



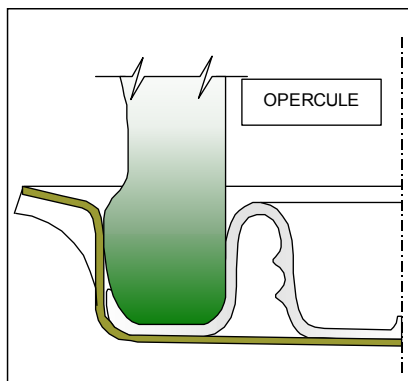
## PRODUCT TECHNICAL DATA SHEET

Issue:  
2006 April 28<sup>th</sup>

### 29mm Crown INOXAL PL

#### General features

29 mm special aluminium crown cork for Champagne with incorporated plastic polyethylene liner. Suitable for use on 29mm champenoise glass finish (NF H 35-029).



#### Skirt – Technical Data

<b>Closure decoration:</b>	According to customer requirements and/or artworks
<b>Number of corrugations:</b>	22
<b>Shell metal:</b>	Aluminium, NF EN 541, type 5052 H22
<b>Crown external diameter :</b>	35.40 -0.45 / +0.35 mm
<b>Crown internal diameter :</b>	29.50 ± 0.20 mm
<b>Crown height :</b>	6.80 -0.20 / +0.40 mm

#### Lab performances and others

<b>Internal pressure retention:</b>	>9 bar (Lab Mechanical Test)
<b>Crimping diameter:</b>	31.5 ÷ 31.7 mm using control finish, reduce 0.3 mm with control on 4 teeth
<b>Application/performances:</b>	The application, and the related performance of the closure, has to be verified on a case by case basis, as the capping is a function of both the bottle design and the specific closing equipment used. Please consult your Pelliconi contact if in doubt.
<b>Storage:</b>	The crowns should be stored in a clean, well ventilated, dry place, avoiding direct sunlight, high temperatures, and exposure to volatile contaminants, and must not be stacked. All PELLICONI products are 94/62CE compliant.
<b>Standard Packaging:</b>	Carton Box with 5000 crowns, 7 boxes for layer, 5 layers per pallet. For a total amount of 175.000 crowns per pallet.

#### **IMPORTANT**

The plastic liner incorporated and the pvc foamed liner, also if with « bidule », can't be reliable for use with Campenoise method.

This document is the property of PELLICONI GROUP and cannot be reproduced, used or issued to third parties without specific written authorization of PELLICONI GROUP that retains the right to take legal action. This document replaces all previous releases and is intended for commercial purposes only, therefore it can be modified at anytime due to technical, and/or commercial reason, without any prior notification and revisions are not automatically issued. The process parameters are not suggested because they are depending on different typologies of fixtures and fittings. The food contact suitability for aggressive foods and/or production cycles (ex. High temperature pasteurisation) has to be verified with tests by the end-user. This document has been written on the basis of our knowledges at issue date, the informations reported refer exclusively to the product in hand, and they are not guarantee of unexpressed qualities.

