



MASH FERMENTER WITH OVERPUMPING SYSTEM



Mash fermenters are used for maceration and fermentation of white and red grape varieties.

- **High extraction** of color, aromas and tannins from grape skins
- **Double cooling/heating jacket**, which allows must to be heated or cooled, thereby enabling controlled fermentation of must and stabilization of wine
- **Multipurpose use** - for maceration and for wine storage.



STANDARD EQUIPMENT

- welded legs
- sloped bottom 5 %
- sprinkler with tube
- 2 × cooling jackets
- total outlet – ball valve DN50
- partial outlet - ball valve DN50
- rectangular manway door 530 × 400 mm
- detachable filter screen
- manhole cover Ø385 mm + connection DN50 with vent valve
- sample tap DN15
- 4 × fitting ½" for cooling/heating medium
- analog thermometer, thermowell (behind)
- 2 × inert gas fitting ½"
- ladder support
- adjustable feet
- pump for juice pumpover
- electric control panel with time interval setting

ADDITIONAL EQUIPMENT

- valves – DN, WG, garola, TC, Macon
- lower tap ¾"
- oval manway door on a side
- sloped bottom 8 %
- cap DN50
- lifting lugs
- inox type plate

Mash fermenters with over-pump system are intended for the extraction of color and aroma compounds as well as tannins from grape skins, which helps to produce wines of the desired character. The use of a mash fermenter allows the must to be sprinkled evenly over the »cap« (skins and seeds) floating on the top. Must is drained out from the tank through partial outlet and pumped back up to the top of the tank. A detachable filter screen is attached to the tank to allow the separation of solids during the pumping over. The fermenting must maintains contact with the solids which contributes to the greater color, aroma, and tannin extraction.

When using a mash tank, you must pay attention to:

- Temperature during maceration
- Length of maceration
- Intensity and intervals of pumping over.

VOLUME IN LITRE	D IN MM	H IN MM	H1 IN MM	H2 IN MM	H3 IN MM	Y IN MM	Z IN MM	Y1 IN MM	CJ IN M ²	CODE
1100	955	2190	1500	500	750	150	320	100	1,8	08PV1100L4V

1500	1115	2190	1500	500	750	150	320	100	2,2	08PV1500L4V
2000	1275	2190	1500	500	750	150	320	100	2,4	08PV2000L4V
2600	1275	2690	2000	500	1000	150	320	100	2,4	08PV2600L4V
3300	1430	2690	2000	500	1000	150	320	100	2,7	08PV3300L4V
4000	1595	2690	2000	500	1500	150	625	875	4,8	08PV4000L4V

PRODUKTVARIANTEN

VARIANTE	PRODUKTCODE	PREIS
1100 liters		Bruttopreis: 39 254 € Nettopreis: 31 914 €
1500 liters		Bruttopreis: 41 430 € Nettopreis: 33 683 €
2000 liters		Bruttopreis: 44 217 € Nettopreis: 35 949 €
2600 liters		Bruttopreis: 47 861 € Nettopreis: 38 911 €
3300 litrów		Bruttopreis: 50 916 € Nettopreis: 41 395 €
4000 liters		Bruttopreis: 53 596 € Nettopreis: 43 574 €



GALERIE

