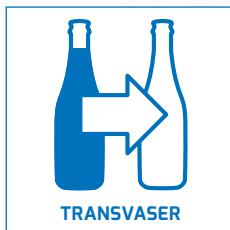
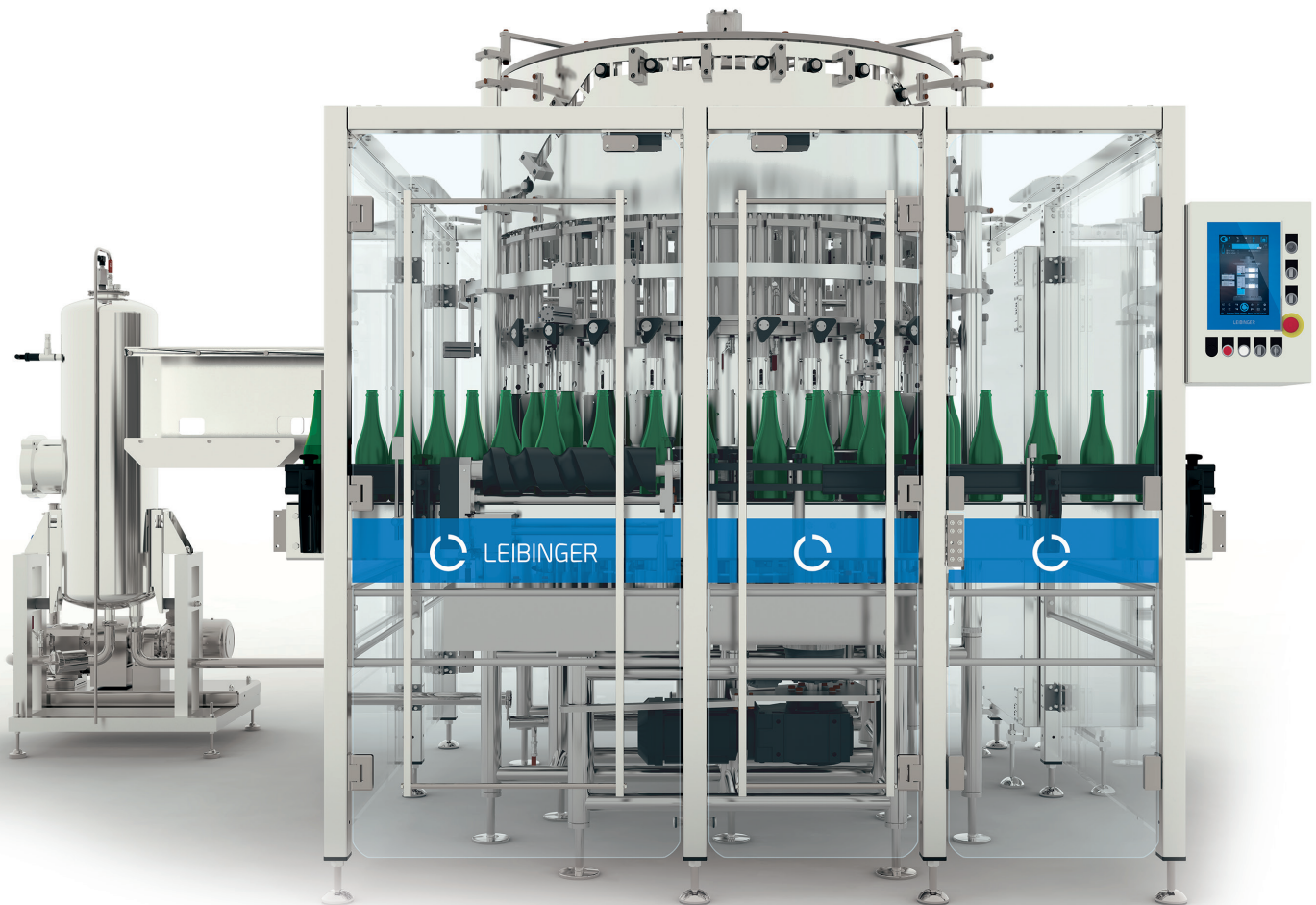


TRANSVASA

TRANSVASION MACHINE



TYPE

**Counter
pressure**
Long tube

TECHNOLOGY

6
12
18
24
30

STATIONS

**Sparkling wine,
champagne**

PRODUCTS

TECHNICAL DETAILS

Regulating range:	800 – max. 8,000* bph (750ml)
Conveyor belt height:	1,000 mm ± 50 mm
Product temperature:	max. 20°C
Supply data:	400 V / 50 Hz**
Drive unit:	0.37 – 1.5 kW

*product specific ** country specific

OPTIONS

Decaper (tear off wheel)
Residual remover

Gentle transvasing

The TRANSVASA is designed for emptying glass bottles. Each emptying station is designed as a counterpressure valve with a long tube. Flexible hoses are installed on top of the emptying tubes in order to reach the bottom of the bottle and thus achieve an optimal emptying. The "blow empty" principle using gas (e.g. CO₂) prevents the release of the products' CO₂. The product is captured and settled in a pressure tank and conveyed further automatically by the included pump.



Emptying stations

Bottle adjustment

Through exchange of:

- **Container guiding parts**
- **Centering bells**

Reliability

Components are predominantly mechanical, which provides easy maintenance and a long service life.

Saving labor cost

To reduce labor costs pre-installed programs are available for:

- **Automatic operation**
- **CIP cleaning**

Materials

Mainly used materials:

- **Stainless steel**
(1.4571 or 1.4404)
- **Food safe plastics**
(eg. POM or PTFE)
- **Food safe elastomer**
(eg. EPDM)
- **Piping in stainless steel 1.4404**

Safety housing

The doors consist of frameless safety glass (Makrolon). All machine areas are accessible through safety doors or removable covers.

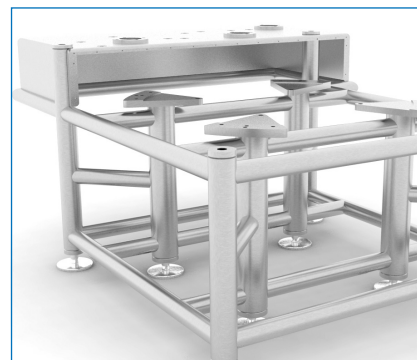
Further characteristics

- **All guiding stars secured by central friction clutch**
- **Mechanical lifting cylinders**
- **Integrated conveyor belt through the full course of the machine**
- **Designed for CIP cleaning**
- **Central lubrication system**
- **User friendly operating panel (HMI)**
- **Complies with all CE requirements at the date of shipment**



Hygienic Design®

For further improvement of our Hygienic Design® concept we use a round tube frame instead of conventional table plate.



Hygienic Design: round tube frame instead of conventional table plate

We are happy to provide you with further details and all the options for your individual specifications!

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