

ELVAmac SA

Constructeur suisse de machines pour l'industrie agro-alimentaire
 Swiss manufacturer of machines for the food and beverage industry
 Schweizer Maschinen für die Lebensmittel- und Getränkeindustrie



0514953_Descriptif_Vacuum E.doc page 1 / 1

Vacuum system on manual corker Rapid

The vacuum system we mount on our corksers is a very compact venturi system which performs very well for this application.

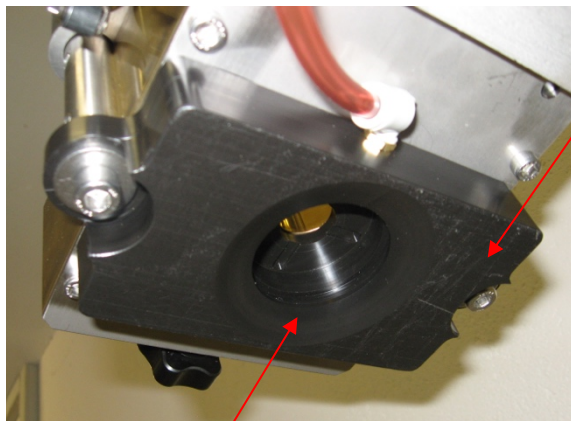
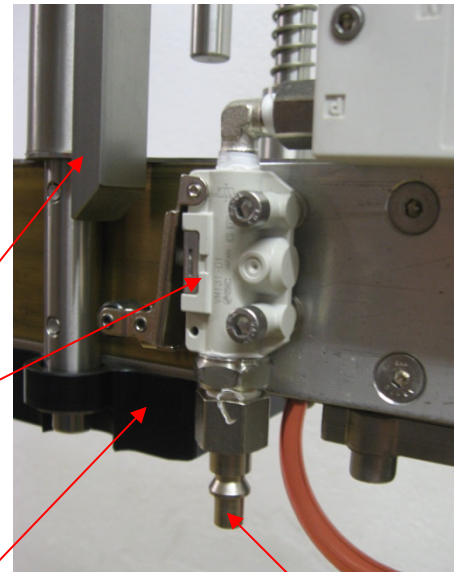
A compressor must supply the vacuum system with a minimum flow rate of 70Lts/min and 4 bar pressure.

The vacuum operation is triggered by the corker lever via a vertical rod on the side of the machine. The vacuum starts once the cork is compressed in the machine jaws and lasts until the cork enters the bottle neck. Therefore the vacuum level depends on the speed at which the operator handles the machine.

Vertical rod vacuum valve release

Vacuum release valve

The venturi system will create a vacuum inside the machine's mouthpiece. For proper suction, an O-ring must be positioned inside the mouthpiece to ensure a seal around the larger ring of the bottle neck to be corked.



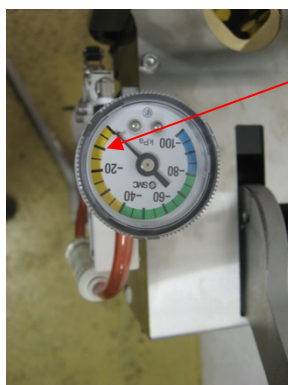
Mouthpiece

Compressor connection

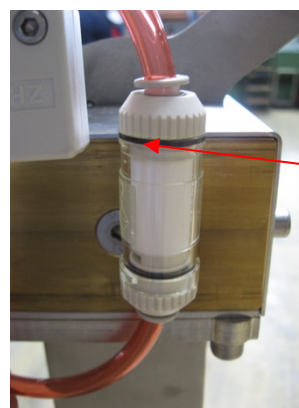
Position O-Ring cylinder seal

Different mouthpiece models are available depending on the Ø of the compression jaws: Ø16-18-20-22-24-27-29 and the largest Ø of the bottle neck ring.

Série O-Ring vacuu,	To Ø the biggest part of the ring
Série 1	28.5 à 32.7 mm
Série 2	32.0 à 36.2 mm
Série 3	35.5 à 39.7 mm
Série 4	39.0 à 43.2 mm
Série 5	42.5 à 46.7 mm
Série 6	46.0 à 50.2 mm
Série 7	49.5 à 53.7 mm
Série 8	53.0 à 57.2 mm



Vacuum gauge
 Indicates the vacuum level in the headspace



Suction filter
 Prevents the vacuum generator from being clogged with fine cork particles or other dust.