



RED WINE MASH FERMENTOR SD-MGRL (HORIZONTAL)

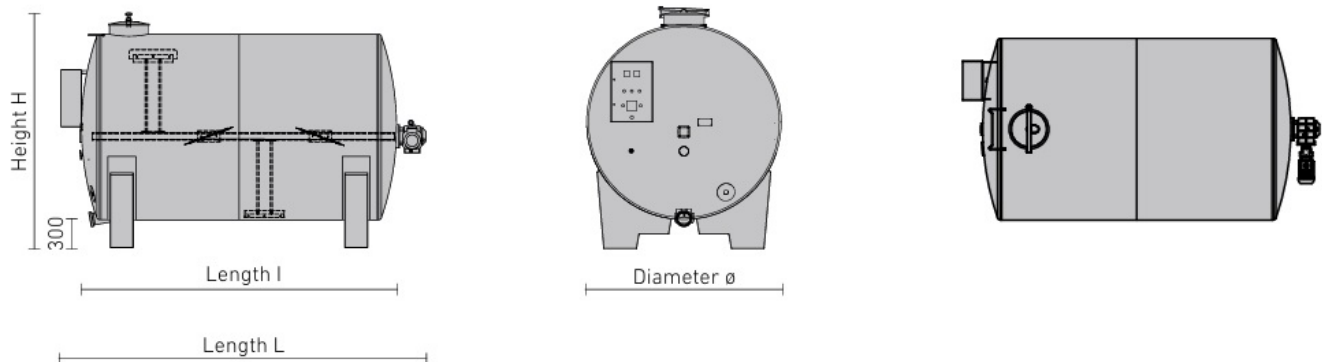


Tank for maceration-fermentation of red wines, macerator, SD-MGRL (horizontal) made of AISI 304 stainless steel.

The horizontal fermentation-maceration tank for red wine was developed especially for low-ceilinged winery rooms. Slowly moving wings gently immerse the macerated fruit piece by piece. Mixer operation - rotation time and speed controlled by computer.

The tank can be equipped with a cooling/heating jacket to conduct fermentation processes at a controlled temperature.





Capacity	Mash fill quantity	ø	L	l	H	Order No.
litres	%	mm	mm	mm	mm	
6,800	80	2,000	3,081	2,406	2,461	SD-MGRL-200- 6800
8,400	80	2,000	3,581	2,906	2,461	SD-MGRL-200- 8400
10,000	80	2,000	4,081	3,406	2,461	SD-MGRL-200-10000
11,000	80	2,400	3,400	2,880	2,930	SD-MGRL-240-11000
13,500	80	2,400	3,900	3,380	2,930	SD-MGRL-240-13500
16,000	80	2,400	4,400	3,880	2,930	SD-MGRL-240-16000
18,000	80	2,400	4,900	4,380	2,930	SD-MGRL-240-18000
20,000	80	2,400	5,400	4,880	2,930	SD-MGRL-240-20000

Please note: installation space L + 500 mm for motor installation!

GALERIE

