WINEFICATOR ROMAT

The wineficator romat with a pneumatic cylinder with suppressor is used for the winefication of red and white wine grapes. It can also be used for the fermentation and the storage of wine. An individual programming is possible for the suppressor control, the pump and the temperature. The suppressor with three blades has a special mechanism which rotates the suppressor for 20° on each press. The big square door and the flat bottom with a slope of 5% ensure an easy discharge of the tank.

Basic equipment:

- manhole cover Æ400 mm
- flat bottom with elevation 5%
- closed legs
- pneumatic cylinder with suppressor
- automatic control for cylinder
- relief valve DN50
- type plate with note card
- support for ladder
- level indicator Æ16 with scale, open model
- thermometer analog
- sampling valve DN15
- manway door oval, square model
- shell for thermometer sonde with PG9 fitting
- cooling jacket 1,0 m2/1000 lit
- ball valve DIN DN32 on clean drain

- ball valve DIN DN65 on total drain
- sprinkler HELI
- pipe for sprinkler with DIN DN32 fitting
- griddle on coat
- material AISI304/BA (W.Nr.1.4301/IIId)
- polished with rotated overlapping pads.

Additional equipment:

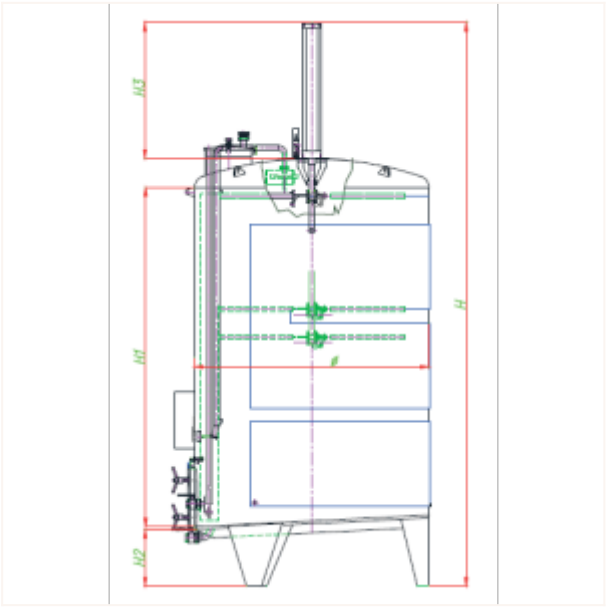
- thermoregulator with temperature control
- el. heater under the bottom
- level tube ø24 mm
- manway doors other dimensions
- additional oval manway door on hinge
- valves (ball/ butterfly), Clamp, Garolla, WG, Macon, Gas, etc.
- adjustable legs
- inclined fitting for stirrer
- decanter
- special types of tops and bottoms
- heating jacket
- el. heater under the bottom
- cooling jacket more than 1.0 m2/1000 lit
- inert gas fitting
- caps on valves and fittings
- mesh screen
- automatic skins discharge
- pump for pumping over
- Air Puls (automatic, or fittings only)
- brushed and polished welds, Ra<0.8 µm

All sizes are in millimeters!

TANK TYPE	VOLUME	Ø	H	H1	H2
VIP2400A14	2400 LIT	1402	3182	1500	500
VIP3200A14	3200 lit	1402	3682	2000	500
VIP4000A14	4000 lit	1402	4182	2500	500
VIP4200A16	4200 lit	1593	2819	2000	500
VIP5200A16	5200 lit	1593	4216	2500	500
VIP6200A16	6200 lit	1593	4716	3000	500
VIP5100A18	5100 lit	1752	3740	2000	500
VIP6300A18	6300 lit	1752	4240	2500	500
VIP7500A18	7500 lit	1752	4740	3000	500
VIP8900A21	8900 lit	2071	4490	2500	500
VIP10500A21	10500 lit	2072	4990	3000	500

TANK TYPE	VOLUME	Ø	H	H1	H2
VIP13900A21	13900 lit	2073	5990	4000	500
VIP12300A22	12300 lit	2230	4996	3000	500
VIP14200A22	14200 lit	2230	5496	3500	500
VIP16200A22	16200 lit	2230	5996	4000	500
VIP14100A24	14100 lit	2389	4998	3000	500
VIP16400A24	16400 lit	2389	5498	3500	500
VIP18600A24	18600 lit	2389	5998	4000	500
VIP15500A25	15500 lit	2501	4980	3000	500
VIP18000A25	18000 lit	2501	5480	3500	500
VIP20400A25	20400 lit	2501	5980	4000	500
VIP25300A25	25300 lit	2501	6980	5000	500
VIP18300A27	18300 lit	2708	5095	3000	500
VIP21200A27	21200 lit	2708	5595	3500	500
VIP24000A27	24000 lit	2708	6095	4000	500
VIP29800A27	29800 lit	2708	7095	5000	500

GALERIE



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