

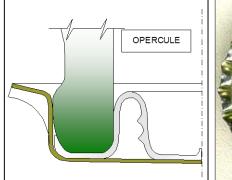
PRODUCT TECHNICAL DATA SHEET lssue: 24/01/2018

TDS-TC29-12

# 29mm Crown FERYL PL

## **General features**

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





### Skirt – Technical Data

Closure decoration:	According to customer requirements and/or artworks
Number of corrugations:	22
Shell metal:	Tin Plate special for Champagne EN 10202 compliant, Tin coverage E4
Crown external diameter :	35.40 -0.45 / +0.35 mm
Crown internal diameter :	29.50 ± 0.20 mm
Crown height :	6.75 -0.20 / +0.40 mm

#### Lab performances and others

Internal pressure retention:	>9 bar (Lab Mechanical Test)
Crimping diameter:	31.5 ÷ 31.7 mm using control finish, reduce 0.3 mm with control on 4 teeth
Application/performances:	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.
Storage:	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.
Standard Packaging:	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 use of the incorporated "bidule" capsule requires an absolute perfection of the capping machine and the glassware, more particularly the first 4 mm of the mouthpiece. We guarantee that the incorporated "bidule capsules are produced according to the agreed specifications.

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