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

COSTRAL
Bottling technology
www.costral.fr
In a single frame, the GALAXY monobloc integrates:

1. **Rinsing**
   - A bottle rinsing / sterilising unit

2. **Filling**
   - A light vacuum filler

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

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.

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

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

FIND OUT MORE
Request the data sheet:
- Sterilising an wine or alcohol rinsing
- Bottle inverting with liquid nitrogen

Centralised levelling:
Precise level adjustments are possible while operating the machine.

External valve controller:
This is the originality of this filler. It's realised 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

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

FIND OUT MORE
Request the data sheet:
- Cleaning / sterilising the machine
The bottle corking and capping unit has a "revolving" column designed for multiple types of closures. 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)
- Stevin Lux screw caps
- Crown caps (all standard formats)
- T-cork, etc.

For any other type of corking / capping, please contact us.

**Confot 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. The control panel is an 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.

<table>
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<th>TECHNICAL CHARACTERISTICS</th>
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<tr>
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![Diagram showing bottle dimensions](image)

For outer bottle formats, please contact us.

**FIND OUT MORE**
Request the data sheet:
- Multi-closure function

*Stainless steel corking jaws*
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.

COSTRAL S.A.
Z.A. Rue des prés • F 68340 Riquewihr
Tél. + 33 3 89 47 89 45 • Fax + 33 3 89 47 81 92
E-Mail: info@costral.fr

Our Maintenance department

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

On your requirement

we will give you the address of our nearest representative.

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