

# BAR TOPS



*Gueltig's  
High-proof spirits...*



**THE UNIVERSAL ONES.** Our superior bar tops for spirits, olive oils, and syrups consist of a cap and shank. Caps come in an endless variety of designs, colors and materials including wood, metallic finish and plastic. Send us a bottle and we will provide you with a sample of the ideal optimal closure for your needs.

## **CAPS**

### **MATERIALS**

Wood, metallic finish, plastic, solid plastic

Upon request we can provide branding and printing for wood and metallic caps, embossing for plastic caps, laser printing

### **DIAMETER & HEIGHT**

According to customer requirements with  $\pm 0.5$  mm tolerance

## **SHANKS**

### **MATERIALS**

Natural cork, colmated cork, micro-agglomerate, synthetic (PE) and injection molding (TPO)

### **GUELTIG INNOVATION**

Micro-agglomerated cork with break-proof adhesion of the cap to the shank, providing an unscented and neutral tasting closure

### **DIAMETER & HEIGHT**

According to customer requirements with  $\pm 1.0$  mm tolerance

### **RECOMMENDED STORAGE**

*Bottles must be stored in an upright position.*

### **AVAILABLE SHANK DESIGNS:**



rounded



corrugated



tapered



barrel form



CORKS & CLOSURES

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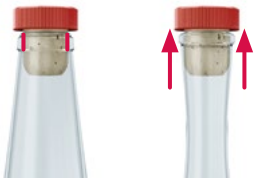
# HANDLING AND PROCESSING

## BAR TOPS GENERAL



Several essential components are responsible for achieving optimal closure. Bar tops, bottles, bottling, storage, transport and environmental impacts. Bar tops are offered in various designs. Either with wood or plastic tops. These design options have various advantages depending on the intended use. All of the bonded bar tops consist of two components (wood/plastic top and micro-agglomerated cork shank). Therefore, it is essential to open the bottle correctly by twisting and pulling the bar top at the same time. If you mistakenly apply a lever movement to the bar top to remove it, you will run a serious risk of breaking off the shank.

## BOTTLES



An optimal closure also depends on the correct combination of the bar top and the bottleneck. Due to the fact that there are no existing DIN-standards for special bottles, there are bottleneck tolerances of +/- 0.5 mm and more. Consequently, this means that an optimal closure cannot be guaranteed and that the bar top cannot seal the bottle evenly. Bottlenecks which become wider in the lower part of neck are inappropriate for optimal closure. Bottlenecks which become narrower in the lower part of the neck, run the risk of being pushed out.

The shank should have an even contact pressure in the bottleneck of up to 15 mm in depth. Experience has proven that the bottleneck becomes wider below this depth and that a longer shank would increase the internal pressure of the bottle leading to an unnecessary increase of the internal pressure in the bottle.

## RECOMMENDED STORAGE OF BAR TOPS

Bar tops should be stored in a dry, cool, clean warehouse and used within one year. Special wood bar tops should not be exposed to any sudden temperature changes. Wooden bar tops should not be used for frozen goods. The wood bar tops could be subjected to condensation water and cause damage to the tops. Natural products should generally be protected from humidity and water. Humidity causes deformation to natural materials like wood, which might allow the cap to loosen from the shank. Please note that painted wood surfaces might also be damaged by humidity causing the paint to chip off.

## BOTTLING, STORAGE, TRANSPORT AND ENVIRONMENTAL IMPACTS

Please make sure that you have the right bottling level to maintain the compensation chamber between the filling contents and the shank. This is particularly important due to the internal pressure which is created within the bottle. Temperature fluctuations can cause the filling contents to expand, creating an internal pressure which is too high. There is a risk that the bar tops could lift and the filling contents might leak out. After bottling the closures should remain in an upright position for a specific reset period so that the contact pressure can adapt in the bottleneck. In principle, bottles with bar tops should all be transported and stored in an upright position.