

## BOTTLE'S NECK FREEZER



**Bruttopreis:**  
**34 707 €**

**Nettopreis:**  
**28 217 €**

Freezers for bottle necks facilitate the removal of yeast (sediments) that settle inside inverted bottles during the repair process, in the production of sparkling wine, champagne (method champenoise) and in the production of cider.

- Machine completely constructed of stainless steel.
- Machine mounted on 4 wheels.
- Circular fixed plate with 32 holes for traditional method bottles.
- Designed to work with formats from 37,5 cl to 150cl. (Output reduced for bottles with a diameter over 93mm)
- Prepared for standard 75cl bottles, diameter 88,4 mm, height 300mm
- Maximum output: 150-200 bottles per hour
- Chiller with semi-hermetic compressor mounted in the inferior part of the machine.
- Circular tank for liquid and two agitators for recirculation of the glycol.
- Working temperature between -23°C and -25°C.
- Time to freeze necks: between 9 and 10 minutes.
- Prepared for a mix of Monopropylenglycol (55%) and water (45%)
- Capacity: 70 litres
- Compressor power: 0,9 kW - Max absorbed power: 1,7 kW
- 380V 50 Hz three-phase
- Electrical panel according to CE norms with digital thermostat
- Dimensions of the device: diameter 85 cm, height 100 cm. Weight about 70 kg.