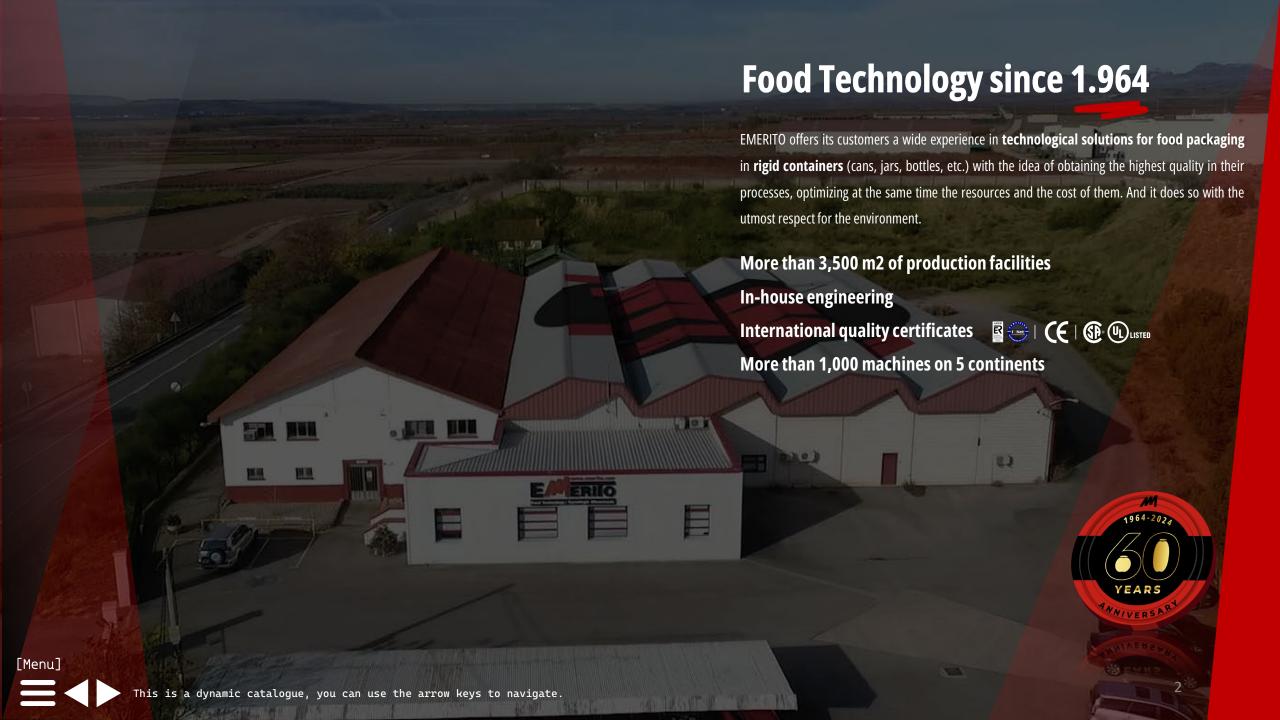


Watch our Institutional Video



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This is a dynamic catalogue, you can use the arrow keys to navigate.



Anniversary mical Solutions for Food Industria



Catalogue ///

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Global Partners

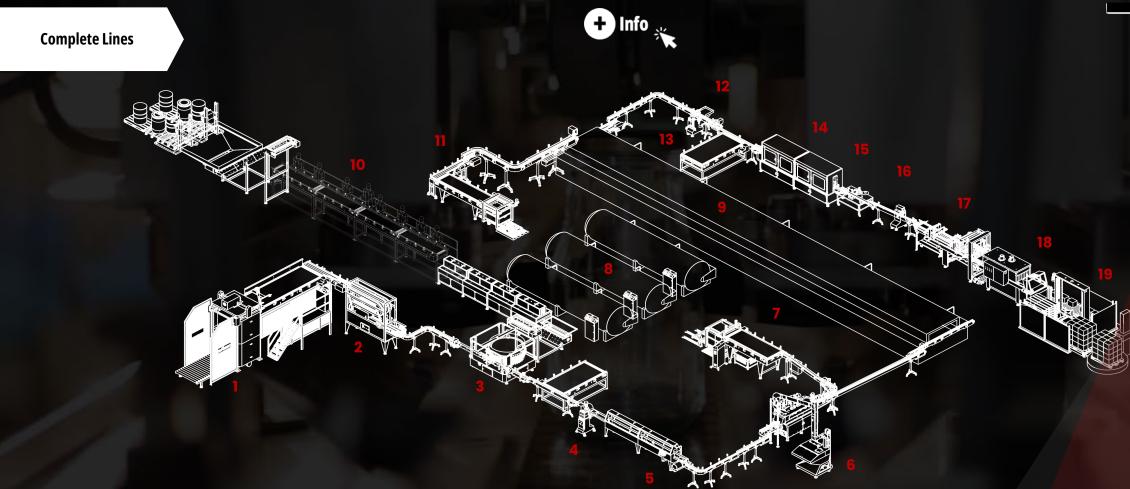
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- Depalletiser
- **Rinsing System**
- **Solids Filler**
- **Rotary Head Spacer**

- Liquids Filler
- **Twist Off Capping Machine**
- Baskets Loading Syst.
- Retorts

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- **Manual Work Tables**
- Baskets Unloading Syst.

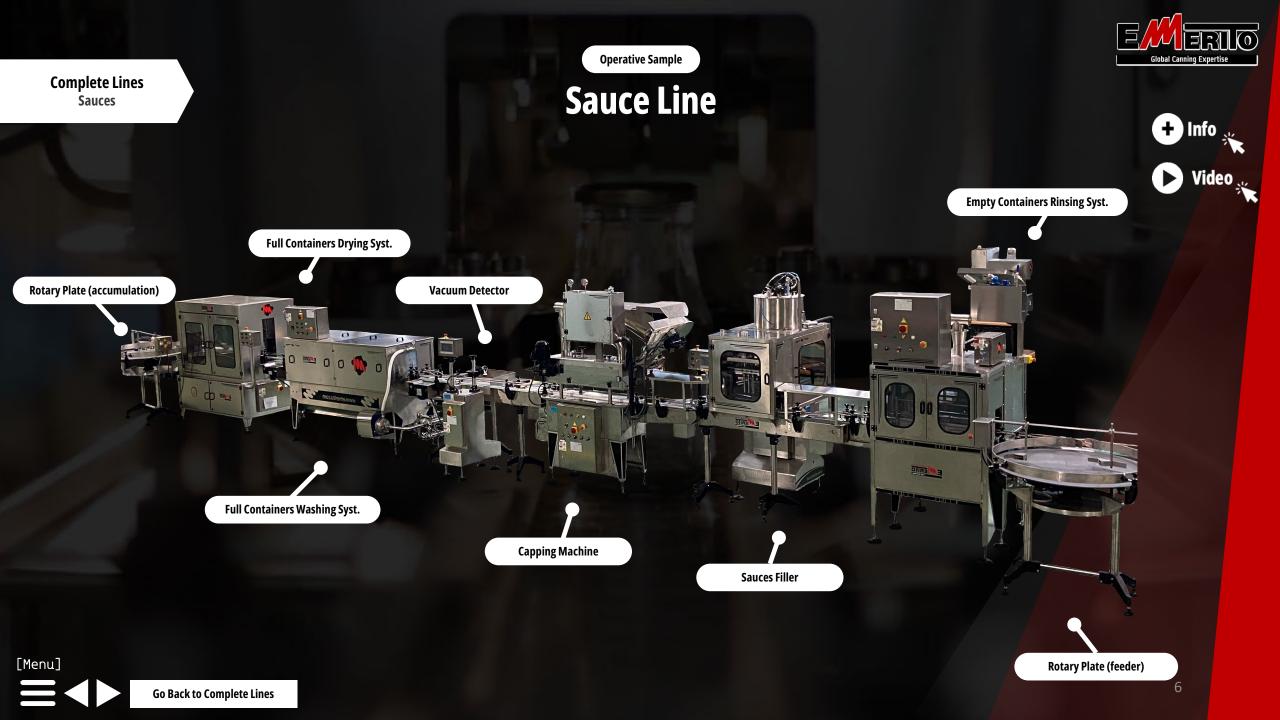
Vacuum Detector

Dryer System

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Table

- Washing System
- Case Packer
- - Shrink-wrapper
- - Palletiser







Depalletizers

Depalletizers

Jars | Cans | Bottles

Different degrees of automation available





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SMA - 100



Complements

Containers

Automatic carton layers removal.

Automatic carton layers removal. Second pallet automatic charge. Containers unloading - blowing system. 8

Machines designed to depalletize rigid empty containers such as jars, cans or bottles, which are already palletized, with the function to align them one by one and to correctly convey them to the canning line. It can also be used at the end of the line with full containers to align them one by one and lead them to the batch marking and labeling area.

We offer alternatives to depalletize also plastic containers, according to formats and production range, always after studying the particular application.

Depalletizing systems by Cartesian Sweeping, layer by layer, in addition to including accumulation table and its output belts at different speeds to place the containers in line, one by one.

We have some options to automate our depalletizing systems to the maximum, such as:

- Automatic pallet loading system prior to depalletizing, with capacity to accommodate 2 pallets in waiting and one additional pallet in loading.
- Automatic removal system of separators between layers, which also includes a stainless steel cage to accumulate them in a controlled way during the work.
- Automatic output of empty pallets.

SMA - 100 SMA - 250 SMA - 500

Jars, cans, PET, bottles, etc.

1 layer / min. 2,5 layers / min. 5 layers / min. Capacity



Rinsing System
For empty containers

Empty Containers Rinsing Syst.

Water Air Steam

This machine is designed specifically to carry out the cleaning of empty containers used in food production processes, even if they are made in plastic, tin or glass.

The containers washing machine, which is built mainly in first quality AISI 316L steel, automates the washing of containers without the need of adding additional tools, thus achieving a significant improvement in production capacity as well as an efficiency in the use of personnel, which means an immediate improvement of competitiveness.

The nature of the materials used in its manufacture, together with the unquestionable quality in manufacturing finishes, makes this machine an instrument for reliable and long lasting to help extend life even in situations of more demanding and committed work.









Containers All formats

Capacity

Up to 40 containers /min.

U1

Up to 150 containers /min.

U2

Up to 200 containers /min.

U2 - SP

Up to 600 containers /min.

Universal

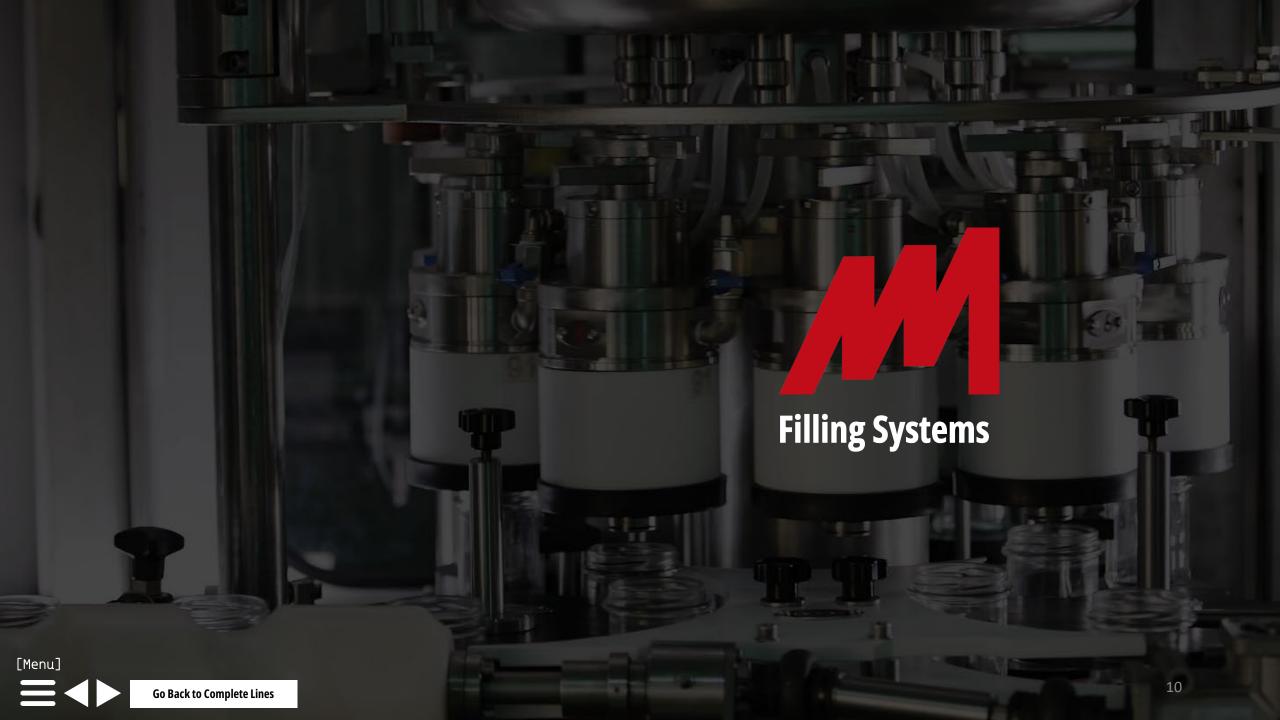
Versatility

Need of formats shapes confirmation.

All containers without installation of additional elements.
Easy format change adjustment by opening lateral belts.

All containers without installation of additional elements.

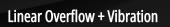
Easy adjustment for the change of different formats.



Solids









Volumetric Rotary Telescopic

Filling Systems



Waterfall | Cascade



Liquids

Level Control



Under Vacuum

Sauces



Piston Volumetric



Volumetric | Flowmeter



Semiautomatic option





Go Back to Complete Lines



Filling Systems
Solids

Linear Overflow + Vibration

Adaptable to any process

Easy maintenance

Robustness





Machine designed for filling solids by overflow that it incorporates a vibration system of containers at the exit of the machine that removes the excess product (brim) from the mouth of containers, returning them again to the ramp of filling through a return conveyor.

This filler it's very simple and easy to maintain, that adapts perfectly to different ranges or levels of production, products and containers, according to the needs of each client.

Despite its simplicity, Emerito maintains in this equipment the highest quality standards, both in materials and electronic components, with the fundamental premise of providing this equipment with a special robustness and durability even in the most demanding working conditions.



LS 1.5M

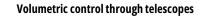


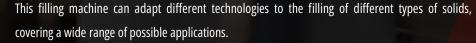


Filling Systems
Solids

Volumetric Rotary Telescopic Filling Machine

Adaptable to different types of formats





Filling through telescopic glasses which allow to regulate the quantity to fill depending on the ranges of containers or product type to dispense, medium and high speeds.

This filler can adapt different technologies to the filling of different types of solids, covering a wide range of possible applications.



RS

LS

Technology

Telescopic.

Linear overflow + vibration.

Capacity

Up to 600u. / min.

Up to 250u. / min.

Products

Solids | Laminates | In cubes.

[Menu]

○ Video ×

Go Back to Complete Lines



Waterfall | Cascade

Simplicity of Operation

Total Adaptability





Machine designed for the dosing of control liquids by means of an overflow or cascade system, easily adaptable to different production ranges and container formats.

Our overflow dosing system is a simple and economical solution for the dosing of liquids, whether it is brine, water, vinegar, oil or any of the most frequently used liquids in the manufacture and canning food. Despite its simple operation, we have not underestimated the quality of the materials and finishes, both elements that identify all Emerito equipment and that also reach all the commercial components that we include in its manufacture, always using the leading brands in the market.

Our overflow liquid dispenser allows us to easily adapt to the production requirements of each customer, making the equipment fit perfectly into the manufacturing process, taking care of every detail to the maximum to allow precise control of the filling as well as the head space.

Our cascade dosers allow to control the filling temperature and to make a perfect recirculation of the liquid in order to achieve its maximum utilization by using a double filtering process to avoid the loss of quality of the liquid.





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Filling Systems Liquids

Level Control

Fiber Optic Control

Avoidance of risk of solid oxidation



Filling machine for covered liquids (oil, vinegar, brine, water) controlling with perfect accuracy the established level of the liquid to be filled.

Regardless of the amount and volume of solid product containing each container, the liquid always reaches a same level favoring the homogeneity of the space head and logically the range of vacuum that is achieved in each of the containers, even bringing solid liquid penetration time in the solid part which this is more complicated (as for example in the case of canned tuna with oil).

This level control filler is intended for those producers who want to emphasize the quality of its processes, this system equipped with sensors that receive and send signals through fiber optic, avoids the spillage of liquid to the outside of the container, so it gets a clean working environment and the necessary maintenance is reduced considerably.







Filling Systems
Liquids

Under Vacuum

Better Penetration of Liquids into the Product

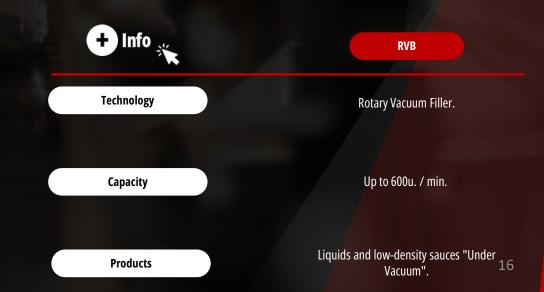
Clean environment



Machine designed in rotary versions for the filling of covered liquids (oil, vinegar, brine, water) with technology "under vacuum". This technology is usually aimed at medium and large producers as the increase of speed in the filling of liquids in the rotary versions, is considerable.

Filling "under vacuum" technique allows us to, on a single machine, proceed to the extraction of the air occluded in the inter-spaces that may have the solid product containing in the containers, prior to fill the liquid, creating a homogeneous vacuum within each container. This means that while the filling of liquid, is done in a controlled vacuum atmosphere, which facilitates this penetrate properly into the holes left by the product as it happens when you package, for example, canned fish, meat, or vegetables. This is, without a doubt, an improvement in the quality of the packaging because it allows us to control accurately the head of container space, at the time that we avoid spillovers that can adversely affect the quality of the packaging.

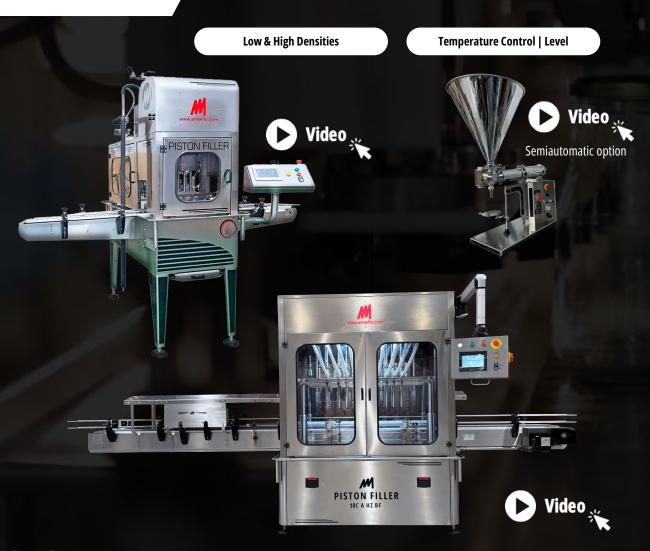
With this system, we achieve the highest quality in completion of the product and what is equally important, got that its presentation in the market is perfect.





Filling Systems Sauces

Piston Volumetric

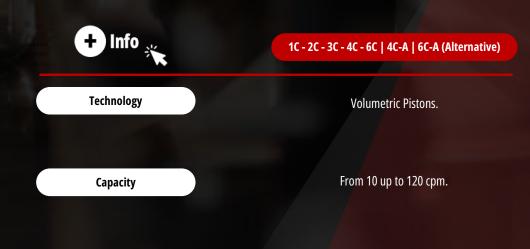


Machine designed to fill sauces or liquid by volume control, regardless of the density either high or low.

This equipment is used frequently for the filling of jams, yogurt, honey, pates, sauces and purées and even mixtures that may contain solid particles, provided that the mixture is homogeneous.

Our piston dispensers are equipped with a main tank that, under the free choice of the customer, can be complemented with different options depending on each application or product to work: product temperature control, agitator-mixer to maintain the homogeneity of the mixture, or an integrated pumping system, with control of maximum and minimum levels, to perform an automatic and controlled supply of the product to our tank.

The volume of the filling piston (standard 600cm3) is adjusted by means of a handwheel with counter, which allows us to easily and quickly regulate the different filling quantities with exquisite precision.





Liquids, sauces and even mixtures that may contain solid particles.



Volumetric | Flowmeters

Magnetic Mass Flowmeters

Linear & Rotary versions





Machine designed in linear and rotary versions, adapted for the filling of sauces, pastes or liquids, regardless of the density either low or high, by flow control (volume).

In this case the technology that is used for the filling of containers is the flowmeters, being mass or magnetic, which are determined depending on the characteristics of each application in particular.

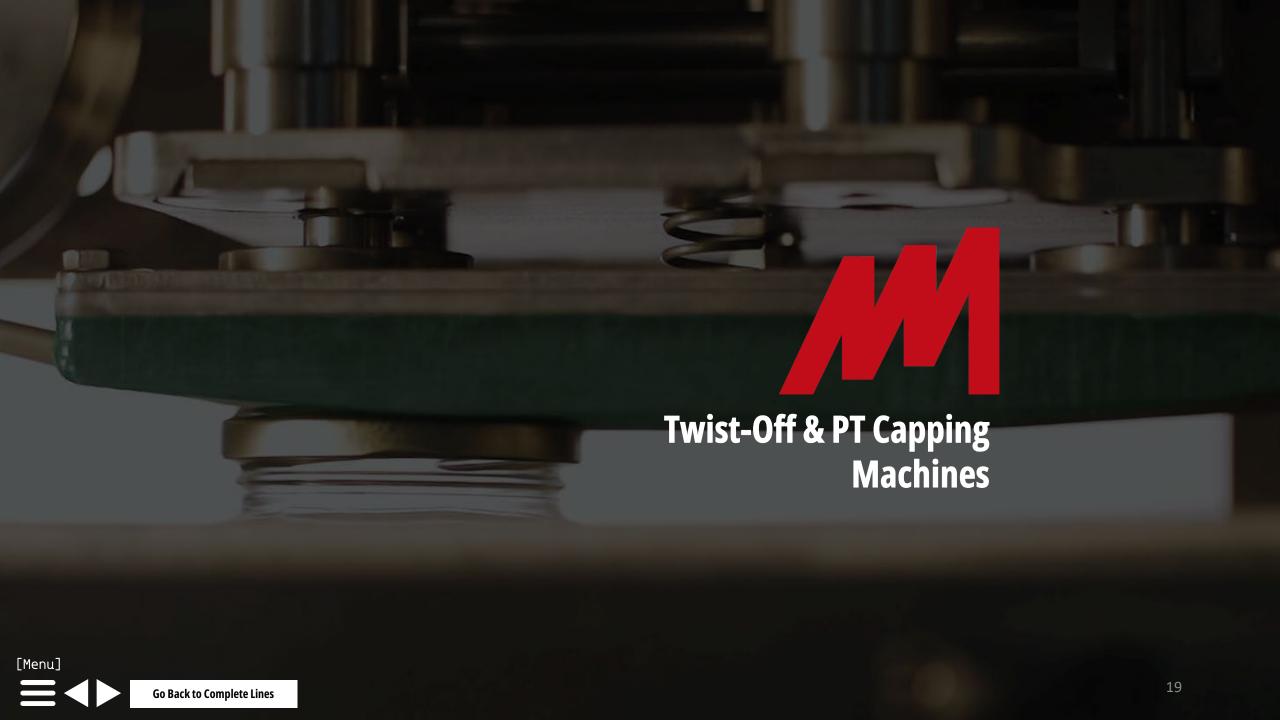
This equipment can be measured in mouths of filling, according to the requirements of the customer to get adapted to his production needs.

It also includes a pressurized tank that, depending on the demand of each customer, can be complemented with different optional elements such as product temperature control, an agitator-mixer to maintain product homogeneity, as well as maximum and minimum level controls to adjust the pumping rate of the product either from the preparation areas or from intermediate tanks manufactured for this purpose.





Products





Twist Off & PT Capping Machines

The widest range of capping machines for glass and PET Types of Closures:

Twist Off

PT

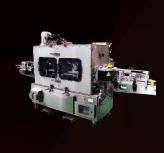












Emerito Series 1.8

Emerito Series 2.8

Emerito Series 3.8 y 5.8

Emerito 4.8

Types of lids

Comparative Table

ACT System







Semiautomatic Emerito **S1**

Capacity: 10 cpm

Semiautomatic





Semi-automatic machine designed and intended for artisan producers and laboratories. Twist Off lid closing system equipped with a magnetic head where the operator places the lid and then actuates the buttons located on both sides of the machine, thus allowing the closing head to operate with all the safety guarantees.

The closing head acts by means of an air-operated clutch whose pressure can be adjusted between 0.5 and 4 Nm according to the required need in each case.

This semi-automatic equipment is equipped with a handwheel with counter that facilitates the adjustment of the height of each container to be closed. It also has a system for anchoring the container by means of a pneumatic cylinder and a mechanical stopper to prevent the container from turning during the closing operation, thus ensuring that the process has been carried out correctly. This clamping system allows the use of cylindrical and square containers, as well as hexagonal or octagonal ones.



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Capping Machines
Twist-Off & PT

Semiautomatic Capping Machine Emerito **SVM** Under Mechanical Vacuum





Twist-Off Semiautomatic Capper designed to help small producers, artisans as well as company laboratories or technology centres. This equipment incorporates a **vacuum pump** closing system that allows us to extract the air from each container before closing, producing a negative atmosphere that is maintained once the process is finished. In this way, products are given added value in terms of quality and food safety. It is particularly suitable for working with products that are packaged **without a governing liquid**, such as dried fruit and nuts, or when working with products that cannot withstand humidity and therefore the use of steam vacuum systems. This equipment is also recommended for companies that work with small productions and do not have a steam generator in their installations.

The operation of the equipment is **electro-pneumatic**. It has a small digital control panel where all the important information of the capping process can be seen, as well as two pressure gauges from which the correct adjustment of the equipment can be monitored with regard to the sealing torque and the work of the vacuum pump itself.

The vacuum urns used by the equipment can be adapted to the different formats of each customer and allow working with the most common ranges of bottles in the food industry. The replacement of these urns (change of format) is particularly **quick and easy**.



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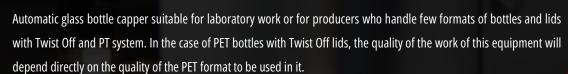
Capping Machines
Twist-Off & PT

Emerito 0.8

Capacity: 20 cpm

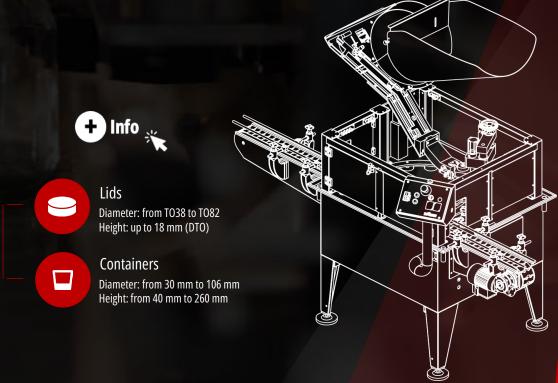
Automatic





This equipment works by means of a rotary transport system of containers inside and with a closing head adapted to the corresponding cap diameter using the so-called BC-"Balanced Capping" technology.

Optionally, it incorporates a steam management system that we receive from the boiler already existing in the factory, to facilitate the generation of a safety vacuum by injecting it into the head space of the container prior to closure. This steam management system also includes the corresponding module for the extraction of excess steam during the capping process.



[Menu]



Series Emerito 1.8



Automatics



Emerito 1.8



Diameter: from TO38 to TO82 or TO110* (Emerito 1.8 G*) Height: up to 18 mm (DTO)

Containers

Diameter: from 30 mm to 106 or 160* mm (Emerito 1.8 G*) Height: from 40 mm to 260 mm



70 units per minute | 4.800 units per hour

ACT Versions (for oil & greasy substances)

50 units per minute | 3.000 units per hour







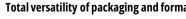


Total versatility of packaging and formats



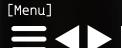
Enlargement of frame and capping basin







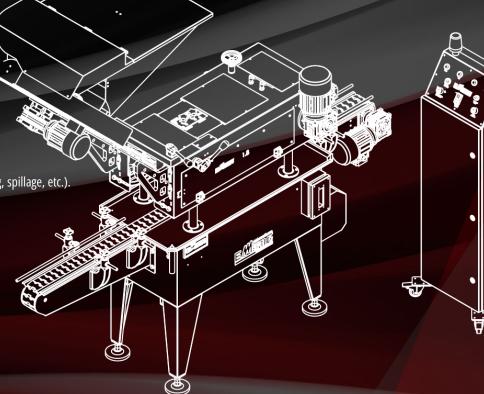




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Series Emerito **1.8**Standard Components

- Automatic cap feeding hopper.
- Cap presence absence detectors in the feeder.
- Exclusive "cap pre-curling control" system on the pre-closing assembly.
- Liquid collection tray with perimeter channel to convey liquids to centralised outlets (cooling water, cleaning, spillage, etc.).
- Dynamic elements synchronised by means of frequency variators.
- Centralised electrical and control panel, separate from the machine and connected via HARTING connection.
- Motorised regulation for change of format height.
- Variable speed drive with potentiometer controlled from the control panel.





Options

Connection to supply and/or storage plate

Lateral traction for container transport, with double belt.

Steam management system for preheating the lids and injecting steam into the equipment, which facilitates the creation of the safety vacuum.







Capping Machines
Twist-Off & PT

Series Emerito 2.8



Automatics

Medium – High Productions



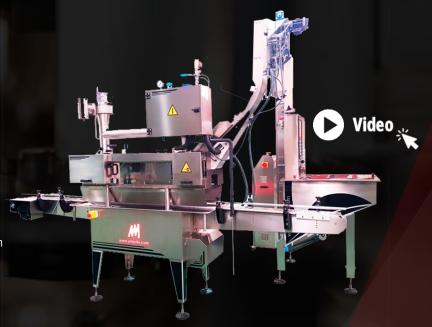
Lids

Diameter: from TO38 to TO110 Height: up to 18 mm (DTO)



Containers

Diameter: from 30 mm to 160 mm Height: from 40 mm to 260 mm



Emerito 2.8

Emerito 2.8 SP —

Automatic Container Format Changeover

- Emerito 2.8 SM

Emerito 2.8 M2

Standard Versions

130 units per minute | 7.800 units per hour

ACT Versions (for oil & greasy substances)

110 units per minute | 6.600 units per hour

Standard Versions

200 units per minute | 12.000 units per hour

ACT Versions (for oil & greasy substances)

170 units per minute | 10.800 units per hour

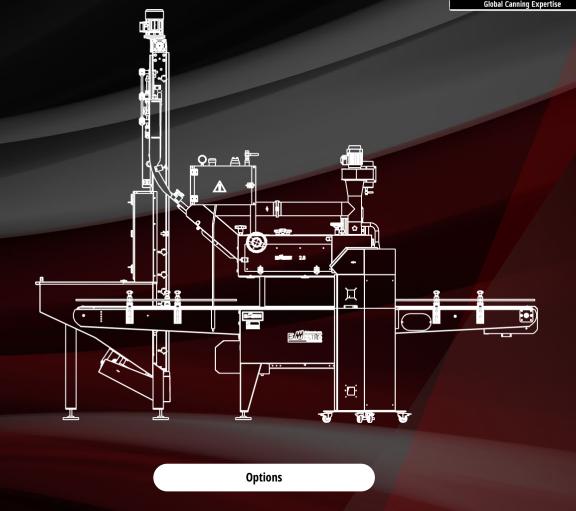






Series Emerito 2.8 Standard Components

- Automatic lid feeder by magnetic column.
- Lid positioner by mechanical selector.
- Lid presence-absence detector in the feeder.
- Easy system for caps removal in hopper.
- Minimum level signal of caps in hopper.
- Universal caps drop, valid for all caps sizes.
- Exclusive "pre-lid screw-on control" system in the presclosing assembly.
- Fitting for steam inlet to pre-heat the lids and facilitate the safety vacuum.
- Liquid recovery tray (cooling water, overflows, etc.).
- High-end motorised headstock for changing format height.
- Dynamic elements synchronized with inverters.
- Independent and centralised controller.
- Lateral belts regulation from central steering wheel.
- Adjustable height from control panel.
- Side pressure bands for container transport.



Connection to supply and/or storage plate

Lateral traction for container transport, with double belt.



Steam management system for preheating the lids and injecting steam into the equipment, which facilitates the creation of the safety vacuum.





Capping Machines Twist-Off & PT

Series Emerito **3.8** & **5.8**

Automatics

Automatic Container Format Changeover

High Capacity



Standard Versions

330 units per minute | 19.800 units per hour

ACT Versions (for oil & greasy substances)

Go Back to Complete Lines

300 units per minute | 18.000 units per hour



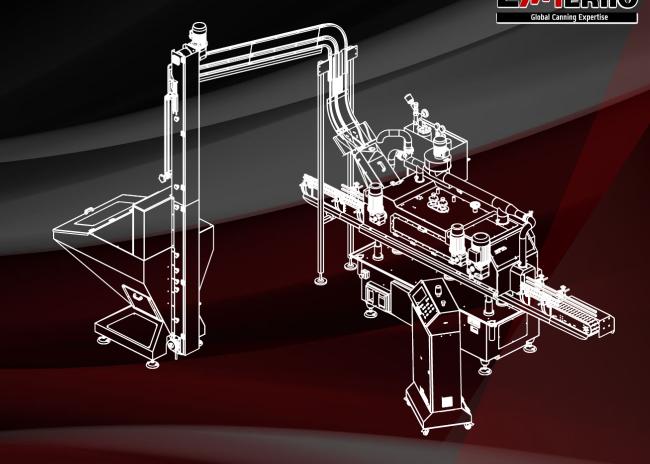
600 units per minute | 36.000 units per hour





Series Emerito **3.8** y **5.8** Standard Components

- Automatic lid feeder by magnetic column.
- Lid positioner by mechanical selector.
- Lid presence-absence detector in the feeder.
- Easy system for caps removal in hopper.
- Minimum level signal of caps in hopper.
- Universal caps drop, valid for all caps sizes.
- Exclusive "pre-lid screw-on control" system in the preclosing assembly.
- Fitting for steam inlet to pre-heat the lids and facilitate the safety vacuum.
- Liquid recovery tray (cooling water, overflows, etc.).
- High-end motorised headstock for changing format height.
- Dynamic elements synchronized with inverters.
- Independent and centralised controller.
- Lateral belts regulation from central steering wheel.
- Adjustable height from control panel.
- Side pressure bands for container transport.



Options

Connection to supply and/or storage plate

Lateral traction for container transport, with double belt.



Steam management system for preheating the lids and injecting steam into the equipment, which facilitates the creation of the safety vacuum.

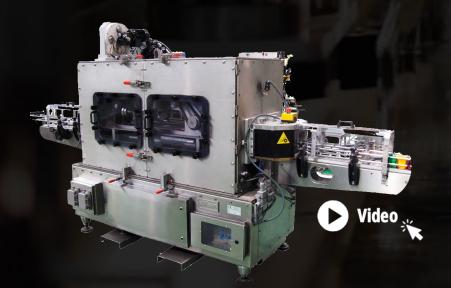


Capping Machines
Twist-Off & PT

Emerito 4.8

Capacity: 40 cpm

Under Vacuum System





Machine designed for closing glass jars with Twist Off and PT type closing system that require no humid atmosphere inside. Mechanical vacuum system to process products that do not tolerate humid environments.

Our capping machine has independent and adjustable positioning of all the mechanisms involved in the closure, giving it a very high working reliability. It is made of stainless steel, with a very robust appearance. Its outer chamber is also made of stainless steel, 12 mm thick. The total weight of the equipment exceeds 2,500 kg.



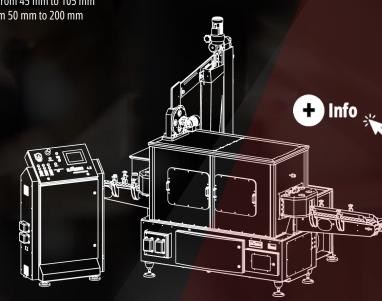
Lids

Diameter: from TO43 to TO82 Height: from 18 mm (DTO)



Containers

Diameter: from 45 mm to 105 mm Height: from 50 mm to 200 mm



[Menu]

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Types of **lids**



RTO – RTS – FTO – FSO – MTO – DWO – RTB – RSB – FTB – FSB – MTB – DWB

Diameter: from TO38 to TO110

RTO: Flat Twist-Off Lids

RTS: Twist-Off Lids with stepped design

FTO: Twist-Off Lids with crenellated rim

FSO: Twist-Off Lids renellated with step

MTO: Normal lid with half waist

DWO: Normal lid with high waist

RTB: RTO with safety button

RSB: RTS with safety button

FTB: FTO with safety button

FSB: FSO with safety button

MTB: MTO with safety button

DWB: DWO with safety button



Capping Machines Twist-Off & PT

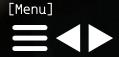
ACT System (Antislip Chain Traction)

Solutions for oil or other greasy substances

The experience of so many years in the market has allowed Emerito S.L. to develop tools adapted to the needs that arise in the different areas of packaging. Among them, the ACT System (Antislip Chain Traction) stands out. This Antislip Chain Traction guarantees 100% of the work of our capping machines even in the worst working environments and even when the containers may be completely impregnated with oil or other greasy substances.







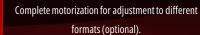


Capping Machines
Twist-Off & PT

Comparative Table

Models	Capacity	Automatic Container Format Changeover	Capping Types	
Emerito S1	10 u./min.		Variety Available.	
Emerito 0.8	20 u./min.			
Emerito 1.8	70 u./min.			
Emerito 1.8 ACT*	50 u./min.			
Emerito 1.8 G	70 u./min.	No.		*
Emerito 1.8 G ACT*	50 u./min.	NU.		
Emerito 2.8	130 u./min.			
Emerito 2.8 ACT*	100 u./min.			
Emerito 2.8 M2	200 u./min.			Co
Emerito 2.8 M2 ACT*	170 u./min.		Twist-Off Pressure (PT).	
Emerito 2.8 SP	130 u./min.			
Emerito 2.8 SP ACT*	100 u./min.			
Emerito 2.8 SM	200 u./min.			*
Emerito 2.8 SM ACT*	170 u./min.	Cambio de formato inteligente mediante pantalla táctil.		
Emerito 3.8**	330 u./min.			
Emerito 3.8 ACT* y **	300 u./min.			
Emerito 5.8**	600 u./min.			
Emerito 4.8	40 u./min.	No.		
[Menu]				

Complements & Versions
Container anchoring system.
Steam injection + extraction (optional).
Steam injection + extraction (optional).
ACT system for containers with oil or slippery
substances on the outside (optional).

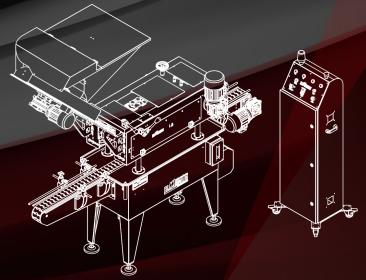


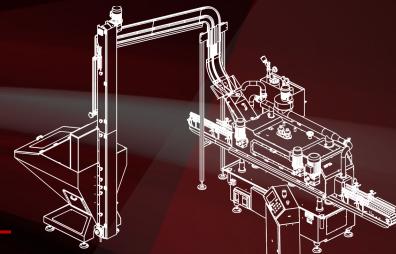
Pneumatic lid elevator.

*ACT system for containers with oil or slippery substances on the outside (optional).

**Complete motorization as standard.

Mechanical vacuum.











Vacuum Detectors Emerito **DVI 400**

Improperly sealed containers | Without lids | Dented Cans

Food Safety





The vacuum detector is a fundamental equipment in terms of food safety. It is designed for quality control in food canning lines and works by checking the existence of vacuum inside the containers, as well as the correct positioning of the lid and the presence or absence of the same. In addition to ejecting from the line the containers without vacuum, it avoids the continuation of the process those containers that are not properly closed or without a lid, thus ensuring that they do not generate problems in the subsequent heat treatment part.

Placed in the part before labeling, we will avoid that any container without safety vacuum can be stored or taken to the market.

The expulsion of the incorrect containers is done to a reject tray or in case of high speeds to a conveyor or dynamic table in parallel, which Emerito S.L. offers as a complement if necessary. We also offer as an option a hinged belt where the equipment can be placed if the customer requires it or in case of not having a sufficiently stable belt for the correct reading of the parameters.

The software that incorporates our vacuum detector (developed completely by EMERITO), allows you to generate different types of notices or both audible and visual alarms and schedule them conveniently to have controlled the range of failures all the time.







Rotary Head Spacers Line Complements

Rotary Head Spacers

Avoid overfilling (Colmo)

Facilitates Closing

Adaptable to any speed



Machine designed specifically to avoid overfilling of solid product in containers before being closed, pushing it inside in a controlled manner to achieve the objective.

This machine is essential to facilitate the capping of containers in which the product sticks out the mouth of the container, generating a brim that make difficult the action of closing or limiting the necessary head space for a correct range of security vacuum.

The pressure of the product is carried out in a way in which you can set us on many levels, avoiding damage to delicate products, through the use of a few plugs appropriate to the mouth of the container dimension, they can be graduated to be adapted to all the possible scenarios.

The Head Spacer can work in any line speed and is a versatile equipment in terms of products and canning formats.







B. Loading | Unloading Syst Line Complements

Baskets Loading/Unloading Systems

Used in horizontal retorts

Automatics & Semiautomatics

Wide versatility

Machines designed to load and extract containers already closed in the baskets used in usual autoclaves. They can be automatic or semiautomatic, according to the needs that requires each canning line.

We are able to adapt to any size basket and container used. We also adapt to the extent of basket or brand of autoclave that exist in each project.

This machine uses hydraulic scissors or pneumatic cylinders for proper placement of each layer of containers in the baskets. We can offer options in versions with magnetic or pneumatic plates according to each need.



B. Loading Syst.



B. Unloading Syst.









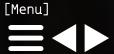


Washing & Drying Syst.
For full containers

Full Containers Washing & Drying Systems







Washing Syst.
For full containers

Full Containers Washing Syst.

This washer is designed for the washing of full and closed containers. We can adapt specifically to the needs and applications of each customer, whether they work with cans, bottles, etc. of different formats.

Our full container washers, in order to improve the finishing quality and especially when soap is used, incorporate as standard a rinsing module that, if desired, can act independently. If the customer does not wish to use this independent system, simply by managing the shut-off valves, the module is incorporated into the general rinsing system. This rinsing module, in order to economize the use of mains water, acts only if it detects the entry of containers into the equipment. Otherwise, it stops working.

It is important to bear in mind that our full container washers are designed to work in continuous production, not to wash previously stored containers where dirt may have adhered.







Full Containers Drying System

Dryer specifically designed for the drying of filled containers, developed for each customer according to the scope of application and taking into account, among other parameters, the required production speed, the container formats to be dried, as well as the drying time required to complete a high quality drying. With our dryer, which uses high-pressure drying technology, the customer can either store the containers in perfect conditions and without the risk of oxidation of the lids if continuous labeling is not carried out, or continue the continuous labeling process without traces of moisture that could complicate it.

In the manufacture of this equipment we use the most advanced components and drying systems in the market and we incorporate different elements that allow us to carry out a correct drying even in the most complicated areas of the containers, especially under the lids, to avoid later oxidation problems. Special care is also taken in the drying of the bases and body of the containers, regardless of their shape and size. In addition, the equipment has a high degree of soundproofing during the whole time it is in operation.



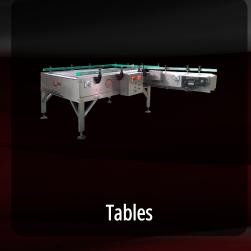




Additional Equipment

















Semiautomatic Machinery

Semiautomatic Filling and Capping



Emerito DS1 Filler





Emerito S1 Capping Machine





Emerito SVM Capping Machine



Video





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info@emerito.com | Phone: +34 948 68 51 07 | Ctra. Mendavia – Logroño KM 0,5 – Mendavia, 31587, Navarra, Spain







