

Xpressfill FAQs

What is the difference between Vigneron and XpressFill?

Vigneron Specialty Products is the name of the company. The machines are called Xpressfill, with various model numbers depending on the size and features.

Can I use the XpressFill bottle filler for any other liquid products other than wine?

Absolutely! Our customers use the Xpressfill bottle-filling machines for olive oil, vinegar, dairy products, lotions, still beers, liqueurs, alcoholic beverages of many types, lotions, essential oils, teas, nutritional supplements and almost any liquid product without solids.

Do XpressFill fillers include a pump?

Yes, but not just any pump; our manual filler machine systems include a state of the art multi-diaphragm, self-priming pump.

Why do I care if it is self priming or not?

Because non self-priming pumps require the user to fill them first before using them, otherwise they will not work. This is a nuisance and can also result in spilled product, which is messy.

Why a multi piston diaphragm pump?

A pump of this type is the most efficient pump for moving liquid gently, which is highly desirable when using a bottling machine.

I see a lot of products that are gravity fed and offer a pump as an external option. How are they used for bottling?

Many gravity fed products require an open tank and filler assembly, a stand, a tank of CO2, Argon, or Nitrogen, (which provides a layer of gas to protect the product from oxidation). An external pump is also required. The pump only moves the liquid from bulk to the open trough, where it sits until it is transferred into your bottle, by gravity flow. Your product may take quite some time to bottle using this approach, as the open trough will require refilling many times during the process. If external gas is not used, excessive oxidation could ruin a whole batch of your product. The user must decide upon which gas to use as well as how much, then purchase the gas and also buy or rent the tanks and regulator, etc. Argon and nitrogen gas can be quite costly and the tanks themselves are very heavy as well as hard to move and manage without help.

How then is the VigneronT XpressFill system different than a typical gravity system?

All VSP Xpressfill bottle filling systems are a self contained system. Each system has a self priming pump, with a multi-ported delivery assembly. Your product can be pumped directly from your source. All parts in the flow path are either stainless steel or food grade components. This self contained delivery system protects your product from the outside environment.

Why do I care about this?

It is preferable if the apparatus you use for bottling your product be one that is easy to work with, as is the XpressFill. XpressFill machines are made to set on a table top or similar surface so you can avoid bending over all the time, which is very fatiguing. Many gravity flow systems have to be below the container of the product being bottled, which is the essence of the machine's design. One of the biggest advantages to the XpressFill is that your product does not have contact with the outside environment.

How do I clean my XpressFill filler after each use?

Simply use a K-Meta or Na-Meta cleaning solution (easily obtainable at supply stores), with the addition of citric acid if you wish to increase the cleaning effect. Flush the solution through the system for a few seconds and then follow with a clear water rinse until you are ready to start bottling again (or if you are ready to place the machine in storage until the next bottling). The path from the metering manifold (pump output) to the inside of the bulkhead mounted stainless steel tube fittings is made from medical grade silicon tubing and offers a continuous flow path. It looks like a very clean artery and as such does not provide any place for unwanted bacteria to grow.

I do not have a lot of space for my bottling process, and most of the products seem to require a floor mounted stand, etc. How much space does an XpressFill filler system require?

The XpressFill Model Four is about the size of a case of wine, and weighs less than 30 pounds. You can set it up next to the bulk container from which you want to bottle, or place it on any stable surface to make it a comfortable height at which to work.

What about set up time? The better gravity systems require leveling, hooking up the gas and the pump, etc.

It takes only a couple of minutes to set up our XpressFill Machines. All machines come with an easy-to-read User's Manual. The assembly requires only a couple connections, after which you plug the AC line into the wall, organize your

bottles and workspace, begin sanitizing your new or used bottles, prime the machine - and GO!

Does your system require leveling? How easy is it to achieve?

NO, all you need is a flat, dry work surface that is fairly level, has adequate work area, and can support the weight of the unit. Every Vigneron XpressFill system comes equipped with non-skid rubber feet.

This seems to be a new approach (given the price range and outstanding performance) for filling wine or beverage bottles. Does it come with a well documented User's Manual?

Yes it does. The User's Manual is 6 pages long and thoroughly covers all aspects of the use and set-up of the Vigneron XpressFill machines including clear diagrams and pictures. A new version of the User's Manual was implemented when the machines were redesigned and is very clear and easy to follow.

What about service issues?

Vigneron Xpressfill systems are designed to facilitate easy part removal and repair; any part can be quickly disconnected and removed from the chassis and returned to VSP for replacement or repair should either ever be necessary. Every Vigneron XpressFill bottle filler comes with a one year parts and workmanship warranty. Under the new ownership, Vigneron Specialty Products' customer service is excellent; former customers marvel at the difference. We also offer a redesign/ upgrade and / or retrofit for any customers wishing to update an older machine(s).