



TAPERED CONICAL WINE FERMENTER



The tapered conical wine fermenter is a stainless steel tank designed for the production of red wines. It will appeal to those who prefer doing pigéage manually rather than automatically. Using some additional equipment, it can additionally be adapted for maceration, fermentation and clarification of white wines.

The conical wine fermenter keeps its temperature very well, thanks to the thermally-inert tapered shape. The conical shape also makes punching the pomace cap down (pigéage) easier. This particular stainless steel wine tank comes with a large manhole on the center of its head that provides quick and comfortable access for the punch-



down process.

You can outfit the tapered conical wine fermenter with a pump-over system, enabling the use of pump-over winemaking techniques such as remontage and délestage. The large discharge valve at the very bottom of the tank is perfect for attaching a pump. This turns the conical wine fermenter into a truly versatile, all-in-one winemaking powerhouse.

To make cleaning the tank after vinification easier, it's equipped with a large, square manway door perfectly aligned to the straight, sloped bottom. Raking up the leftover pomace has never been simpler. A large mesh screen is mounted to the tank wall just beneath the discharge valve, preventing that same pomace from clouding your wine.

TAPERED FERMENTER EQUIPMENT

STANDARD

- Manhole Cover – Round Ø600 mm
- Manway Door – Rectangular (type Z1500)
- Legs – Standard (Closed)
- Temperature Control
 - Cooling Jacket (1 m²/1000 L)
 - Thermometer (analog)
 - Thermowell (with PG9 fitting)
- Valves
 - Sample Tap (DN15)
 - Partial Discharge – Ball valve (DN32 DIN11851)
 - Total Discharge – Ball valve (DN65 DIN11851)
 - Vent Valve – DN50 (PVC)
- Mesh Screen



- Level Indicator – Ø16 mm acrylic tube (scaled, open)
- Type Plate – With note card
- Ladder Support – Coat height 1500 mm onwards
- Welding – Brushed finish

OPTIONS

- HELI Rotating Sprinkler
- Pipe – DN32 DIN11851 (with fitting)
- Pump (for pumping over)
- Cip Ball
- Automatic Pomace Discharge
- Automatic Pulsation Devices/AirPlus (or fittings only)
- Control Panel (touchscreen) – Temperature and Pump Control
- Manway Door
 - Custom sizes
 - Additional oval door (on hinge)
- Legs – Adjustable height and tilt
- Temperature Control
 - Heating Jacket
 - Cooling Jacket (>1 m²/1000 L)





- Electric heater with bath on bottom
- Digital thermoregulator with temperature control
- Valves
 - Ball or butterfly (Clamp, Garolla, WG, Macon, Gas, etc.)
 - Electromagnetic or electromotor valves
 - Stainless steel caps (on all valves and fittings)
- Fittings
 - Inclined stirrer fitting
 - Inert gas fitting
- Level Indicator – Ø24 mm acrylic tube (scaled, closed)
- Decanter
- Welding – Brushed and polished ($Ra < 0.8 \mu m$)

Type	Volume	ØA	ØB	H1	H2	H
VIKC1250A11	1250	1115	818	1700	500	2550
VIKC1850A13	1850	1275	943	1900	500	2750
VIKC2500A14	2500	1402	1026	2150	500	3000
VIKC3600A16	3600	1593	1180	2360	500	3230
VIKC4800A18	4800	1752	1297	2600	500	3500
VIKC6200A19	6200	1911	1416	2830	500	3720
VIKC7850A21	7850	2071	1538	3050	500	3950
VIKC9850A22	9850	2230	1653	3300	500	4220





Type	Volume	ØA	ØB	H1	H2	H
VIKC12050A24	8500	2389	1773	3520	500	4450
VIKC14500A25	14500	2501	1810	3950	500	4880

GALERIE

