

Metal Closure Programme

The PT closure (Press-On Twist-Off®)

The PT closure (Press-On Twist-Off®) is the best choice for high-speed machines.

Due to its lug-free geometry and press-on method of application, this metal closure can be applied quickly and safely. Line speeds of up to 2000 closures per minute can be achieved.

All PT closures feature a vacuum button which indicates to consumers that the package has not been tampered with. The PT system also meets hygiene requirements with the threads embedded in the compound liner.

Subsequent fouling in this area is virtually impossible. During application, the cap with preheated liner is simply pressed on to the glass container, while steam generates a vacuum which holds the closure in place. The cooled liner on both the top and skirt of the closure fits snugly against the glass sealing surface and around the threads.

This creates a dual seal which withstands high mechanical loads. The PT closure is ideal for all hot fill, aseptic, cold fill, pasteurisation and sterilisation processes.

Possible Applications

- Baby food
- Pasta sauces
- Fruit products
- Pâté
- Chicken essence
- Sweet sauces (also milk-based)
- Baby juice
- Still drinks
- Coffee
- Cream
- Milk-mix drinks
- Milk-based
- Coffee drinks



Technical Information

Possible Combinations

With button:

a vacuum of between 600 mbar and 650 mbar is required for a button-type closure, depending on closure diameter and type, and processing conditions (for further information see the sales sheet "Twist-Off® closures with Button").



Closure			Treatment		
Nominal Size	Ø mm	H mm	Hot fill/ Pasteurisation	Sterilisation	Button
040	43,35	10,65	•	•	•
051	53,75	10,15	•	•	•
063	63,80	10,15	•	•	•
070	70,55	10,15	•	•	•