

## RINSER WITH DESINFECTION SYSTEM (RI+)

*Safe flipping and disinfection of bottles*



- Individual clamping of each product
- Continuous flipping
- Disinfection system integrated
- Fully configurable
- Sectors:
  - Food
  - Cosmetics
  - Drugstore

# RINSER WITH DESINFECTION SYSTEM (RI+)

## What are they and what do they do?

The Rinser (RI) is a device that receives containers in a continuous flow, holds and transports them individually and flips them to allow cleaning.

These devices are **adaptable to the specific needs of each case**, both in the height and orientation of the product-in and product-out interfaces, as well as in the precise way in which products are held along the track. Due to their adaptability, the Rinsers (RI) are **suitable for a wide range of containers and sizes, including short cans and jars**.

Products are handled individually by the Rinser (RI) with a firm and controlled pressure, thus making RI suitable for **fragile or delicate products**.

RI solutions can be configured in isolation as individual machines, or they can be part of a large project, integrating and adapting to its characteristics and requirements.

## Technical details:

- Independent product-in and product-out speeds (up to 60 m/min)
- Continuous transport
- Shape of products transported: cylindric or nearly cylindric
- Side support by wedge
- Disinfection system integrated
- Entry and exit of products at the same height or at different levels
- Pressure-free flipping
- Control software fully integrated with manufacturing line
- Made from stainless steel
- Dimensions: up to 3.5 m x 2 m x 3.5 m
- Power required: from 0.33 kW to 0.90 kW
- CE-marked