

WINE





Quinti is the perfect example of a family company that faced new challenges in the global market and overcame them.



With the Quinti family still at the helm, the company looks to the future without forgetting its founding values: uncompromising quality, customer response speed, and respect for its partners and collaborators. We support the growth of our customers through bottling machines that respond to their needs for excellent quality products to face an increasingly competitive global market.

Strengthened by an entrepreneurial tradition born over 180 years ago and a young, competent, and close-knit staff, we work alongside our partners with punctuality and speed to ensure maximum results. We want to build a reference district for bottling mechanics through growth in innovative sectors and expansion in the international markets.

We study, design, and create ideal solutions to clients' real needs, who always remain our main inspiration.

**Quinti Bottling
innovation comes with
simple shapes and
surprising benefits.**



Each Quinti machine is designed to achieve your production goals while maintaining maximum versatility. Each phase occurs in linear succession, and you can adjust the conveyor belt's plates for blazing-fast format changes.



Easy Line System
means excellent
quality, ease of use,
and versatility.



Quality
Ease of use
Versatility

All Quinti machines respond to a design philosophy named “Easy Line System,” based on a logic of linearity of the production process without losing flexibility in format changes. We design the machines to ensure a filling that consistently protects the product, avoiding oxidation in a single phase without further steps.

The Quinti product, be it a line or a monoblock, is designed to offer the best results with the least effort for the workforce; one person can comfortably use the machine by design. In addition, changing the format of the bottles is a matter of little time, thanks to the plates on the conveyor belts that can be replaced in minutes and not hours.





The filling technologies, the beating heart of Quinti machinery



Safeguard flavors and aromas

Avoid oxidation

Quinti machines are designed for bottling excellent wines produced by wineries that focus more on quality than quantity. As a result, the product in customers' hands will be faithful to its flavors and aromas. All the wine machines designed by Quinti use internally developed RIDC taps that allow filling in the absence of oxygen. The air is replaced with an inert gas to avoid oxidation in the subsequent filling phase without intermediate steps.

Quinti developed the RIDC tap to allow filling in the absence of oxygen. It's a tap that removes the air present in the bottle in a single phase, without further steps, replacing it with gas, usually CO₂, and filling it in the same position without going out of the bottle. As a result, the product does not exchange with the air and avoids oxidation. In addition, with an RIDC tap, it is possible to partialize each filling phase.



Be it line or monoblock,
Quinti has automated
solutions for all needs.



Wine Platinum

Wine Gold

Wine Gold Special

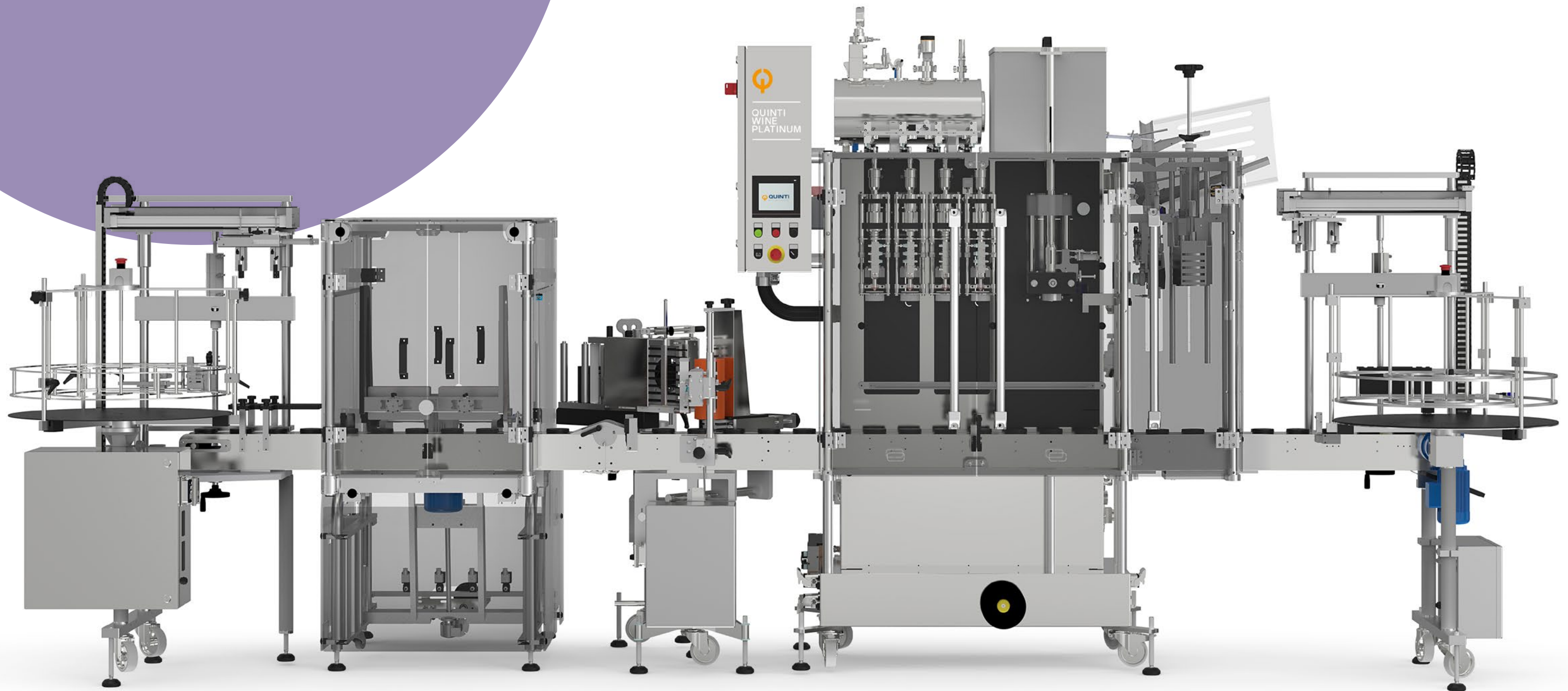
Quinti's goal is to help companies of excellence to transform the bottling phase into a precious opportunity to differentiate themselves from the competition. Quinti supplies machines designed and built in Italy with technologies that help producers manage even the most exclusive bottling phases with simplicity and flexibility.

We designed every machine with the drive to solve the real problems of productions that require quality before quantity. The product does not lose quality during bottling thanks to the RIDC taps, designed for light pressure fillings, but can also be used in gravity.

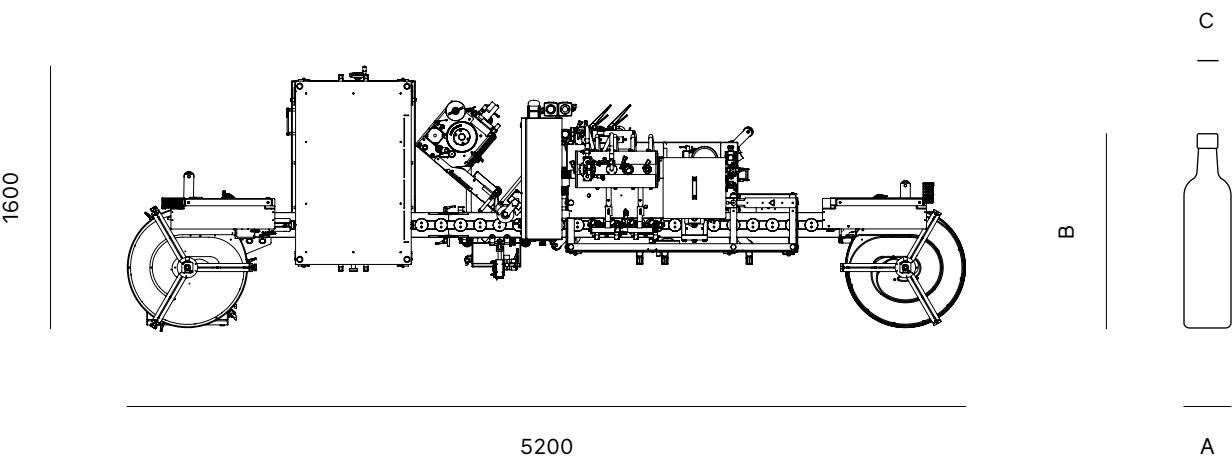
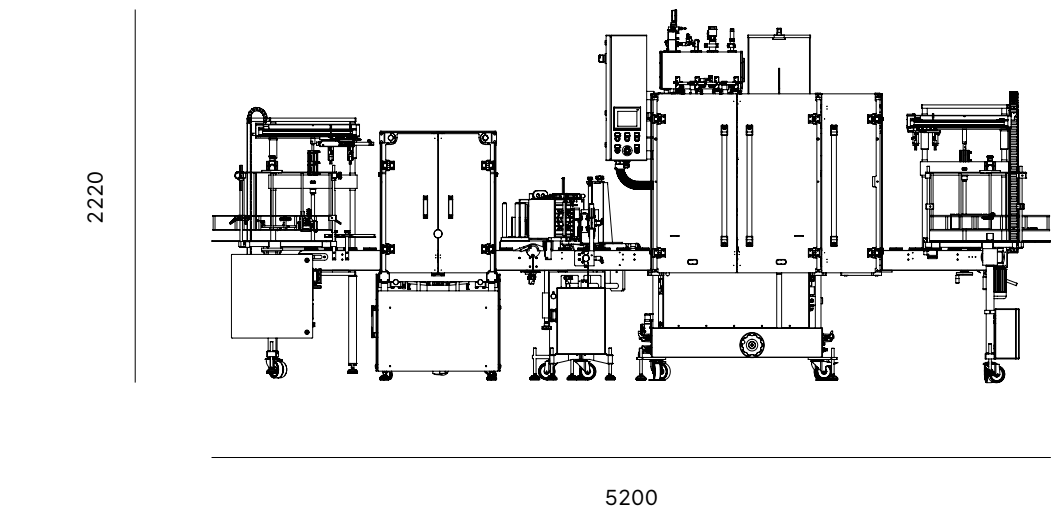
Wine Platinum, designed for companies that need a complete line from the empty bottle to the product ready for the market.



Wine Platinum is a bottling line designed to be used even by a single operator, with quick and flexible bottle changes and a filling that protects the product at all stages. Wine Platinum is a complete bottling line of small dimensions that allows even a single person to follow all the stages of the production cycle, from the empty bottle to the finished product. In addition to ensuring excellent filling that maintains the organoleptic qualities of the wine, the packaging options are designed for a spotless presentation. The conveyor belt uses the plates for quick and easy format changes.



Wine Platinum



The line is designed on a customizable platform, with functionalities that can be added before and after installation, adding new features on the go. The composable nature of the machine allows expanding its capabilities to closely follow the company's growth. Components indicated with the symbol  cannot be removed.

Technical specifications		
Machine weight	Approx. 700 Kg.	
Size	Approx. 3000x1010x2200H	
Consumption	Air 450l/min	Electricity 230v 50hz 2.5 KW
Productivity (see notes)	Gravity 750ml up to 550 b/h	Light pressure 750ml up to 500 b/h
Bottle size	A - Min 50 Max 110 B - Min 210 Max 420 C - 17 minimal hole guarantee	
Cap types	Natural corking Ø 22-27	Stelvin capping Ø 30

FUNZIONI

LOADING AREA

Allows empty bottles to be loaded onto a loading table and then fed into the machine's conveyor belt. In this way, the operator can manage the whole process by himself.

MANUAL RINSER

It allows you to manually rinse the bottles to reduce the presence of solid debris inside the bottle. It is attached to the machine and does not require a loading table.

AUTOMATIC RINSER

It allows you to manually rinse the bottles to reduce the presence of solid debris inside the bottle. It is attached to the machine and does not require a loading table.

BOTTLE PHASING SYSTEM

Phase the bottle before applying the label to prevent it from being affixed to the glass welds. Useful to ensure a consistent final result and quality packaging.

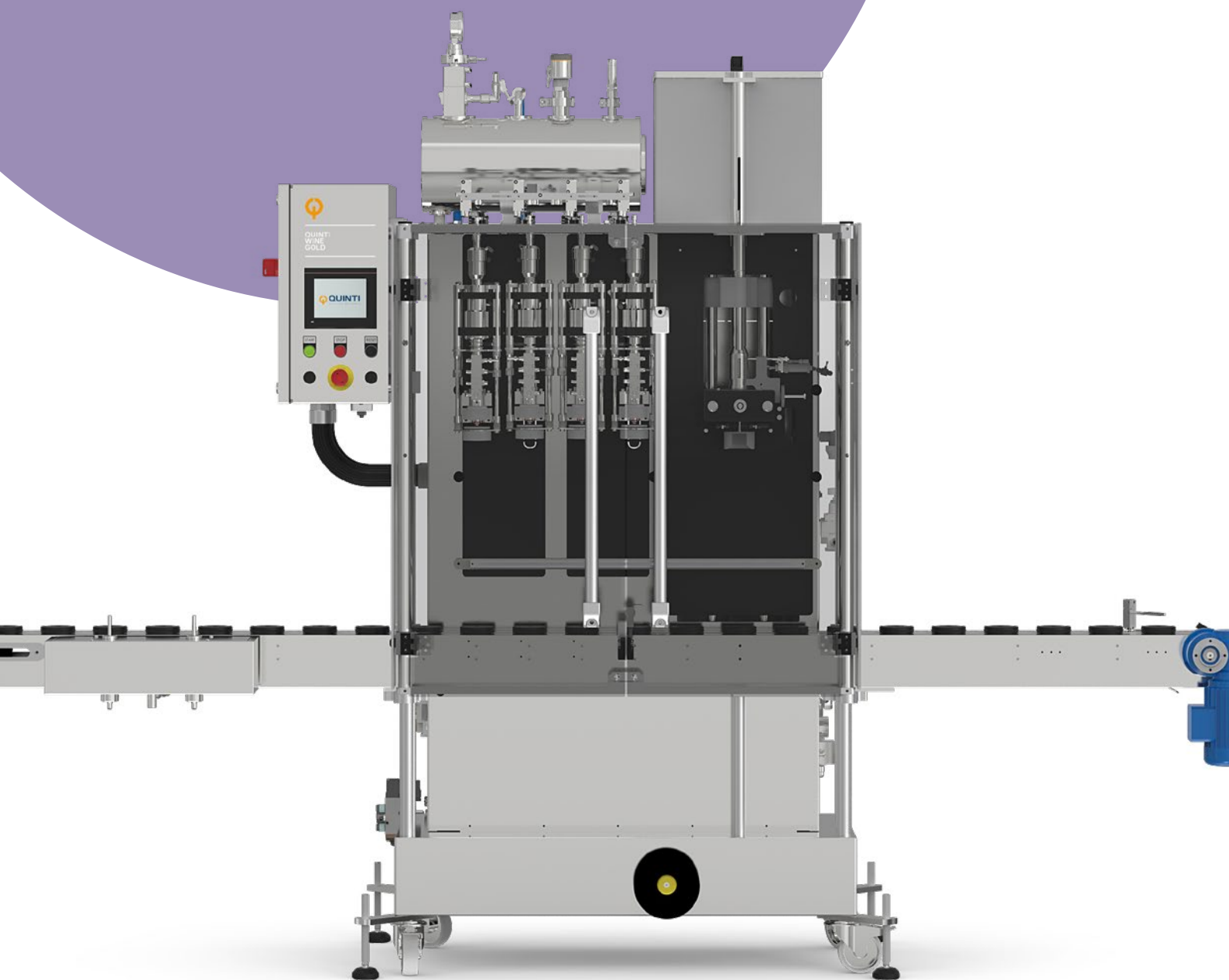
TRUNCATED-CONICAL LABELER

This one-headed automatic labeling machine with a single reel is designed to apply self-adhesive double-sided or wrap-around labels for cylindrical or truncated-conical bottles.

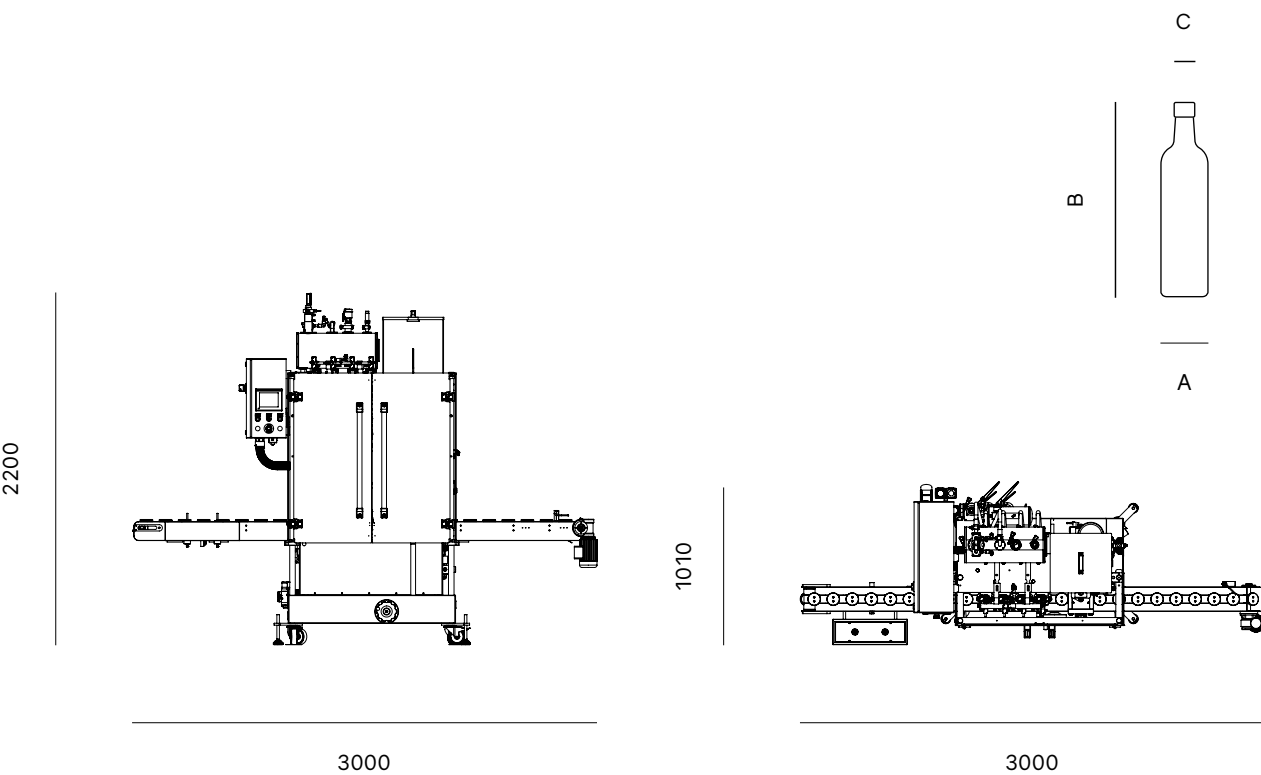
THERMAL PRINTER

Date and batch printer designed for horizontal printing areas. Upon request, the printer can be installed for vertical printing.

Wine Gold,
monoblock machine designed
for those who want to automate
production processes while
maintaining quality filling.



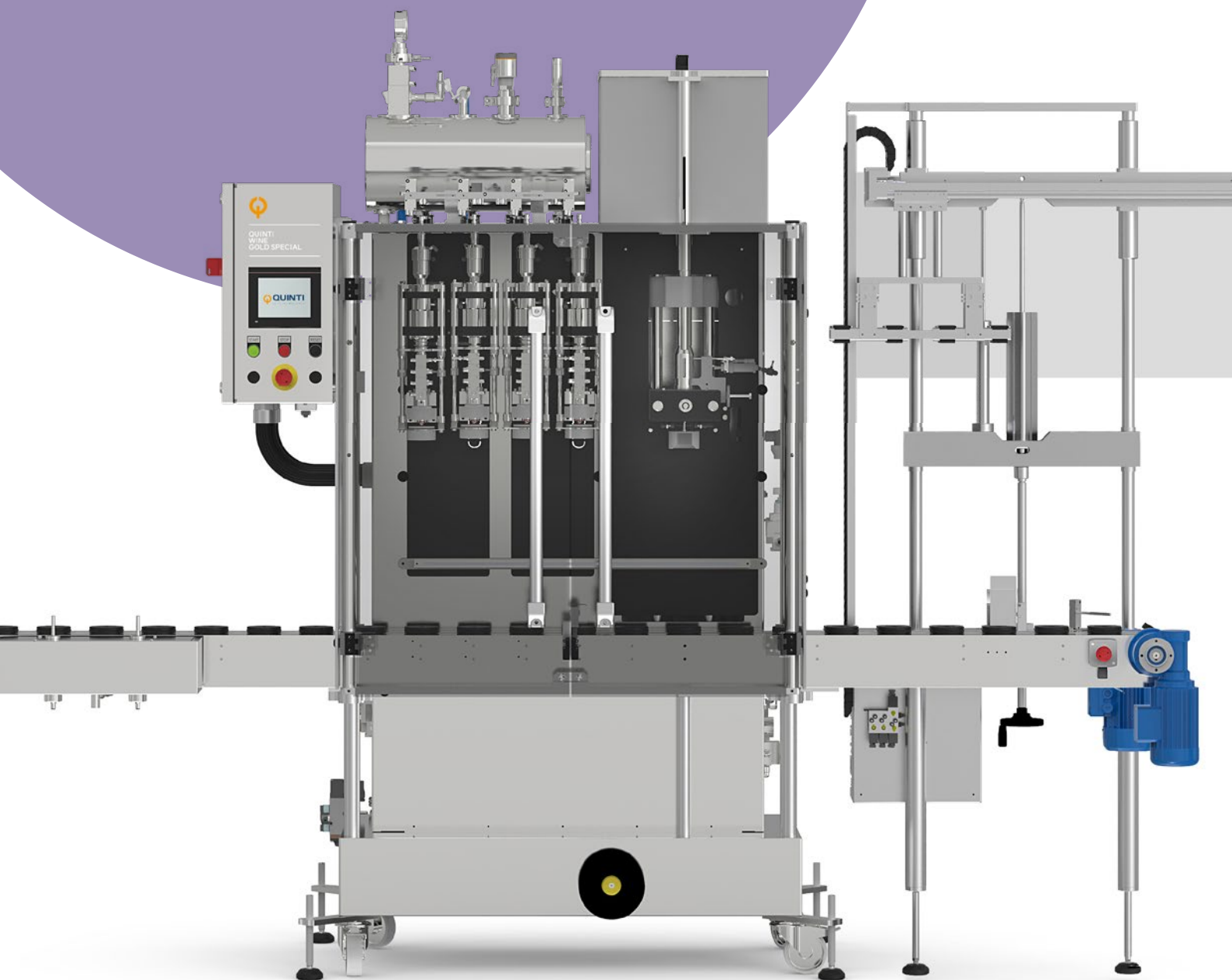
Wine Gold is a monoblock designed for bottling wine that allows quick and flexible bottle format changes, ensuring a filling without product alterations. Wine Gold is Quinti's monoblock machine that ensures excellent filling, keeps the wine quality unaltered, and avoids product waste at all production stages. Thanks to the plates handling the bottles, the conveyor belt is designed for practical and quick format changes. In addition, the small size of the machine and its swivel wheels make it easy to transport it on flat surfaces.



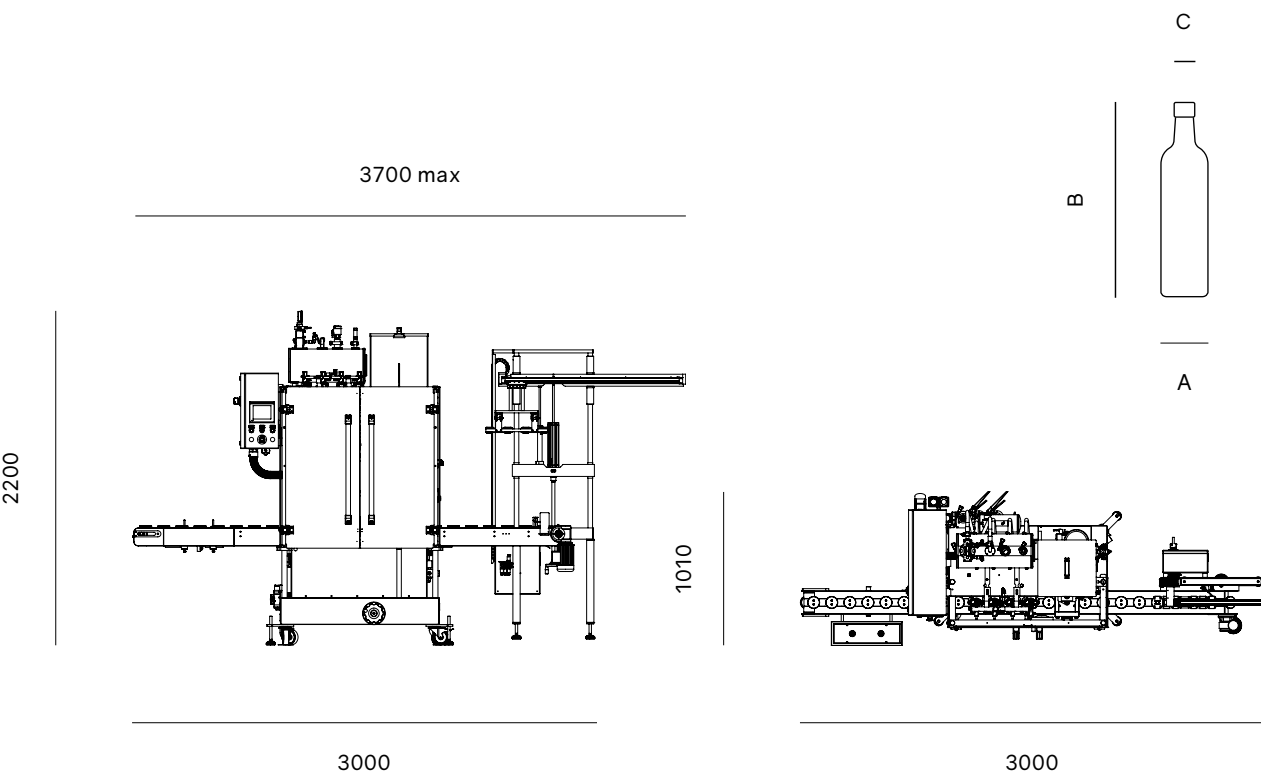
Technical specifications

Machine weight	Approx. 700 Kg.	
Size	Approx. 3000x1010x2200H	
Consumption	Air 450l/min	Electricity 230v 50hz 2.5 KW
Productivity (see notes)	Gravity 750ml up to 550 b/h	Light pressure 750ml up to 500 b/h
Bottle size	A - Min 50 Max 110 B - Min 210 Max 420 C - 17 minimal hole guarantee	
Cap types	Natural corking Ø 22-27	Stelvin capping Ø 30

Wine Gold Special,
solution designed for those who
enjoy the quality of Quinti monoblocks
but already have their labeler.



Wine Gold Special is a monoblock based on a linear system that offers maximum flexibility and speed in format changes, ready to be integrated with an external labeler. Wine Gold Special is the Quinti monoblock designed for quality fillings that keep the final product unaltered while avoiding wine waste across all the bottling stages. The conveyor belt uses plates for handling the bottles, so format changes are practical and fast. Compared to the Gold version, the Gold Special is equipped with a Pick & Place System to position the bottles on external labeling machines.



Technical specifications		
Machine weight	Approx. 700 Kg.	
Size	Approx. 3000x1010x2200H	
Consumption	Air 450l/min	Electricity 230v 50hz 2.5 KW
Productivity (see notes)	Gravity 750ml up to 550 b/h	Light pressure 750ml up to 500 b/h
Bottle size	A - Min 50 Max 110 B - Min 210 Max 420 C - 17 minimal hole guarantee	
Cap types	Natural corking Ø 22-27	Stelvin capping Ø 30

Wine Gold Special



FUNCTIONS

The monoblock is designed to ensure excellent filling with its essential functions included in the model. Moreover, it is possible to add “Plus functions” to widen the machine’s potential, some in the order phase, others even when the device is already installed. Components indicated with the symbol ● cannot be removed.

MANUAL RINSER ●

It allows you to manually rinse the bottles to reduce the presence of solid debris inside the bottle. It is attached to the machine and does not require a loading table.

LIGHT PRESSURE FILLING ●

The product is pushed from the tank into the bottle, causing the gas to escape into free air. Then, the excess product is reintroduced into the chamber through an overpressure of gas. Thanks to the RIDC taps, it is possible to bottle without alteration or oxidation of the product, with a level guarantee and zero waste.

GRAVITY FILLING ●

Based on an open system, the taps fill precisely and guarantee the level thanks to a system that sucks excess liquid into a recovery tank. Gravity fill for beers also uses technology to make sure the foam in the neck of the bottle doesn’t affect the level.

NATURAL CORKING ●

The corks are stacked by an automatic hopper feeding system. The corks are equipped with an injection system, to which a vacuum system can be added as a plus function.

STELVIN CAPPING ●

The caps are stacked before capping through an automatic vibrating feeding system and then positioned on the bottle via a box. The system can also signal the absence of caps in the feeder, so the operator can intervene without wasting time.

P&P BOTTLE TRANSFER ●

A system picks up the bottles from the belt at the end of the line and places them where required.

PLUS FUNCTIONS

Quinti machines can be equipped with additional components and features that help make production more efficient and products even more exclusive.

ADDITIONAL BOTTLE FORMAT CHANGE

Manage additional bottle formats with a new set of conveyor belt plates.

REMOTE CONTROL

Manage your machine from a tablet or smartphone via a bespoke network connection.

INDUSTRY 4.0

Technology is equipped on the machine that allows communication with the customer’s management software and systems.

REMOTE ASSISTANCE

Quinti’s assistance team can operate and monitor the machine remotely to help you quickly solve any problem.

Note: Annual fee after the first free year.

GAS INSUFFLATION SYSTEM

This system allows inert gas injection into the bottle, which helps eliminate as much oxygen as possible.

Note: can be installed before the filling column.

VACUUM CORKING SYSTEM

Technology that allows vacuum corks by limiting pressure increases. This system is valuable when bottles are stored horizontally or subjected to thermal excursions.

Note: For straight corks only.

Comparative Table



All Quinti machines are designed to adapt to the needs of businesses, with four different solutions that can be customized with additional functions. The components in **bold** can't be removed from the machines presented in the table below.

Modello	Gold	Gold Special	Platinum
Manual rinser	■	■	■
Light pressure filling	■	■	■
Gravity filling ⁽²⁾	■	■	■
Natural Corking	■	■	■
Stelvin capping	■	■	■
P&P bottle transfer		■	
Loading area			■
Automatic rinser ⁽¹⁾			■
Bottle Phasing system			■
Truncated-conical labeler			■
Thermal printer ⁽³⁾			■
Inkjet printer			■
Thermal encapsulator			■
Mechanical encapsulator ⁽⁴⁾			■
Unloading area			■
			■

(1) Only one type of capping technology can be installed (2) Only one type of rinsing machine can be installed (3) Only one type of printer can be installed. (4) Only one type of encapsulator can be installed

NOTE. For filling and capping operations only. Bottling capacity could be influenced by several factors, such as product type, bottling temperature, bottle format and so on.

The machines presented in these pages are fully equipped, with light pressure filling and natural corking. Weights, dimensions, and performances for the technical aspects of the machine may vary according to the configuration chosen by the customer. The manufacturer reserves the right to make changes to the product at any time and without notice.



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