mm 350mm
Bottle diameter range:	50mm to 90mm
Output speed – 12oz/355ml glass	12,000 bph – double pre-evacuation
Output speed – 22oz/600ml glass	6,000 bph – double pre-evacuation
Power demand	6.0kW
CO <sub>2</sub> consumption (based on 2,300 bph, x 500ml output)	10.0kg/hr (35.0Kg/hr Pre-evac)
Noise Level	– 82 dB(A)
Weight	– 5,000 kg

