



VINIFICATOR WITH MIXERS



Maceration-fermentation tank equipped with paddle mixers, gently mixing grape pulp during fermentation-maceration (fermentation with skins), especially red wines. Mixing is slow and gentle, which increases the extraction of color, aromas and tannins from the grape skins. Immersion intervals can be set on the electric control panel, manual control is also possible. The jacket can be used to both cool and heat the contents of the tank. It allows you to achieve and maintain the optimal temperature of the macerate during maceration.





Objem Volume Volumen (l)	Užitný objem Capacity Kubatur (l)	Průměr Diameter Durchmesser (mm)	Plášť Mantle Mantel (mm)	Celková výška Total height Gesamthöhe (mm)
1000	840	920	1500	3250
1900	1400	1270	1500	3250
2500	2000	1270	2000	4000
2200	1600	1370	1500	3250
3000	2400	1370	2000	4000
3900	3000	1580	2000	4000
5000	3900	1780	2000	4000
6200	5100	1780	2500	4900
8300	6900	2050	2500	5000
9500	8000	2200	2500	5000
11400	9500	2200	3000	5700
9500	7200	2450	2000	4000
14000	11700	2450	3000	5500
19000	16000	2450	4000	6800
23500	20000	2450	5000	8000

Rozměry a vybavení lze přizpůsobit Vašim požadavkům. / Dimensions and equipment can be adapted to your requirements. / Abmessungen und Ausstattungen können zu Ihren Anforderungen angepasst werden

GALLERY

