

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
Easy of use
Versatility

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.

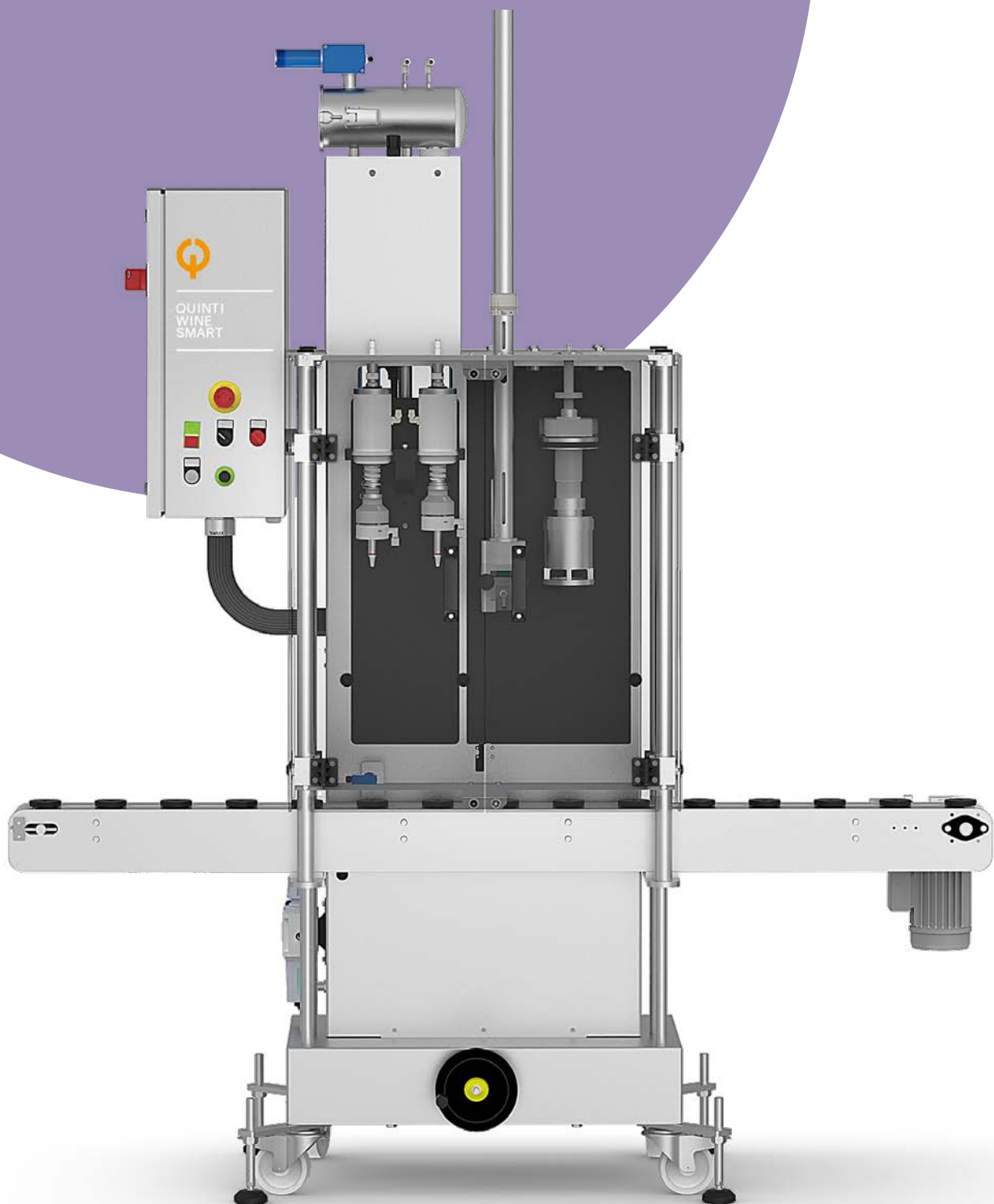


Wine Smart
Wine Gold
Wine Silver
Wine Platinum

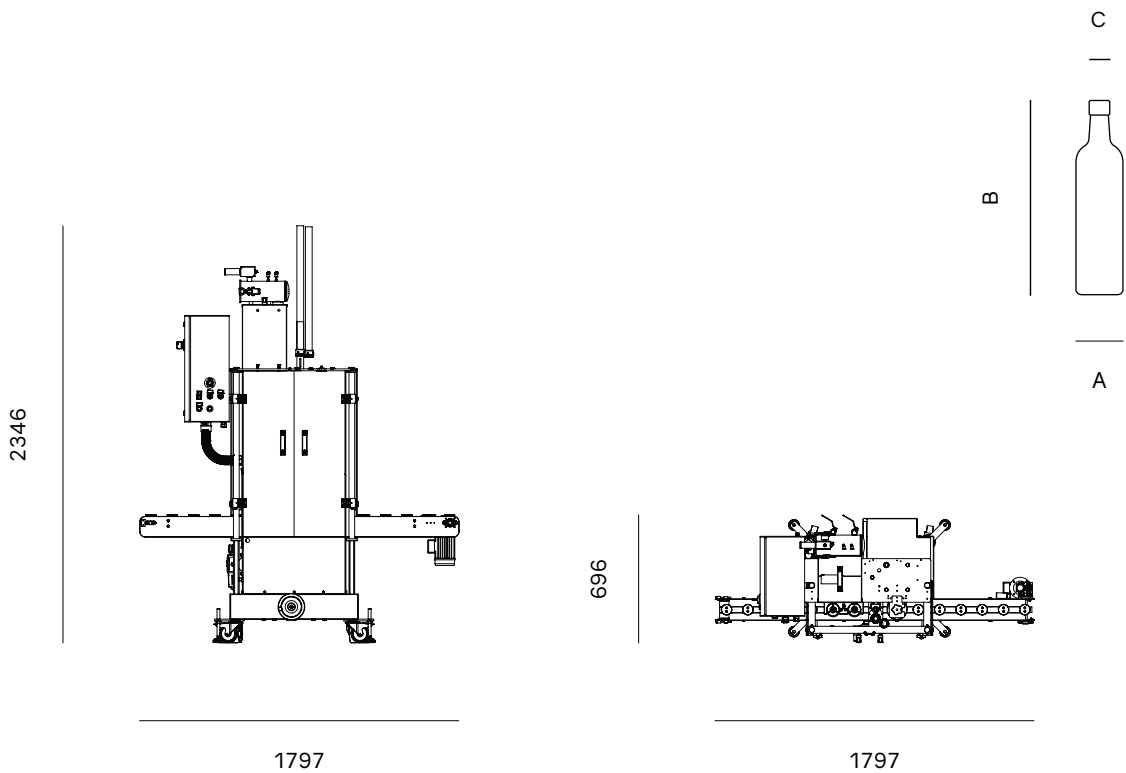
Quinti's goal is to help companies of excellence to transform the bottling phase into a precious opportunity to differentiate themselves from the competition. Quinti supplies machines designed and built in Italy with technologies that help producers manage even the most exclusive bottling phases with 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 Smart,
Small monoblock machine
designed for filling and capping
operations only.



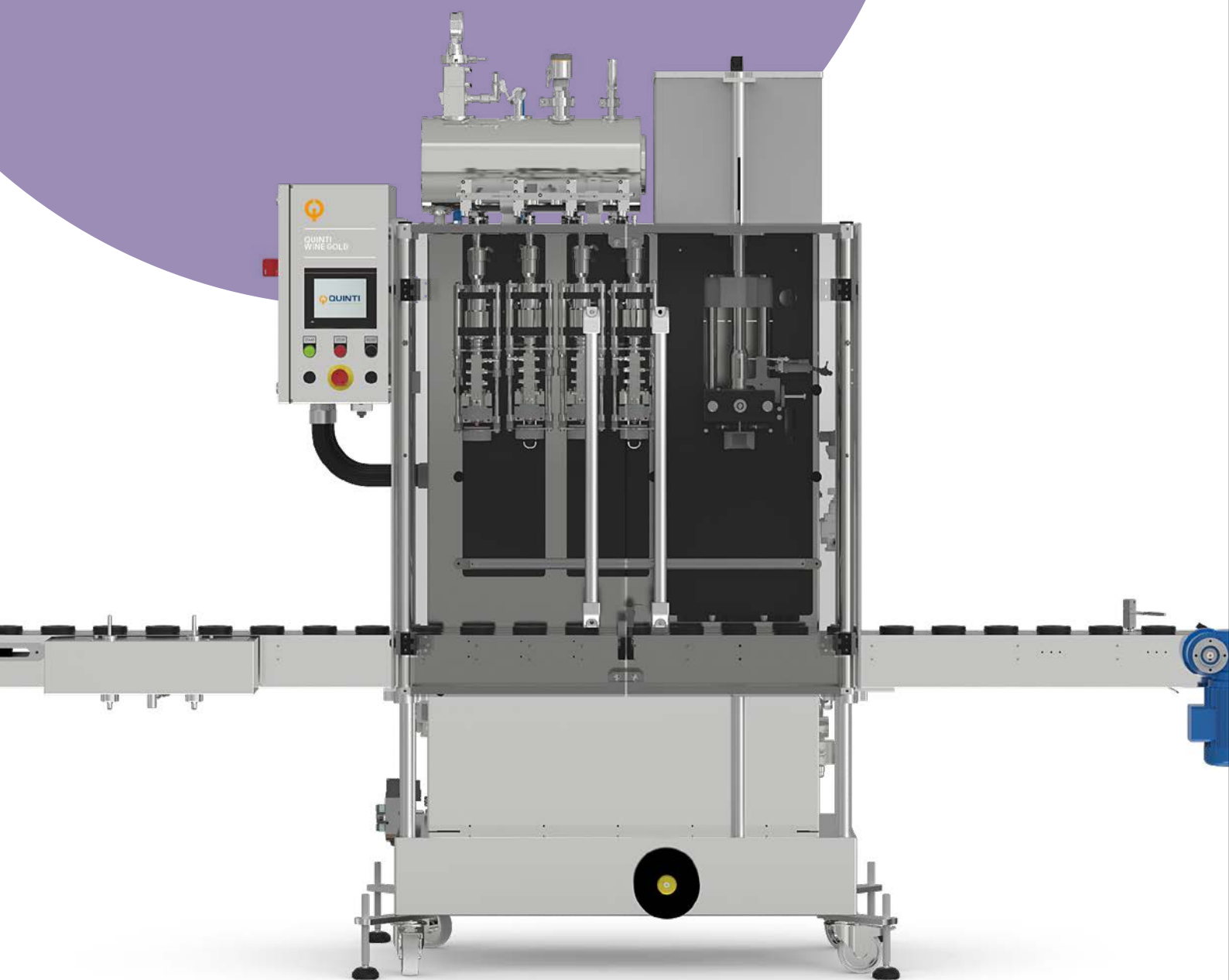
Wine Smart is Quinti's smallest monoblock machine, equipped with swivel wheels, it easy to transport on flat surfaces. Ensures excellent gravity filling. The conveyor belt is designed for practical and quick format change, thanks to the plates system. Wine Gold is a monoblock designed for bottling wine, of small size and with essential functions. Manageble by one person, it allow quick and flexible bottle format changes, ensuring a filling without product alterations.



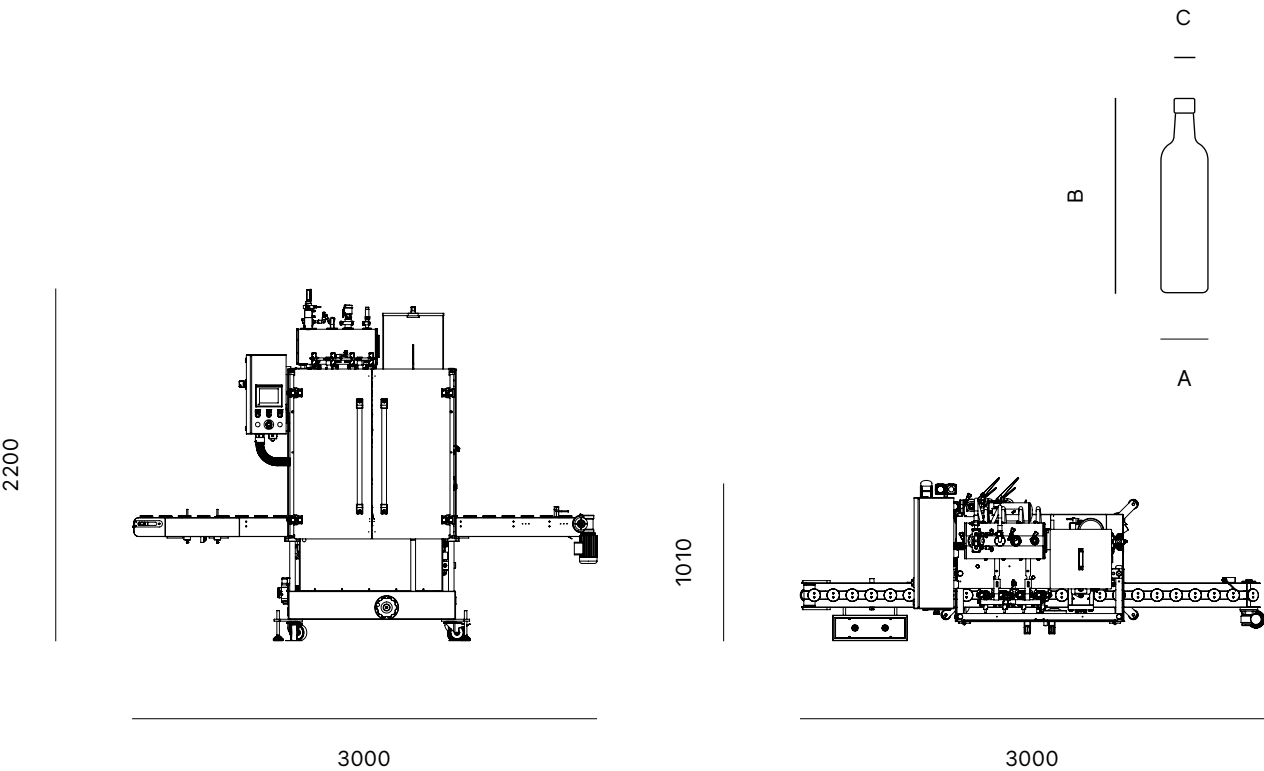
Technical specifications

Machine Weight	Approx. 300 Kg.	
Size	Approx. 1797x696x2346 H	
Consumption	Air 350 l/min.	Electricity 380V 50Hz 2.5 KW
Productivity <small>(vedi note)</small>	Gravity 750 ml up to 400 b/h	
Bottle Size	A - Min 50 Max 110 B - Min 240 Max 400 C - 17 minimal hole guarantee	
Cap Types	Natural cork Ø 22/27 - H 35/50	Stelvin cap Ø 30

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



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.

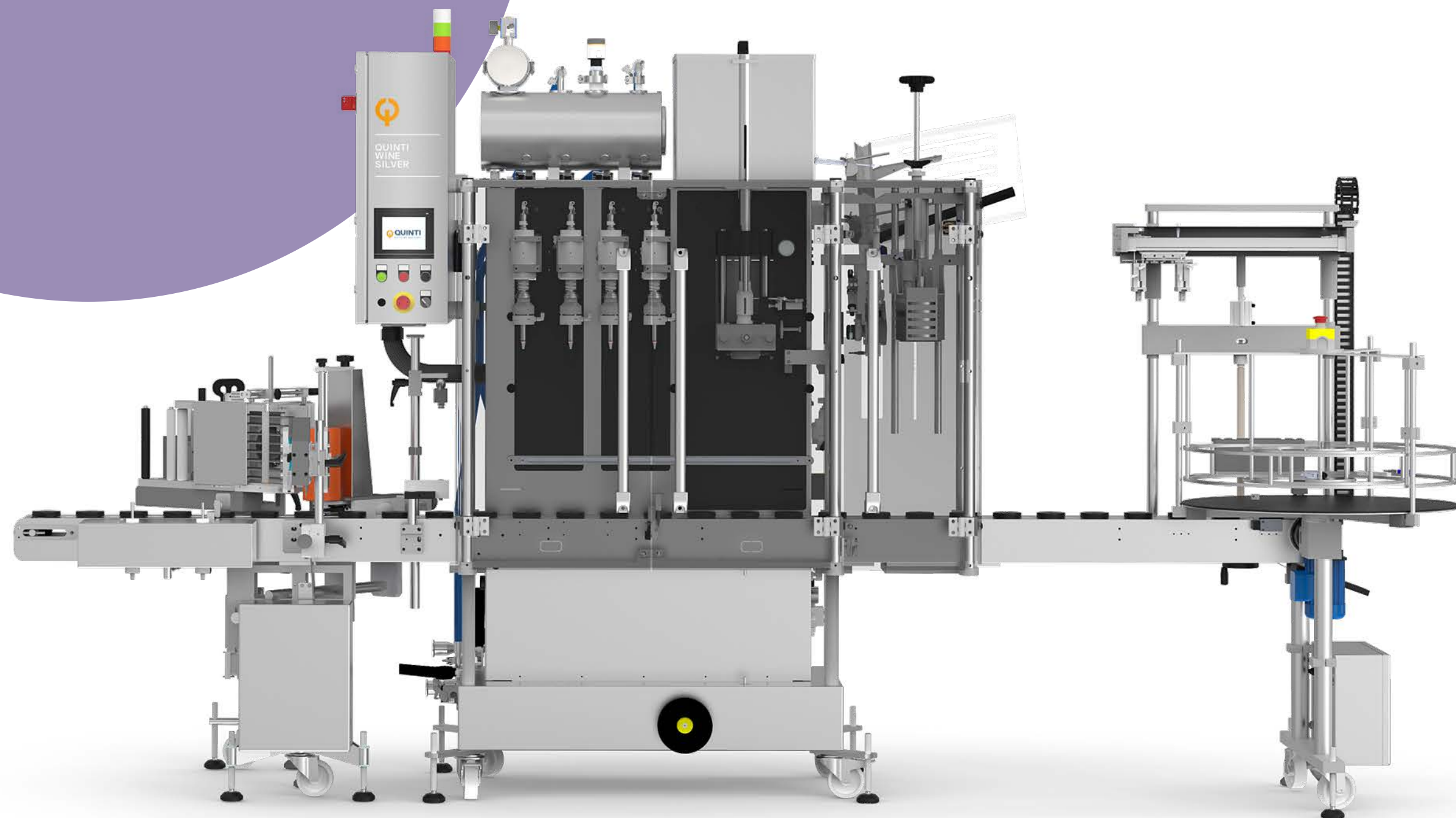


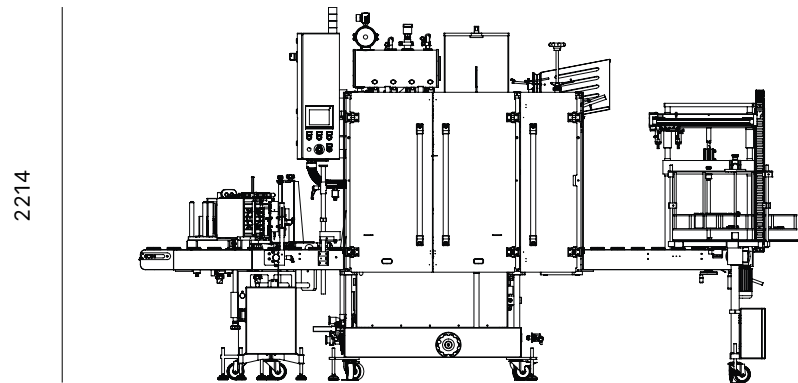
Technical specifications		
Machine weight	Approx. 700 Kg.	
Size	Approx. 3000x1010x2200H	
Consumption	Air 450 l/min	Electricity 230v 50hz 2.5 KW
Productivity (see notes)	Gravity 750 ml up to 550 b/h	Light pressure 750 ml up to 500 b/h
Bottle size	A - Min 50 Max 110 B - Min 210 Max 420 C - 17 minimal hole guarantee	
Cap types	Natural cork Ø 22/27 - H 35/50	Stelvin cap Ø 30

Wine Silver, designed for companies that need a small line from excellent filling to capped and labeled product.

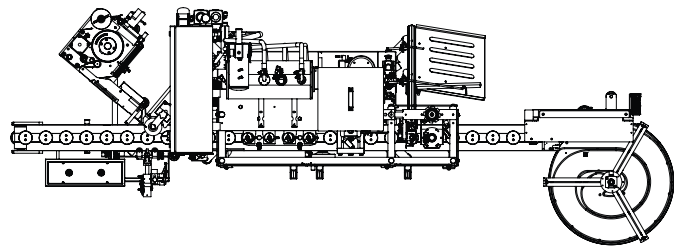


Wine Platinum is a small bottling line that allows even a single person to follow all the stages of the production cycle, from the empty bottle to the finished product. In addition to ensuring excellent filling that maintains the organoleptic qualities of the wine, the packaging options are designed for a spotless presentation. The conveyor belt uses the plates for quick and easy format changes. Unlike the Platinum line, it cannot be equipped with an automatic rinsing machine or with a loading area.





3908



3908



The line can be equipped with additional accessories, some optional only at the order stage, other also when new production needs arise with the machines already installed. Components indicated with the symbol ● cannot be removed.

Technical specifications		
Machine weight	Approx. 1000 Kg.	
Size	Approx. 3908x1104x2214 H	
Consumption	Air 400l/min	Electricity 230v 50hz 3.5 KW
Productivity <small>(see notes)</small>	Gravity 750 ml up to 500 b/h	Light pressure 750 ml 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 cork Ø 22/27 - H 35/50	Stelvin cap Ø 30

●

FUNCTIONS

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.

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 Silver



FUNCTIONS

INKJET PRINTER

The inkjet printer is designed for horizontal print areas, and it is versatile enough for adding more texts than the date and production lot. Upon request, the printer can be installed for vertical printing.

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 corker is 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.

THERMAL ENCAPSULATOR

It is designed for shrink-heat capsules, and it includes the dispenser, a thermal closing head, and the capsule plateau. The temperature of the thermal head can be set from the touchscreen to ensure a constant and predictable shrinking. It is also possible to tune the thermal head residence time on bottlenecks for special capsules with metallic lettering.

MECHANICAL ENCAPSULATOR

Designed for poly laminate capsules, it includes the dispenser, a mechanical closing head, and the capsule plateau.

UNLOADING AREA

The unloading area is a bottle accumulation table that, together with the loading area, allows the operator to manage the entire machinery and not just part of the process.

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.

HD LED LIGHT

HD LED light efficiently illuminates the filling and capping area with low consumption.
Note: Installable during order only.

REMOTED SWITCH

The remotod switch offers the possibility of starting or stopping the machine cycle from the general electrical panel.

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.

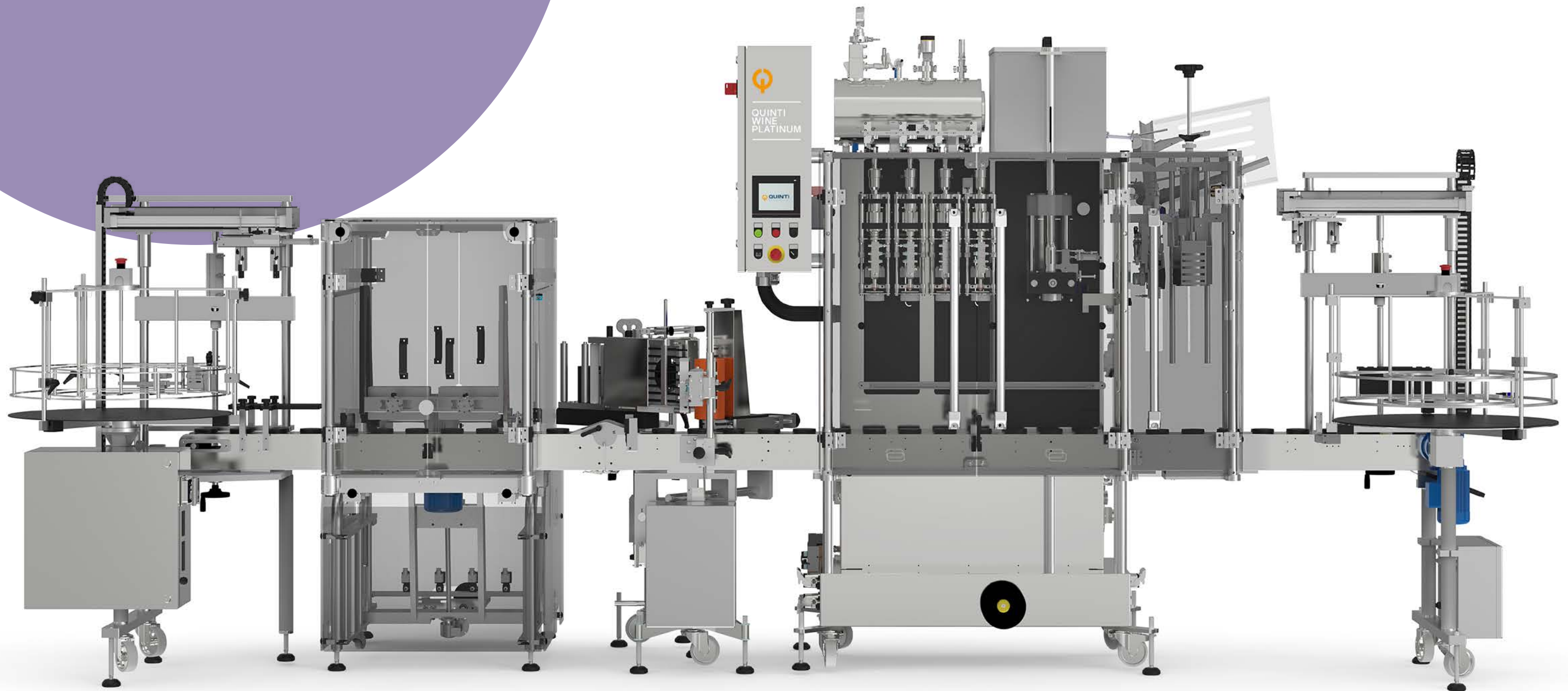
VACUUM CORKING SYSTEM

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

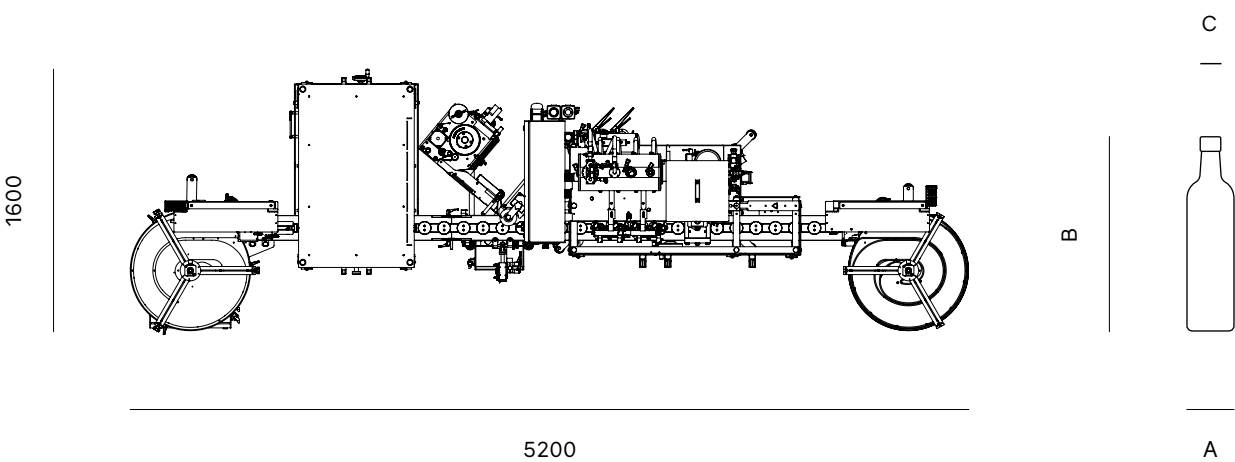
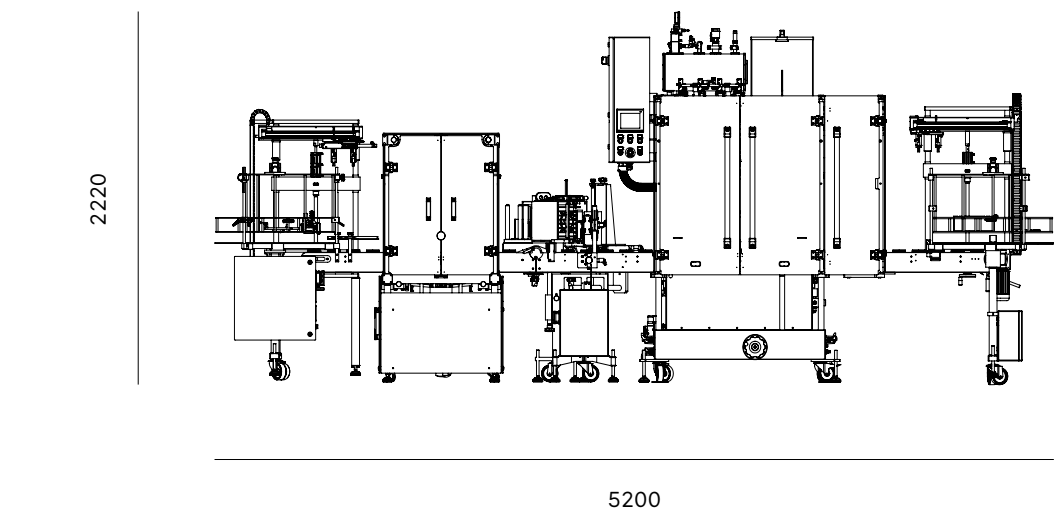
Wine Platinum, designed for companies that need a complete line from the empty bottle to the product ready for the market.



Wine Platinum is a 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. 1400 Kg.	
Size	Approx. 5200x1600x2200H	
Consumption	Air 450l/min	Electricity 230v 50hz 3.5 KW
Productivity <small>(see notes)</small>	Gravity 750 ml up to 500 b/h	Light pressure 750 ml 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 cork Ø 22/27 - H 35/50	Stelvin cap Ø 30

FUNCTIONS

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 Platinum



FUNCTIONS

INKJET PRINTER

The inkjet printer is designed for horizontal print areas, and it is versatile enough for adding more texts than the date and production lot. Upon request, the printer can be installed for vertical printing.

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 corker is 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.

THERMAL ENCAPSULATOR

It is designed for shrink-heat capsules, and it includes the dispenser, a thermal closing head, and the capsule plateau. The temperature of the thermal head can be set from the touchscreen to ensure a constant and predictable shrinking. It is also possible to tune the thermal head residence time on bottlenecks for special capsules with metallic lettering.

MECHANICAL ENCAPSULATOR

Designed for poly laminate capsules, it includes the dispenser, a mechanical closing head, and the capsule plateau.

UNLOADING AREA

The unloading area is a bottle accumulation table that, together with the loading area, allows the operator to manage the entire machinery and not just part of the process.



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.

HD LED LIGHT

HD LED light efficiently illuminates the filling and capping area with low consumption.

Note: Installable during order only.

REMOTED SWITCH

The remoted switch offers the possibility of starting or stopping the machine cycle from the general electrical panel.

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 corking 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.

	Smart	Gold	Silver	Platinum
Light pressure filling	□	■	■	■
Gravity filling ⁽¹⁾	■	■	■	■
Natural Corking	■	■	■	■
Stelvin capping ⁽²⁾	■	■	■	■
Manual rinser	□	■	■	■
Automatic rinser ⁽³⁾	□	□	□	■
Truncated-conical labeler	□	□	■	■
Thermal encapsulator	□	□	■	■
Mechanical encapsulator ⁽⁴⁾	□	□	■	■
Inkjet printer	□	□	■	■
Thermal printer ⁽⁵⁾	□	□	■	■
Loading area	□	□	□	■
Unloading area	□	□	■	■
Vacuum corking System ⁽⁶⁾	■	□	□	□
Bottle Phasing system	□	□	■	■

(1) Only one type of filling technology can be installed (2) Only one type of capping technology can be installed (3) Only one type of rinsing machine can be installed (4) Only one type of encapsulator can be installed (5) Only one type of printer can be installed (6) Possible for straight corks only. Standard in the Wine Smart machine, optional in the other models.

Note

[illegible]

[illegible]



Quinti S.r.l.
via Cassia Zona Pip 21 - Loc. Cesa
52047 Marciano della Chiana AR
T. +39 0575 842129
F. +39 0575 842374
info@quintibottling.com
quintibottling.com