

# MICROBLOC FOR MICROBREWERIES



**“ FOR GOOD BEER YOU DON'T  
NEED A BIG MACHINE... YOU  
NEED THE BEST MACHINE! ”**



## ELC 5-5-1 C MICROBLOC

New microbloc for microbreweries complete with rinser, isobaric electro-pneumatic filler with double pre-evacuation system and single-head crown capper up to 1.000 bph for 0,33l format.

The valve allows total flexibility in adjusting the filling cycle by adapting the vacuum and filling timings via PLC.



**ELC 5-5-1 C**  
VIDEO

...scan & discover it!



All in one compact frame allows you to install the machine in tight spaces, even in your garage, where all great businesses start!



Double pre-evacuation system for low oxygen pick up makes your beer last longer and with a better taste.



Solid and durable construction; the filler will manage your beer production year after year after year.



Electro-pneumatic filling technology; adaptable to fill all kinds of beer and cider, you simply need to switch the recipe with a touch.



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The ELC 5-5-1 isobaric filler stands out for its “step-by-step” operation principle. To maintain a compact structure, the machine has been designed based on a linear type machine, with every phase of the machine positioned around a central star. This way, for the rinsing and filling procedures, the bottles are handle in groups of 5. The capper is not tied to this concept so the capping head applies the crown cap to every bottle that passes. The key advantage of a step-by-step machine is the short time required for the change-over procedure compared to the linear or rotating machines. The central star and the guides are the only components that need to be replaced, plus the adjustment of the height of the different devices. All motors and mechanical transmissions of the machine are installed below the machine base, to avoid any contact with the wet part of the machine.



### RINSER

A conveyor transports the bottles inside the rinsing machine where a motorized system inverts the bottles upside-down and places the opening on the nozzle. Each nozzle features a tool-less system to allow for quick adjustment. After the rinsing treatment, the bottles are inverted back again and transferred to the main star, ready to be moved to the filling module.



### FILLER

The filling procedure is an isobaric, level-type with electro-pneumatic control. Once the 5 bottles are on the module, these are lifted by pneumatic jacks in order to make contact with the filling valves. After a double pre-evacuation and flushing phase to reduce the oxygen pick-up, the bottles are put under the same pressure as the product tank, thus allowing the filling procedure by gravity. When the product reaches the level set by the vent-tube, the valve is shut pneumatically and the snift phase begins. Once the procedure ends, the bottle moves towards the capper by means of the main transferring star. During this phase, an optional dedicated nozzle can spray water inside the bottle in order to foam the product and further reduce the oxygen pick-up.



### CAPPER

Above the capper the caps are orientated and transferred by a dedicated device. The mono-head capping module works in a continuous cycle, capping the bottles as they pass below it. Between the filling and the capping module there is the possibility to install an optional device (skimmer) which sprays hot water in the filled bottle. This causes the beer to foam pushing the oxygen out of the bottle head space ensuring good oxygen pick-up. A key feature of Enoberg cappers is the ability to set the force of the capper during the cap application and cap closure phase.



Info contained in this leaflet are for reference only and must be confirmed by ENOBERG according to the user's actual manufacturing conditions and product/container technical features.

