



“CHAMPAGNE” MANUAL COLUMN CORKING MACHINE

Art. 17421 – with brass jaws

Art. 17425 – with chromed metal jaws



With **adjustment of the level of insertion of the cap** and centering cone (a) which allows the **reduction of the inlet hole** and ensures **optimal alignment of the cap with the bottle**. Ideal for natural champagne corks \varnothing max 30.5 mm x h max 48 mm and bottles with a minimum height of 23 cm, maximum 34 cm. Preset for crown cap device \varnothing 26 or 29 mm and bottles with a minimum height of 17 cm, maximum 28 cm.

Instructions of use

Champagne corking (use only the special “champagne corks” \varnothing 30,5 mm x max height 48 mm):

1. Lift the stopping lever and insert the cork in the appropriate place created by the automatic opening of the compression jaws.
2. To adjust the diameter of the bottle neck position, loosen the adjustment knobs and slide the red centering cone to the desired size (bottle neck size) on the appropriate slots.
3. The centering cone is used as a stopper for the bottle when it is placed on the supporting plate.
4. Adjust, through the washer positioned on the insertion punch, the ratio between the part of the cork inserted in the neck of the bottle and the part of the cork which, remaining outside of the bottle, will assume the characteristic mushroom shape (normally on a whole cork the ratio will be: 2/5 cork outside, 3/5 cork inside).
5. Lower the lever vigorously inserting the cork in the bottle and leaving outside the remaining which will swell and form the characteristic 'mushroom head'.
6. Lift the corking lever up again, press down on the support plate and remove the bottle.



WARNING: wear protective gloves during use.

Instructions for adjusting the bottle holder screw

1. Unscrew the adjustment screw located in the lower part of the capping machine.
2. After unscrewing the screw, move the screw downwards so that the locking plate tilts as shown below.

