



BOTTLE'S NECK FREEZER



Freezers for bottlenecks facilitate the removal of yeast (sediments) that settle inside inverted bottles during the repair process, in the production of sparkling wine, champagne (method champenoise) and in the production of cider.

Completely built in stainless steel assembled on wheels

- Square tank for liquid with turning plate and pump for liquid recirculation
- Chiller with semi-hermetic compressor
- Equipped with a 87-holed plate
- Prepared to work with a standard 75cl bottle.
- Designed to work with 37,5 cl, 75 cl and 150 cl standard bottles.
- Maximum output: 550 bottles per hour.
- Machine mounted on wheels.
- Electrical panel according to CE norms with digital thermostat
- Temperature of -25°C with CE norm liquids.
- Time to freeze necks: between 8 and 10 minutes
- 380V 50 Hz three-phase

