

# Capping

## Key Points

Capping the Vinolok is very easy and consists of three steps: inserting the Vinolok closure, pushing the closure and applying the capsule.



# Introduction

Vinolok closures have a similar shape to conventional T-Bar closures. Apart from optics, the most significant difference is the weight and material composition, which must be taken into account when it comes to industrial capping. Most existing cappers designed for T-bar closures can be adapted for use with Vinolok. There are also many other solutions that are worth considering.

Three steps of Vinolok capping



## Capping options

We are not a manufacturer of capping machines, but we can offer our know-how and recommend optimal solutions based on the customer's current equipment and needs (quantity, speed, costs).

It is very important to show to the customer how easy it is to seal the bottle with Vinolok. In general, any company producing capping equipment can either modify an existing capping machine for Vinolok or provide a new machine.

Our customers usually have direct contact with the suppliers of bottling who are working on the proposed solution. They also prefer to work this way for maintenance and warranty reasons. The customer often realizes that he is able to find a solution that works according to his needs and does not get discouraged by high-cost solutions.

Check out the Vinolok Youtube channel with capping videos



## Manual Capping

This capping method is suitable for small volumes and does not require any additional investment. The closures are inserted and pushed by hand. The quality of seal is exactly the same as if it were done by a machine. For faster capping, it is possible to combine manual capping with help of a corker or a modified screw-cap unit on an existing bottling line (even at high speed and higher volumes).

These capping options have their limitations, such as the fact that operators are at higher risk of injury or that there is a greater likelihood of closure bacterial contamination.



Fully manual capping  
[www.youtube.com/watch?v=wrSj5hYII0](http://www.youtube.com/watch?v=wrSj5hYII0)



Manual capping with help of corker  
[www.youtube.com/watch?v=UiuEXjB0EIk](http://www.youtube.com/watch?v=UiuEXjB0EIk)



Manual capping with modified screw-cap unit  
[www.youtube.com/watch?v=m4MkEKhOi2g](http://www.youtube.com/watch?v=m4MkEKhOi2g)



Manual capping on high speed bottling line  
[www.youtube.com/watch?v=8iuuZw9HVpl](http://www.youtube.com/watch?v=8iuuZw9HVpl)



## Semi-Automatic Capping

The Vinolok adapter from GAI Italy provides a combination of low investment and safe handling. This adapter is fully compatible with some GAI corks; however, it can be modified to work with any type of corking head. The adapter is based only on mechanical principles and requires neither electricity nor compressed air. The price is around 2.000 EUR and the maximum speed 3 000 bottles/hour. Vinolok can provide the adapter for testing purposes or regular bottlings upon given conditions.



**Semi Automatic Bottling with GAI Adapter**  
[www.youtube.com/watch?v=zNWeQ87UzFE&t=8s](http://www.youtube.com/watch?v=zNWeQ87UzFE&t=8s)



**Semi Automatic Bottling GAI**  
[www.youtube.com/watch?v=7dYHQA6gLMc](http://www.youtube.com/watch?v=7dYHQA6gLMc)

# Automatic Capping

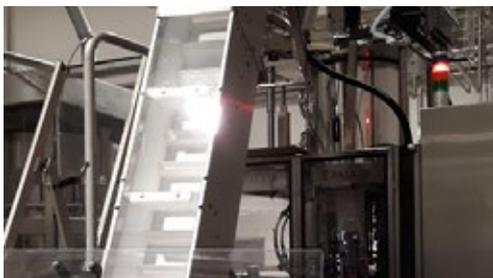
There are other professional solutions for Vinolok capping available on the market. The right choice depends on the desired speed and available budget. Prices start at 15.000 EUR for built-in capping modules with the speed of 4 000 bottles/hour. Fully automatic high-speed solutions suitable for large volumes and high-productivity bottlings can handle up to 15 000 bottles/hour.



**Costral**  
[www.youtube.com/watch?v=MISsrowLadQ](http://www.youtube.com/watch?v=MISsrowLadQ)



**KTM Troxler**  
[www.youtube.com/watch?v=pd9wm5FgSy4](http://www.youtube.com/watch?v=pd9wm5FgSy4)



**Zalkin**  
[www.youtube.com/watch?v=W-x3ine5fow](http://www.youtube.com/watch?v=W-x3ine5fow)



**Bertolaso**  
[www.youtube.com/watch?v=oGSViS6PSJo](http://www.youtube.com/watch?v=oGSViS6PSJo)



**Sick**  
[www.youtube.com/watch?v=CmgetuBvLa0](http://www.youtube.com/watch?v=CmgetuBvLa0)



**MBF**  
[www.youtube.com/watch?v=AsM6VkKDI-U](http://www.youtube.com/watch?v=AsM6VkKDI-U)

## Mobile units

For various reasons, some manufacturers prefer to work with mobile bottlers or standalone capping units. In every developed wine market, there are mobile bottlers equipped with Vinolok capping units. There are also standalone devices that can be placed behind the bottling unit. Some of them can be used for trial bottlings, as they are relatively compact and their assembly does not require any modifications on existing lines.



**SAV1000**  
[www.youtube.com/watch?v=kj3FuwYbGnl](http://www.youtube.com/watch?v=kj3FuwYbGnl)



**VB 6000**  
[www.youtube.com/watch?v=ngvSzN0Os8E](http://www.youtube.com/watch?v=ngvSzN0Os8E)



**Costral**  
[www.youtube.com/watch?v=FXQqe8MeNGY](http://www.youtube.com/watch?v=FXQqe8MeNGY)

## Capping recommendations

There are no special requirements during bottling procedure (provided that the client is equipped for Vinolok capping and has an approved bottle). Here are some additional notes to ensure safe capping:

- ▶ Check the suitability of the capping unit for the particular Vinolok size/design option
- ▶ Do not touch the functional part of Vinolok without gloves with your hands
- ▶ Avoid rough handling of the closures
- ▶ Check the quality of the seals regularly
- ▶ Never use closures that fall to the floor or to the bottling line
- ▶ Capsule application should take place immediately after bottling
- ▶ Temporary storage without capsule only in a vertical position, load the top layer