

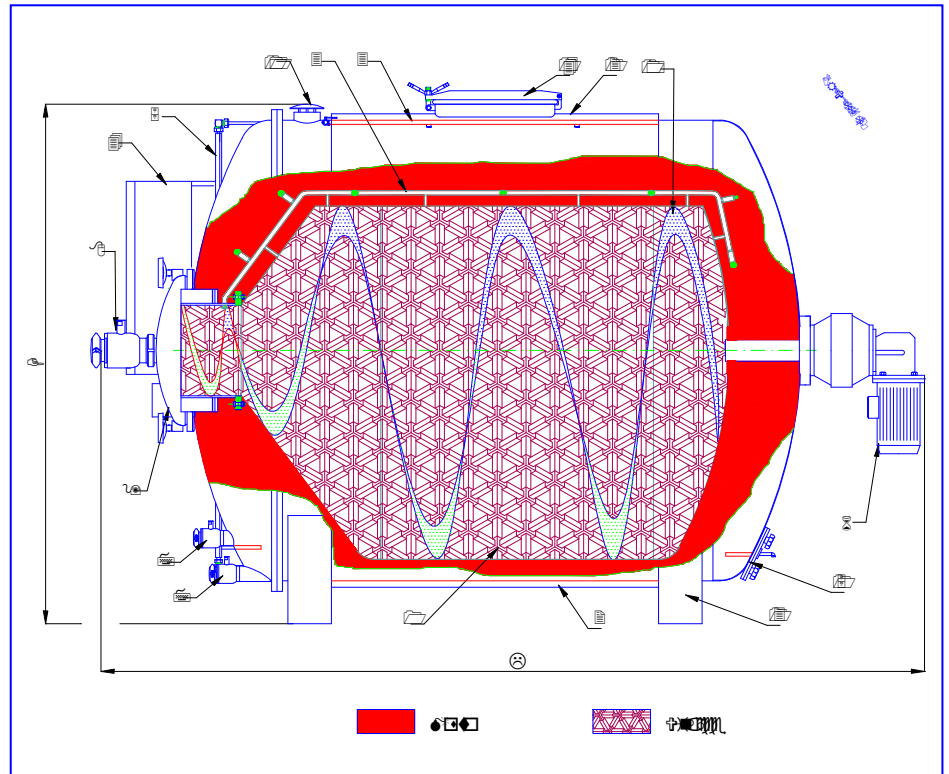
TECHNICAL FEATURES

"GIOIELLO" SUBMERGED HAT WINEMAKING SYSTEM

KEY- STANDARD ACCESSORIES

(* designed for container)

1	Grilled basket
2	Containment tank
3	Washing ducts
4	Electrical panel in stainless steel case
5	Level indicator
6	Gearmotor group
7	Wort discharge valves
8	Crushed grapes load valve
9	Pomace unloading door
10	Internal conveyer
11	Breathing valve
12	Insulated thermoregulation
13	Support skirts
14	Upper inspection door
15	Lower inspection door
	Macro oxygenator
	Sample valves
	probes
	Inverter



CAPACITY		DIMENSIONS					Down load Diameter	Load Valves	Down load valves	Heat exch. Surface	Weight TOT
Nom.	Eff.	Tun 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