



HORIZONTAL MASH FERMENTER, WINEFICATOR



Horizontal mash fermenter which guarantee high extraction of color, aromas and tannins from grape skins. The tank with double cooling/heating jacket, which allows must to be heated or cooled, thereby enabling controlled fermentation of must and stabilization of wine.

The tank might be use as well for maceration and for wine storage.

Horizontal mash fermenter allows high extraction of colors and aromas from grape skins.

An eight-paddle motor mixer is mounted in the fermenter, which slowly and effectively rotates the mash.

On the electronic control panel the agitator speed (from 3 to 5 rpm), time intervals and mixing direction can be set.





The agitator rotates in both direction and thus enables an easy discharge.

VOLUME IN LITERS	D V MM	L V MM	L1 V MM	H V MM	A1 × B1 V MM	A2 × B2 V MM	HP V M ²	CODE
3300	1430	2700	2000	2100	1000 × 2000	420 × 1700	3,4	08LV3300L4V
5000	1750	2800	2000	2600	1000 × 2500	500 × 1700	4,2	08LV5000L4V

Standard equipment

- welded legs
- 3 × cooling jacket
- eight-paddle motor mixer
- three-phase motor with viator
- electronic control panel
- total outlet - ball valve DN80
- partial outlet - ball valve DN65
- rectangular manway door 530 × 400 mm
- rectangular manway door 225 × 175 mm
- manhole cover Ø385 mm + connection DN50 with vent valve
- sight glass DN80
- sample tap DN15
- 6 × fitting ½" for cooling/heating medium
- ladder support
- adjustable feet

Additional equipment

- Valves - DN, WG, garola, TC, Macon
- additional manhole cover Ø385 mm
- analog thermometer and thermowell
- inert gas fitting ½"





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