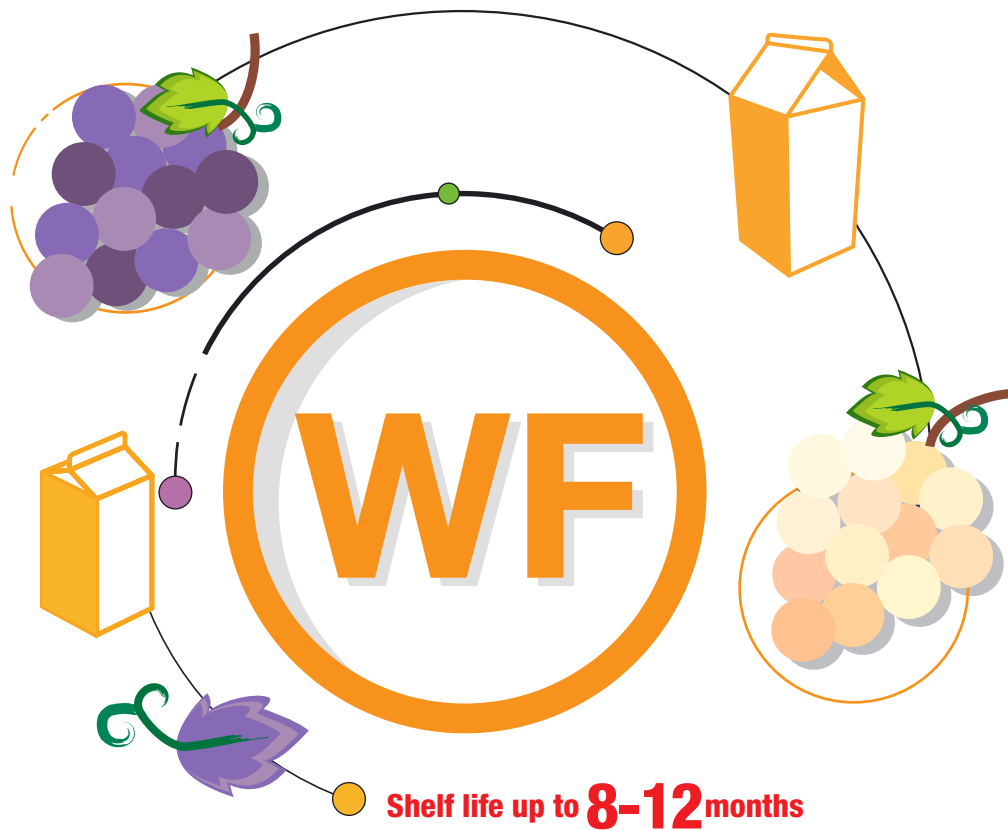


Our dedicated filling **solution** for **high acid products** with a pH lower than 4.1:

WARM FILL!

With Warm Fill, high acid products are filled straight into the cartons at a **temperature of 25°C to 55°C**.



WARM FILL offers several **benefits** compared to aseptic filling, especially for **wine cartons**:

- Lower **overall costs** of the plant
- Significantly reduced **initial investment** for the purchase of the machine
- Reduced **spare parts** and **maintenance** costs throughout the machine lifecycle
- Much shorter servicing downtimes

What's more, the same **WARM FILL** machine is suitable for **filling different volumes**, with format changes requiring no more than **3 minutes!**

Our Product Manager **CRISTIAN BALLESTRIN** (cristian.ballestrin@galdi.it) is available to provide all the information you need

RG270C SERIES



RG270C

| | |
|-----------------|--------------------------|
| Filler | Volumetric piston filler |
| Dimensions [mm] | L 6290 x W 1500 x H 3390 |
| Cartons Type | B-Style; REX |
| Delivery [EXW] | 5 months from order |
| Speed | Up to 7000 cph |

RG50 SERIES



RG50

| | |
|-----------------|--------------------------|
| Filler | Gravimetric Flowmeter |
| Dimensions [mm] | L 3470 x W 1300 x H 2700 |
| Cartons Type | B-Style; REX |
| Delivery [EXW] | 4 months from order |
| Speed | Up to 3000 cph |

RG21 SERIES



RG21

| | |
|-----------------|--------------------------|
| Filler | Gravimetric Flowmeter |
| Dimensions [mm] | L 3040 x W 1100 x H 1600 |
| Cartons Type | B-Style; REX |
| Delivery [EXW] | 4 months from order |
| Speed | Up to 2000 cph |