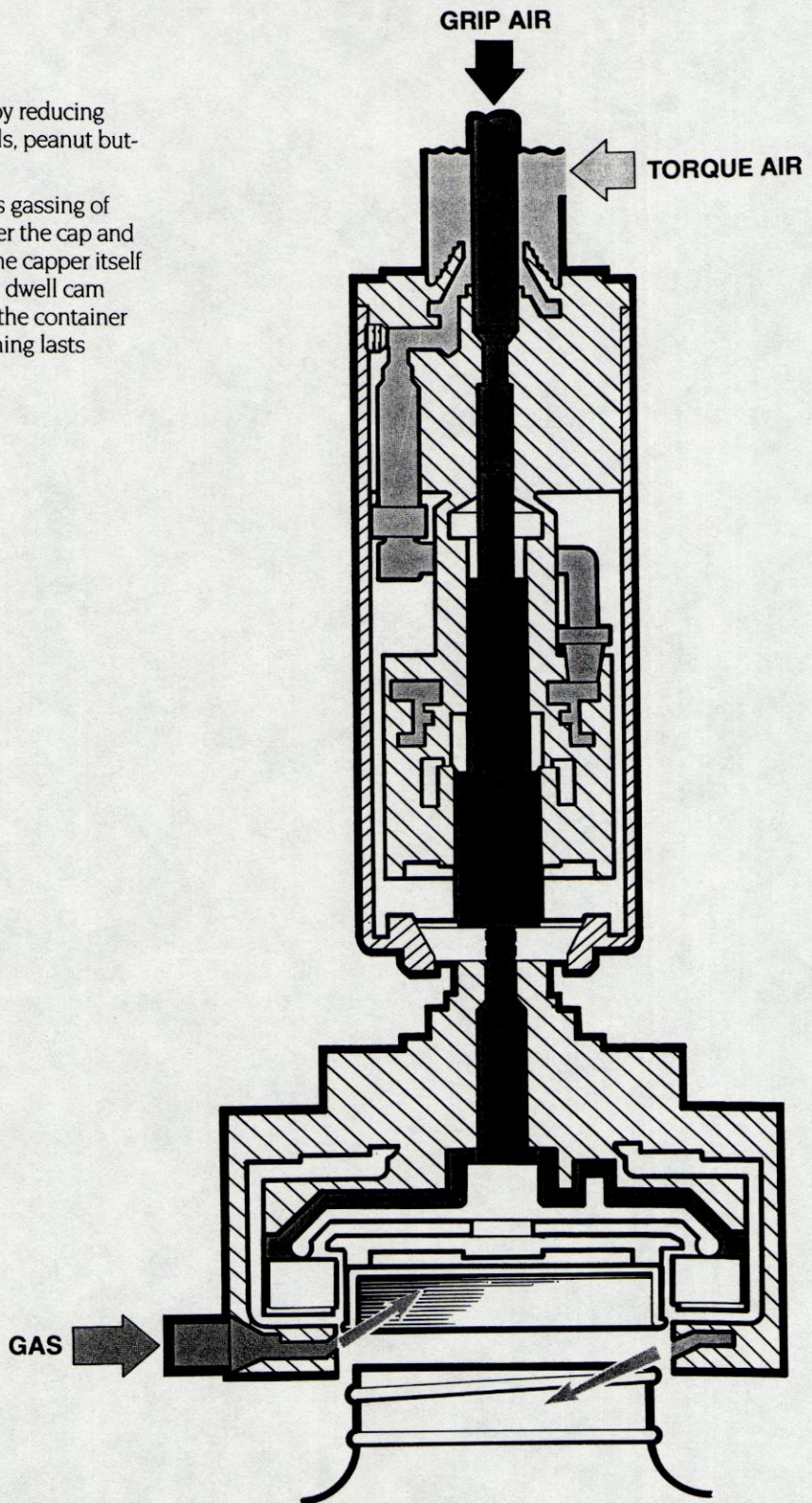


Gas Capping

Air Torque Gas Chuck Assembly

The shelf life of food products can be enhanced by reducing oxygen contamination in such foods as edible oils, peanut butter, fruit juice, wines, etc.

Pneumatic's unique air torque gas chuck provides gassing of nitrogen or any inert gas. The gas is injected under the cap and deflected into the head space of the container. The capper itself is of standard design, except for the addition of a dwell cam which permits the chuck assembly to hover over the container while flushing the container with a gas. This flushing lasts approximately 30% of the capping cycle.



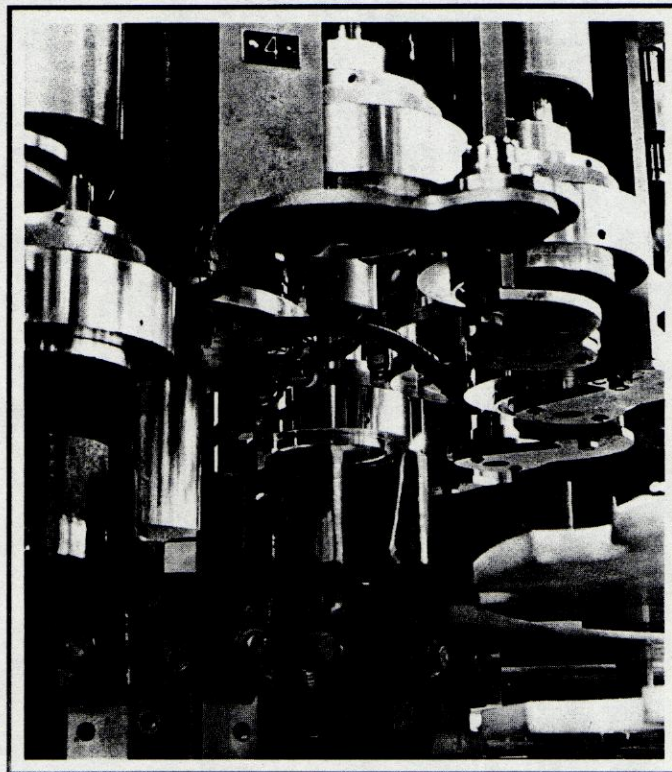
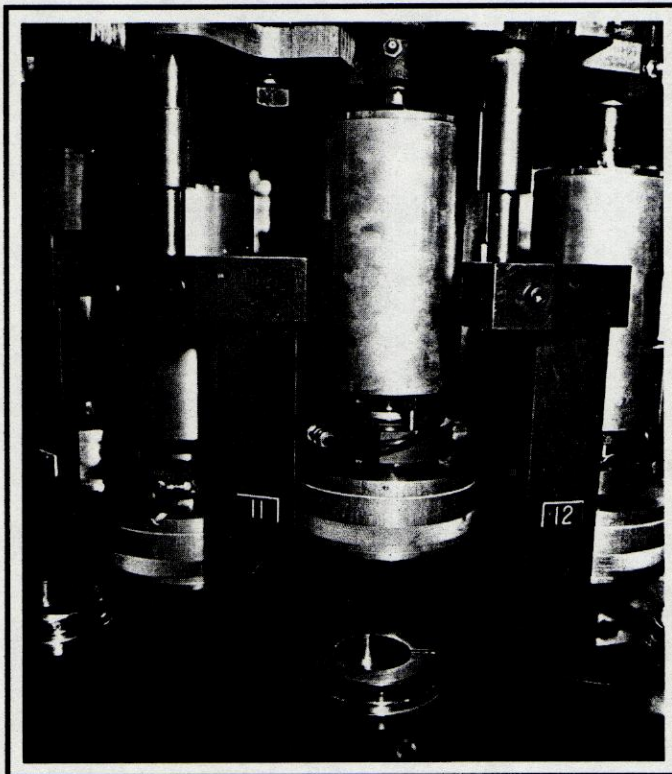
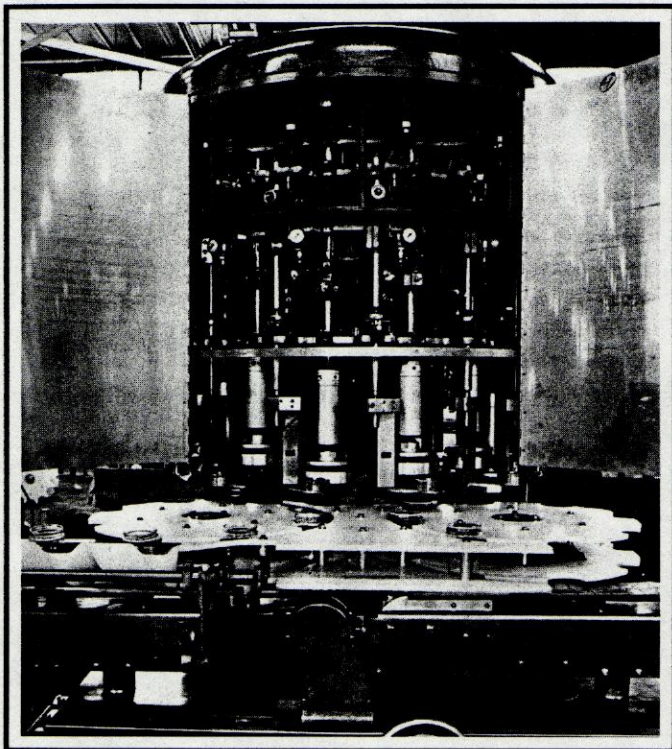
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Gas flows from the spindle to the chuck through a slip collar, circumvents the cap gripping area, and enters the cap at an upward angle. Gas flow is facilitated by small holes in a gassing plate attached to the chuck base.



The gas that is injected under the cap is deflected, which results in simultaneously purging both the cap and container head space. Purging starts as cap is picked up by the chuck.