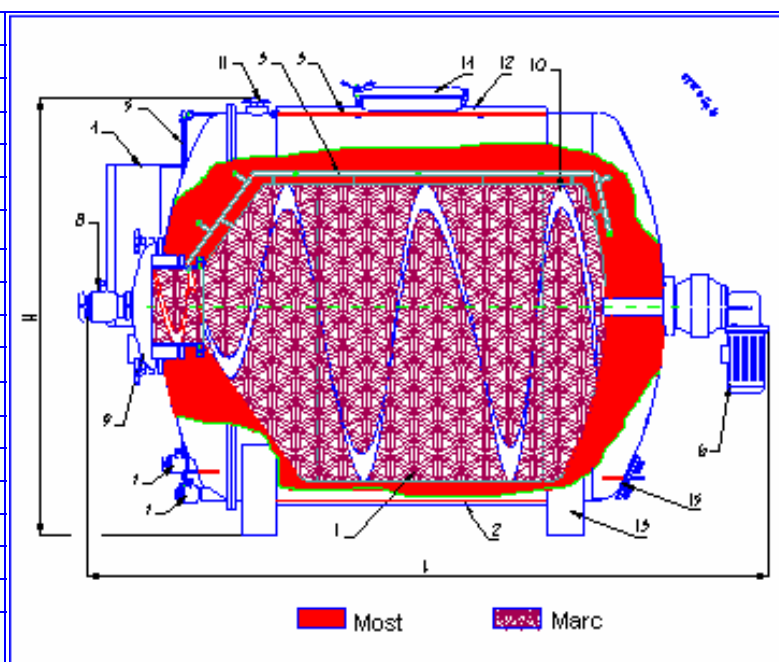


TECHNICAL CHARACTERISTICS

WINE FERMENTER WITH SUBMERGED CAP "GIOIELLO"

LEGEND – CLASS ACCESSORIES

1	Internal cylinder
2	Containment vat
3	Washing pipe with sprinklers
4	Electric board
5	Level indicator
6	Motor reducer system
7	Valve for the most discharging
8	Valve for the pressed grapes loading
9	Manhole for the discharging marc
10	Internal screw
11	Air valve
12	Thermoregulation insulated
13	Supporting cylinders
14	Top inspection manhole
15	Bottom inspection manhole
	Macro – oxygenator
	Sample valve
	Thermometrical drills
	Inverter



CAPACITY		SIZE					Diameter discharging haft	Valve for filling	Valve for draining	Thermal exchange surface	Total Weight
Nom.	Real	Diameter Ø	Cylinder Hc	Height Ht / Hm	Width Gt / Gm	Length Lt / Lm					
hl	hl	mm	mm	mm	mm	mm	mm	mm	mm	m ²	kg
45	47	1600	2000	1785 / 1905	1700 / 1700	3050 / 3450	620	GAR80	GAR100	7,24	1120
90	91	2150	2000	2345 / 2450	2250 / 2250	3400 / 3700	620	GAR80	GAR100	10,13	1780
125	127	2150	3000	2345 / 2450	2250 / 2250	4400 / 4700	798	GAR80	GAR100	10,13	2880
175	175	2500	3000	2695 / 2800	2600 / 2600	4500 / 4800	798	GAR80	GAR100	15,71	3340
180*	182	2150	4500	2345 / 2450	2250 / 2250	5900 / 6200	798	GAR80	GAR100	16,89	3910
255	259	3000	3000	3245 / 3350	3100 / 3100	4700 / 5000	798	GAR80	GAR100	18,85	5760
365	365	3000	4500	3245 / 3350	3100 / 3100	6250 / 6550	798	GAR80	GAR100	23,56	8470

(* via container)