

Products Catalog 2025

# BEER



We have been  
cultivating  
your passions  
since 1958

 **POLSINELLI**  
PASSION IS NOT ENOUGH  
MADE IN ITALY



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## Stainless steel pot with tap

The pot with a tap is a high-quality model specially designed for beer brewing and other food-grade products. It is highly user-friendly and meets all production needs. Made of 18/10 stainless steel (AISI 304), it gives exceptional durability while ensuring optimal preservation of the product's organoleptic qualities.



Lid with knob



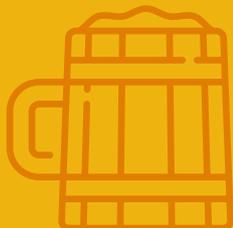
Handles



Stainless steel tap



SKU	Description	Tap	Thickness (mm) Walls - Bottom	Dimensions (mm)	Weight (Kg)
ABP0115	Stainless steel pot 25 L	3/4"	1 - 1,5	Ø 302 x 365h	3,30
ABP0116	Stainless steel pot 35 L	3/4"	1 - 1,5	Ø 370 x 375h	4,30
ABP0117	Stainless steel pot 50 L	3/4"	1 - 1,5	Ø 455 x 370h	5,70
ABP0118	Stainless steel pot 75 L	1"	1 - 1,5	Ø 455 x 495h	6,30
ABP0119	Stainless steel pot 100 L	1"	1 - 1,5	Ø 530 x 480h	8,70
ABP0120	Stainless steel pot 150 L	1"	1 - 1,5	Ø 630 x 490h	11,70
ABP0121	Stainless steel pot 200 L	1"	1 - 1,5	Ø 630 x 680h	18,70
ABP0392	Stainless steel pot 300 L	1"	1,5 - 2	Ø 710 x 800h	28,70



## Stainless steel pot for beer production

Durable and robust, the stainless steel pot for beer production is ideal for heating sparge water, mashing craft beers, and cooking cider or other food-grade liquids. The pot is made entirely of 18/10 stainless steel (AISI 304) with a wall thickness of 1 mm and a bottom thickness of 1.5 mm, designed to prevent caramelization of the contents.



Lid with knob



Stainless Steel Valve DIN25 with PG20 300-500-600 L



Stainless steel tap



Analogue thermometer



SKU	Description	Features	Thickness (mm) Walls - Bottom	Dimensions (mm)	Weight (Kg)
ABP0158	Pot for beer production 35 L	Tap 3/4"	1 - 1,5	Ø 370 x 375h	5,00
ABP0159	Pot for beer production 50 L	Tap 3/4"	1 - 1,5	Ø 455 x 370h	6,00
ABP0160	Pot for beer production 75 L	Tap 1"	1 - 1,5	Ø 455 x 495h	7,00
ABP0161	Pot for beer production 100 L	Tap 1"	1 - 1,5	Ø 530 x 480h	9,00
ABP0162	Pot for beer production 150 L	Tap 1"	1 - 1,5	Ø 630 x 490h	12,00
ABP0163	Pot for beer production 200 L	Tap 1"	1 - 1,5	Ø 630 x 680h	19,00
ABP0164	Pot for beer production 300 L	Valve DIN25 x PG20	1,5 - 2	Ø 710 x 800h	29,00
ABP0165	Pot for beer production 500 L	Valve DIN25 x PG20	1,5 - 2	Ø 930 x 800h	39,00
ABP0166	Pot for beer production 660 L	Valve DIN25 x PG20	1,5 - 2	Ø 1025 x 800h	45,00



## Motorized pot

The motorized mashing pot, made of high-thickness 18/10 stainless steel (AISI 304) with exceptional durability, is essential for producing high-quality craft beers. The professional analog thermometer ensures precise temperature monitoring throughout the process. The high thickness bottom is designed to maintain the correct temperatures during mashing and prevent caramelization, even without insulation. The reinforced lid is equipped with stainless steel hooks. Included: Gear motor, paddles, tap and thermometer.

Gear motor



Analogue thermometer



Stainless steel mashing blades



Stainless Steel Valve DIN25 with PG20 300-500 L



Stainless steel tap



SKU	Description	Power supply	kW	Features	Thickness (mm) Walls - Bottom	Dimensions (mm)	Weight (Kg)
ABP0133	Motorized pot 35 L	220 V - 50 Hz	0,09	Tap 3/4"	1 - 1,5	Ø 370 x 525h	12,00
ABP0134	Motorized pot 50 L	220 V - 50 Hz	0,09	Tap 3/4"	1 - 1,5	Ø 455 x 525h	15,00
ABP0135	Motorized pot 75 L	220 V - 50 Hz	0,09	Tap 1"	1 - 1,5	Ø 455 x 645h	17,00
ABP0136	Motorized pot 100 L	220 V - 50 Hz	0,09	Tap 1"	1 - 1,5	Ø 530 x 645h	21,00
ABP0137	Motorized pot 150 L	220 V - 50 Hz	0,09	Tap 1"	1 - 1,5	Ø 630 x 645h	24,00
ABP0138	Motorized pot 200 L	220 V - 50 Hz	0,09	Tap 1"	1 - 1,5	Ø 630 x 830h	29,00
ABP0139	Motorized pot 300 L	220 V - 50 Hz	0,37	Valve DIN25 x PG20	1,5 - 2	Ø 710 x 950h	54,00
ABP0140	Motorized pot 500 L	220 V - 50 Hz	0,37	Valve DIN25 x PG20	1,5 - 2	Ø 930 x 950h	75,00



Gear motor



Stainless steel mashing blades



Stainless Steel Valve Tri-Clamp



Analogue thermometer



## Clamp stainless steel motorized pot

The stainless steel motorized beer pot with Tri-Clamp fitting is the ideal professional tool for home brewing as well as use in the food and pharmaceutical industries. Made of 18/10 stainless steel (AISI 304), it ensures perfect chemical stability. The high thickness lid with a motorized agitator is securely fastened to the pot with stainless steel hooks. The Tri-Clamp fitting preserves the organoleptic properties of the product and includes a 1" 1/2 stainless steel CLAMP valve with a stainless steel PG 20 hose connector, gaskets and clamps.



SKU	Description	Power supply	kW	Stainless Steel valve	Thickness (mm) Walls - Bottom	Dimensions (mm)	Weight (Kg)
ABP0519	Motorized pot 35 L	220 V - 50 Hz	0,09	CLAMP 1" 1/2 x PG20	1 - 1,5	Ø 370 x 525h	12,50
ABP0520	Motorized pot 50 L	220 V - 50 Hz	0,09	CLAMP 1" 1/2 x PG20	1 - 1,5	Ø 455 x 525h	15,50
ABP0521	Motorized pot 75 L	220 V - 50 Hz	0,09	CLAMP 1" 1/2 x PG20	1 - 1,5	Ø 455 x 645h	17,50
ABP0522	Motorized pot 100 L	220 V - 50 Hz	0,09	CLAMP 1" 1/2 x PG20	1 - 1,5	Ø 530 x 645h	21,50
ABP0523	Motorized pot 150 L	220 V - 50 Hz	0,09	CLAMP 1" 1/2 x PG20	1 - 1,5	Ø 630 x 645h	24,50
ABP0524	Motorized pot 200 L	220 V - 50 Hz	0,09	CLAMP 1" 1/2 x PG20	1 - 1,5	Ø 630 x 830h	29,50
ABP0525	Motorized pot 300 L	220 V - 50 Hz	0,37	CLAMP 1" 1/2 x PG30	1,5 - 2	Ø 710 x 950h	54,50
ABP0585	Motorized pot 500 L	220 V - 50 Hz	0,37	CLAMP 1" 1/2 x PG30	1,5 - 2	Ø 930 x 950h	75,50

# Pots



## Boil pot

The boil pot for beer is a professional tool designed to meet the needs of professional producers and homebrewers. Made entirely of 18/10 stainless steel (AISI 304), it features 1 mm thick walls and a 1.5 mm thick bottom. The pot is designed to reduce steam generated during boiling, directing it outside the brewing area.

Smoke tube



Inspection door



Stainless steel tap (75-200 L)



Valve DIN 25 (300-500 L)



SKU	Description	Features	Thickness (mm) Walls - Bottom	Dimensions (mm)	Weight (Kg)
ABP0122	Boil pot 75 L	Tap 1"	1 - 1,5	Ø 455 x 645h	12,00
ABP0123	Boil pot 100 L	Tap 1"	1 - 1,5	Ø 530 x 645h	16,00
ABP0124	Boil pot 150 L	Tap 1"	1 - 1,5	Ø 630 x 645h	19,00
ABP0125	Boil pot 200 L	Tap 1"	1,5 - 2	Ø 630 x 830h	24,00
ABP0126	Boil pot 300 L	Valve DIN25 x PG20	1,5 - 2	Ø 710 x 950h	50,00
ABP0244	Boil pot 500 L	Valve DIN25 x PG20	1,5 - 2	Ø 930 x 950h	70,00



# Homebrewing Kit

## Homebrewing Kit with Halo Filter

Suitable for brewing and fermenting beer, the Homebrewing Kit is the ideal starting point for those who want to begin producing craft beers using the All Grain method. It consists of three components, all made entirely of food-grade 18/10 stainless steel (AISI 304): a brewing pot and a flat-bottom fermenter of the same capacity, a Halo grain filter to be placed inside the kettle during the mashing phase.

Halo filter



Stainless steel tap



Analogue thermometer



Lid with knob



SKU	Description	Tap Pot	Tap Fermenter	Ø Filter (mm)	Weight (Kg)
ABP0398	Kit Homebrewing 35 L Halo	3/4"	1/2"	368	15,00
ABP0399	Kit Homebrewing 50 L Halo	3/4"	1/2"	455	17,00
ABP0400	Kit Homebrewing 75 L Halo	1"	1/2"	455	20,00
ABP0401	Kit Homebrewing 100 L Halo	1"	1/2"	530	29,00
ABP0402	Kit Homebrewing 150 L Halo	1"	1/2"	630	36,00
ABP0403	Kit Homebrewing 200 L Halo	1"	1/2"	630	47,00

# Homebrewing Kit



## Homebrewing Kit with false bottom filter

Suitable for brewing and fermenting beer, the Homebrewing Kit is the perfect starting point for those who want to produce craft beers using the All Grain method. It consists of three components, all made entirely of food-grade 18/10 stainless steel (AISI 304): a brewing kettle and a flat bottom fermenter of the same capacity, a false bottom grain filter to be placed inside the fermenter.



False bottom filter



Stainless steel tap



Analogue thermometer



Lid with knob



SKU	Description	Tap Pot	Tap Fermenter	Ø Filter (mm)	Weight (Kg)
ABP0099	Kit Homebrewing 35 L false bottom filter	3/4"	1/2"	368	15,00
ABP0100	Kit Homebrewing 50 L false bottom filter	3/4"	1/2"	455	17,00
ABP0101	Kit Homebrewing 75 L false bottom filter	1"	1/2"	455	20,00
ABP0102	Kit Homebrewing 100 L false bottom filter	1"	1/2"	530	29,00
ABP0103	Kit Homebrewing 150 L false bottom filter	1"	1/2"	630	36,00
ABP0104	Kit Homebrewing 200 L false bottom filter	1"	1/2"	630	47,00



# Brewing systems

## Easy 50/100 with flat bottom fermenter

Simple and versatile, the **Easy 50** and **Easy 100** gravity systems are made of AISI 304 stainless steel and powered by direct flame. They include a sparge pot, a motorized mash tun with a halo filter and fly sparge, a boil pot, a fermenter, an electric pump, hoses, level indicator and a heat exchanger. These systems meet the needs of homebrewers and are also used in microbreweries as pilot systems.



Inserting malt into mash



Must outlet valve



Fly sparge mounted



The Easy 50 and Easy 100 systems come with the same accessories, except for the burners. The Easy 50 includes cast iron burners, while the Easy 100 is equipped with two cast iron burners and one stainless steel burner. All burners can be powered by either LPG or natural gas.

SKU	Description	Production	Features	Dimensions (mm)	Weight (Kg)
ABP0083	Easy 50	55 L	Sparge 50 L - Mash 50 L - Boil 75 L - Fermenter 75 L	1900x700x1800h	115,00
ABP0080	Easy 100	110 L	Sparge 100 L - Mash 100 L - Boil 150 L - Fermenter 150 L	2000x800x1900h	128,00

# Brewing systems

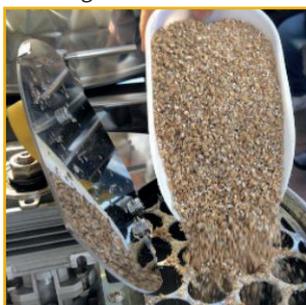


## Easy 50/100 with 60° conical trunk fermenter

Simple and versatile, the **Easy 50** and **Easy 100** gravity systems are made of AISI 304 stainless steel and powered by direct flame. They include a sparge pot, a motorized mash tun with a halo filter and fly sparge, a boil pot, a fermenter, an electric pump, hoses, level indicator and a heat exchanger. These systems meet the needs of homebrewers and are also used in microbreweries as pilot systems.



Inserting malt into mash



Must outlet valve



Fly sparge mounted



The Easy 50 and Easy 100 systems come with the same accessories, except for the burners. The Easy 50 includes cast iron burners, while the Easy 100 is equipped with two cast iron burners and one stainless steel burner. All burners can be powered by either LPG or natural gas.

SKU	Description	Production	Features	Dimensions (mm)	Weight (Kg)
ABP0421	Easy 50 - 60°	55 L	Mash 50L-Sparge 50L-Boil 75L-Ferm. con. 60° 75L	1900x700x1800h	121,00
ABP0423	Easy 100 - 60°	110 L	Mash 100L-Sparge 100L-Boil 150L-Ferm. con. 60° 150L	2000x800x1900h	147,00



# Brewing systems

## JUNIOR 200 Extra

The **Junior 200 Extra** craft beer brewing system includes all the equipment necessary for producing craft beer using the All Grain method. The system is made entirely of food-grade AISI 304 stainless steel and includes three pots: one for sparge water, one for mashing, and one for boiling. Each vessel is equipped with stainless steel handles and a flat bottom with a rounded edge to facilitate cleaning. The included support structures ensure stable positioning for the pots.

**ABP0085**



- No. 3 radial stainless steel burners (26 kW each)
- No. 3 stainless steel structures for supporting 200/300-liter pots
- No. 1 stainless steel level indicator 200 for measuring (for sparge and mash pots)
- No. 1 Maxi 43 heat exchanger with 30 stainless steel plates, detachable and sanitizable
- No. 1 Ep Mini B electric pump for sparge and transfers, mounted on a stainless steel cart with a potentiometer for flow adjustment
- No. 1 Ep Midex 30 B electric pump for whirlpool and transfers, mounted on a stainless steel cart
- No. 6 meters of hot beer Red hose (Ø 20 mm)
- No. 2 meters of hot beer Red hose (Ø 32 mm)
- No. 1 fitting spanner for Din 25/32

SKU	Description	Production	Features	Dimensions (mm)	Weight (Kg)
ABP0085	Junior 200 Extra	200 L	Complete with accessories	2500 x 720 x 1300h	230,00
ABP0240	Junior 200 drop	200 L	With stainless steel supports - Without accessories	2500 x 720 x 1300h	220,00

# Brewing systems



## JUNIOR 300 Extra

Suitable for producing approximately 250 liters of beer per batch, the system is made entirely of AISI 304 stainless steel. It includes three 300 L pots designated for sparge water, mashing and boiling. Each pot is equipped with an orientable total drain, a partial drain with a Ø 20 mm hose connector, an analogue thermometer, an additional thermowell and 26 kW gas burners with piezoelectric ignition, pilot flame and a safety thermocouple. The sparge pot comes with a stainless steel dust cover, while the mash kettle is fitted with a motorized agitator, a sparge ball, a grain discharge manhole and a false bottom filter. The boil pot features a lid with smoke outlet and whirlpool connections.



Valvex DIN 25 x PG20



3 Gus burners 26 kW



Round manhole Ø 300



Agitator for mashing



No. 3 radial stainless steel burners, 26 kW

No. 3 stainless steel structures for supporting 300 liter pots

No. 1 300 ml stainless steel level indicator for measuring (for sparge and mash kettles)

No. 1 Maxi 43 heat exchanger with 30 detachable and sanitizable stainless steel plates

No. 1 EP Mini B electric pump for sparging and transfers, with a potentiometer for flow regulation and mounted on a stainless steel cart

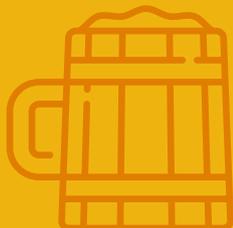
No. 1 Ep Midex 30 B electric pump for whirlpool and transfers, mounted on a stainless steel cart

6 meters of hot beer Red hose, Ø 20 mm

2 meters of hot beer Red hose, Ø 32 mm

No. 1 fitting spanner for Din 25/32

SKU	Description	Production	Features	Dimensions (mm)	Weight (Kg)
ABP0086	Junior 300	220 L	Without accessories	3650 x 1900 x 1400h	288,00
ABP0087	Junior 300 Extra	220 L	With accessories	3650 x 1900 x 1400h	310,00
ABP0393	Junior 300 Full	220 L	With accessories, Brew Touch and Grant	3650 x 1900 x 1400h	330,00



# Brewing systems

## JUNIOR 500 Extra

The Junior 500 Extra craft beer brewing system includes all the equipment necessary to meet the demands of microbreweries. The system is made entirely of food-grade AISI 304 stainless steel and consists of three pots: one for sparge water, one for mashing and one for boiling. Each vessel is equipped with a flat bottom and rounded edge to facilitate cleaning. The support structures ensure stable positioning for the kettles. The sparge pot comes with a stainless steel dust cover lid, while the mash pot is equipped with a motorized agitator, sparge ball, grain discharge manhole and false bottom filter. The boil pot includes a lid with smoke outlet and whirlpool connections.



No. 1 radial stainless steel burner, 26 kW, with piezoelectric ignition, pilot flame and safety features

No. 2 radial stainless steel burners, 35 kW, with piezoelectric ignition, pilot flame and safety features

No. 3 stainless steel structures for supporting 500-liter kettles

No. 1 500 ml stainless steel level indicator for measuring (for sparge and mash kettles)

No. 1 Maxi 80 heat exchanger with 22 detachable and sanitizable stainless steel plates

No. 1 Ep Mini B electric pump with potentiometer and stainless steel cart

No. 1 Ep Midex 30 B electric pump for whirlpool and transfers, with stainless steel cart

8 meters of hot beer Red hose, Ø 20 mm

2 meters of hot beer Red hose, Ø 32 mm

No. 1 fitting spanner for Din 25/32

Brew Touch ECU



ABP0025

SKU	Description	Production	Features	Dimensions (mm)	Weight (Kg)
ABP0088	Junior 500	420 L	Without accessories	3650 x 1900 x 1400h	465,00
ABP0089	Junior 500 Extra	420 L	With accessories	3650 x 1900 x 1400h	490,00
ABP0091	Junior 500 Full	420 L	With accessories, Brew Touch and Grant	3650 x 1900 x 1400h	500,00
ABP0025	Centralina Brew Touch	/	Complete with probes for burner control	600 x 600 x 1300h	14,00

## Other Junior series Brewing systems

SKU	Description	Production	Features	Dimensions (mm)	Weight (Kg)
ABP0261	Junior 660 Extra	520 L	With accessories	3650 x 1900 x 1400h	500,00
ABP0092	Junior 660 Full	520 L	With Brew Touch and Grant	3650 x 1900 x 1400h	600,00
ABP0093	Junior 800 Full	620 L	With Brew Touch and Grant	3650 x 1900 x 1400h	700,00

# Cleaning and Sanitization



## CIP - Clean in Place

The **Clean in Place** washing system is a practical device for cleaning, sanitizing, and removing residues from the internal and external surfaces of tanks, equipment, pipes, filters, and fittings used by breweries and food companies. Made entirely of food-grade 18/10 stainless steel, the Clean in Place system consists of a boxed frame equipped with swivel wheels for easy movement and tanks. It is equipped with electric pumps rated at 0.75 kW with a flow rate of 110 L/min to provide the necessary pressure for the spray balls to function effectively.



DIN 25 valves with PG20



Resistance thermostat



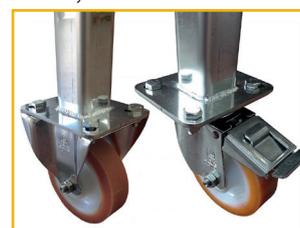
Resistance



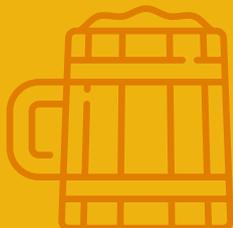
Electric Pump



4 wheels, 2 of which with brakes



SKU	Description	Tanks	Power supply	kW	Valves	Dimensions (mm)	Weight (Kg)
ABP0272	CIP 50 L	3	220 V - 50 Hz	0,75	DIN15 x PG20	1285x400x1160h	58,00
ABP0095	CIP 50 L with resistance 2kW	3	220 V - 50 Hz	0,75	DIN15 x PG20	1285x400x1160h	60,00
ABP0094	CIP 100 L with resistance 2kW	3	220 V - 50 Hz	0,75	DIN15 x PG20	1500x500x1350h	70,00
ABP0456	CIP 200 L with resistance 4kW	3	220 V - 50 Hz	0,75	DIN15 x PG20	1975x650x1750h	90,00
ABP0503	CIP 50 L	2	220 V - 50 Hz	0,75	DIN15 x PG20	856x400x1160h	40,00
ABP0504	CIP 50 L with resistance 2kW	2	220 V - 50 Hz	0,75	DIN15 x PG20	856x400x1160h	42,00
ABP0506	CIP 100 L with resistance 2kW	2	220 V - 50 Hz	0,75	DIN15 x PG20	1000x500x1350h	45,00



# Accessories for Brewing systems

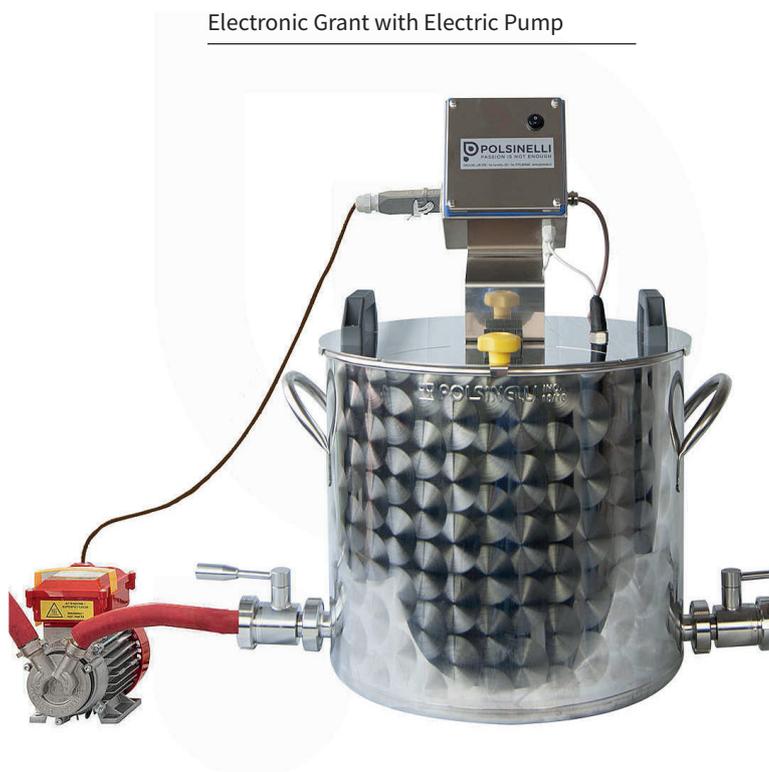
## Grant Pot

The **Grant** kettle is designed to collect the wort by gravity, allowing it to be subsequently transferred to the boil kettle using a pump. It is engineered to ensure effective filtration and facilitate the flow of water used to rinse the grains. The Grant kettle is equipped with two stainless steel DIN25 valves, enabling precise regulation of the inflow and outflow to achieve optimal filtration. The **electronic Grant** version includes an integrated sensor that automatically activates and deactivates the pump, providing maximum convenience for operators who need to perform other tasks simultaneously.

Grant



Electronic Grant with Electric Pump



Valve DIN25



Detection sensors



Electrical panel



SKU	Description	Capacity	Power supply	Dimensions (mm)	Weight (Kg)
ABP0237	Grant	50 L	-	580 x 700h	7,18
ABP0230	Electronic Grant with Electric Pump	50 L	220 V - 50 Hz	580 x 700h	9,30

# Accessories for Brewing systems



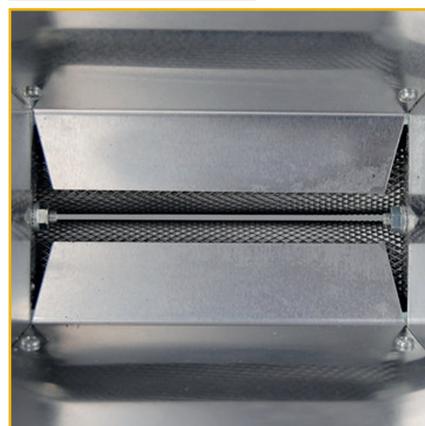
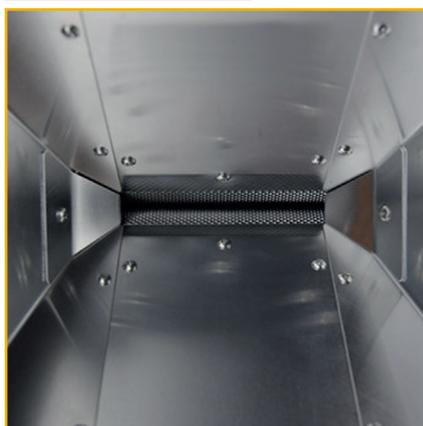
## Smart Mill

The preparation of malt is an essential step in homebrewing. Polsinelli's two-rollers mill is the ideal tool to easily perform this operation. Made entirely of metal, with knurled stainless steel rollers for maximum resistance to wear and humidity, the barley malt mill can be operated manually using the convenient handle or be connected to an electric drill.



Smart Mill 3 rollers

Smart Mill 2 rollers



SKU	Description	Production	Roller adjustment (mm)	Dimensions (mm)	Weight (Kg)
ABP0110	Smart 2 rollers	Up to 70 Kg/h	from 0,6 to 2,5 (from 0,1" to 0,025")	210 x 225 x 270h	4,36
ABP0254	Smart 2 rollers with wooden base	Up to 70 Kg/h	from 0,6 to 2,5 (from 0,1" to 0,025")	380 x 480 x 280h	5,60
ABP0111	Smart 3 rollers	Up to 70 Kg/h	from 0,6 to 1,6 (from 0,1" to 0,063")	324 x 300 x 325h	7,00
ABP0268	Smart 3 rollers with wooden base	Up to 70 Kg/h	from 0,6 to 1,6 (from 0,1" to 0,063")	380 x 480 x 425h	9,30



# Accessories for Brewing systems

## Derby Mill

The Derby electric mill is one of the best accessories on the market for processing malt, grains, and other food products. Made of steel, it ensures a capacity of 180-200 kg of product per hour. The device is equipped with a 380 V electric motor with protection, including a switch. The professional Derby mill has a belt drive, double disc, and a hopper with a grid and magnet. It is also fitted with crushing rollers with wear protection, allowing quick and precise adjustment of the crushing distance, and optimizing the final production yield.



Roller adjustment



Stand



Sackholder



SKU	Description	Power supply	kW	Flow	Dimensions (mm)	Weight (Kg)
ABP0108	Derby 10-12	220 V - 50 Hz	1,1	180 Kg/h	650 x 400 x 450h	40,00
ABP0109	Derby 15-22	380 V - 50 Hz	1,5	200 Kg/h	650 x 400 x 450h	40,00
ABP0274	Derby 15-22 with stand and Sackholder	380 V - 50 Hz	1,5	200 Kg/h	850 x 750 x 1450h	60,00
ABP0026	Sackholder	/	-	-	300 x 300 x 250h	2,00
ABP0218	Stand	/	-	-	850 x 750 x 1000h	20,00

# Accessories for Brewing systems



## Krohne 1500 Flow Meter

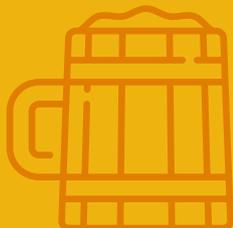
The **Krohne 1500 Flow Meter** is specifically designed to remain clean and sterile, meeting the needs of food and pharmaceutical industries. The flow sensor supports CIP/SIP procedures and complies with FDA requirements for food-contact materials. It is certified according to EHEDG and 3A hygienic standards.

The flow meter is easy to install as it comes with a pre-fitted converter. It can be installed in environments subject to high temperatures or vibrations. The converter can be protected in stainless steel housings for processes involving cleaning with aggressive detergents that would typically damage the standard polyurethane coating.

The flow meter delivers high precision in fluid flow measurement, both for mixing and dosing, even with intermittent flows. It continues to provide optimal performance even when handling low-conductivity compounds, such as glucose or fruit juice concentrates.



SKU	Process temperature range	Face value	Dimensions (mm)	Weight (Kg)
EPP0216	-40...140°C / -40...+284°F	from DN2.5 to DN150	235 x 250 x 280h	5,00



# Accessories for Brewing systems

## Mashing Agitator

Agitator kit designed to motorize the Polsinelli mashing kettle. The length of the shaft with blades is available for use with both the false bottom filter and the Halo filter. The kit includes a thick reinforced stainless steel lid with fixing hooks, a 220V motor with a switch, an inspection hatch, and a shaft with blades for mashing.

Installation on pot



Mixing paddles



SKU	Features	Power supply	kW	Ø Lid (mm)	Axis height (mm)	Blade dimension (mm)	Weight (Kg)
ABP0298	For pot 35 L false bottom filter	220 V - 50 Hz	0,09	385	315	130	7,85
ABP0299	For pot 50 L false bottom filter	220 V - 50 Hz	0,09	475	315	165	8,50
ABP0300	For pot 75 L false bottom filter	220 V - 50 Hz	0,09	475	438	165	9,20
ABP0301	For pot 100 L false bottom filter	220 V - 50 Hz	0,09	556	438	195	10,00
ABP0302	For pot 150 L false bottom filter	220 V - 50 Hz	0,09	655	438	240	12,25
ABP0303	For pot 200 L false bottom filter	220 V - 50 Hz	0,09	655	618	240	14,30
ABP0370	For pot 300 L false bottom filter	220 V - 50 Hz	0,37	743	820	326	25,00
ABP0001	For pot 35 L Halo filter	220 V - 50 Hz	0,09	385	370	130	8,40
ABP0002	For pot 50 L Halo filter	220 V - 50 Hz	0,09	475	370	165	9,10
ABP0003	For pot 75 L Halo filter	220 V - 50 Hz	0,09	475	493	165	9,80
ABP0004	For pot 100 L Halo filter	220 V - 50 Hz	0,09	556	493	195	10,30
ABP0005	For pot 150 L Halo filter	220 V - 50 Hz	0,09	655	493	240	13,00
ABP0006	For pot 200 L Halo filter	220 V - 50 Hz	0,09	655	673	240	15,30
ABP0007	For pot 300 L Halo filter	220 V - 50 Hz	0,37	743	875	326	26,50

# Accessories for Brewing systems



## Fly sparge



With this accessory, sparging is no longer a problem. It allows you to work without effort and optimize your time, so you can focus on other tasks during the sparging process. With the new “octagonal” model we eliminated weldings and got a flat surface, ensuring more uniform water distribution. It is equipped with support hooks.

SKU	Description	For internal diameter (mm)	Weight (Kg)
ABP0075	Fly sparge for pot 35 L	from 355 to 370	1,06
ABP0076	Fly sparge for pot 0-75 L	from 440 to 450	1,52
ABP0073	Fly sparge for pot 100 L	from 510 to 530	2,00
ABP0074	Fly sparge for pot 150-200 L	from 600 to 640	2,80

## Sparge Spray Ball Kit

The PG 20 stainless steel sparge spray ball kit is a practical tool used in the beer production process to effectively support the sparging technique.



The kit includes:

- AISI 316 stainless steel sparge spray ball Ø 50, 1/2” F
- AISI 304 stainless steel valve DN15, 3/4” F x 3/4” M
- AISI 304 stainless steel reducing nipple 3/4” x 1/2” MM
- AISI 304 stainless steel curved fitting with swivel 3/4” F, PG 20
- Red fiber gasket, 1/2”

SKU	Features	Weight (Kg)
ABP0203	For mash pot from 300 L and up	2,60

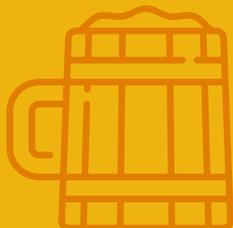
## Stainless Steel Whirlpool Paddle

A stainless steel rod for electric drills, equipped with blades that create a vortex, allowing proteins and pellet hops to concentrate in the center and settle at the bottom, forming the classic cone. Easy to use, it ensures professional results.



SKU	Features	Weight (Kg)
ABP0273	For electric drills	0,68





# Accessories for Brewing systems

## Halo Grain Filter

This special filter, designed and manufactured by Polsinelli, is created to meet the needs of the most demanding homebrewers who want to reach the bottom of the container equipped with a filter.

THE ONLY FILTER THAT ALLOWS YOU TO EASILY STIR THE GRAINS SETTLED AT THE BOTTOM.

The areas with the highest heat concentration (due to the flame under the pot) are easily accessible, reducing the risk of burning the grains deposited at the bottom.



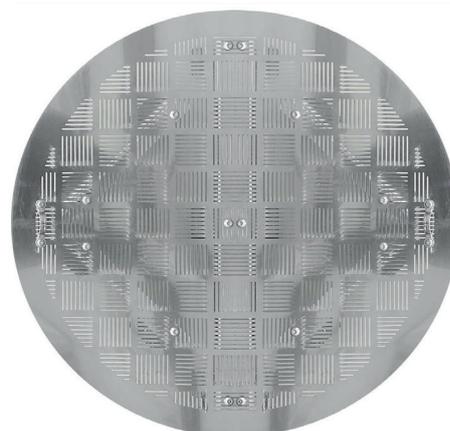
SKU	Features	Ø (mm)	Height (mm)	Slot thickness (mm)	Weight (Kg)
ABP0275	Halo filter for pot 25 L	300	55	1,5	0,65
ABP0069	Halo filter for pot 35 L - For fermenter 50-75 L	366	55	1,5	0,86
ABP0070	Halo filter for pot 50/75 L - For fermenter 100 L	452	55	1,5	1,06
ABP0071	Halo filter for pot 100 L	528	55	1,5	1,25
ABP0072	Halo filter for pot 150/200 L	628	55	1,5	1,55
ABP0338	Halo filter for pot 300 L	708	65	1,5	4,06
ABP0352	Halo filter for pot 500 L	928	65	1,5	5,00

## False Bottom Grain Filter

The grain filter is specifically designed to create a false bottom for use during the beer filtration and sparging phases, making it perfect for homebrewers and producers using the *All Grain* brewing method.

This component is made of AISI 304 stainless steel, offering high durability and optimal liquid filtration after the mashing process.

The grain filter grid is easily installed at the bottom of the pot, where it remains throughout all mashing steps up to mash-out, enabling a professional and efficient filtration/sparging process.



SKU	Description	Ø (mm)	Height (mm)	Slot thickness (mm)	Weight (Kg)
ABP0276	False bottom filter for pot 25 L	300	50	1,5	1,16
ABP0058	False bottom filter for pot 35 L	368	50	1,5	1,45
ABP0059	False bottom filter for pot 50/75	453	50	1,5	2,80
ABP0060	False bottom filter for pot 100 L	528	50	1,5	3,75
ABP0061	False bottom filter for pot 150/200 L	629	50	1,5	5,05
ABP0062	False bottom filter for pot 300 L	708	65	1,5	6,00
ABP0063	False bottom filter for pot 500 L	928	65	1,5	12,40
ABP0057	False bottom filter for pot 660/800 L	1022	65	1,5	14,30

# Accessories for Brewing systems



## Basket Grain Filter



The Polsinelli basket grain filter for kettles is an highly useful tool during the beer-making process, as it allows quick and easy separation of husks and insoluble grain fractions from the wort.

This enables the mashing, sparging, and boiling phases to be carried out in the same vessel. Made entirely of stainless steel, the basket filter can also be used in pots equipped with a thermowell for a temperature probe.

SKU	Description	Ø (mm)	Height (mm)	Ø holes (mm)	Weight (Kg)
ABP0490	Basket grain filter for pot 25 L	290	340	1,5	3,00
ABP0064	Basket grain filter for pot 35 L	340	340	1,5	4,25
ABP0065	Basket grain filter for pot 50 L	427	340	1,5	5,35
ABP0066	Basket grain filter for pot 75 L	427	470	1,5	7,20
ABP0067	Basket grain filter for pot 100 L	490	430	1,5	8,10
ABP0262	Basket grain filter for pot 150 L	570	470	1,5	10,70
ABP0068	Basket grain filter for pot 200 L	570	630	1,5	12,00
ABP0372	Basket grain filter for pot 300 L	640	790	1,5	20,00
ABP0535	Basket grain filter for pot 500 L	830	790	1,5	39,00

## Stainless Steel Supports for pots

EVO



The pot support is a practical accessory in the beer production process. Made entirely of AISI 304 stainless steel, it is sturdy and durable, making it ideal for placement in any work environment.

The choice of AISI 304 stainless steel ensures long-lasting performance and corrosion resistance while being easy to clean and guarantees the highest hygienic standards during operations. Its structure is designed to effectively support the weight of a full kettle.

SKU	Description	Structure (mm)	Dimensions (mm)	Weight (Kg)
ABP0210	Support EVO for pot 150/200 L	Boxed 40x40	630 x 630 x 310h	10,00
ABP0211	Support EVO for pot 300 L	Boxed 40x40	720 x 720 x 310h	11,00
ABP0212	Support EVO for pot 500 L	Boxed 40x40	930 x 930 x 310h	13,00
ABP0213	Support EVO for pot 670/800 L	Boxed 40x40	1025 x 1025 x 310h	16,00
ABP0307	Support EVO for pot 1000 L	Boxed 40x40	1150 x 1150 x 310h	20,00
ABP0318	Support for pot 100 L	Boxed 40x40	530 x 530 x 310h	8,90
ABP0214	Support for pot 150/200 L	Boxed 40x40	630 x 630 x 310h	9,90
ABP0215	Support for pot 300 L	Boxed 40x40	720 x 720 x 310h	11,50
ABP0216	Support for pot 500 L	Boxed 40x40	930 x 930 x 310h	13,00
ABP0217	Support for pot 670/800 L	Boxed 40x40	1025 x 1025 x 310h	15,00



# Accessories for Brewing systems

## Dust Cover Lid

The stainless steel lid with a knob is an essential accessory for protecting the contents of tanks. This accessory is ideal for ensuring maximum hygiene and safety during every stage of storage and preservation.



SKU	Description	Ø (mm)	Weight (Kg)
SIR0322	Stainless steel lid for pot 25 L	300	0,05
SIR0070	Stainless steel lid for pot 35 L	385	0,06
SIR0071	Stainless steel lid for pot 50/75 L	475	0,92
SIR0072	Stainless steel lid for pot 100 L	550	1,30
SIR0073	Stainless steel lid for pot 150/200 L	650	1,66
SIR0074	Stainless steel lid for pot 300 L	730	2,15
SIR0069	Stainless steel lid for pot 500 L	1055	4,00

## Boil Lid

The stainless steel smoke lid is essential for channeling steam generated during boiling and easily directing it outside the brewing room. The inspection flap simplifies the addition of hops.



SKU	Features	Ø smoke pipe (mm)	Ø (mm)	Weight (Kg)
ABP0353	For Boil pot 50/75 L with inspection flap	100	475	4,50
ABP0354	For Boil pot 100 L with inspection flap	100	555	5,05
ABP0355	For Boil pot 150/200 L with inspection flap	100	655	6,70
ABP0409	For Boil pot 300 L with inspection flap	100	742	8,10
ABP0553	For Boil pot 500 L with inspection flap	100	960	10,00
ABP0554	For Boil pot 660/800 L with inspection flap	100	1052	15,00

## Thermometer

The thermometer is an essential tool for accurately measuring temperature. It is suitable for use in both industrial settings and home productions.



SKU	Description	Features	Weight (Kg)
ABP0222	LCD digital thermometer	Temperature range 8-24°C / 46-82°F	0,002
ABP0221	Thermometer with stainless steel cockpit 65 mm	Range from 0°C to +120°C	0,10
ABP0435	Thermometer with stainless steel cockpit 110 mm	Range from 0°C to +120°C	0,15
ABP0434	Cockpit for thermometer probe 54 mm	1/2" threaded and clamping screw	0,06
ABP0433	Cockpit for thermometer probe 115 mm	1/2" threaded and clamping screw	0,07

# Accessories for Brewing systems



## Level Indicator

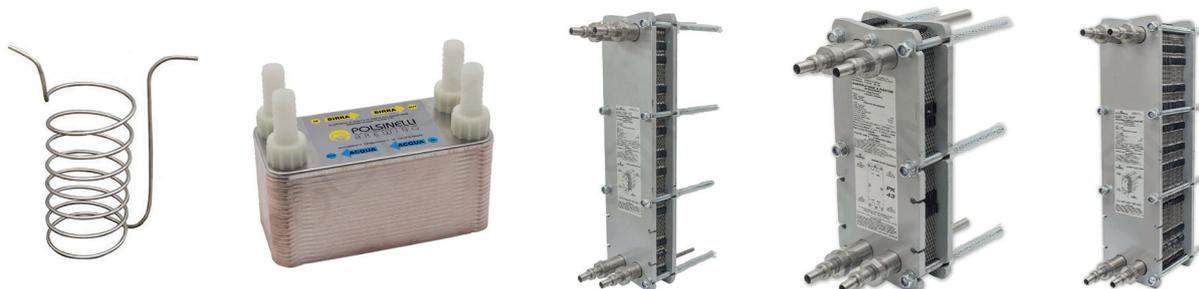


Stainless steel immersion level indicator rod. Thanks to its graduated scale, it allows to measure the quantity of liquid inside pots and tanks.

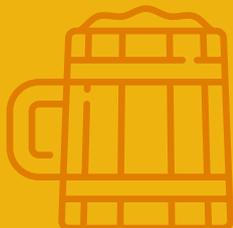
SKU	Description	Features	Weight (Kg)
ABP0454	Stainless steel level indicator 30	For pot 25 L	0,20
ABP0019	Stainless steel level indicator 70	For pot 35 L, tanks/fermenters 35/50/75 L	0,22
ABP0020	Stainless steel level indicator 90	For pot 50/75 L, tanks/fermenters/mixing tank 100 L	0,18
ABP0013	Stainless steel level indicator 130	For pot 100 L	0,20
ABP0014	Stainless steel level indicator 190	For pot 150/200 L	0,22
ABP0015	Stainless steel level indicator 300	For pot 300 L	0,60
ABP0017	Stainless steel level indicator 540	For pot 500 L	0,80
ABP0018	Stainless steel level indicator 800	For pot 660/800 L	1,00
ABP0011	Stainless steel level indicator fermenter 150/200	For tanks/fermenters/mixing tank 150/200 L	0,22
ABP0012	Stainless steel level indicator fermenter 300	For tanks/fermenters/mixing tank 300 L	0,60
ABP0322	Stainless steel level indicator fermenter 380	For tanks/fermenters 380 L	0,65
ABP0021	Stainless steel level indicator mixing tank 500	For tanks/mixing tank 500 L	0,80
ABP0022	Stainless steel level indicator mixing tank 700	For tanks/mixing tank 700 L	1,00
ABP0023	Stainless steel level indicator mixing tank 1000	For tanks/mixing tank 1000 L	1,30

## Heat Exchangers

A tool designed to transfer the temperature of one fluid to another. Heat exchange occurs through the individual stainless steel plates of the exchanger or coil, without any mixing between the two fluids.



SKU	Description	Features	Dimensions (mm)	Weight (Kg)
ABP0202	Stainless steel coil	Exchange surface 0,18 m <sup>2</sup> - PG 12 mm	Ø300x450h	0,50
ABP0183	40 brazed platese	Exchange surface 0,57 m <sup>2</sup> - PG20 mm	200x90x101h	2,40
ABP0177	Maxi 43 with 30 plates	Removable plates - Exchange surface 1,29 m <sup>2</sup> - PG20mm	200x340x470h	37,00
ABP0179	Maxi 80 with 22 plates	Removable plates - Exchange surface 1,76 m <sup>2</sup> - PG20mm	200x250x760h	57,00
ABP0180	Maxi 80 with 40 plates	Removable plates - Exchange surface 3,20 m <sup>2</sup> - PG20mm	200x350x760h	62,00
ABP0181	Maxi 80 with 60 plates	Removable plates - Exchange surface 4,80 m <sup>2</sup> - PG20mm	200x430x760h	67,00



# Accessories for Brewing systems

## Accessories and Spare Parts for Heat Exchangers



SKU	Description	Features	Weight (Kg)
ABR0073	Gasket for Maxi 43	Material: EPDM	0,04
ABR0053	Gasket for Maxi 80	Material: EPDM	0,06
ABP0168	Plate for Maxi 43	Material: Stainless steel AISI 316	0,32
ABR0029	Plate for Maxi 80	Material: Stainless steel AISI 316	0,36
ABP0204	Stainless steel mounting brackets for Maxi 43/80	Per fissaggio scambiatori serie Maxi	2,50

## Novax Beer Electric pump

The **Novax Beer** electric pump is a practical and functional tool for transferring hot liquids, particularly recommended for beer production. This bidirectional and self-priming model is capable of operating even when dry.

The transfer system performs excellently with liquids up to 95°C, thanks to Viton® seals that withstand high temperatures. This makes the Novax Beer electric pump the ideal choice for brewers in need of a professional and compact device for their operations.

Bidirectional switch



SKU	Description	Power supply	Power	RPM	Flow L/min	Thread and hose holder	Dimensions (mm)	Weight (Kg)
EPP0066	20 Beer	220V - 50 Hz	0,5 Hp	2850	40	3/4" GAS x PG20	230x120x190h	6,00
EPP0068	20 Beer with valve	220V - 50 Hz	0,5 Hp	2850	40	3/4" GAS x PG20	230x120x190h	6,50
EPP0205	20 Beer Low	220V - 50 Hz	0,5 Hp	1450	5	3/4" GAS x PG20	230x120x190h	6,00
EPP0206	20 Beer Low with valve	220V - 50 Hz	0,5 Hp	1450	5	3/4" GAS x PG20	230x120x190h	6,50
EPP0070	25 Beer	220V - 50 Hz	0,9 Hp	1450	40	1" GAS x PG25	250x120x190h	7,00
EPP0271	30 Beer	220V - 50 Hz	1,2 Hp	1450	84	1" 1/4 GAS x PG30	310x210x150h	15,00

# Electric pumps



## Flexible Impeller

The **Beer series** electric pump is a practical and efficient tool for the quick transfer of hot liquids up to 95°C, recommended for homebrewing and professional beer production. Equipped with a flexible impeller, operating at speeds ranging from 285 to 1400 rpm (depending on the model), it can transfer continuously liquids, even viscous ones with suspended solids. This makes it ideal for food-grade products and beer.

Thanks to its low rotation speed, the Liverani electric pump preserves the organoleptic and visual characteristics of the transferred liquid. The pump is self-priming and reversible, meaning it can draw beer in both directions.

EP Minor 40 Beer 380V with electrical speed variator



EP Mini 20 Beer



EP Mini 20 Beer with inverter



EP Midex 30 Beer



EP Midex 30 Beer with inverter



SKU	Description	Power supply	Power	RPM	Flow L/min	Thread and hose holder	Dimensions (mm)	Weight (Kg)
EPP0029	EP Mini 20 Beer	220V - 50 Hz	0,5 Hp	900	17 L	3/4" GAS x PG20	276x180x140h	9,00
EPP0030	EP Mini 20 Beer inverter	220V - 50 Hz	0,5 Hp	285-1400	4,5 - 26,6	3/4" GAS x PG20	276x140x180h	9,00
EPP0025	EP Midex 30 Beer	220V - 50 Hz	1 Hp	1400	96	DIN25 x PG30	338x215x159h	15,00
EPP0026	EP Midex 30 Beer inverter	220V - 50 Hz	1 Hp	285-1400	20 - 96	DIN25 x PG30	338x159x215h	16,00
EPP0034	EP Minor 40 Beer E.S.W.	380V - 50 Hz	2 Hp	190-900	115	DIN40 x PG40	1030x440x610h	63,00

## Accessories and Spare Parts for Electric Pumps

SKU	Description	Dimensions (mm)	Weight (Kg)
EPR0049	EPDM Impeller for EP Mini	-	0,085
EPR0044	EPDM Impeller for EP Midex	-	0,10
EPR0052	EPDM Impeller for EP Minor	-	0,49
EPR0167	EPDM Impeller for EP Major	-	0,50
EPR0043	EPDM Impeller for EP Maxi	-	0,70
EPP0229	Stainless steel Mini trolley	715 x 290 x 570h	2,00
EPP0002	Stainless steel Midi trolley	330 x 770 x 506h	3,85
EPP0313	Stainless steel Maxi trolley	645 x 330 x 665h	4,75
EPP0004	Enamelled steel trolley	300 x 720 x 595h	1,75





# Electric pumps

MONOSCREW

## Stainless Steel Internal Rotor

The monoscrew electric pump is designed to provide professionals in the food industry with reliable support for transferring various types of liquids. This pump can be used in winemaking, oil production and beer brewing.

As a monoscrew pump, it ensures continuous, pulsation-free transfer of liquids, even at high temperatures. Thanks to the high-quality materials used for the frame and components in contact with the liquid, the pump preserves the organoleptic characteristics of the transferred product.

P30 A.T. with electrical speed variator - 380V



P30 A.T. with inverter - 220V



P30 A.T. - 220V



Gauge



IN/OUT sleeve 1" GAS



Stainless steel handle



Inverter



SKU	Description	Power supply	Power	RPM	Flow hL/h	Input Exit	Dimensions (mm)	Weight (Kg)
EPP0059	P30 A.T.	220V - 50 Hz	1 Hp	1400	29	1" GAS	770x330x506h	22,00
EPP0060	P30 A.T. with inverter IP65	220V - 50 Hz	0,75 Hp	10-2000	2-42	1" GAS	770x330x506h	30,00
EPP0061	P30 A.T. with E.S.V. variator	220V - 50 Hz	0,75 Hp	190-1000	5-20	1" GAS	645x330x665h	24,00

# Electric pumps

FLEXI



## Flexible Impeller

The Flexi self-priming electric pump, made of AISI 304 stainless steel with a neoprene impeller, is a professional tool capable of transferring food-grade liquids such as wine, oil and beer at temperatures not exceeding 35°C. The pump can also be used in agriculture, nautical field and gardening, thanks to its ability to handle a partial presence of solids during transfer.

Flexi 60



Flexi 30



Flexi 40



Flexi 50



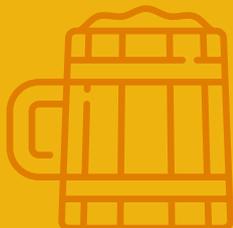
Bidirectional Switch



Flexible Neoprene Impeller



SKU	Description	Power	Flow	RPM	Power supply	Hose barb	Dimensions (mm)	Weight (Kg)
EPP0013	Flexi 30 with stainless steel trolley	1,2 Hp	60 hL/h	900	220V - 50 Hz	1"1/4 GASxPG30	650x300x500h	18,00
EPP0014	Flexi 40 with stainless steel trolley	1,2 Hp	100 hL/h	900	220V - 50 Hz	GA 40xPG40	650x300x500h	20,00
EPP0016	Flexi 50 with stainless steel trolley	2,5 Hp	90 hL/h	370	220V - 50 Hz	GA 50xPG50	850x430x600h	47,00
EPP0018	Flexi 60 with stainless steel trolley	2,5 Hp	150 hL/h	370	220V - 50 Hz	GA 60xPG60	850x430x600h	55,00



## Cromo and Cast Iron

The gas burner is a practical device for those seeking a durable and easy-to-clean cooking surface. It is ideal for convenient use in breweries, wineries, and food production facilities, delivering excellent cooking performance while occupying minimal space. The gas burner operates on LPG or, upon request, on natural gas. Models range from outdoor cast iron burners to burners equipped with safety valve, pilot flame, piezoelectric ignition, and a solenoid valve.

Cromo

Cromo EV

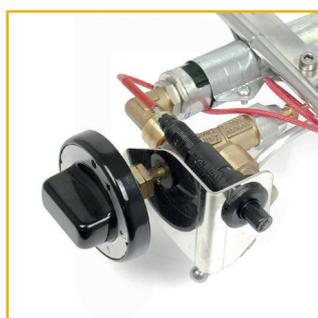


Piezoelectric Ignition

Piezoelectric Ignition with Solenoid Valve

Piezoelectric Unit, Safety, Pilot Flame

Cast Iron Burner



SKU	Description	Use	Accessories	Consumption LPG Kg/h	Dimensions (mm)	Weight (Kg)
FGP0006	Cast iron 5,5 kW	External		0,354	450x450x155h	6,70
FGP0092	Cromo 6 kW	Internal	Piezo, safety, pilot	0,436	300x314x210h	4,15
FGP0089	Cromo 6 kW	Internal	Piezo, safety, pilot, solenoid valve 24V	0,436	300x300x170h	4,20
FGP0091	Cromo 9,2 kW	Internal	Piezo, safety, pilot	0,669	400x400x240h	5,15
FGP0090	Cromo 9,2 kW	Internal	Piezo, safety, pilot, solenoid valve 24V	0,669	400x414x240h	5,20

# Gas Burners



## Radial Gas Burners

The radial gas burner is a practical device for those seeking a durable and easy-to-clean cooking surface. It is suitable for convenient use in breweries, wineries, and food production facilities, offering excellent cooking performance while taking up minimal space.

The gas burner is powered by LPG or, upon request, by natural gas. Depending on the model, it may be equipped with safety valve, pilot flame, piezoelectric ignition, and a 24V solenoid valve.

Piezoelectric Unit, Safety, Pilot Flame



24V Solenoid Valve



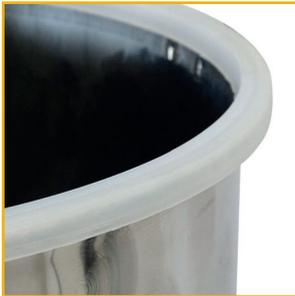
SKU	Description	Use	Accessories	Consumption LPG Kg/h	Dimensions (mm)	Weight (Kg)
FGP0076	Radial 8 kW Ø 400	Internal	Piezo, safety, pilot	0,582	615x400x250h	5,01
FGP0077	Radial 8 kW Ø 400	Internal	Piezo, safety, pilot, solenoid valve 24V	0,582	700x400x250h	5,05
FGP0079	Radial 11 kW Ø 500	Internal	Piezo, safety, pilot	0,800	715x500x250h	5,75
FGP0080	Radial 11 kW Ø 500	Internal	Piezo, safety, pilot, solenoid valve 24V	0,800	800x500x250h	5,80
FGP0084	Radial 14 kW Ø 680	Internal	Piezo, safety, pilot	1,019	940x680x255h	5,30
FGP0081	Radial 26 kW Ø 560	Internal	Piezo, safety, pilot	1,892	885x560x250h	8,80
FGP0082	Radial 26 kW Ø 560	Internal	Piezo, safety, pilot, solenoid valve 24V	1,892	930x560x250h	9,20
FGP0085	Radial 35 kW Ø 740	Internal	Piezo, safety, pilot	2,532	1020x740x250h	13,90
FGP0086	Radial 35 kW Ø 740	Internal	Piezo, safety, pilot, solenoid valve 24V	2,532	1060x740x250h	14,00
FGP0087	Radial 35 kW Ø 930	Internal	Piezo, safety, pilot	2,532	1210x930x250h	18,00
FGP0088	Radial 35 kW Ø 930	Internal	Piezo, safety, pilot, solenoid valve 24V	2,532	1250x930x250h	18,20



# Fermentation

## Flat Bottom Fermenters

Gasket



Butterfly Screws



Also Available with Handles



The flat-bottom fermenter is ideal for the primary fermentation of beer. Durable and high-quality, it is made of food-grade AISI 304 stainless steel, with a mirror-polished interior and a satin-finished exterior. The rounded, welded bottom allows easy cleaning and sanitization. The product comes with a thick stainless steel lid including an airlock, gasket, and with a stainless steel tap elevated from the bottom to avoid extracting yeast and other sediment that settles during fermentation.

Stainless Steel Tap



Liquid Crystal Thermometer



Thick Flange with Gasket and Airlock

SKU	Description	Tap	Thickness (mm) Bottom - Walls	Dimensions (mm)	Weight (Kg)
ABP0038	Stainless steel fermenter 35 L	1/2"	0,6 - 0,6	Ø 370 x 375h	5,00
ABP0039	Stainless steel fermenter 50 L	1/2"	0,6 - 0,6	Ø 370 x 495h	6,00
ABP0040	Stainless steel fermenter 75 L	1/2"	0,6 - 0,6	Ø 370 x 745h	7,00
ABP0041	Stainless steel fermenter 100 L	1/2"	0,6 - 0,6	Ø 455 x 680h	9,00
ABP0042	Stainless steel fermenter 150 L	1/2"	0,6 - 0,7	Ø 530 x 705h	12,00
ABP0043	Stainless steel fermenter 200 L	1/2"	0,6 - 0,7	Ø 530 x 980h	14,00
ABP0044	Stainless steel fermenter 300 L	3/4"	0,6 - 0,7	Ø 630x 990h	18,00
ABP0385	Stainless steel fermenter 380 L	3/4"	0,6 - 0,7	Ø 630x 1240h	20,00

# Fermentation



## Refrigerated Flat-Bottom Fermenter

The refrigerated flat-bottom fermenter is ideal for the primary fermentation of beer. Durable and of high quality, it is made of food-grade AISI 304 stainless steel with a mirror-polished interior and a satin-finished exterior. It preserves the organoleptic characteristics of the product contained within. The rounded, welded bottom allows for easy cleaning and sanitization.

Thanks to the cooling plate, it enables precise control of the fermentation temperature of the wort in the tank. The fermenter comes complete with an analog thermometer with a stainless steel thermowell, a thick stainless steel lid with an airlock, and a stainless steel valve elevated from the bottom to avoid extracting yeast and other sediment that settles during fermentation.



Flange with Immersion Plate



Gasket



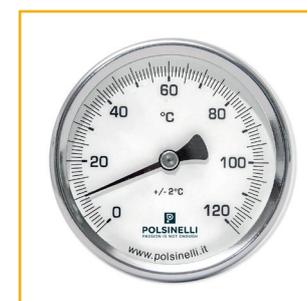
Airlock and Plate Connections



Stainless Steel Valve



Analog Thermometer



SKU	Description	Valve	Plate dimensions (mm)	Plate connections	Dimensions (mm)	Weight (Kg)
ABP0429	Refrigerated Fermenter 50 L	1/2" x 3/4" MM	270 x 380h	1/2" / PG20	Ø 370 x 495h	8,00
ABP0049	Refrigerated Fermenter 75 L	1/2" x 3/4" MM	270 x 600h	1/2" / PG20	Ø 370 x 745h	10,00
ABP0045	Refrigerated Fermenter 100 L	1/2" x 3/4" MM	370 x 600h	1/2" / PG20	Ø 455 x 680h	13,00
ABP0046	Refrigerated Fermenter 150 L	1/2" x 3/4" MM	370 x 600h	1/2" / PG20	Ø 530 x 705h	15,00
ABP0047	Refrigerated Fermenter 200 L	1/2" x 3/4" MM	370 x 800h	1/2" / PG20	Ø 530 x 980h	19,00
ABP0048	Refrigerated Fermenter 300 L	3/4" x 3/4" MM	370 x 800h	1/2" / PG20	Ø 630x 990h	25,00
ABP0387	Refrigerated Fermenter 380 L	3/4" x 3/4" MM	370 x 1000h	1/2" / PG20	Ø 630x 1240h	29,00



# Fermentation

## 60° Conical Bottom Fermenter

The 60° conical stainless steel fermenter is a professional-quality product designed to support breweries during the fermentation of various food-grade liquids. Made of AISI 304 (18/10) stainless steel, an extremely durable material that complies with food safety regulations, the 50-liter conical fermenter preserves the organoleptic qualities of the contained product and ensures optimal hygiene. The 60° incline of this model facilitates the extraction of yeast and sediments that settle at the bottom of the cone, allowing for easier cleaning and optimal decantation of the final product.

Thick Flange with Airlock



Sampling Valve and Total Drain



Integrated Pedestal



SKU	Description	Valves Withdrawal - Total discharge	Hose barb	Dimensions (mm) without bubbler	Weight (Kg)
ABP0356	Conical 60° 50 L	1/2" x 3/4" - 1" x 3/4"	1 da 3/4" PG20	500 x 500 x 1136h	9,60
ABP0414	Conical 60° 75 L	1/2" x 3/4" - 1" x 3/4"	1 da 3/4" PG20	550 x 550 x 1210h	11,75
ABP0357	Conical 60° 100 L	1/2" x 3/4" - 1" x 3/4"	1 da 3/4" PG20	550 x 550 x 1385h	14,00
ABP0415	Conical 60° 150 L	1/2" x 3/4" - 1" x 3/4"	1 da 3/4" PG20	650 x 650 x 1610h	19,15
ABP0339	Conical 60° 200 L	1/2" x 3/4" - 1" x 3/4"	1 da 3/4" PG20	650 x 650 x 1700h	22,00
ABP0397	Conical 60° 300 L	1/2" x 3/4" - 1" x 3/4"	1 da 3/4" PG20	650 x 650 x 1790h	25,00

# Fermentation



## Refrigerated 60° Conical Bottom Fermenter

The 60° conical stainless steel fermenter is a professional-quality product designed to support breweries during the fermentation of various food-grade liquids. Made of AISI 304 (18/10) stainless steel, an exceptionally robust material that complies with food safety standards, the 50-liter conical fermenter preserves the organoleptic qualities of the contained product and ensures optimal hygiene.

The 60° incline of this model facilitates the extraction of yeast and sediments that settle at the bottom of the cone, enabling easier cleaning and optimal decantation of the final product.

Thanks to the included cooling plate, the refrigerated conical fermenter allows for precise regulation and constant monitoring of the liquid's temperature when connected to a cooler. The product comes with an analog thermometer with a thermowell and an additional stainless steel thermowell for inserting a probe to connect to the control panel.



Internal Immersion Plate



Thick Flange with Airlock and Plate Connections



Analog Thermometer



Integrated Pedestal with Sampling and Total Drain Valves

Guarnizione



Lid Tightening Screws



SKU	Description	Ball valves	Plate dimensions	Plate connections	Dimensions (mm) without bubbler	Weight (Kg)
ABP0427	Conical 60° Refrigerated 50 L	1/2"x3/4" - 1"x3/4"	270x380h mm	1/2" / PG20	500x500x1191h	12,60
ABP0428	Conical 60° Refrigerated 75 L	1/2"x3/4" - 1"x3/4"	270x600h mm	1/2" / PG20	550x550x1265h	14,50
ABP0405	Conical 60° Refrigerated 100 L	1/2"x3/4" - 1"x3/4"	370x600h mm	1/2" / PG20	550x550x1440h	17,30
ABP0425	Conical 60° Refrigerated 150 L	1/2"x3/4" - 1"x3/4"	370x600h mm	1/2" / PG20	650x650x1665h	19,40
ABP0406	Conical 60° Refrigerated 200 L	1/2"x3/4" - 1"x3/4"	370x800h mm	1/2" / PG20	650x650x1755h	27,50
ABP0407	Conical 60° Refrigerated 300 L	1/2"x3/4" - 1"x3/4"	370x800h mm	1/2" / PG20	650x650x1845h	32,00



# Fermentation

## Refrigerated 60° Conical Bottom Fermenter

Manhole Ø 400 mm



This fermenter is designed for beer fermentation and features a cooling jacket on the cylinder, with a 60° conical bottom to facilitate yeast extraction during primary fermentation. It is made entirely of AISI 304 (18/10 food-grade) stainless steel, with a mirror-polished interior, satin-finished exterior, and TIG satin weldings for easy cleaning and sanitization. The fermenter has a 10° sloped roof, complete with a Ø 400 mm flag-style side-opening manhole, and is prepared for inert gas with a maximum pressure of 30 mbar. It is also equipped with a level indicator with stainless steel protection. Available in three versions: without a cooling jacket, with a jacket on the cylinder, and with a jacket on both the cylinder and the cone.

Butterfly valve for partial drain



Butterfly valve for total drain



Ladder support



Sample tap



Analog Thermometer



SKU	Description	Band height (mm)	Manhole (mm)	Valves	Dimensions (mm)	Weight (Kg)
ABP0464	Conical 60° Refrigerated 400 L	750	Ø 400	Butterfly - DIN32 x PG20	Ø 640 x 2250h	110,00
ABP0465	Conical 60° Refrigerated 500 L	750	Ø 400	Butterfly - DIN32 x PG20	Ø 720 x 2350h	120,00
ABP0326	Conical 60° Refrigerated 600 L	750	Ø 400	Butterfly - DIN32 x PG20	Ø 796 x 2400h	130,00
ABP0466	Conical 60° Refrigerated 750 L	750	Ø 400	Butterfly - DIN32 x PG20	Ø 796 x 2650h	140,00
ABP0450	Conical 60° Refrigerated 900 L	750	Ø 400	Butterfly - DIN32 x PG20	Ø 930 x 2700h	160,00

Also available in capacities: 1050 - 1200 - 1400 - 1650 - 1900 L

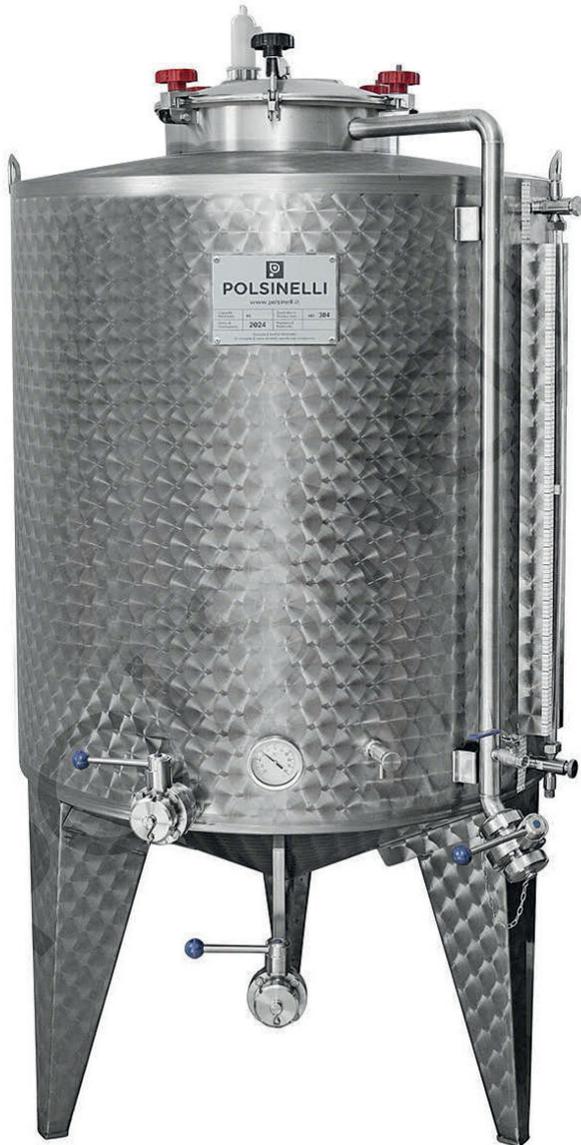
# Fermentation



## 30° Conical Bottom fermenter

The 30° conical fermenter is an essential tool for beer production, made of durable AISI 304 stainless steel. The interior is mirror-polished, while the exterior features a satin-finished structure and rests on three sturdy stainless steel legs. In addition to the 400 mm retention-free manhole and a 1" cleaning pipe for internal washing, the fermenter is equipped with a level indicator featuring a 20 mm food-grade plexiglass tube protected by a metal sheet.

Upper manhole with Vent Valve



Butterfly valve for partial drain



Butterfly valve for total drain



Cleaning Spray Ball



Takes samples



Analog Thermometer



SKU	Description	Manhole (mm)	Valves	Dimensions (mm)	Weight (Kg)
ABP0412	Conical 30° fermenter 350 L	Ø 400	Butterfly - DIN32 x PG20	Ø 640 x 1900h	90,00
ABP0053	Conical 30° fermenter 550 L	Ø 400	Butterfly - DIN32 x PG20	Ø 800 x 1900h	110,00
ABP0054	Conical 30° fermenter 750 L	Ø 400	Butterfly - DIN32 x PG20	Ø 930 x 1900h	130,00
ABP0055	Conical 30° fermenter 1150 L	Ø 400	Butterfly - DIN32 x PG20	Ø 1150 x 1900h	155,00
ABP0413	Conical 30° fermenter 1400 L	Ø 400	Butterfly - DIN32 x PG20	Ø 1150 x 2150h	185,00



## Refrigerated 30° Conical Bottom fermenter

Level Indicator and Pipe for Cleaning Spray Ball



Ideal for storing large quantities of liquid, the refrigerated 30° conical fermenter with a cooling jacket on the cylinder is an essential product for any brewery or beer production company. Made entirely of AISI 304 stainless steel, it features a spacious stainless steel tank and three adjustable legs at the base. The interior is mirror-polished, while the exterior has a satin finish.

The butterfly valves and conical bottom make it easy to drain and clean the fermenter efficiently.

Butterfly valve for total drain



Butterfly valve for partial drain



Takes samples



Cleaning Spray Ball



Analog Thermometer



SKU	Description	Manhole (mm)	Valves	Band height (mm)	Dimensions (mm)	Weight (Kg)
ABP0306	Conical 30° Refrigerated 350 L	Ø 400	Butterly - DIN32 x 1/PG20	750	Ø 640 x 1900h	95,00
ABP0050	Conical 30° Refrigerated 550 L	Ø 400	Butterly - DIN32 x 1/PG20	750	Ø 800 x 1900h	115,00
ABP0051	Conical 30° Refrigerated 750 L	Ø 400	Butterly - DIN32 x 1/PG20	750	Ø 930 x 1900h	135,00
ABP0052	Conical 30° Refrigerated 1150 L	Ø 400	Butterly - DIN32 x 1/PG20	750	Ø 1150 x 1900h	160,00
ABP0231	Conical 30° Refrigerated 1400 L	Ø 400	Butterly - DIN32 x 1/PG20	750	Ø 1150 x 1250h	190,00

# Fermentation



## 60° Conical Bottom Refrigerated Isobaric Fermenter

The isobaric stainless steel tank for beer fermentation and storage, with a pressure rating of 3 bar, is equipped with a cooling jacket on the cylinder and cone, armaflex insulation, level indicator, recirculation pipe with cleaning ball, and pressure gauge. Ideal for beer maturation, it features a dedicated stainless steel valve for dry hopping. Thanks to its pressure retention capabilities, this tank is perfect for breweries and beer production industries requiring isobaric fermentation. This fermentation method occurs in a sealed container without added sugars, resulting in the natural carbonation of the beer caused by the carbon dioxide produced by the yeast.



Upper Manhole



Butterfly valve for total drain



Safety valve



Butterfly valve for partial drain



Vacuum Relief Valve



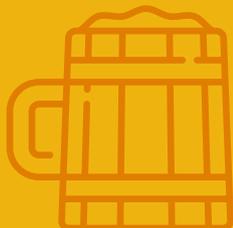
Butterfly Valve for Dry Hopping



OPTIONAL Airlock Group



SKU	Description	Manhole (mm)	Valves	Dimensions (mm)	Weight (Kg)
ABP0538	Isobaric Fermenter 650 L	Ø 400	Butterfly - DIN32 MF	Ø 800 x 2570h	150,00
ABP0547	Isobaric Fermenter 950 L	Ø 400	Butterfly - DIN32 MF	Ø 930 x 2850h	190,00
ABP0548	Isobaric Fermenter 1100 L	Ø 400	Butterfly - DIN32 MF	Ø 930 x 3100h	210,00
ABP0549	Stainless steel airlock DIN32	/	/	/	2,00



# Accessories for Fermenters

## Cooling Kit for Flat-Bottom Fermenters

The cooling plate for Polsinelli fermenters is the ideal accessory for optimally controlling the internal temperature of beer and wine production tanks, adjusting to ambient temperatures which during the process may be either too hot or too cold. The immersion cooling plate, which makes it possible to transform a basic fermenter into a refrigerated fermenter, is made of AISI 304 (18/10) stainless steel, a material that respects the organoleptic characteristics of the food liquids with which it comes into contact, leaving them unaltered.



SKU	Description	Plate dimensions (mm)	Plate connections	Surface of exchange	Internal capacity (L)	Thickness (mm)	Weight (Kg)
ABP0256	Plate for fermenter 75 L	270 x 600h	1/2" / PG20	0,32 m <sup>2</sup>	0,81	1	7,20
ABP0257	Plate for fermenter 100 L	370 x 600h	1/2" / PG20	0,44 m <sup>2</sup>	1,11	1	7,40
ABP0258	Plate for fermenter 150 L	370 x 600h	1/2" / PG20	0,44 m <sup>2</sup>	1,11	1	7,80
ABP0259	Plate for fermenter 200 L	370 x 800h	1/2" / PG20	0,59 m <sup>2</sup>	1,48	1	8,00
ABP0260	Plate for fermenter 300 L	370 x 800h	1/2" / PG20	0,59 m <sup>2</sup>	1,48	1	8,30
ABP0439	Plate for fermenter 380 L	370 x 1000h	1/2" / PG20	0,74 m <sup>2</sup>	1,85	1	8,70

## Gaskets for Flat-Bottom and 60° Conical Fermenters

Food-grade silicone fermenter gasket that can be removed and easily sanitized. Maximum hygiene with minimum effort; it is easily to remove, clean and replace.



SKU	Description	Dimensions (mm)	Weight (Kg)
ABR0017	Gasket for flat bottom 35/50/75 L and 60° conical bottom 50 L	Ø 370	0,10
ABR0018	Gasket for flat bottom 100 L	Ø 455	0,20
ABR0019	Gasket for flat bottom 150/200 L	Ø 530	0,20
ABR0020	Gasket for flat bottom 300/380 L	Ø 630	0,20
ABR0114	Gasket for flat bottom 60° 75/100 L	Ø 420	0,20
ABR0115	Gasket for flat bottom 60° 200 L	Ø 510	0,20
ABR0116	Gasket for flat bottom 60° 300 L	Ø 620	0,20
ABP0079	Gasket for airlock	Ø est. 14 / int. 9,5	0,01
TXP0025	Double bubble water air lock	14 h	0,01
TXP0027	Cylindrical mini airlock	12 h	0,02



# Refrigeration



## Electric Panels

An essential part of fermentation process control, a must-have for quality beer production. The electric panel is connected to the refrigeration system and enables the setting of the correct temperature for each individual tank. Intuitive and easy to use, thanks to the displays, it has two function modes: automatic and manual. The panel is equipped with a number of probes equal to the number of positions

Quadro in funzione



SKU	Description	Positions	Power supply	Weight (Kg)
IPP0426	Electrical panel 2P	2	220V - 50Hz	2,60
IPP0181	Electrical panel 4P	4	220V - 50Hz	2,70
IPP0182	Electrical panel 5P	5	220V - 50Hz	2,80
IPP0183	Electrical panel 8P	8	220V - 50Hz	2,90
IPP0180	Electrical panel 12P	12	220V - 50Hz	3,00

## 24V Motorized Valve



Equipped with a servocontrol, the motorized valve features 3/4" GAS two-way connections and operates on 24V AC (Alternating Current 24V - 50/60 Hz).

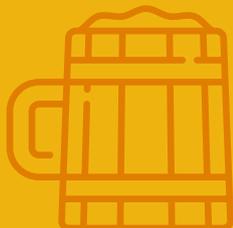
SKU	Description	Connection	Weight (Kg)
IPP0283	2-way Motorized Ball Valve	GAS 3/4" M	1,90

## PT100 Probe - 3 Wires



Model SN200009 allows temperature control from 0°C to 600°C when paired with a control panel. It includes a 3-meter glass fiber cable.

SKU	Description	Bulb	Weight (Kg)
IPR0095	Probe PT100 - 3 fili	6x100 mm	0,20



# Refrigeration

## Chillers

Crio 1000



Crio 2000/2500



Crio 3000



TAE 31



With high efficiency and cooling capacity, chillers are ideal for completing brewing plants. Through a series of valves they can be easily connected to a control panel and to tanks equipped with a cooling band or immersion plate. Once in operation they are able to maintain the liquid at the required temperature. They consist of several elements: compressor, fans, tank for water/glycol solution and electric pump to circulate the liquid.



SKU	Description	Control	Stabilization	Cooling capacity	Power supply	Power kW	Dimensions (mm)	Operating weight
IPP0405	Crio 1000	10 HL	5 HL	kW 1,70	220V - 50 Hz	0,45	700 x 500 x 400h	50 Kg
IPP0303	Crio 2000	20 HL	10 HL	kW 2,33	220V - 50 Hz	0,77	486 x 660 x 876h	94 Kg
IPP0398	Crio 2500	30 HL	15 HL	kW 2,98	220V - 50 Hz	1,01	486 x 660 x 876h	100 Kg
IPP0201	Crio 3000	100 HL	13 HL	kW 3,20	220V - 50 Hz	2,00	600 x 1050 x 770h	120 Kg
IPP0427	Crio 6000	350 HL	45 HL	kW 5,25	380V - 50 Hz	3,60	840 x 1150 x 965h	230 Kg
IPP0428	Crio 9000	500 HL	60 HL	kW 9,30	380V - 50 Hz	5,00	840 x 1150 x 965h	270 Kg
IPP0220	TAE 31	600 HL	80 HL	kW 9,50	380V - 50 Hz	6,00	660 x 1310 x 1400h	316 Kg

# Filtration

## PAD FILTERING MACHINE 20X20



### Baby

The **Baby** beer filter consists of an electric pump and a plate filtering system made of moplen, between which filtering sheets are inserted. The pressed layer system achieves excellent levels of purification while preserving the beer's organoleptic characteristics. This makes it particularly popular for both amateur and professional use, such as in microbreweries and among homebrewers.

Baby 6



Baby 12



Baby 18



SKU	Description	No. Plates	Dimensions plates (cm)	Production	Hose barb	Dimensions (mm)	Weight (Kg)
MFP0025	Baby 6	6	20 x 20	L/h 250	Ø 20	360 x 300 x 280h	17,00
MFP0022	Baby 12	12	20 x 20	L/h 500	Ø 20	460 x 300 x 280h	18,00
MFP0023	Baby 18	18	20 x 20	L/h 750	Ø 20	510 x 300 x 280h	20,00

### Baby inox

In the **Baby Inox** beer filter, the moplen plates are paired with stainless steel plates. This system ensures high levels of beverage purification without altering the essential characteristics of the transferred liquid. For this reason, it is highly appreciated for amateur filtering as well as in professional settings, such as microbreweries and homebrewers.

Baby 6



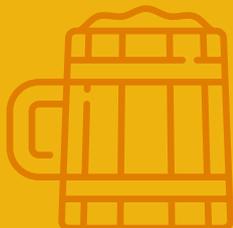
Baby 12



Baby 18



SKU	Description	No. Plates	Dimensions plates (cm)	Production	Hose barb	Dimensions (mm)	Weight (Kg)
MFP0028	Baby 6 inox	6	20 x 20	L/h 250	Ø 20	360 x 300 x 280h	17,00
MFP0026	Baby 12 inox	12	20 x 20	L/h 500	Ø 20	460 x 300 x 280h	18,00
MFP0027	Baby 18 inox	18	20 x 20	L/h 750	Ø 20	510 x 300 x 280h	20,00



# Filtration

## PAD FILTERING MACHINE 20X20

### Jolly

The **Jolly** series filters can process between 100 and 5000 liters per hour. They are specifically designed to meet the needs of small and medium-sized businesses and are constructed from stainless steel, making them practical and safe. Depending on the type of filtering sheets used, they allow you to achieve perfect beer filtration. The 20x20 cm support plates are made of food-grade plastic or, upon request, NORIL, which can be sterilized at 120°C. The machine is mounted on an AISI 304 stainless steel trolley with four wheels for easy mobility. Input/output hose connections are Ø 20 mm.

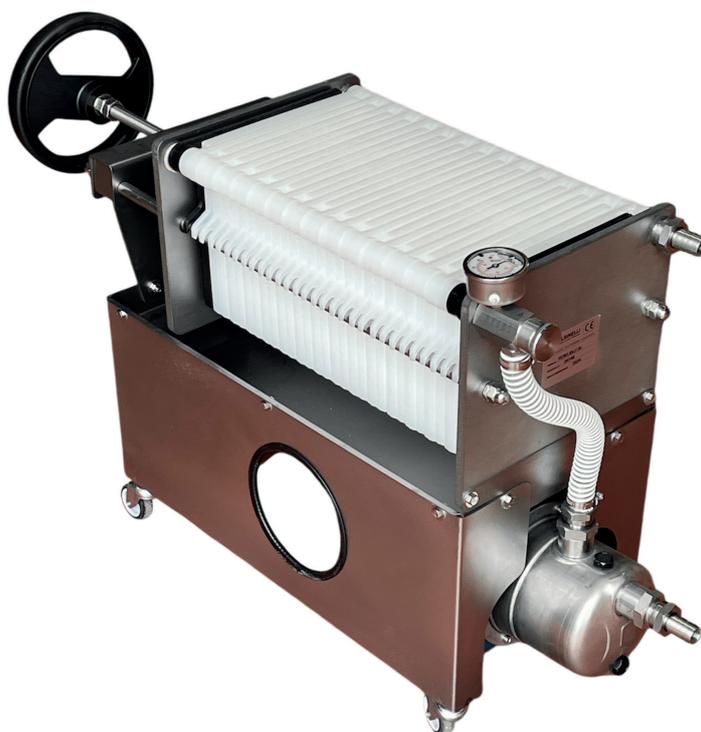
Jolly 10



Jolly 20



Jolly 30



Clamping handwheel



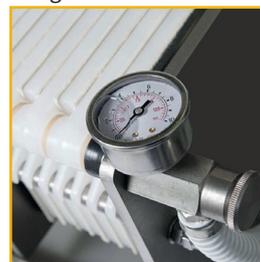
Electric pump



Front view



Gauge



SKU	Description	Filtering surface	Dimensions plates (cm)	Production	Dimensions (mm)	Weight (Kg)
MFP0044	Jolly 10	0,40 mq	20 x 20	L/h 300 ÷ 600	590 x 300 x 560h	35,00
MFP0045	Jolly 20	0,80 mq	20 x 20	L/h 700 ÷ 1000	600 x 300 x 560h	40,00
MFP0047	Jolly 30	1,2 mq	20 x 20	L/h 1000 ÷ 1800	770 x 300 x 560h	47,00

# Filtration

## PAD FILTERING MACHINE 40X40



### Eur

The **Eur 40** filter with 40x40 cm plates is a professional machine designed for achieving optimal product filtration. It is configured to work with 40x40 cm filtering sheets of varying filtration grades (e.g., from CKP V0 to V24, depending on needs), making it perfect for meeting a wide range of processing requirements. With a working capacity of up to 4000 liters per hour, it ensures excellent purification and clarification while preserving all the organoleptic properties of the product. It features 40x40 cm moplen plates, inlet and outlet adjustment valves, and a sight glass to monitor product flow. Air purge valves and the ability to take samples make the filtration process even more precise and manageable. The structure of the Eur 40 filter is made from high-quality stainless steel, designed to ensure maximum durability, reducing the need for maintenance and requiring only standard cleaning.

EUR 20



Valve with visual sight glass



Electric pump



EUR40



Gauge



SKU	Description	No. Plates	Dimensions plates (cm)	Production	Hose barb	Dimensions (mm)	Weight (Kg)
MFP0083	EUR 20	20	40 x 40	L/h 2000	Ø 20	1350 x 620 x 1220h	17,00
MFP0032	EUR 40	40	40 x 40	L/h 500	Ø 20	1710 x 620 x 1220h	18,00



# Filtration

FILTER PADS 20X20 / 40X40

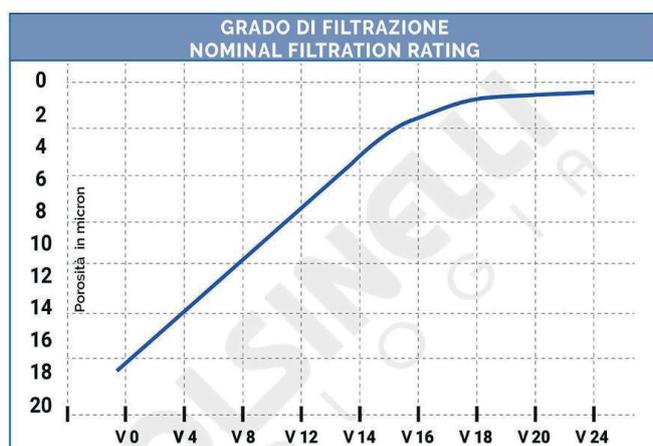
The ongoing research dedicated to the “CKP Series” has led to constructive modifications that refine certain technical characteristics of the sheets while maintaining their high-quality standards. The use of new premium-grade cellulose and significant improvements to the structure of the inlet side—always marked “CKP”—ensure greater efficiency. Meanwhile, the recognizable marking on the outlet side prevents fiber release, increasing mechanical resistance during and after filtration. Available in packs of 25 or 100 pieces.

## Filter sheets 20 x 20

SKU	Description	Features	Filtration grades:	Bar	Package	Weight x package (Kg)
MFC0014.25	20x20 CKP V0	790 g/m <sup>2</sup> - 18μ	washable	4	25	0,80
MFC0026.25	20x20 CKP V4	1024 g/m <sup>2</sup> - 15μ	medium-clarifying	3	25	1,00
MFC0029.25	20x20 CKP V8	1050 g/m <sup>2</sup> - 12μ	clarifying	2,5	25	1,05
MFC0016.25	20x20 CKP V12	1140 g/m <sup>2</sup> - 8μ	medium polishing	2,5	25	1,20
MFC0018.25	20x20 CKP V16	1260 g/m <sup>2</sup> - 2μ	polishing	2	25	1,35
MFC0020.25	20x20 CKP V18	1290 g/m <sup>2</sup> - 1μ	pre-sterilizing	2	25	1,40
MFC0022.25	20x20 CKP V20	1320 g/m <sup>2</sup> - 0,7μ	sterilising	1,5	25	1,40
MFC0024.25	20x20 CKP V24	1370 g/m <sup>2</sup> - 0,5μ	super sterilising	1	25	1,45

## Filter sheets 40 x 40

SKU	Description	Features	Filtration grades:	Bar	Package	Weight x package (Kg)
MFC0039.25	40x40 CKP V0	790 g/m <sup>2</sup> - 18μ	washable	4	25	3,60
MFC0052.25	40x40 CKP V4	1024 g/m <sup>2</sup> - 15μ	medium-clarifying	3	25	4,30
MFC0054.25	40x40 CKP V8	1050 g/m <sup>2</sup> - 12μ	clarifying	2,5	25	4,45
MFC0041.25	40x40CKP V12	1140 g/m <sup>2</sup> - 8μ	medium polishing	2,5	25	4,90
MFC0043.25	40x40CKP V16	1260 g/m <sup>2</sup> - 2μ	polishing	2	25	5,00
MFC0045.25	40x40 CKP V18	1290 g/m <sup>2</sup> - 1μ	pre-sterilizing	2	25	5,10
MFC0047.25	40x40 CKP V20	1320 g/m <sup>2</sup> - 0,7μ	sterilising	1,5	25	5,30
MFC0049.25	40x40 CKP V24	1370 g/m <sup>2</sup> - 0,5μ	super sterilising	1	25	5,70



# Filtration

## HOUSING



### Housing 10" 30" and 30" with 3 cartridges

The Housing filter is a tool used in the pre-bottling phase to perform complete cleaning, sterilization, and cold polishing of beer, wine, and other food-grade liquids. Its structure includes a 30" stainless steel AISI 316 casing that ensures maximum hygiene and effectively removes cells, yeast, and bacteria, minimizing any potential alteration of the final product. The Housing filter membranes have pore sizes ranging from 0.1 to 10 µm, with a working capacity of up to 1000 L/h. Equipped with a D (DOE) connection, it can be used independently or integrated into bottling machines or other equipment.

Housing 30" with 3 cartridges



Housing 30"



Housing 10"



SKU	Description	Features	Connection	Production	Dimensions (mm)	Weight (Kg)
MFP0040	Housing 10"	1 cartridge 10"	D (DOE)	400 L/h	Ø105 x 375h	3,36
MFP0041	Housing 30"	1 cartridge 30"	7	1000 L/h	800 x 560 x 1570h	12,60
MFP0042	Housing 30"	3 cartridges 30"	7	3000 L/h	1000 x 560 x 1570h	23,00
MFP0037	Housing 30" 2-Bay with Bypass	3 cartridges 30"	7	700 L/h	1600x560x1570h	26,50
MFP0038	Housing 30" 3-Bay with Bypass	3 cartridges 30"	7	1000 L/h	2400x560x1570h	38,50



# Filtration

## FILTER CARTRIDGE

### Cartridges for Housing

Cartridges suitable for use with Housing Filters. These cartridges allow you to clean, cold sterilize, or polish beer, wine, and other food-grade liquids. The 10” cartridges are equipped with a DOE (D) fitting for use with 10” Housing filters, while the 30” cartridges feature a “7” fitting for use with 30” Housing filters. Both types are washable, sanitizable, and reusable, with a long lifespan due to their high-quality polypropylene construction. The 30” cartridge with 0.45 µm pore size and “7” fitting is also available in Polyethersulfone (PES).

Cartridge 10”



Cartridge 30”



Stainless steel cartridge holder for storing 30” cartridge



Connection 7



SKU	Description	Degree of filtration	Material	Weight (Kg)
MFC0169	10” connection DOE	0,22 µ	Polypropylene	0,38
MFC0170	10” connection DOE	0,45 µ	Polypropylene	0,38
MFC0086	10” connection DOE	0,6 µ	Polypropylene	0,38
MFC0087	10” connection DOE	1 µ	Polypropylene	0,38
MFC0089	10” connection DOE	1,2 µ	Polypropylene	0,38
MFC0091	10” connection DOE	10 µ	Polypropylene	0,38
MFC0093	10” connection DOE	2,5 µ	Polypropylene	0,38
MFC0094	10” connection DOE	3 µ	Polypropylene	0,38
MFC0096	10” connection DOE	4,5 µ	Polypropylene	0,38
MFC0138	30” connection 7	0,45 µ	Membrane	1,05
MFC0167	30” connection 7	0,22 µ	Polypropylene	1,10
MFC0168	30” connection 7	0,45 µ	Polypropylene	1,15
MFC0106	30” connection 7	0,6 µ	Polypropylene	1,15
MFC0108	30” connection 7	10 µ	Polypropylene	1,15
MFC0150	30” connection 7	3 µ	Polypropylene	1,15
MFC0113	30” connection 7	4,5 µ	Polypropylene	1,20
MFP0071	Stain. steel cartridge holder - 30” cartridge - mm Ø125 x 980h		Stainless steel	5,10

# Priming Tanks



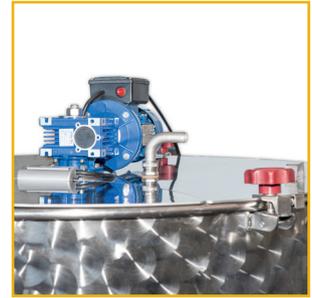
## Flat bottom

The Priming Tank is essential for the beer carbonation process, making it a must-have for homebrewers and craft breweries. The tank is made entirely of stainless steel, which is lightweight yet highly durable, ensuring long-lasting performance. Powered by a 220-Volt motor, it is equipped with an agitator and a gear reducer. The stainless steel blades are designed to provide the optimal rotation speed for thoroughly mixing the wort with the added sugars for carbonation.

The following elements are included: inspection hatch with a knob for monitoring the processing phases, partial and total drains with a DIN 25 valve and Ø 20 hose barbs, a stainless steel support for safe and hygienic placement, a cleaning spray ball, and a stainless steel level indicator.



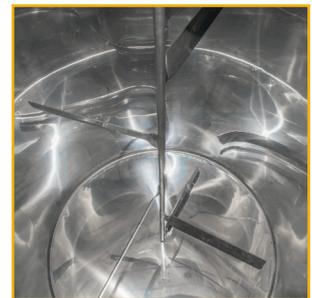
Motor with Gear Reducer



Cleaning Spray Ball



Mixing Blades



Pedestal



Partial and Total Drain Valves



SKU	Description	Power supply	kW	Valves	Dimensions (mm)	Weight (Kg)
ABP0550	Priming tank 100 L	220 V - 50 Hz	0,18	DIN25 x PG20	Ø 455 x 1230h	28,00
ABP0277	Priming tank 150 L	220 V - 50 Hz	0,18	DIN25 x PG20	Ø 530 x 1250h	32,00
ABP0278	Priming tank 200 L	220 V - 50 Hz	0,18	DIN25 x PG20	Ø 530 x 1530h	35,00
ABP0223	Priming tank 300 L	220 V - 50 Hz	0,18	DIN25 x PG20	Ø 630 x 1540h	47,00
ABP0224	Priming tank 500 L	220 V - 50 Hz	0,18	DIN25 x PG20	Ø 780 x 1650h	50,00
ABP0225	Priming tank 700 L	220 V - 50 Hz	0,18	DIN25 x PG20	Ø 850 x 1790h	62,00
ABP0226	Priming tank 1000 L	220 V - 50 Hz	0,18	DIN25 x PG20	Ø 1025 x 1790h	83,00



# Priming Tanks

## 10° Conical Bottom

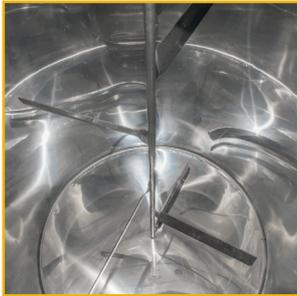
Inspection Hatch



Motor with Gear Reducer



Mixing Blades



Partial and Total Drain Valves



Cleaning Spray Ball



Level Indicator



Designed for the beer carbonation process, the 10° conical Priming Tank is indispensable for craft breweries. The tank is made entirely of stainless steel, ensuring high durability and excellent durability over time. Powered by a 220-Volt motor, it is equipped with an agitator and a gear reducer. The stainless steel blades are specifically designed to provide the optimal rotation speed for thoroughly mixing the wort with the added sugars for carbonation. It comes with an inspection hatch with a knob for monitoring the processing phases, a level indicator with stainless steel protection, partial and total drains with a DIN 40 valve and Ø 20 hose barbs, a sample tap, a cleaning spray ball, and a level indicator.



SKU	Description	Power supply	kW	Valves	Dimensions (mm)	Weight (Kg)
ABP0455	Conical 10° priming tank 1500 L	220 V - 50 Hz	0,18	DIN40 x PG20	Ø 1500 x 2100h	180,00

*Also available in capacities: 1000 - 2000 L*

# Filling machines

ENOLMATIC



The **Enolmatic** bottling machine with a beer spout is the ideal tool for producers who need a functional, compact, and professional-quality accessory for bottling beer while eliminating foam problems during filling. It is provided with a reduced-diameter suction hose compared to the standard Enolmatic, minimizing foam production. Despite its compact size, the Enolmatic bottling machine can guarantee high performance, with a capacity of up to 250 bottles per hour. The Enolmatic with beer spout is the perfect ally

Power supply 220 V - 50 Hz



Vacuum Regulator



Foam Collection Jar

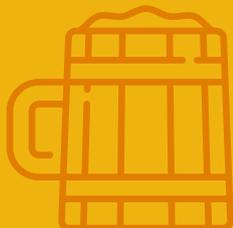


SKU	Spouts	Power	Production	Ø Bottle neck interior (mm)	Height bottle (mm)	Ø Hose (mm)	Dimensions (mm)	Weight (Kg)
RMP0033	1	120 W	250 Bottles/h approx.	from 16 to 28	from 250 to 330	14	200x400x400h	4,00

## Spare parts and accessories

SKU	Description	Weight (Kg)
RMR0093	Enolmatic Jar	0,39
RMR0065	Enolmatic clamp	0,01
RMR0031	Jar lid	0,12
RMR0143	Stain. steel beer spout with lever	0,90
RMR0011	Bier filling spout with lever	0,60
RMR0186	P15 vacuum pump	1,50
MFP0064	Tandem filter	1.35





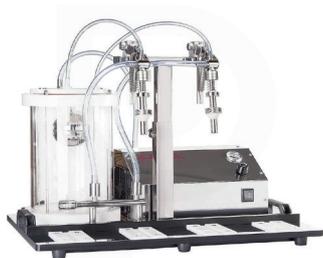
# Filling machines

ENOLMASTER

Designed for beer producers, the Enolmaster bottling machine is a semi-automatic, professional tool ideal for companies and privates to bottle beer while eliminating foam problems during filling. This filling machine is designed to handle liquids with alcohol content up to 20% and is suitable for filling glass bottles. The structure, made entirely of stainless steel, ensures stability, durability, and ease of cleaning. The professional semi-automatic Enolmaster is provided with a vacuum suction system specifically designed to optimize the handling of food-grade liquids. The product is bottled naturally through the artificial vacuum created in the bottle, helping to preserve the organoleptic characteristics of the liquid.

2 spouts version

4 spouts version



Trolley for Enolmaster



SKU	Description	Power supply	Production	Height bottle (mm)	Ø Hose (mm)	Dimensions (mm)	Weight (Kg)
RMP0066	Enolmaster 4 spouts	220V - 50Hz - 120W	600 Bottles/h	from 180 to 350	25	650x460x450h	30,00
RMP0057	Enolmaster 2 spouts	220V - 50Hz - 120W	300 Bottles/h	from 180 to 350	25	650x460x450h	25,00
RMP0031	Enolmaster Pyrex 4 spouts	220V - 50Hz - 120W	600 Bottles/h	from 180 to 350	25	650x460x450h	30,00

## Spare parts and accessories



SKU	Description	Weight (Kg)
RMR0092	Plastic Jar	0,50
RMR0094	Plastic cylinder for jar	1,05
MFP0063	Tandem Professional Filter	4,35
RMR0143	Stain. steel beer spout with lever	0,90
RMR0161	Gasket kit for stainless steel spout	0,05
RMR0145	Kit mignon 2 spouts	3,05
RMR0108	Kit mignon 4 spouts	7,30
AIP0117	Trolley per Enolmaster	30,00

# Filling machines

ISOBARIC



## ISO Series

Isobaric filling machines designed for bottling containers of all sizes. Manufactured from AISI 304 stainless steel cut from a single laser-cut plate, these machines are equipped with automatic bottle lifting via pneumatic pistons. Quick-change bottle formats enable the processing of bottles in various shapes and sizes, minimizing production time.

They are suitable for filling carbonated food-grade liquids such as wine, beer, cider, and more, while reducing foam and oxidation problems to the minimum.

The ISO series models, with their new design, are tailored to meet the needs of producers, including those with high-capacity automated systems, who require a versatile solution for producing small batches of bottles in various sizes. With user-friendly operation and minimal setup times, these machines are the ideal choice for this type of work.

ISO 2V



ISO 4V



ISO 3M



SKU	Description	Bottle capacity	Production	Pressure of exercise	Accessories included	Weight (Kg)
RMP0085	ISO 2V 2 spouts	up to 0,75 L	100 bottles/h	5 bar	pressure gauge with valve	45,00
RMP0087	ISO 3M 3 spouts	from 0,75 to Magnum 6 L	100 bottles/h	5 bar	pressure gauge with valve	55,00
RMP0086	ISO 4V 4 spouts	up to 0,75 L	200 bottles/h	5 bar	pressure gauge with valve	60,00



# Filling machines

## Monoblock Compact 7.1

The **Compact 7.1** filler is an electro-pneumatic isobaric machine for filling carbonated products in a pressurized tank, with both the inlet and outlet on the same side, making it operable by a single person. The innovative ultra-fast valve performs several programmable cycles: pre-evacuation, isobaric filling under a veil, and pulsed degassing. Additionally, the machine is equipped with all the necessary accessories including conveyor, return unit, and a foam applicator to reduce oxygen pickup. The **Compact 7.1** is fitted with mirror-polished AISI 304 stainless steel safety guards with BA finish, in compliance with CE standards. It features large hermetically sealed glass doors that allow for easy inspection and internal cleaning. The few non-stainless steel components are treated with epoxy coating.



### Accessories included:

- Capping turret built in IES version
- Electric height adjustment for the filler.
- Device with 7 dummy bottles for automatic valve opening.
- Optional upgrade to glass safety guards instead of Lexan
- Rinsing showerhead for container washing after foaming and capping.



SKU	Description	Spouts	Production	Dimensions (mm)	Weight (Kg)
RMP0093	Monoblock Compact 7.1	7 spouts and 7 nipper	1000 bottles/h	2200 x 1140 x 2150h	1500,00

# Filling machines

AUTOMATIC FILLER CAPPER



## Monoblock Beer Series

Operates with light vacuum technology, equipped with a washing system and additional stars for different bottle formats. The machine base is made of AISI 304 stainless steel with wide side access doors. Its electrical system complies with international safety standards, featuring low-voltage controls, CE-compliant safety guards, mechanical movement, and power transmission via gears. The star-shaped loading and unloading grids are fitted with safety devices, and production speed is adjustable through an electronic inverter.

All liquid-contact parts are made of AISI 304 stainless steel, and the bottle-lifting cylinders are pneumatic. The liquid level in the tank is monitored via electromagnetic probes or a float system. Filling valves are equipped with quick connections for easy disassembly, cleaning, and maintenance. The tank has a sloped bottom for total liquid drainage and is equipped with a drain valve. The machine includes a foam extraction system specifically designed for natural beer, complete with a stainless steel tank and a side-channel blower for light vacuum. Wash valves and cleaning balls are installed inside the filling tank. The crowner is suitable for 26mm crown caps, with an option for 29mm caps upon request. It features a cap chute with a photocell to monitor the vibrator's operation and stop the machine if caps are missing. Manual lifting is available for format changes.

ELECTRICAL VOLTAGE: 380V-24V-50Hz

THREE-PHASE ROTATION DIRECTION: Clockwise (from left to right)

CONVEYOR SECTION: 100x100mm with 82.5mm acetal resin chain in a straight path.

WORKING HEIGHT: 1000mm +/- 50mm



SKU	Description	Production	Connection	Dimensions (mm)	Weight (Kg)
IPP0322	Monoblock+Capper BEER 8	800 bottles/h	bayonet	2545 x 1006 x 2300h	1500,00
IPP0298	Monoblock+Capper BEER 10	1000 bottles/h	bayonet	2545 x 1006 x 2300h	1500,00

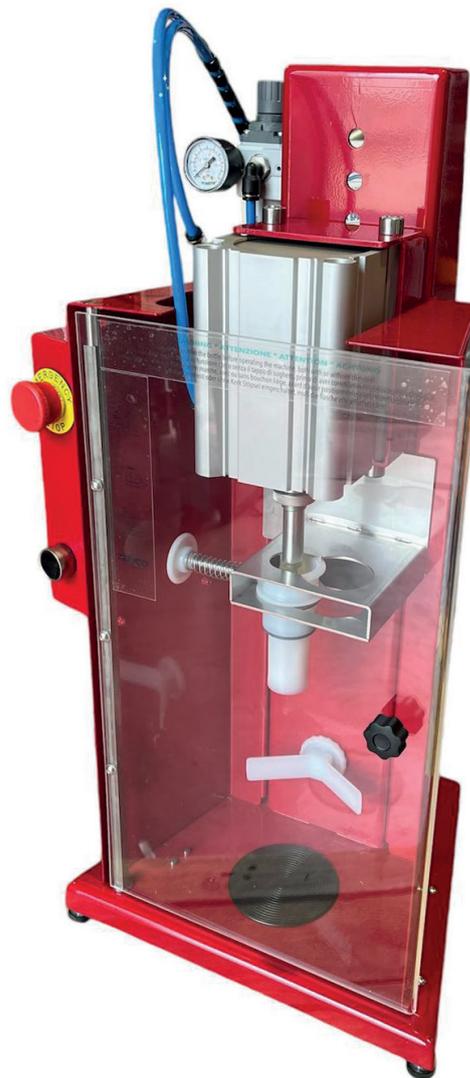


# Capping machines

CORK, SYNTHETIC  
CROWN CAP

## Starcap

The Starcap pneumatic capping machine is a professional device designed to simplify and speed up the bottle capping process. The machine operates pneumatically for cork, synthetic, and agglomerated stoppers up to 24 x 45 mm, as well as for crown caps measuring 26 and 29 mm and plastic caps. Corks are manually placed into the cone of the pneumatic capping machine. By pressing the activation buttons, the stoppers are inserted into the bottle using a compression system.



Cone for inserting a cork cap



SKU	Description	Caps	Power supply	Dimensions (mm)	Weight (Kg)
IPP0266	Starcap capping machine	Cork, synthetic, agglomerate and crown	Compressed air	370x330x750h	20,00

# Bench top capping machines

FOR CROWN CAPS



The **Eco** crown capping machine is the perfect tool for domestic use.

The **Wheel** capping machine applies the crown cap through a simple rotation of the knob.

The **Circe** capping machine is a professional model made of enamel-coated steel, while the **Ulisse** capping machine is crafted from stainless steel. All models are equipped with 26 mm and 29 mm capping heads.

**Eco**



**Wheel**



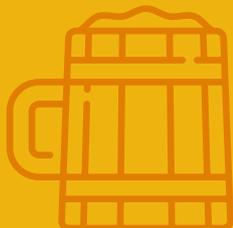
**Circe**



**Ulisse**



SKU	Description	Model	For bottles from:	Housing for crown caps	Height (mm)	Weight (Kg)
ACP0177	ECO	Lever	0,33 cl - 0,50 cl - 0,75 cl - 1 lt - 1,5 lt	26 and 29 mm	500	1,80
IPP0257	Wheel	Wheel	0,33 cl - 0,50 cl - 0,75 cl - 1 lt - 1,5 lt	26 and 29 mm	540	2,60
IPP0272	Circe	lever	0,33 cl - 0,50 cl - 0,75 cl - 1 lt - 1,5 lt	26 and 29 mm	510	7,20
IPP0273	Ulisse	lever	0,33 cl - 0,50 cl - 0,75 cl - 1 lt - 1,5 lt	26 and 29 mm	510	9,20



# Pneumatic capping machines

## For crown cap

The **Mirko** and **Mirko Inox** pneumatic capping machines for 26 mm and 29 mm crown caps make sealing glass bottles simple and efficient. With a working speed of 400 glass bottles per hour, they are perfect for small and medium-sized companies as well as passionate. The dimensions are 300 x 300 x 600 mm, and the weight is 15 kg. These capping machines are provided with a quick height adjustment system and with a fitting for an 8 mm hose (compressor hose not included). The Mirko pneumatic capping machines are equipped with a lever-operated pneumatic valve system, manual feeding with compressed air, and a working pressure of 5 bar.

Mirko

Mirko Inox



Bottle holder

Housing height adjustment



SKU	Description	Ø Caps	Power supply compressed air	Dimensions (mm)	Weight (Kg)
IPP0264	Mirko	26 - 29 mm	4/6 bar	280 x 110 x 650h	19,00
IPP0315	Mirko inox	26 - 29 mm	4/6 bar	300 x 300 x 600h	15,00

# Labeling machines

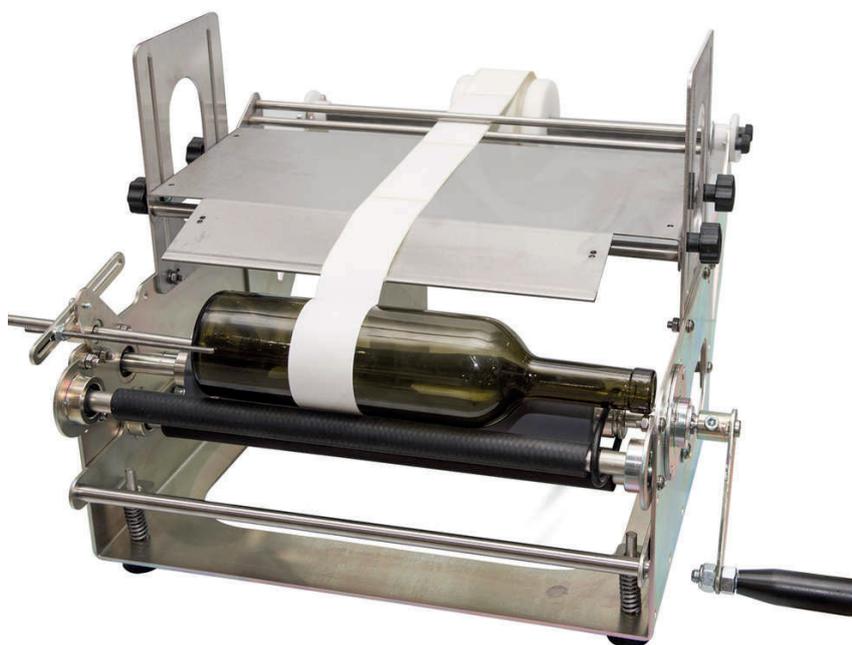
STAINLESS STEEL MANUAL



## ETI 05

Perfect for small companies and privates who need to bottle independently, using a compact, cost-effective machine with high productivity, the labeling machine ETI 05 is suitable for cylindrical bottles with a diameter between 45 and 120 millimeters and a height between 50 and 450 millimeters. The manual operation does not require electricity. A model with a batch stamper is also available.

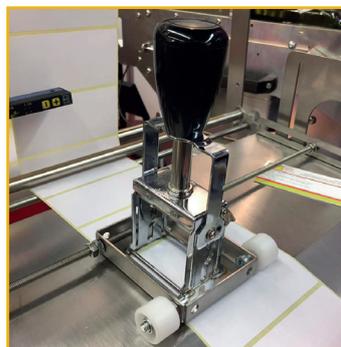
Batch stamper



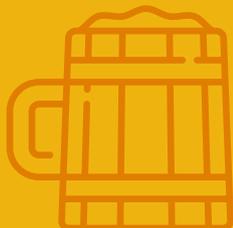
Back label distance regulator



Stamper positioned on ETI 05



SKU	Description	Features	Production	Dimensions (mm)	Weight (Kg)
IPP0068	ETI 05	Ø bottle 45/120 mm	500 bottles/h	570 x 500 x 360h	18,00
IPP0070	ETI 05 with batch stamper	Ø bottle 45/120 mm	400 bottles/h	570 x 500 x 360h	19,00
IPP0277	Batch stamper	press area mm 45x20	400 bottles/h	100 x 100 x 150h	1,00



# Labeling machines

SEMI-AUTOMATIC  
STAINLESS STEEL

## ETI 09

The **ETI 09**, available at Polsinelli's store, is a tabletop single-station labeling machine ideal for those seeking a compact, efficient, and functional solution. Designed for applying self-adhesive labels to cylindrical bottles and jars with precise and professional results, this machine works with both glass and plastic containers, as long as they can withstand the minimal pressure applied by the upper rubber sponge roller, which exerts negligible force.

The **ETI 09** semi-automatic labeling machine allows the application of both the label and the back label in a single cycle if they are alternately arranged on the same roll. Its structure is entirely made of stainless steel, offering a solid and reliable design that complies with CE safety standards. Operation is managed via a control panel with a microprocessor electronic board, simplifying configuration and usage.

This **ETI 09** labeling machine operates in semi-automatic mode via pedal control and requires the operator to load the container to be labeled and unload the already labeled one. Its compact dimensions and ease of use make it particularly suitable for small artisanal or business productions, ensuring efficiency and practicality at every stage of work.

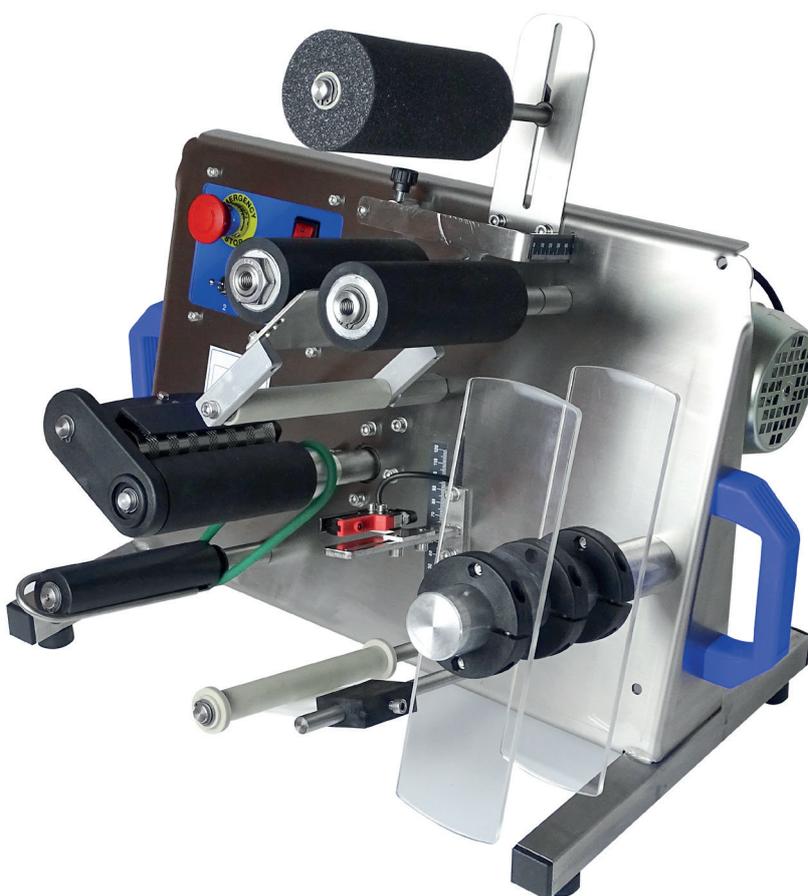
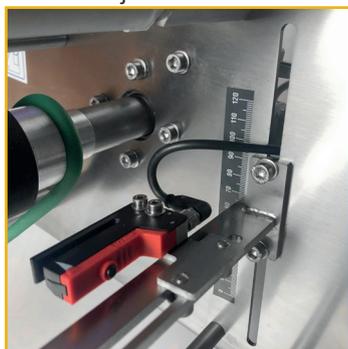
Ready to use



Label height adjustment



Distance adjustment



SKU	Description	Power supply	Production	Dimensions label (mm)	Dimensions (mm)	Weight (Kg)
IPP0449	ETI 09	220V-50Hz-0,2 kW	800 bottles/h	max 280 x 145h	530 x 400 x 500h	35,00

# Labeling machines

SEMI-AUTOMATIC  
STAINLESS STEEL



## ETI 10

The **ETI 10** semi-automatic labeling machine is a tabletop product capable of applying adhesive labels in various formats. It can handle not only cylindrical bottles but also jars and other containers made of synthetic materials. The **ETI 10** can apply both labels and back labels from the same roll during a single cycle. Made of stainless steel, it is provided with a knurled quick-release roller for feeding the silicon-coated paper. The integrated PLC allows the **ETI 10** to support numerous application variations with the addition of appropriate options. The built-in digital display enables quick selection of work parameters and displays useful information for operating the machine. The model with a thermal transfer marker is equipped with an electropneumatic system (3 bar, 50 liters) and includes two rows of brass characters with 13 characters each. The character height is 5 mm, and the total print area is 12x30 mm. The machine complies with CE safety standards.



Ready to use



Label height adjustment



Distance adjustment



SKU	Description	Power supply	Production	Dimensions label (mm)	Dimensions (mm)	Weight (Kg)
IPP0066	ETI 10	220V-50Hz-0,2 kW	700 bot./h	max 280 x 140h	550x400x500h	40,00
IPP0301	ETI 10 with thermal transfer marker	220V-50Hz-0,2 kW	700 bot./h	max 280 x 140h	550x400x500h	40,00



# Labeling machines

AUTOMATIC STAINLESS STEEL

## ETI PRO PVC

ETI PRO



The **ETI PRO** labeling machine for round bottles is designed to apply self-adhesive labels and back labels from the same roll or separate rolls, as well as neck bands. The **ETI PRO PVC** model also allows for the application of PVC capsules. Both versions can support hot stamping, a process that uses foil deposition to achieve vibrant and sharp color quality. A safety system detects the presence of a cap, ensuring maximum efficiency at all times.

Control panel



Regulation system



Bottle sliding belt



SKU	Description	Bottle/h production	Power supply Power	Pressure air	Dimensions (mm)	Weight (Kg)
IPP0287	ETI PRO	1800 Thermal head - 1200 rolling machine	380V-50 hz-1,5 kW	6 bar	2240x1100x1700h	300,00
IPP0075	ETI PRO PVC	1800 Thermal head - 1200 rolling machine	380V-50 hz-1,5 kW	6 bar	2240x1100x1700h	300,00

# Heat shrinkers



## Heat shrinker

The capping machine is a professional tool designed to assist small companies or hobbyists in sealing bottles intended for beverages and food products such as wine, oil, beer, vinegar, liqueurs, and more. The device applies a secure closure system to containers using heat-shrink PVC capsules.

Hand Pvc Capsule Heat Shrinker



Pvc capsule blow-dryer heat shrinker



Pvc capsule stainless steel table-top heat shrinker



Pvc capsule enamelled table-top heat shrinker

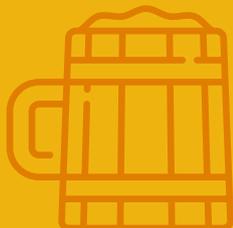


SKU	Description	Power supply	Weight (Kg)
IPP0025	Hand Pvc Capsule Heat Shrinker	220 V - 50 Hz	1,17
IPP0026	Pvc capsule blow-dryer heat shrinker	220 V - 50 Hz	1,45
IPP0027	Pvc capsule stainless steel table-top heat shrinker	220 V - 50 Hz	2,70
IPP0028	Pvc capsule enamelled table-top heat shrinker	220 V - 50 Hz	2,70

## Spare parts for heat shrinker



SKU	Description	Power	Weight (Kg)
IPR0082	Resistor for Hand Pvc Capsule Heat Shrinker	600 W	0,23
IPR0083	Resistor for Pvc capsule blow-dryer heat shrinker	1000 W	0,25
IPR0081	Resistor for capsule sealer table-top	800 W	0,19



# Accessories and Spare parts

SKU	Description	Features	Weight (Kg)
RIP0026	Stainless steel Tap 3/4"	gas threaded 3/4" M	0,28
RIP0024	Stainless steel 1"	gas threaded 1" M	0,42
RIP0060	Stainless steel ball valve 1/2"M x 3/4"M	gas threaded	0,24
RIP0056	Stainless steel ball valve 1/2"M x 3/4"M x PG20	straight hose barb Ø 20 m	0,25
RIP0055	Stainless steel ball valve 1/2"M x 3/4"M x PG20	curved hose barb Ø 20 mm	0,25
ABP0228	Valve with sparge extension 3/4"	for Easy 50 Brewing system	0,50
ABP0229	Valve with sparge extension 1"	for Easy 100 Brewing system	0,60
RIP0062	Stainless steel ball valve DN20 1" M x 3/4" M	for Easy 100 Brewing system	0,40
RIP0398	Stainless steel ball valve DN15 3/4" F x 3/4" M	gas threaded 3/4" F/M	0,25
RIP0065	Stainless steel ball valve 3/4" x 3/4" M/M	gas threaded 3/4" M/M	0,35
RIP0111	Stainless steel ball valve AISI 304 DIN 25 w/nut	output connection DIN 25 F	1,20
RIP0112	Stainless steel ball valve AISI 304 DIN 32 w/nut	output connection DIN 32 F	1,50
RIP0003	Spanner for DIN 25-32 fittings	for fermenters and beer pots	0,36
RIP0131	Spanner for DIN 15-32 fittings	for washing system and fermenters	0,36
RIR0003	Stainless steel 3/8" M Wine-tasting tap	for fermenters and stain. steel tanks	0,17
RIR0192	Stainless steel hose barb with nut 3/4" x 20	for threading 3/4 gas M	0,05
RIR0482	Stainless steel hose barb DIN15M w/nut x PG20	for washing system CIP	0,15
RIR0190	Stainless steel hose barb DIN25M w/nut x PG20	for valves DIN25	0,15
RIR0381	Stainless steel hose barb DIN25M w7nut x PG25	for valves DIN25	0,30
RIR0382	Stainless steel hose barb DIN25M w/nut x PG30	for valves DIN25	0,30
RIR0308	Linear stainless steel sight DIN25	Connections DIN 25 M x DIN 25 F	0,90
RIR0409	Linear stainless steel sight DIN32	Connections DIN 32 M x DIN 32 F	1,10
RIR0426	Gasket NBR DIN 15	NBR	0,003
RIR0114	Gasket NBR DIN 25	NBR	0,004
RIR0115	Gasket NBR DIN 32	NBR	0,005
RIR0116	Gasket NBR DIN 40	NBR	0,006
RIR0117	Gasket NBR DIN 50	NBR	0,007
RIR0413	Gaskets in kit for stainless steel spigot DIN32	EURO	0,008
RIR0414	Gaskets in kit for stainless steel Tap 1/2"		0,05
RIR0415	Gaskets in kit for stainless steel Tap 3/4"		0,05
RIR0416	Gaskets in kit for stainless steel Tap 1"		0,05
ZWP0013	High temperature sealing tape 5 mt.	for hydraulic fittings	0,020







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