

Products Catalog 2025

We have been
cultivating your
passions since 1958



 wine



 olive oil



 beer



 food

 **POLSINELLI**
PASSION IS NOT ENOUGH
M A D E I N I T A L Y

polsinelli.it

 **POLSINELLI**
MADE IN ITALY - SINCE 1958

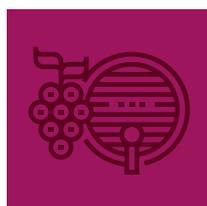


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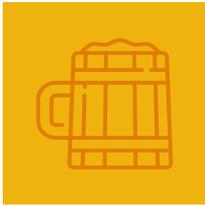
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Craftsmanship tradition, know-how, technique, and innovation.

Polsinelli is a company story that has reached its third generation, where past, present, and future interact in synergy.

The company was founded in 1958 in the province of Frosinone, Lazio, as a company producing wine presses and grape crushers-destemmers, based on a project by Celestino Polsinelli. Thanks to the excellence of its craftsmanship, the company quickly became a benchmark in the central and southern regions of Italy.

The second generation took over in 1990 with Daniele Polsinelli, who, together with his wife Sandra, turned Polsinelli company into an international leading company in the design and construction of equipment and systems for small and medium-sized wineries and hobbyists. Over time, the company expanded its horizons to include the production of equipment for craft brewing, olive oil production, and other sectors of the food and beverage industry, such as kombucha, liqueurs, and jams.

Polsinelli is capable of designing high-quality professional equipment and systems tailored to meet the evolving and customized needs of its clients, creating customized products and ensuring meticulous and consistent after-sales support.

The company achieved an international breakthrough in 2012 with the launch of an e-commerce website, enabling it to export 60% of its revenue abroad, reaching over seventy countries worldwide. Today, the headquarters, consisting of 25,000 square meters, include a production facility built with Industry 4.0 technology, an innovative logistics department, and an Academy that organizes seminars and training workshops focused on food and beverage.

The company is transitioning to the third generation with Edoardo, the son of Daniele and Sandra. Edoardo has graduated in Viticulture and Enology at the University of Pisa. He brings passion and technical expertise to make the company an increasingly successful model of Italian excellence. Among the short-term goals is the establishment of a foundation where research, experimentation, and synergistic collaboration between the company and academia will promote new technologies in the fields of winemaking and brewing.



The Beginning of a Great Story.

1958

Celestino Polsinelli founds the company.

1960

First license for the manufacturing of wine presses.

1966

Expansion of the range of winemaking equipment.

1990

Celestino passes the baton to his son Daniele.

1995

Daniele and his wife Sandra strengthen the company's presence.

1999

The Polsinelli Academy is established.

2000

Launch of the first Polsinelli website.

2008

Start of production of craft beer equipment

2012

Launch of the e-commerce platform.

2021

Acquisition of the new company headquarters.

2022

Edoardo, son of Sandra and Daniele, joins the company as an enologist.

2023

Logistics and production department update with Industry 4.0 technology.

Innovative technology, artisanal attention to detail, and high quality.

wine

Oenology.

We design and manufacture equipment and systems for wine production, providing all the enological products needed to follow the entire production process, up to bottling.

In 1958, Polsinelli began its activity with the construction of presses and destemmers. Subsequently, the evolution of the market suggested to expand the offer including stainless steel tanks and small machines for filtration and bottling.

Today, for more than 20 years, we have been specializing in the design and construction of small and medium-sized wineries and are capable of supplying a full range of enological products necessary for wine production.



olive oil

Oil sector.

From the olive grove to bottling: all the equipment for enthusiasts and professionals involved in olive harvesting and oil production.

We offer systems, equipment, and products for oil production: from the care of the olive grove to bottling, and even storage.





beer

Brewing.

We design equipment for the production of craft beer and provide all the products needed to follow the entire brewing process, from the initial stages to bottling.

After 50 years dedicated to the winemaking sector, in 2008 we expanded our range by designing equipment for craft beer production, specifically: mash kettles, fermentation tanks, priming tanks, and CIP cleaning systems. Additionally, we offer all the ingredients and accessories necessary to follow the entire brewing process, from the initial stages to bottling.



kombucha and food

Production

We are specialized in the development of innovative solutions for the production of kombucha, artisanal cheese, and high-quality jams.

We support our clients by offering cutting-edge, reliable, and customized technologies tailored to their production needs.

Our goal is to make the food production process simpler, more efficient, and safer, ensuring high-standard equipment that optimizes the quality of the final product. Whether for small artisanal producers or industrial facilities, we work closely with our clients to deliver personalized solutions that meet their specific needs.



We have been
cultivating
your passions
since 1958

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Harvest



Ratchet wine press

The ratchet wine press is a tool designed for extracting must from grape pomace. Designed and manufactured by Polsinelli with high-quality materials, it meets the production needs of both wineries and wine passionates. It consists of a ratchet mechanism and a wooden cage placed on a basin and supported by a sturdy metal tripod.

Double-speed ratchet mechanism starting from model 40 and up. By positioning the pawls in the external slots, less effort will be required to operate the lever.



Wooden cage.
Made of steamed beech wood, complete with enamelled steel hoops and fixing pins.



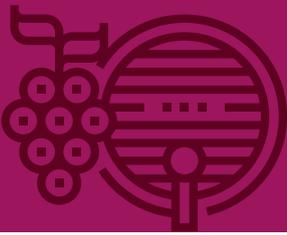
Reinforced collection basin, made of enamelled steel coated with epoxy paints.



Drawn steel screw for durability.



SKU	Description	Cage size (cm)	Ø screw (mm)	Grape capacity (Kg)	Weight (Kg)
TOP0019	Press 15	Ø 15 x 22h	15	5	8,00
TOP0020	Press 20	Ø 20 x 31h	20	15	17,00
TOP0021	Press 25	Ø 25 x 36h	20	30	20,00
TOP0022	Press 30	Ø 30 x 41h	30	50	39,00
TOP0023	Press 35	Ø 35 x 46h	30	100	50,00
TOP0024	Press 40	Ø 40 x 55h	40	250	75,00
TOP0025	Press 45	Ø 45 x 60h	45	300	100,00
TOP0026	Press 50	Ø 50 x 64h	50	400	130,00
TOP0027	Press 55	Ø 55 x 70h	55	500	180,00
TOP0028	Press 60	Ø 60 x 74h	60	700	230,00
TOP0029	Press 70	Ø 70 x 83h	70	1000	325,00



Hydraulic Press

Pressure gauge, an essential accessory for monitoring the jack's pressure during the pomace pressing phases.



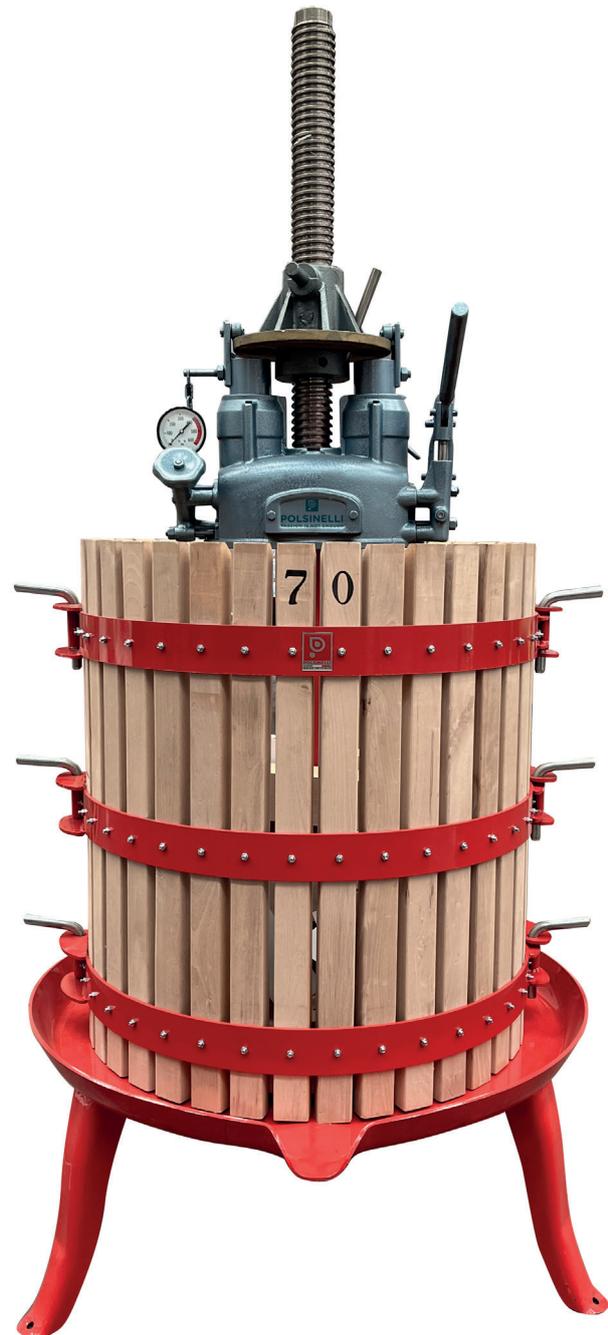
Lever: Hydraulic operation with glycerin oil.



The Hydraulic Press 80 is equipped with wheels, making it easy to transport.



The hydraulic press is a professional product used for extracting must from grape pomace. Designed by Polsinelli to support professionals and hobbyists in the winemaking industry. Cast iron hydraulic jack with pressure gauge, capable of exerting pressure up to 400 atmospheres on the pomace with minimal effort.



SKU	Description	Cage size (cm)	Ø screw (mm)	Grape capacity (Kg)	Weight (Kg)
TOP0031	Press 50	Ø 50 x 64h	50	400	165,00
TOP0032	Press 55	Ø 55 x 70h	55	500	205,00
TOP0033	Press 60	Ø 60 x 74h	60	700	280,00
TOP0034	Press 70	Ø 70 x 83h	70	1000	390,00
TOP0035	Press 80	Ø 80 x 95h	80	1500	530,00

Harvest



Lever Press with Stainless Steel Cage

The ratchet press is a tool designed for extracting must from grape pomace. Designed and manufactured by Polsinelli with high-quality materials, it meets the production needs of both wineries and wine passionates. It consists of a ratchet mechanism and a stainless steel cage placed on a basin and supported by a sturdy metal tripod.

Double-speed ratchet mechanism starting from model 40 and up. By positioning the pawls in the external slots, less effort will be required to operate the lever.



Cage entirely made of AISI 304 stainless steel, complete with hoops and fixing pins.



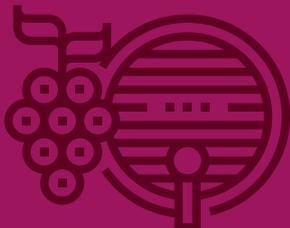
Reinforced collection basin, made of enamelled steel coated with epoxy paints.



Drawn steel screw for durability.



SKU	Description	Cage size (cm)	Ø screw (mm)	Grape capacity (Kg)	Weight (Kg)
TOP0051	Press 40	Ø 40 x 55h	40	250	75,00
TOP0052	Press 50	Ø 50 x 64h	50	400	130,00
TOP0053	Press 60	Ø 60 x 74h	60	700	230,00
TOP0054	Press 70	Ø 70 x 83h	70	1000	325,00



Hydraulic Press with Stainless Steel Cage

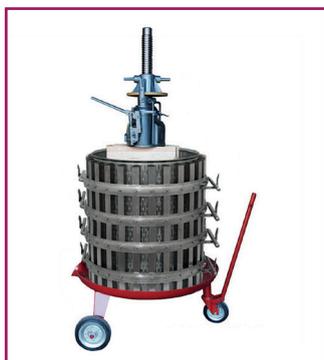
Pressure gauge, an essential accessory for monitoring the jack's pressure during the pomace pressing phases.



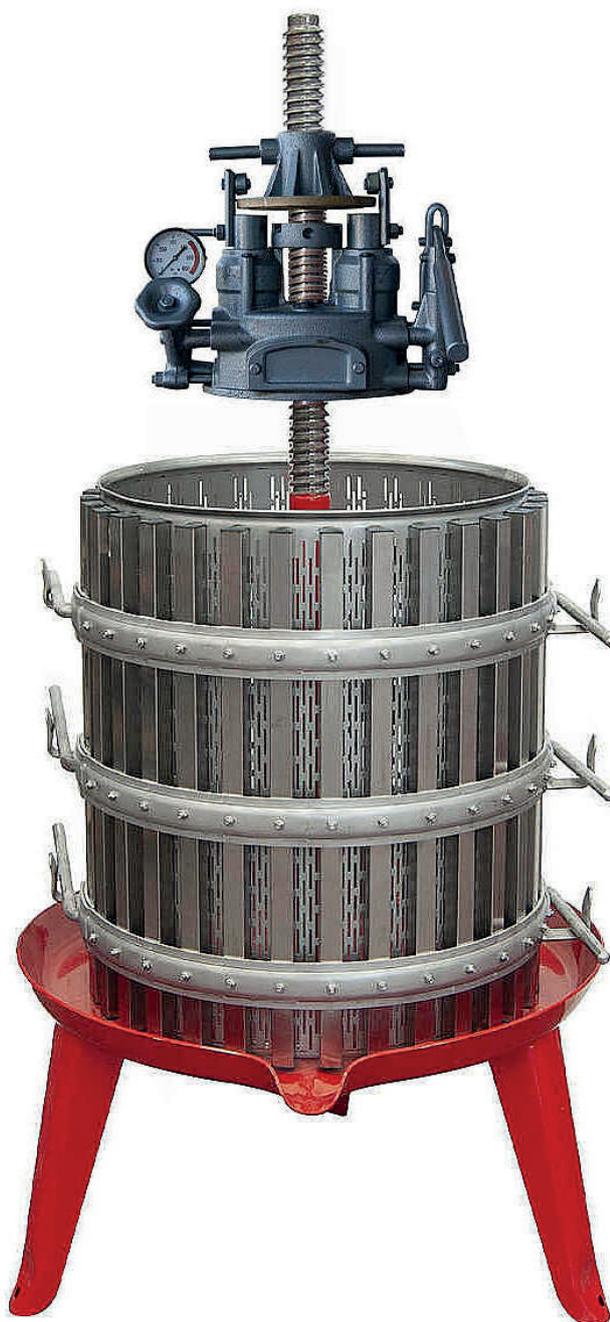
Lever: Hydraulic operation with glycerin oil.



The Hydraulic Press 80 is equipped with wheels, making it easy to transport.



The hydraulic press is a professional product used for extracting must from grape pomace. Designed by Polsinelli to support professionals and passionate in the winemaking industry. Cast iron hydraulic jack with pressure gauge, capable of exerting pressure up to 400 atmospheres on the pomace with minimal effort.



SKU	Description	Cage size (cm)	Ø screw (mm)	Grape capacity (Kg)	Weight (Kg)
TOP0056	Press 50	Ø 50 x 64h	50	400	130,00
TOP0057	Press 60	Ø 60 x 74h	60	700	230,00
TOP0058	Press 70	Ø 70 x 83h	70	1000	325,00
TOP0050	Press 80	Ø 80 x 95h	80	1500	530,00

Harvest

SPARE PARTS FOR PRESSES



Wooden cage



SKU	Description	Cage size (cm)	Rings	Weight (Kg)
TOR0079	Cage 15	Ø 15 x 22h	2	2,65
TOR0080	Cage 20	Ø 20 x 31h	2	4,90
TOR0081	Cage 25	Ø 25 x 36h	2	6,65
TOR0082	Cage 30	Ø 30 x 41h	2	11,00
TOR0083	Cage 35	Ø 35 x 46h	2	14,30
TOR0084	Cage 40	Ø 40 x 55h	3	20,00
TOR0085	Cage 45	Ø 45 x 60h	3	25,60
TOR0086	Cage 50	Ø 50 x 64h	3	32,00
TOR0087	Cage 55	Ø 55 x 70h	3	44,00
TOR0088	Cage 60	Ø 60 x 74h	3	50,00
TOR0089	Cage 70	Ø 70 x 83h	3	69,50
TOR0090	Cage 80	Ø 80 x 95h	3	112,00



Stainless steel Cage

SKU	Description	Cage size (cm)	Rings	Weight (Kg)
TOR0316	Stainless steel Cage 40	Ø 40 x 55h	3	30,00
TOR0298	Stainless steel Cage 50	Ø 50 x 64h	3	42,00
TOR0317	Stainless steel Cage 60	Ø 60 x 74h	3	60,00
TOR0323	Stainless steel Cage 70	Ø 70 x 83h	3	88,00
TOR0324	Stainless steel Cage 80	Ø 80 x 95h	4	122,00

Ratchet movement for Press Polsinelli

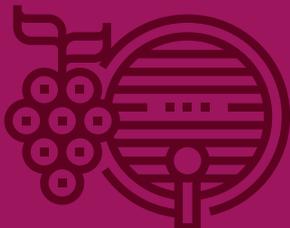


SKU	Description	Ratios	Ø screw (mm)	Weight (Kg)
TOR0150	Ratchet movement 15	1 speed	15	1,80
TOR0151	Ratchet movement 20/25	1 speed	20	5,10
TOR0152	Ratchet movement 30/35	1 speed	30	8,40
TOR0153	Ratchet movement 40	2 speed	40	12,10
TOR0154	Ratchet movement 45	2 speed	45	14,40
TOR0155	Ratchet movement 50	2 speed	50	18,00
TOR0156	Ratchet movement 55	2 speed	55	25,00
TOR0157	Ratchet movement 60	2 speed	60	35,00
TOR0158	Ratchet movement 70	2 speed	70	52,00

Hydraulic jack



SKU	Description	Compatibility	Ø screw (mm)	Weight (Kg)
TOR0132	Hydraulic jack type 5	Press of 50/55	55	42,50
TOR0133	Hydraulic jack type 6	Press of 60	60	50,00
TOR0134	Hydraulic jack type 7	Press of 70	70	55,00
TOR0135	Hydraulic jack type 8	Press of 80	80	88,00



Semi-circles

SKU	Description	Diameter (mm)	For cage Ø	Weight (Kg)
TOR0136	Semi-circles 15	135	15	0,60
TOR0137	Semi-circles 20	200	20	1,20
TOR0138	Semi-circles 25	245	25	1,70
TOR0139	Semi-circles 30	295	30	2,70
TOR0140	Semi-circles 35	340	35	3,50
TOR0141	Semi-circles 40	395	40	5,50
TOR0142	Semi-circles 45	450	45	6,00
TOR0143	Semi-circles 50	490	50	7,00
TOR0144	Semi-circles 55	545	55	8,00
TOR0145	Semi-circles 60	595	60	10,00
TOR0146	Semi-circles 70	685	70	16,00
TOR0147	Semi-circles 80	790	80	23,00



Wooden pieces

SKU	Description	Measure (mm) - Quantity per series	Weight (Kg)
TOR0174	For Press 15	50x50x80 pcs. 2	0,25
TOR0175	For Press 20	50x50x120 pcs. 4	0,90
TOR0176	For Press 25	50x50x170 pcs. 4	1,20
TOR0177	For Press 30	60x60x210 pcs. 6	2,85
TOR0178	For Press 35	70x70x250 pcs. 6	2,90
TOR0179	For Press 40	80x80x320 pcs. 6	6,40
TOR0180	For Press 45	80x80x320 pcs. 6	7,00
TOR0181	For Press 50	80x80x380 pcs. 2 - 80x80x320 pcs. 4	9,00
TOR0182	For Press 55	90x90x430 pcs. 2 - 80x80x380 pcs. 4	11,00
TOR0183	For Press 60	100x100x460 pcs. 2 - 80x80x380 pcs. 4	12,00
TOR0184	For Press 70	100x100x500 pcs. 2 - 90x90x430 pcs. 4	18,00
TOR0185	For Press 80	100x100x600 pcs. 2 - 90x90x430 pcs. 4	19,00



Semi-circle and wooden pieces kit

SKU	Description	Weight (Kg)
TOR0304	For Press 15	0,85
TOR0305	For Press 20	2,10
TOR0306	For Press 25	2,90
TOR0307	For Press 30	5,55
TOR0308	For Press 35	6,40
TOR0309	For Press 40	11,90
TOR0310	For Press 45	13,00
TOR0311	For Press 50	16,00
TOR0312	For Press 55	19,00
TOR0313	For Press 60	22,00
TOR0314	For Press 70	34,00
TOR0315	For Press 80	42,00



Harvest

SPARE PARTS FOR PRESSES



Pawls

SKU	Description	Compatibility	Weight (Kg)
TOR0206	Pawls 15x4 (2 pieces)	Press of 15	0,04
TOR0207	Pawls 20x6 (2 pieces)	Press of 20/25	0,05
TOR0208	Pawls 25x8 (2 pieces)	Press of 30/50	0,10
TOR0209	Pawls 30x10 (2 pieces)	Press of 55/70	0,40



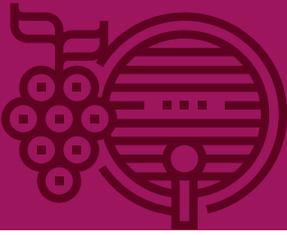
Seals and collars for hydraulic jacks

SKU	Description	Measure	Weight (Kg)
TOR0038	Rubber pump sealing	Ø Upp.30/Low.31 mm	0,014
TOR0040	Polyurethane pump sealing	Ø Upp.23/Low.24 mm	0,014
TOR0039	Leather pump sealing	Ø Upp.29/Low.31 mm	0,014
TOR0034	Polyurethane sealing 50	For piston mm 50	0,014
TOR0035	Polyurethane sealing 60	For piston mm 60	0,016
TOR0036	Polyurethane sealing 70	For piston mm 70	0,018
TOR0037	Polyurethane sealing 80	For piston mm 80	0,02
TOR0025	Leather sealing 50	For piston mm 50	0,026
TOR0030	Leather sealing 54	For piston mm 54	0,028
TOR0026	Leather sealing 60	For piston mm 60	0,026
TOR0031	Leather sealing 64	For piston mm 64	0,029
TOR0027	Leather sealing 70	For piston mm 70	0,03
TOR0032	Leather sealing 74	For piston mm 74	0,03
TOR0028	Leather sealing 80	For piston mm 80	0,035
TOR0033	Leather sealing 84	For piston mm 84	0,040



Closing pin

SKU	Description	For cage	Weight (Kg)
TOR0293	Closing pin Ø 8	15/20/25/30	0,046
TOR0294	Closing pin Ø 14	35/40/45/50	0,212
TOR0295	Closing pin Ø 16	55/60	0,316
TOR0296	Closing pin Ø 18	70	0,437



Harvest

WINE KIT

Electric pump for wine 24 Lt/m



750 L bucket outlet tap



Refractometer ATC



Hose Steel Ø 18



Complete Equipment for Setting Up Your Winery and Producing Wine. The wine kits come complete with an electric pump, hoses, a hydrometer or refractometer, and large containers with taps.



Wine Kit 500



Wine Kit 2000



SKU	Description	Cage size (cm)	Crusher/destemmer	Grape capacity (Kg)	Weight (Kg)
PDP0008	Wine Kit 500	Ø 40 (lever)	Tipo B (manual)	350	125,00
PDP0006	Wine Kit 1000	Ø 50 (lever)	Fibreno 20	750	210,00
PDP0007	Wine Kit 2000	Ø 60 (hydraulic)	Fibreno 25 with pump	1000	400,00

Harvest

PRESS



Press



SKU	Description	Capacity (Kg)	Basket measu.	Weight (Kg)
MLP0015	Small size red press	4,2	cm 12 x 12h	2,90
MLP0016	Medium size red press	5	cm 14 x 12h	3,10
MLP0017	Big size red press	9	cm 20 x 16h	5,60
MLP0004	Medium size press ALU20	4,3	cm 14 x 14h	2,60
MLP0005	Large size press ALU25	6,2	cm 19 x 20h	5,00

Farm Series All-Purpose Presses



SKU	Description	Capacity (Kg)	Basket measu.	Weight (Kg)
MLP0006	Farm 15	5	cm 15 x 25h	14,00
MLP0007	Farm 20	10	cm 20 x 30h	24,00
MLP0008	Farm 25	20	cm 25 x 35h	30,00
MLP0021	Farm 15 cage inox	5	cm 15 x 25h	14,00
MLP0022	Farm 20 cage inox	10	cm 20 x 30h	24,00
MLP0023	Farm 25 cage inox	20	cm 25 x 35h	30,00

Pneumatic Presses and Hydraulic Presses

The pneumatic fruit press is ideal for cold pressing grapes, various fruits, and some vegetables, enabling you to easily and quickly produce wine, juices, cider, and more.



The fabric filter allows liquid to flow out without the risk of clogging the perforated stainless steel cage.



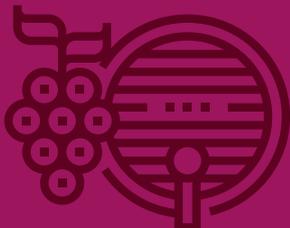
The included bag prevents splashes during processing.



Rubber membrane, max pressure 3 bar.



SKU	Description	Capacity (Kg)	Basket dimensions (cm)	Weight (Kg)
PRP0048	Pneumatic Press 20 L	18	27 x 38h	20,00
PRP0049	Pneumatic Press 40 L	30	35 x 47h	26,00
PRP0045	Hydraulic Press 20L	18	27 x 38h	20,00
PRP0046	Hydraulic Press 40L	30	35 x 47h	26,00
PRP0047	Hydraulic Press 80L	60	44 x 60h	40,00



Harvest

VERTICAL PRESSES

Alfa Model: Rotating cage.



Alfa Model: Removable cage.



Beta Model: Rotating basin with a manual hydraulic mechanism.



Alfa and Beta Models

Machines designed with the latest technical and construction standards, using carefully selected materials. This kind of machine is produced either with a removable or rotating collection basin, depending on the model, to facilitate loading operations and cage removal. The electric models are equipped with a single-phase motor and come with a cage made of evaporated beechwood or stainless steel AISI 304. They operate hydraulically.



SKU	Description	Cage size (cm)	Type of cage	Power supply	Production (Kg)	Weight (Kg)
PRP0043	Beta 30 inox	30 X 41 h	Stainless steel Swivel	Manual	50	140,00
PRP0044	Beta 40 inox	40 X 55 h	Stainless steel Swivel	Manual	250	170,00
PRP0002	Alfa 40	40 X 55 h	Wooden - rotating	Electric 220V	250	170,00
PRP0004	Alfa 50	50 X 64 h	Wooden - rotating	Electric 220V	400	250,00
PRP0006	Alfa 60	60 X 74 h	Wooden - Removable	Electric 220V	700	380,00
PRP0029	Alfa 70	70 X 86 h	Wooden - Removable	Electric 220V	1000	650,00
PRP0031	Alfa 80	80 X 95 h	Wooden - Removable	Electric 220V	1500	900,00
PRP0001	Alfa 40 inox	40 X 55 h	Stainless steel - rotating	Electric 220V	250	170,00
PRP0038	Alfa 50 inox	50 X 64 h	Stainless steel - rotating	Electric 220V	400	250,00
PRP0005	Alfa 60 inox	60 X 74 h	Stainless steel - Removable	Electric 220V	700	380,00
PRP0034	Alfa 70 inox	70 X 86 h	Stainless steel - Removable	Electric 220V	1000	650,00
PRP0007	Alfa 80 inox	80 X 95 h	Stainless steel - Removable	Electric 220V	1500	950,00

Harvest

CRUSHERS



Manual and Motorized Crushers

The frame is made of sturdy sheet metal coated with food-grade epoxy powder. Models **Tipo B** and **Tipo C** can be operated manually without requiring electricity. Must extraction is achieved through grooved aluminum rollers. Easy to move and position over the must collection tub.



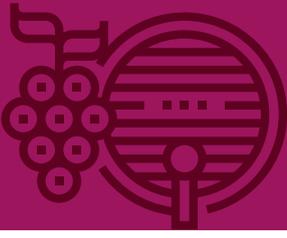
Rollers in aluminum



Model **Tipo D** has been specifically designed for easily processing various loads of grapes, featuring a motorized system powered by 220V electricity. Its comfortable hopper (85 x 62 x 33 cm) can accommodate an entire crate of grapes. Thanks to its support stretcher, it can be easily transported or placed over a container.



SKU	Description	Hopper Dim. (cm)	Motor	Dimensions (mm)	Weight (Kg)
PDP0028	Crusher Tipo B	78 x 50 x 31h	/	1200 x 550 x 360h	19,00
PDP0030	Crusher Tipo C	85 x 56 x 31h	/	1200 x 620 x 360h	20,00
PDP0033	Crusher Tipo D	85 x 62 x 33h	HP 0,5	1200 x 620 x 480h	28,00

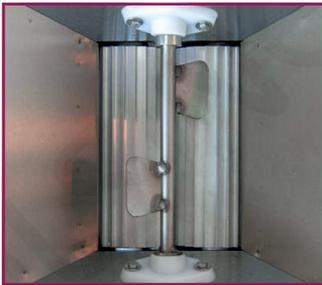


Stainless Steel Manual and Motorized Crushers

The frame is made of food-grade stainless steel AISI 304. Models **Tipo B** and **Tipo C** operated manually without electricity. Must extraction is achieved through grooved aluminum rollers. Easy to move and position over the must collection vat.



Rollers in aluminum



Model Tipo D Inox has been specifically designed for easily processing various loads of grapes, featuring a motorized system powered by 220V electricity. Its comfortable hopper (85 x 56 x 33 h centimetres) can accommodate an entire crate of grapes. Thanks to its support stretcher, it can be easily transported or placed over a container.



SKU	Description	Hopper Dim. (cm)	Motor	Dimensions (mm)	Weight (Kg)
PDP0023	Crusher Tipo B Inox	65 x 47 x 31h	/	1200 x 670 x 510h	18,00
PDP0024	Crusher Tipo C Inox	85 x 56 x 31 h	/	1200 x 720 x 540h	19,00
PDP0025	Crusher Tipo D Inox	85 x 56 x 33 h	HP 1	1200 x 560 x 510h	33,00

Harvest

CRUSHERS-DESTEMMERS



Fibreno Series - Manual and Motorized

The **Fibreno** crushers-destemmers speed up the destemming and must extraction processes, meeting the needs of winemaking professionals. Coated with food-grade epoxy powders, they optimally preserve the organoleptic properties of the grapes, ensuring the highest quality must.



Fibreno 10 manual
Hourly production 1.000 kg

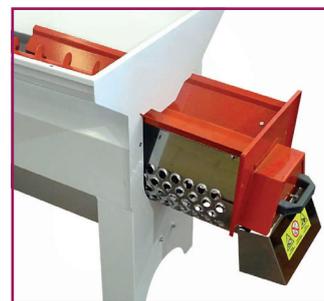


Fibreno 20 electric
Hourly production 2.000 kg
Power supply 220V

All Fibreno series crushers-destemmers come with a removable grid.



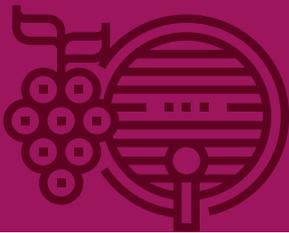
Fibreno 25/30/50 electric with pump
Hourly production from 2.000 to 5000 kg/hour



Fibreno 50 Model:
Allows the crusher-destemmer to be opened for cleaning the internal chamber and grid of any cycle residues. The pump body is made of stainless steel.



SKU	Description	Hopper Dimensions (cm)	Motor	Dimensions (mm)	Weight (Kg)
PDP0009	Fibreno 10	50 x 97	/	1290 x 510 x 670h	30,00
PDP0011	Fibreno 20	53 x 95	HP 1	1290 x 600 x 680h	50,00
PDP0012	Fibreno 25	64 x 86	HP 2	1130 x 690 x 850h	90,00
PDP0013	Fibreno 30	64 x 100	HP 2,5	1280 x 690 x 850h	115,00
PDP0014	Fibreno 50	64 x 125	HP 3	1540 x 770 x 100 h	170,00



Fibreno Stainless Steel Series

The **Fibreno** series of destemmer-crushers accelerates the operations of destemming and extracting must from grapes, meeting the needs of professionals in the winemaking sector. Made of AISI 304 stainless steel, they optimally preserve the organoleptic characteristics of the grapes, ensuring the highest quality must.

Fibreno 20 inox
 Hourly production 2.000 kg
 Power supply 220V



Fibreno 25/30 electric with pump
 Hourly production 2.500/3000 kg
 Power supply 220V

Rollers and feeding screw



Grid Inox and beater paddles



Fibreno 50 inox - openable
 Hourly production 5.000 kg
 Power supply 220V/380V

SKU	Description	Hopper Dimensions (cm)	Motor	Dimensions (mm)	Weight (Kg)
PDP0015	Fibreno 20 inox	43 x 81	HP 1	1200 x 65 x 620h	50,00
PDP0016	Fibreno 25 inox	54 x 88	HP 2	1080 x 66 x 890h	90,00
PDP0017	Fibreno 30 inox	54 x 90	HP 2,5	118 x 69 x 890h	115,00
PDP0018	Fibreno 50 inox	64 x 125	HP 3	1540 x 770 x 1000h	170,00

Harvest

DESTEMMER-CRUSHER



Gamma Series

The **Gamma** electric destemmer-crusher is a professional-grade product designed to optimize winemaking production. With its high hourly capacity, it meets the needs of both small and large companies in the wine industry.



Hopper interior with stainless steel auger



Destemming shaft with rubber-coated paddles.



SKU	Description	Hourly production	Power supply	Engine power	Tree turns	Dimensions (mm)	Weight (Kg)
PDP0036	GAMMA 40	Kg 2000-4000	380V 50 Hz	1,8 kW	RPM 400-600	1390x800x1320h	160,00
PDP0004	GAMMA 50	Kg 4000-5000	380V 50 Hz	2,5 kW	RPM 300-550	1970x1050x1600h	180,00
PDP0001	GAMMA 100	Kg 7000-12000	380V 50 Hz	5,5 kW	RPM 350-650	2600x1050x1530h	380,00

Elliptical Piston Electric Pump



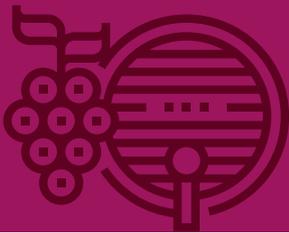
4 HP

The elliptical piston electric pump for wine is a high-quality professional tool for transferring grapes and pomace. Unlike traditional centrifugal systems, this machine's compression-based transfer process avoids crushing the grapes and pomace as they pass through the internal conduits.



2,5 HP

SKU	Description	Power supply	Flow	Dimensions (mm)	Weight (Kg)
EPP0211	2,5 HP	380V 50 Hz	6-8 t/h	600 x 700 x 900h	100,00
EPP0078	4 HP	380V 50 Hz	10-12 t/h	1700 x 650 x 1370h	145,00



Harvest

HORIZONTAL PRESSES

Pneus Series

Closed-drum pressing system with internal drainage channels. Ideal for producing high-quality wines, these machines achieve particularly gentle pressing through an air-driven membrane, ensuring the superior quality of both must and wine. Power supply: 400V / 50Hz.



Program setting board.



Removable must collection tank.



SKU	Description	Volume	Grape capacity in kg	Dimensions (mm)	Weight (Kg)
PRP0019	PST 8 AE	8 hl	whole 400-650/pressed 1000-1500/fermented 1500-2500	232x 100 x 142h	370,00
PRP0011	PST 12 AE	12 hl	whole 600-975/pressed 1650-2252/fermented 2250-3750	253 x 122 x 1540h	460,00
PRP0013	PST 16 AE	16 hl	whole 800-1200/pressed 1650-4000/fermented 3500-5500	307 x 122 x 161h	660,00

NE 300 elevator belt

Elevator belt with food-grade PVC belt, 300 mm wide, suitable for transporting whole grapes, destemmed grapes and fermented pomace, built entirely in AISI 304 stainless steel with height-adjustable frame on wheels. Complete with loading hopper, liquid recovery tank and electrical panel.

AISI 304 stainless steel frame on wheels
 Food grade PVC moving pavement
 Loading hopper complete with liquid recovery tray
 Electrical panel with standard voltage 400V / 3kW / 50Hz with electronic speed variator

SKU	Description	Engine power	Production	Height (mm)
PDP0050	NE 300	1,10 kW	3/15 Ton/h	2220-4030



Harvest

POLYETHYLENE TUBS



Tubs for Grape Marc

Tubs made of high-density polyethylene (HDPE CAS 2002-88-4) for food use, very sturdy and resistant, suitable for supporting crushers and destemmers with frame. Available in wine-red or white colour, they are particularly recommended for wine fermentation. White tubs are made of neutral low-density polyethylene (LDPE, food-grade plastic).



White tubs made of neutral low-density polyethylene (LDPE) food-grade plastic.



SKU	Description	Features	Color	Weight (Kg)
CXP0048	Wine marc tub 80 L	with handles - Ø 65 x 32h cm	Red-purple	3,00
CXP0040	Wine marc tub 100 L	with handles - Ø 75 x 33h cm	Red-purple	3,90
CXP0041	Wine marc tub 150 L	Ø 88x 32h cm	Red-purple	5,70
CXP0042	Wine marc tub 210 L	Ø 80x 55h cm	Red-purple	6,00
CXP0043	Wine marc tub 285 L	Ø 83 x 57h cm	Red-purple	7,75
CXP0044	Wine marc tub 350 L	Ø 96 x 73h cm	Red-purple	10,00
CXP0045	Wine marc tub 500 L	Ø 102 x 82h cm	Red-purple	12,50
CXP0047	Wine marc tub 750 L	Ø 122 x 82h cm	Red-purple	17,00
CXP0049	Wine marc tub 1000 L	Ø 140 x 90h cm	Red-purple	34,00
CXP0071	Wine marc tub 80 L	with handles - Ø 65 x 32h cm	White	3,00
CXP0097	Wine marc tub 230 L	Ø 85 x 55h cm	White	7,74
CXP0098	Wine marc tub 350 L	Ø 96 x 73h cm	White	10,00
CXP0099	Wine marc tub 500 L	Ø 104 x 82h cm	White	12,50

Tub lid



Stainless steel plunger

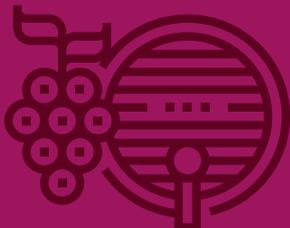


Perforated cylinder



ACCESSORIES

CXP0032	Lid 350/500	Ø 107 cm	Red-purple	2,70
CXP0033	Lid 750	Ø 122 cm	Red-purple	3,70
CXP0034	Lid 1000	Ø 140 cm	Red-purple	5,60
RIP0013	Tap with filter	filettatura 1"	White	0,35
SIP0014	Stainless steel plunger	h 150 cm; Ø 28,5 cm	Inox	2,50
SIP0461	Stainless steel plunger	h 70 cm; Ø 20,5 cm	Inox	2,30
SIP0458	Perforated cylinder h 45	h 45 cm; Ø 9,5 cm	Inox	1,25
SIP0451	Perforated cylinder h 90	h 90 cm; Ø 9,5 cm	Inox	1,35



Harvest

STAINLESS STEEL TUBS

AISI 304 stainless steel handles



AISI 304 stainless steel tap



Fastening hook for perforated cylinder



Perforated cylinder inserted into the tub



Tub 100/150/200 L

A high-quality accessory essential for winemakers. Ideal for storing grapes after harvest and for crushing and pressing phases, the tub is made of AISI 304 stainless steel (18/10 food-grade). The model with a filter is equipped with a convenient fastening hook.



SKU	Description	Dimensions (mm)	Capacity	Tap	Perforated cylinder	Weight (Kg)
SIP0452	Tub 100 L	Ø 530 x 510h	100 L	1/2"	/	11,00
SIP0453	Tub 150 L	Ø 630 x 510h	150 L	1/2"	/	12,00
SIP0454	Tub 200 L	Ø 710 x 550h	200 L	1/2"	/	15,00
SIP0455	Tub 100 L with filter	Ø 530 x 510h	100 L	1/2"	Ø 9,5 x 45 cm	11,50
SIP0456	Tub 150 L with filter	Ø 630 x 510h	150 L	1/2"	Ø 9,5 x 45 cm	12,50
SIP0457	Tub 200 L with filter	Ø 710 x 550h	200 L	1/2"	Ø 9,5 x 45 cm	15,50

Harvest

CONICAL TUBS



10° Conical Stainless Steel Tubs

The stainless steel tub with a conical bottom is ideal for wine primary fermentation. Fully made of AISI 304 stainless steel, it is equipped with two stainless steel DIN32 ball valves to facilitate emptying and cleaning operations: one for total drainage located at the bottom and one for partial drainage positioned on the cylinder.



Tub with circular door Ø 300 mm.



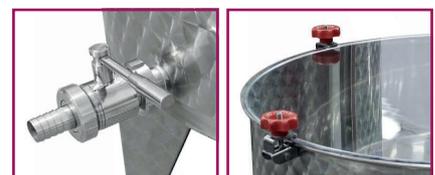
Tub with rectangular door 420x320 mm.



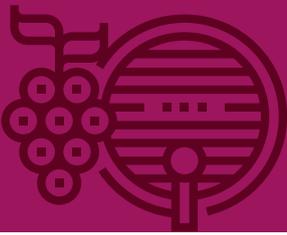
Maceration tub with Lexan lid.



DIN 32 stainless steel ball valve. Lexan lid fastening knobs.



SKU	Description	Dimensions (mm)	Weight (Kg)
SIP0471	Tub 300 L	Ø 930 x 900h	35,00
SIP0472	Tub 500 L	Ø 1025 x 1025h	50,00
SIP0473	Tub 1000 L	Ø 1270 x 1150h	78,00
SIP0474	Tub 1500 L	Ø 1400 x 1400h	113,00
SIP0490	Tub 300 L Circular Door	Ø 930 x 900h	38,00
SIP0491	Tub 500 L Circular Door	Ø 1025 x 1025h	53,00
SIP0492	Tub 1000 L Circular Door	Ø 1270 x 1150h	81,00
SIP0493	Tub 1500 L Circular Door	Ø 1400 x 1400h	116,00
SIP0494	Tub 1000 L Rectangular door	Ø 1270 x 1150h	86,00
SIP0495	Tub 1500 L Rectangular door	Ø 1400 x 1400h	121,00
SIP0477	Maceration tub 300 L	Ø 930 x 900h	50,00
SIP0478	Maceration tub 500 L	Ø 1025 x 1025h	65,00
SIP0479	Maceration tub 1000 L	Ø 1270 x 1150h	93,00
SIP0480	Maceration tub 1500 L	Ø 1400 x 1400h	128,00



Harvest

WINE DRAINER

Filter grid



1" stainless steel ball valve



Stainless Steel Drainer

Made of AISI 304 stainless steel, this tool is designed to easily separate wine from grape seeds during racking operations. Robust and capable of ensuring impeccable hygiene, the stainless steel separator is perfect for maintaining product purity at every stage of the process. Available in two capacities: 50 liters or 113 liters. The device is equipped with a removable filtering grid and a 1" M DN25 stainless steel AISI 304 ball valve, ensuring a controlled and uninterrupted flow. The separator's mobility is simplified thanks to a stainless steel handle for transport and four wheels, two of which are swivel and equipped with brakes.

Drainer 50 L



Drainer maxi 113 L

SKU	Description	Ruote	Capacity	Tap	Dimensions (mm)	Weight (Kg)
ACP0339	Drainer Inox	2+2 rotating	50 L	1"	503 x 775 x 895h	13,50
ACP0340	Drainer Maxi Inox	2+2 rotating	113 L	1"	645 x 1025 x 895h	12,00

Harvest

STAINLESS STEEL TANKS WITH WHEELS



Conical 10° Stainless Steel Tanks with Wheels

This type of tank is highly versatile and can also be used as a tub, making it an ideal accessory for the primary fermentation of food products requiring oxygenation. Entirely made of AISI 304 stainless steel (18/10 food grade), the tank is equipped with a lid with a knob, stainless steel legs, and wheels to facilitate movement even when fully loaded.

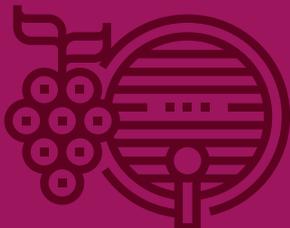
10° conical bottom with complete discharge, equipped with a 1" stainless steel ball valve x ENO30



150 mm diameter swivel wheels with brake



SKU	Description	Dimensions (mm)	Cylinder dimensions (mm)	Weight (Kg)
SIP0508	Tank with wheels 200 L	Ø 740 x 980h	int. Ø 720 x 530h	34,00
SIP0515	Tank with wheels 300 L	Ø 740 x 1180h	int. Ø 720 x 750h	38,00
SIP0516	Tank with wheels 400 L	Ø 740 x 1430h	int. Ø 720 x 1000h	48,00
SIP0517	Tank with wheels 500 L	Ø 820 x 1430h	int. Ø 800 x 1000h	59,00
SIP0518	Tank with wheels 700 L	Ø 950 x 1430h	int. Ø 930 x 1000h	73,00
SIP0519	Tank with wheels 1000 L	Ø 1170 x 1430h	int. Ø 1150 x 1000h	88,00



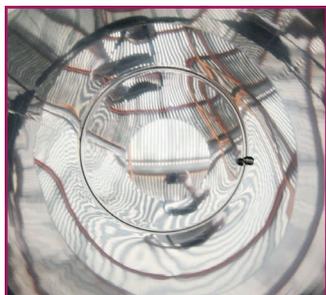
Storage

FLAT BOTTOM STAINLESS STEEL TANKS

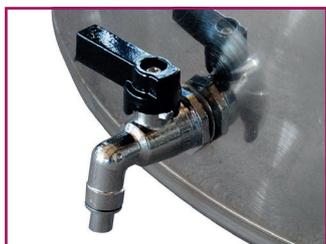
Oil Floating lid

The wine tank with an oil floating lid, made of AISI 304 stainless steel, preserves the characteristics of the product it contains. The rounded, welded bottom simplifies cleaning operations. It includes an oil floating lid to be used with vaseline oil, an odorless and tasteless liquid that floats and prevents the air coming into contact with the wine. The standard equipment includes an air float, dust proof lid with a knob, a brass tap for capacities up to 200 liters, and a stainless steel tap for tanks of 300 liters or more

Mirror polished interior tank.



Chrome plated brass tap for capacities from 35 to 200 liters.



Stainless steel tap for capacities of 300 liters and above.



SKU	Description	Dimensions (mm)	Weight (Kg)
SIP0315	Stainless steel wine tank with oil floating lid 35 L	Ø 370 X 385h	3,45
SIP0215	Stainless steel wine tank with oil floating lid 50 L	Ø 370 X 495h	4,60
SIP0219	Stainless steel wine tank with oil floating lid 75 L	Ø 370 X 745h	6,00
SIP0210	Stainless steel wine tank with oil floating lid 100 L	Ø 455 X 680h	9,00
SIP0211	Stainless steel wine tank with oil floating lid 150 L	Ø 530 X 705h	11,00
SIP0212	Stainless steel wine tank with oil floating lid 200 L	Ø 530 X 980h	14,50
SIP0213	Stainless steel wine tank with oil floating lid 300 L	Ø 630 X 990h	16,00
SIP0449	Stainless steel wine tank with oil floating lid 380 L	Ø 630 X 1240h	17,50
SIP0214	Stainless steel wine tank with oil floating lid 400 L	Ø 710 X 1045h	18,30
SIP0216	Stainless steel wine tank with oil floating lid 500 L	Ø 780 X 1100h	25,00
SIP0217	Stainless steel wine tank with oil floating lid 600 L	Ø 780 X 1240h	23,45
SIP0218	Stainless steel wine tank with oil floating lid 700 L	Ø 850 X 1240h	30,00
SIP0221	Stainless steel wine tank with oil floating lid 1000 L	Ø 1020 X 1240h	33,00

Storage

FLAT BOTTOM STAINLESS STEEL TANK



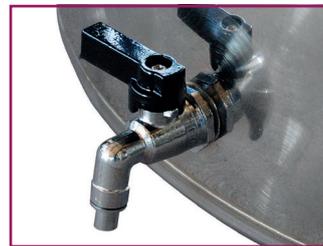
Air floating lid

The wine tank with an air floating lid is ideal for storing wine and food-grade liquids. It is made of AISI 304 stainless steel with a mirror polished interior finish and an embossed-pattern finished exterior. The rounded, welded bottom facilitates cleaning. The tank comes complete with an air float and accessories.



Complete with an air float kit, consisting of: stainless steel floating lid, food-grade air chamber, stainless steel pump with pressure gauge, recovery rope and air hose.

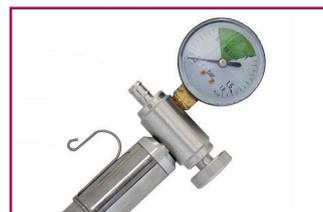
Chrome plated brass tap for capacities from 35 to 200 liters.



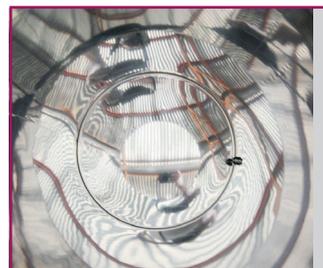
Stainless steel tap for capacities of 300 liters and above.



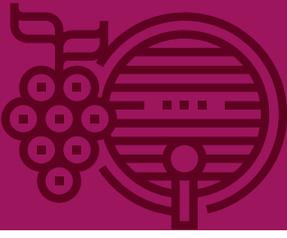
Stainless steel pump with pressure gauge



Mirror polished interior tank.

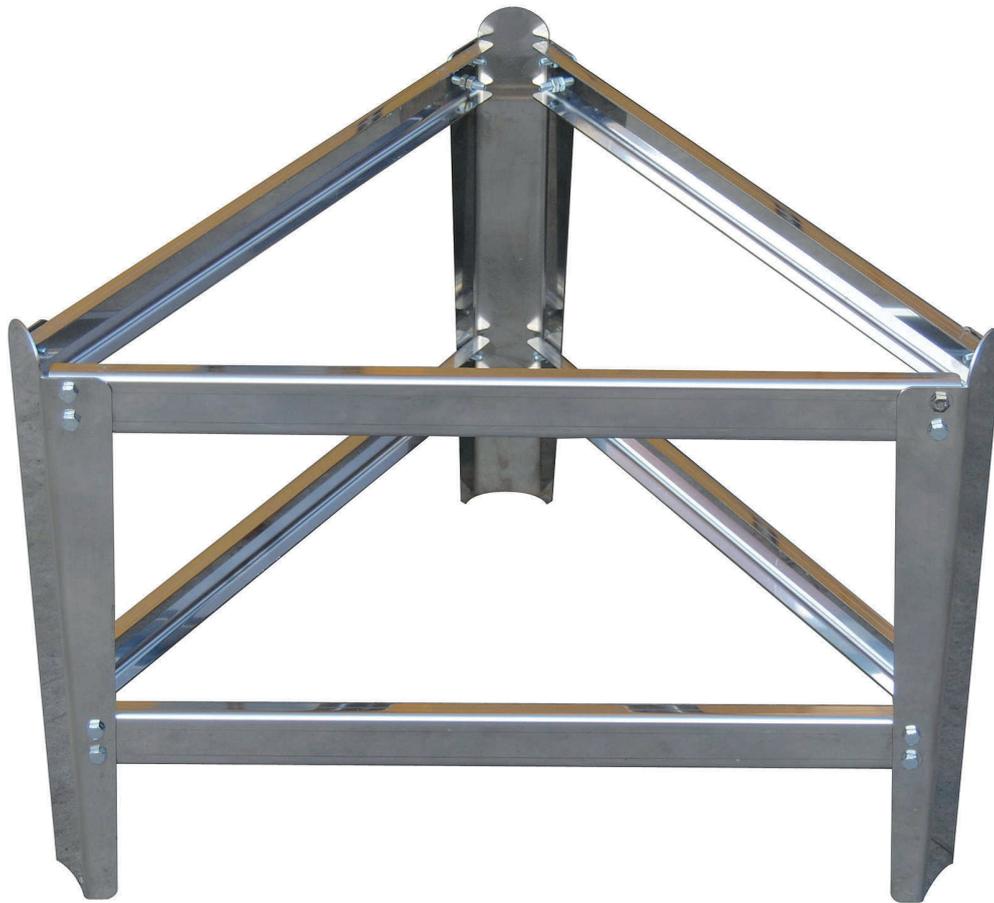


SKU	Description	Dimensions (mm)	Weight (Kg)
SIP0298	Stainless steel wine tank with air floating lid 35 L	Ø 370 X 385h	3,84
SIP0202	Stainless steel wine tank with air floating lid 50 L	Ø 370 X 495h	5,10
SIP0206	Stainless steel wine tank with air floating lid 75 L	Ø 370 X 745h	6,00
SIP0197	Stainless steel wine tank with air floating lid 100 L	Ø 455 X 680h	7,70
SIP0198	Stainless steel wine tank with air floating lid 150 L	Ø 530 X 705h	9,65
SIP0199	Stainless steel wine tank with air floating lid 200 L	Ø 530 X 980h	11,05
SIP0200	Stainless steel wine tank with air floating lid 300 L	Ø 630 X 990h	14,50
SIP0450	Stainless steel wine tank with air floating lid 380 L	Ø 630 X 1240h	16,00
SIP0201	Stainless steel wine tank with air floating lid 400 L	Ø 710 X 1045h	17,00
SIP0203	Stainless steel wine tank with air floating lid 500 L	Ø 780 X 1100h	19,00
SIP0204	Stainless steel wine tank with air floating lid 600 L	Ø 780 X 1240h	28,00
SIP0205	Stainless steel wine tank with air floating lid 700 L	Ø 850 X 1240h	31,00
SIP0208	Stainless steel wine tank with air floating lid 1000 L	Ø 1020 X 1240h	45,00



Stainless Steel Pedestal

The AISI 304 stainless steel tripod is designed to ensure maximum stability and durability, making it the ideal solution for supporting tanks of various sizes and capacities. Made using high-precision laser cutting technology, it provides a robust and secure structure capable of withstanding extreme environmental conditions, such as humidity and corrosion, thanks to the excellent properties of stainless steel. The tripod's carefully optimized design ensures not only uniform weight distribution of the tank but also quick assembly and easy installation.



SKU	Description	For tanks	Weight (Kg)
SIP0231	Stainless Steel Pedestal 25 L	Ø 310 mm	3,34
SIP0236	Stainless Steel Pedestal 35/50/75 L	Ø 370 mm	3,23
SIP0232	Stainless Steel Pedestal 100 L	Ø 455 mm	3,65
SIP0233	Stainless Steel Pedestal 150/200 L	Ø 530 mm	3,85
SIP0234	Stainless Steel Pedestal 300 L	Ø 630 mm	4,45
SIP0235	Stainless Steel Pedestal 400 L	Ø 710 mm	4,65
SIP0237	Stainless Steel Pedestal 500 L	Ø 780 mm	4,95
SIP0238	Stainless Steel Pedestal 700 L	Ø 850 mm	5,00
SIP0239	Stainless Steel Pedestal 1000 L	Ø 1025 mm	9,10

Storage

ACCESSORIES FOR FLAT BOTTOM STAINLESS STEEL TANKS



Air floating lid kit

Complete with air chamber, stainless steel pump, rope, air hose and relief valve.



SKU	Description	Ø mm	Weight (Kg)
SIR0224	Air floating lid kit - tank 35/50/75 L	350	0,87
SIR0225	Air floating lid kit - tank 100 L	440	2,25
SIR0226	Air floating lid kit - tank 150/200 L	515	2,25
SIR0227	Air floating lid kit - tank 300 L	610	3,00
SIR0228	Air floating lid kit - tank 400 L	695	4,00
SIR0229	Air floating lid kit - tank 500/600 L	770	4,80
SIR0230	Air floating lid kit - tank 700 L	830	4,85
SIR0231	Air floating lid kit - tank 1000 L	990	6,45

Oil floating lid



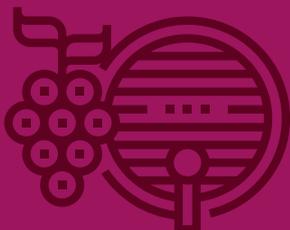
SKU	Description	Ø mm	Weight (Kg)
SIR0194	Oil floating lid - tank 35/50/75 L	360	0,60
SIR0195	Oil floating lid - tank 100 L	445	0,90
SIR0196	Oil floating lid - tank 150/200 L	520	1,20
SIR0197	Oil floating lid - tank 300 L	620	1,95
SIR0198	Oil floating lid - tank 400 L	693	2,45
SIR0306	Oil floating lid - tank 500/600 L	760	3,35
SIR0200	Oil floating lid - tank 700 L	820	3,75
SIR0201	Oil floating lid - tank 1000 L	990	5,80

Dust cover

Complete with knob



SKU	Description	Ø mm	Weight (Kg)
SIR0070	Dust cover - tank 35/50/75 L	385	0,58
SIR0071	Dust cover - tank 100 L	475	0,92
SIR0072	Dust cover - tank 150/200 L	550	2,00
SIR0073	Dust cover - tank 300 L	650	1,66
SIR0074	Dust cover - tank 400 L	730	2,15
SIR0075	Dust cover - tank 500 L	805	2,50
SIR0076	Dust cover - tank 700 L	880	3,60
SIR0069	Dust cover - tank 1000 L	1055	5,00



Storage

ACCESSORIES FOR FLAT BOTTOM STAINLESS STEEL TANKS

Air chamber

SKU	Description	Ø mm	Weight (Kg)
SIR0030	Air chamber - tank 35/50/75 L	350	0,08
SIR0032	Air chamber - tank 100 L	450	0,09
SIR0033	Air chamber - tank 150/200 L	500	0,10
SIR0035	Air chamber - tank 300 L	600	0,12
SIR0037	Air chamber - tank 400 L	700	0,14
SIR0038	Air chamber - tank 500/600 L	750	0,15
SIR0039	Air chamber - tank 700 L	800	0,15
SIR0006	Air chamber - tank 1000 L	1000	0,18



Taps

SKU	Description	For tanks	Weight (Kg)
RIP0035	Chrome-plated brass tap 1/2"	up to 200 L	0,12
RIP0025	Stainless steel tap 1/2"	up to 200 L	0,16
RIP0016	Stainless steel lever tap 1/2"	up to 200 L	0,20
RIP0021	Stainless steel screw tap 1/2"	up to 200 L	0,15
RIP0028	Stainless steel tap for wine/oil 1/2"	up to 200 L	0,29
RIP0036	Chrome-plated brass tap 3/4"	from 300 to 500 L	0,22
RIP0026	Stainless steel tap 3/4"	from 300 to 500 L	0,28
RIP0017	Stainless steel lever tap 3/4"	from 300 to 500 L	0,46
RIP0022	Tap inox a screw 3/4"	from 300 to 500 L	0,35
RIP0029	Stainless steel tap for wine/oil 3/4"	from 300 to 500 L	0,5
RIP0033	Chrome-plated brass tap 1"	from 600 to 1000 L	0,30
RIP0024	Stainless steel tap 1"	from 600 to 1000 L	0,42
RIP0020	Stainless steel screw tap 1"	from 600 to 1000 L	0,64
RIP0027	Stainless steel tap for wine/oil 1"	from 600 to 1000 L	0,59



Spare parts

SKU	Description	Weight (Kg)
SIR0295	Relief valve 1" 1/4	0,07
SIR0263	Pump for Air Float Kit 30 mm	0,46
SIR0264	Pump for Air Float Kit 40 mm	0,64
EPP0155	Hose Cristallo 8 x 12	0,08
PCP0228	Vaseline oil 1 L	1,00



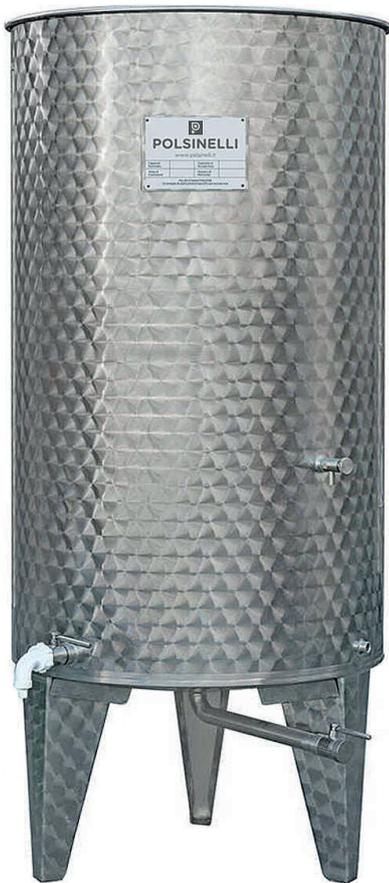
Storage

10° CONICAL BOTTOM STAINLESS STEEL TANKS



300 L air floating lid

The 300 L stainless steel tank with air floating lid and a 10° conical bottom is the ideal solution for fermenting, maturing and storing wine. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product. All tanks are equipped with: 3 stainless steel legs, an air float kit, a sample tap, partial and total discharge with 1" stainless steel ball valves for Eno30 fittings.



SIP0394



Complete with:
Level indicator
with stainless steel
protection.

SIP0395



Complete with:
Level indicator
with stainless steel
protection.
Circular manhole
Ø 300 mm.

SIP0536



Complete with:
Level indicator
with stainless steel
protection. Cooling
jacket h 500 mm.
Thermometer
and additional
thermowell.

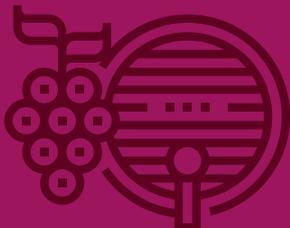
SIP0537



Complete with:
Level indicator with
stainless steel
protection.
Manhole Ø 300 mm.
Cooling jacket
h 500 mm.
Thermometer
and additional
thermowell.

SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Taste wine	Level indicator	Manhole Ø 300	Cooling jacket h 500	Thermowell	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0055	300 L air floating lid	3	1,5	1	1,5	●	○	○	○	○	Ø 640 x 1400h	1000h	40,00
SIP0394	300 L air floating lid L	3	1,5	1	1,5	●	●	○	○	○	Ø 640 x 1400h	1000h	41,00
SIP0395	300 L air floating lid ML	3	1,5	1	1,5	●	●	●	○	○	Ø 640 x 1400h	1000h	42,00
SIP0536	300 L air floating lid L Ref.	3	1,5	1	1,5	●	●	○	●	●	Ø 660 x 1400h	1000h	45,00
SIP0537	300 L air floating lid ML Ref.	3	1,5	1	1,5	●	●	●	●	●	Ø 660 x 1400h	1000h	47,00

Legend: ○ = optional ● = supplied



Storage 300

300 L Storage Tank



The 300 L stainless steel tank with a Ø 400 mm upper manhole and a 10° conical bottom is the ideal solution for wine storage. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product.

All tanks are equipped with: 3 stainless steel legs, an upper manhole with a relief valve, a sample tap, partial and total discharge with 1" stainless steel ball valves for Eno30 fittings. Upon request, the tanks can be equipped with a nitrogen system setup.

SIP0388



Complete with:
Level indicator
with stainless steel
protection.

SIP0300



Complete with:
Circular manhole
Ø 300 mm.

SIP0534

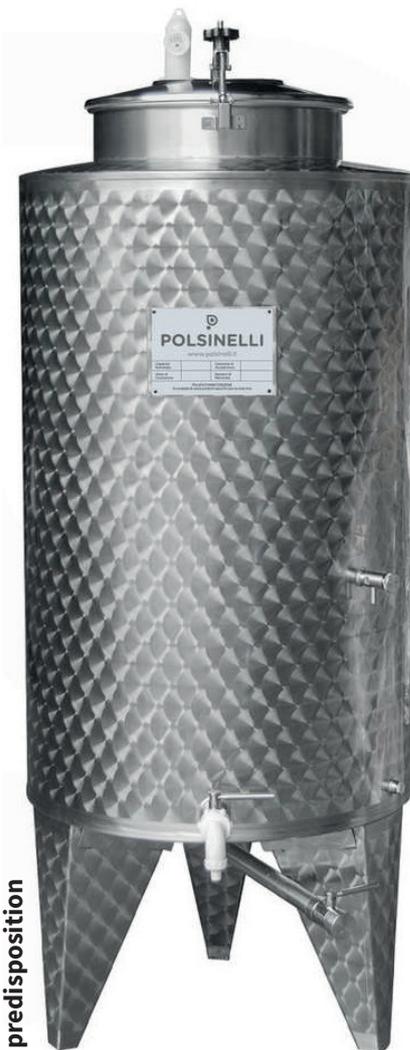


Complete with:
Level indicator
with stainless steel
protection. Cooling
jacket h 500 mm.
Thermometer
and additional
thermowell.

SIP0535



Complete with:
Level indicator with
stainless steel
protection. Manhole
Ø 300 mm.
Cooling jacket
h 500 mm.
Thermometer
and additional
thermowell.



SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Taste wine	Level indicator	Manhole Ø 300	Cooling jacket h 500	Thermowell	Nitrogen predisposition	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0070	300 L Storage	3	1,5	1	1,5	●	○	○	○	○	○	Ø 640 x 1700h	1000h	40,00
SIP0388	300 L Storage L	3	1,5	1	1,5	●	●	○	○	○	○	Ø 640 x 1700h	1000h	41,00
SIP0300	300 L Storage M	3	1,5	1	1,5	●	○	●	○	○	○	Ø 640 x 1700h	1000h	42,00
SIP0534	300 L Storage L Ref.	3	1,5	1	1,5	●	●	○	●	●	○	Ø 660 x 1700h	1000h	45,00
SIP0535	300 L Storage ML Ref.	3	1,5	1	1,5	●	●	●	●	●	○	Ø 660 x 1700h	1000h	47,00

Legend: ○ = optional ● = supplied

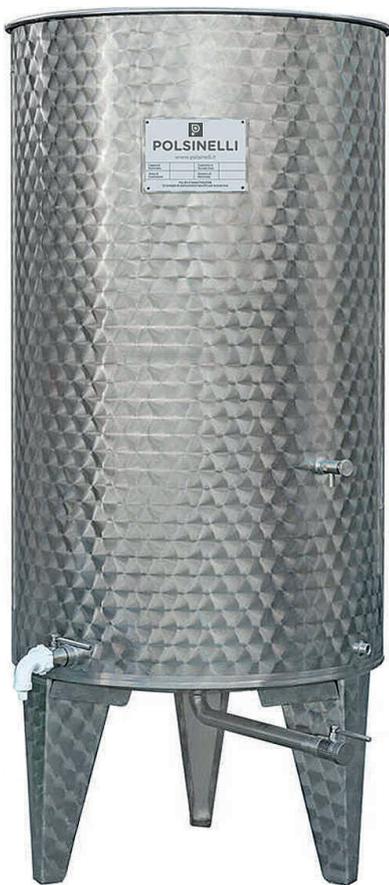
Storage

SERBATOI INOX
FONDO CONICO 10°



500 L air floating lid

The 500 L stainless steel tank with air floating lid and a 10° conical bottom is the ideal solution for fermenting, maturing and storing wine. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product. All tanks are equipped with: 3 stainless steel legs, an air float kit, a sample tap, partial and total discharge with 1" stainless steel ball valves for Eno30 fittings.



SIP0098



Complete with:
Level indicator
with stainless steel
protection.

SIP0396



Complete with:
Level indicator
with stainless steel
protection.
Circular manhole
Ø 300 mm.

SIP0263



Complete with:
Level indicator
with stainless steel
protection. Cooling
jacket h 500 mm.
Thermometer
and additional
thermowell.

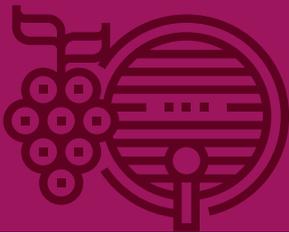
SIP0362



Complete with:
Level indicator with
stainless steel
protection.
Manhole Ø 300 mm.
Cooling jacket
h 500 mm.
Thermometer
and additional
thermowell.

SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Taste wine	Level indicator	Manhole Ø 300	Cooling jacket h 500	Thermowell	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0097	500 L air floating lid	3	1,5	1	1,5	●	○	○	○	○	Ø 720 x 1650h	1250h	47,00
SIP0098	500 L air floating lid L	3	1,5	1	1,5	●	●	○	○	○	Ø 720 x 1650h	1250h	48,00
SIP0396	500 L air floating lid ML	3	1,5	1	1,5	●	●	●	○	○	Ø 720 x 1650h	1250h	54,00
SIP0263	500 L air floating lid L Ref.	3	1,5	1	1,5	●	●	○	●	●	Ø 720 x 1650h	1250h	54,00
SIP0362	500 L air floating lid ML Ref.	3	1,5	1	1,5	●	●	●	●	●	Ø 720 x 1650h	1250h	59,00

Legend: ○ = optional ● = supplied



Storage 500

500 L Storage Tank



The 500 L stainless steel tank with a Ø 400 mm upper manhole and a 10° conical bottom is the ideal solution for wine storage. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product.

All tanks are equipped with: 3 stainless steel legs, an upper manhole with a relief valve, a sample tap, partial and total discharge with 1" stainless steel ball valves for Eno30 fittings. Upon request, the tanks can be equipped with a nitrogen system setup.

SIP0391



Complete with:
Level indicator
with stainless steel
protection.

SIP0392



Complete with:
Level indicator
with stainless steel
protection.
Circular manhole
Ø 300 mm.

SIP0524

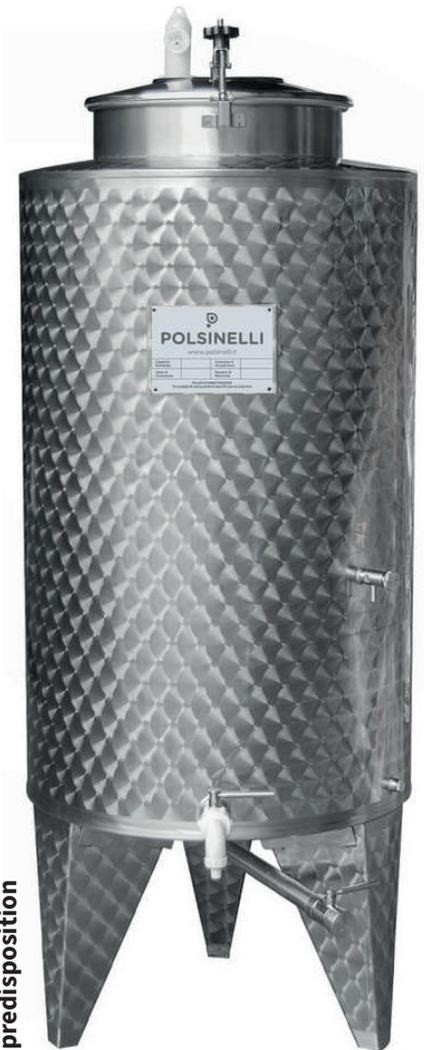


Complete with:
Level indicator
with stainless steel
protection. Cooling
jacket h 500 mm.
Thermometer
and additional
thermowell.

SIP0523



Complete with:
Level indicator with
stainless steel
protection.
Manhole Ø 300 mm.
Cooling jacket
h 500 mm.
Thermometer
and additional
thermowell.



SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Taste wine	Level indicator	Manhole Ø 300	Cooling jacket h 500	Thermowell	Nitrogen predisposition	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0074	500 L Storage	3	1,5	1	1,5	●	○	○	○	○	○	Ø 720 x 1950h	1250h	48,00
SIP0391	500 L Storage L	3	1,5	1	1,5	●	●	○	○	○	○	Ø 720 x 1950h	1250h	49,00
SIP0392	500 L Storage ML	3	1,5	1	1,5	●	●	●	○	○	○	Ø 720 x 1950h	1250h	56,00
SIP0524	500 L Storage L Ref.	3	1,5	1	1,5	●	●	○	●	●	○	Ø 720 x 1950h	1250h	56,00
SIP0523	500 L Storage ML Ref.	3	1,5	1	1,5	●	●	●	●	●	○	Ø 720 x 1950h	1250h	61,00

Legend: ○ = optional ● = supplied

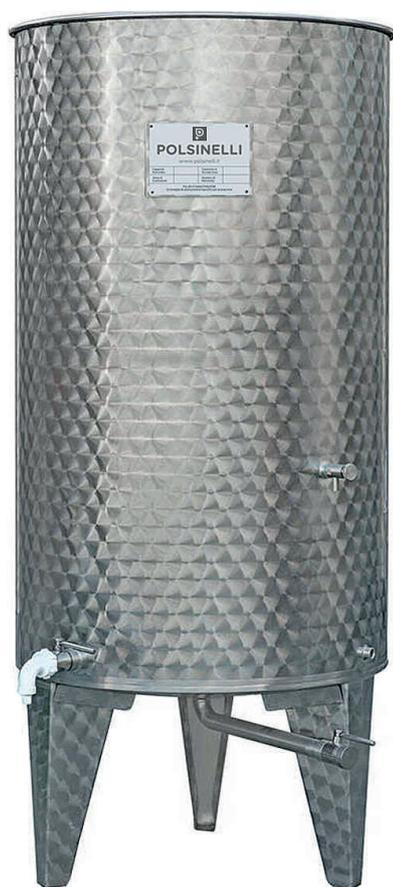
Storage

SERBATOI INOX
FONDO CONICO 10°



1000 L air floating lid

The 1000 L stainless steel tank with air floating lid and a 10° conical bottom is the ideal solution for fermenting, maturing and storing wine. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product. All tanks are equipped with: 3 stainless steel legs, an air float kit, a sample tap, partial and total discharge with 1" stainless steel ball valves for Eno30 fittings.



SIP0101



Complete with:
Level indicator
with stainless steel
protection.

SIP0102



Complete with:
Level indicator
with stainless steel
protection.
Circular manhole
Ø 300 mm.

SIP0525



Complete with:
Level indicator
with stainless steel
protection. Cooling
jacket h 500 mm.
Thermometer
and additional
thermowell.

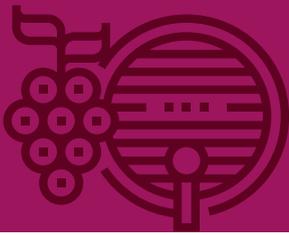
SIP0361



Complete with:
Level indicator with
stainless steel
protection.
Manhole Ø 300 mm.
Cooling jacket
h 500 mm.
Thermometer
and additional
thermowell.

SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Taste wine	Level indicator	Manhole Ø 300	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0320	1000 L air floating lid	3	1,5	1	1,5	●	○	○	○	○	○	Ø 930 x 1900h	1500h	68,00
SIP0101	1000 L air floating lid L	3	1,5	1	1,5	●	●	○	○	○	○	Ø 930 x 1900h	1500h	69,00
SIP0102	1000 L air floating lid ML	3	1,5	1	1,5	●	●	●	○	○	○	Ø 930 x 1900h	1500h	76,00
SIP0525	1000 L air floating lid L Ref.	3	1,5	1	1,5	●	●	○	●	●	○	Ø 930 x 1900h	1500h	73,00
SIP0361	1000 L air floating lid ML Ref.	3	1,5	1	1,5	●	●	●	●	●	○	Ø 930 x 1900h	1500h	81,00

Legend: ○ = optional ● = supplied



Storage 1000

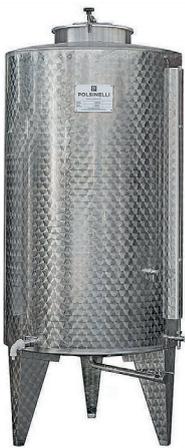
1000 L Storage Tank



The 1000 L stainless steel tank with a Ø 400 mm upper manhole and a 10° conical bottom is the ideal solution for wine storage. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product.

All tanks are equipped with: 3 stainless steel legs, an upper manhole with a relief valve, a sample tap, partial and total discharge with 1" stainless steel ball valves for Eno30 fittings. Upon request, the tanks can be equipped with a nitrogen system setup.

SIP0083



Complete with:
Level indicator
with stainless steel
protection.

SIP0086



Complete with:
Level indicator
with stainless steel
protection.
Circular manhole
Ø 300 mm.

SIP0093

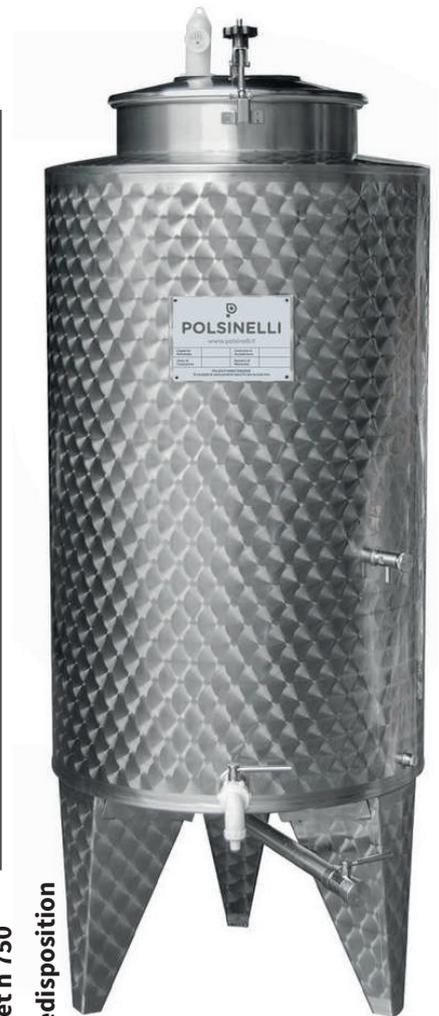


Complete with:
Level indicator
with stainless steel
protection. Cooling
jacket h 500 mm.
Thermometer
and additional
thermowell.

SIP0087



Complete with:
Level indicator with
stainless steel
protection.
Manhole Ø 300 mm.
Cooling jacket
h 500 mm.
Thermometer
and additional
thermowell.



SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Taste wine	Level indicator	Manhole Ø 300	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Nitrogen predisposition	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0533	1000 L Storage	3	1,5	1	1,5	●	○	○	○	○	○	○	Ø 930 x 2200h	1500h	97,00
SIP0083	1000 L Storage L	3	1,5	1	1,5	●	●	○	○	○	○	○	Ø 930 x 2200h	1500h	98,00
SIP0086	1000 L Storage ML	3	1,5	1	1,5	●	●	●	○	○	○	○	Ø 930 x 2200h	1500h	103,00
SIP0093	1000 L Storage L Ref.	3	1,5	1	1,5	●	●	○	●	●	○	○	Ø 930 x 2200h	1500h	99,00
SIP0087	1000 L Storage ML Ref.	3	1,5	1	1,5	●	●	●	●	●	○	○	Ø 930 x 2200h	1500h	108,00

Legend: ○ = optional ● = supplied

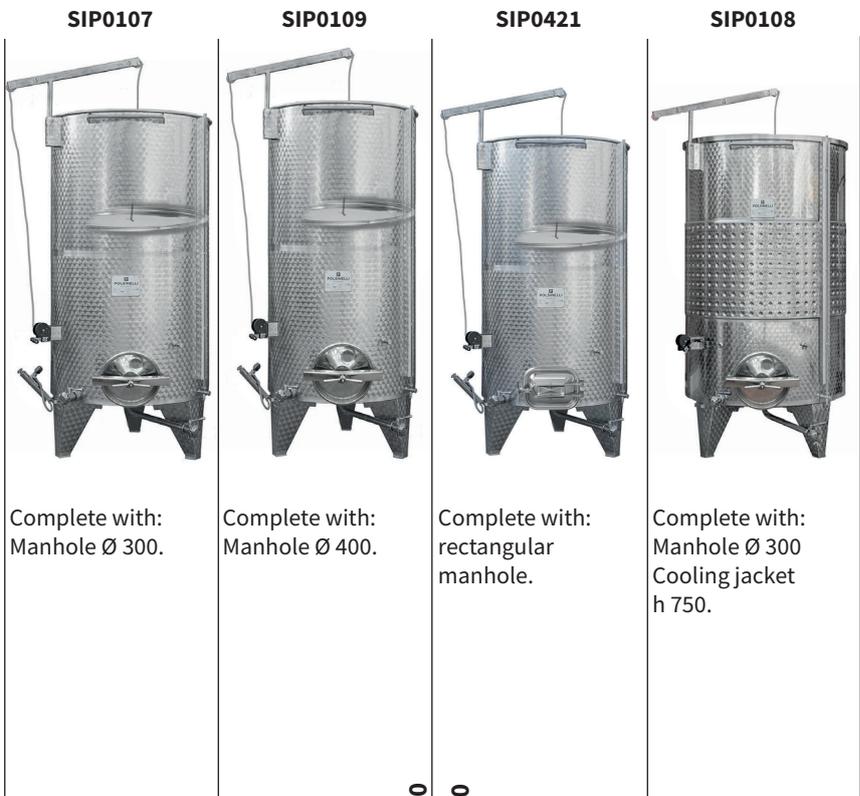
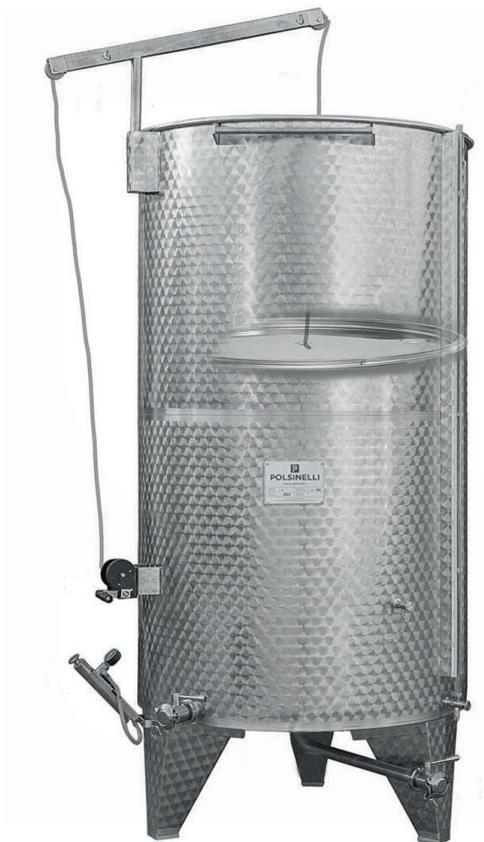
Storage

SERBATOI INOX
FONDO CONICO 10°



1500 L air floating lid

The 1500 L stainless steel tank with an air float and a 10° conical bottom is the ideal solution for fermenting, maturing, and storing wine. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product. All tanks are equipped with a ladder rest, level indicator, 3 stainless steel legs with adjustable feet, an air float kit with a lifting arm and winch, a sample tap, partial and total discharge with stainless steel ball valves DIN40 x GA50.



Complete with:
Manhole Ø 300.

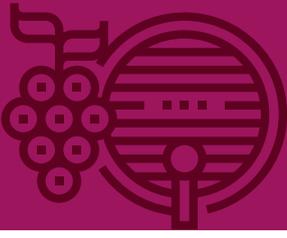
Complete with:
Manhole Ø 400.

Complete with:
rectangular
manhole.

Complete with:
Manhole Ø 300
Cooling jacket
h 750.

SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 400	Manhole 310 x 420	Manhole Ø 300	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0106	1500 L air floating lid	3	1,5	1,2	1,5	○	○	○	○	○	○	Ø 1150 x 2200h	1500h	118,00
SIP0107	1500 L air floating lid M300	3	1,5	1,2	1,5	○	○	●	○	○	○	Ø 1150 x 2200h	1500h	123,00
SIP0109	1500 L air floating lid M400	3	1,5	1,2	1,5	●	○	○	○	○	○	Ø 1150 x 2200h	1500h	125,00
SIP0421	1500 L air float. lid MRect. 310x420	3	1,5	1,2	1,5	○	●	○	○	○	○	Ø 1150 x 2200h	1500h	126,00
SIP0108	1500 L air float. lid M300 Ref.750	3	1,5	1,2	1,5	○	○	●	●	○	●	Ø 1150 x 2200h	1500h	130,00

Legend: ○ = optional ● = supplied



Storage 1500

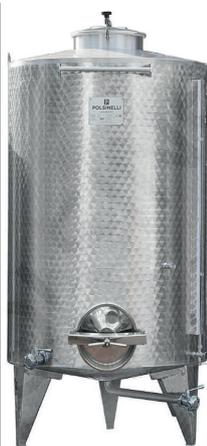
1500 L Storage Tank



The 1500 L stainless steel tank with a Ø 400 mm upper manhole and a 10° conical bottom is the ideal solution for wine storage. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product.

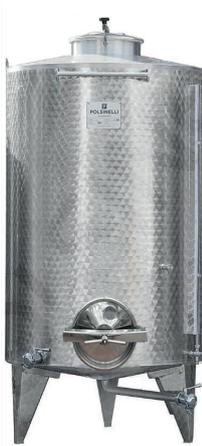
All tanks are equipped with a ladder rest, level indicator, 3 stainless steel legs with adjustable feet, an upper manhole with a relief valve, a sample tap, partial and total discharge with stainless steel ball valves DIN40 x GA50. Upon request, the tanks can be equipped with a nitrogen system setup.

SIP0262



Complete with:
Manhole Ø 300.

SIP0324



Complete with:
Manhole Ø 400.

SIP0258

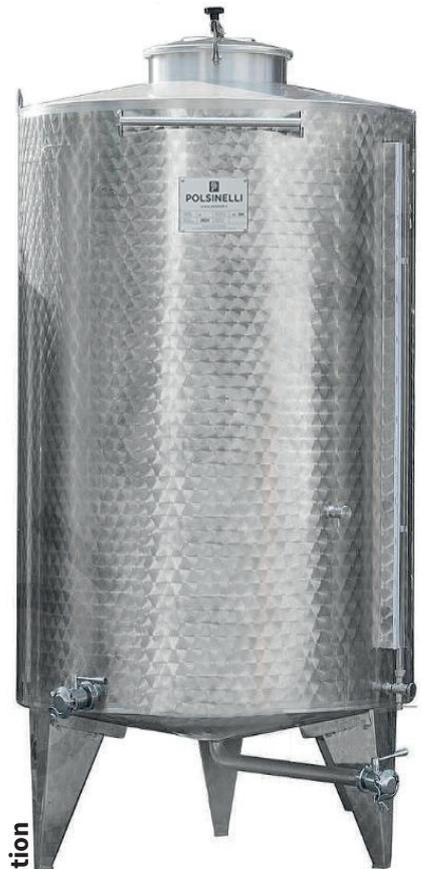


Complete with:
Manhole Ø 300
Cooling jacket
h 750.

SIP0528



Complete with:
Manhole Ø 400
Cooling jacket
h 500.



Nitrogen predisposition

SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 300	Manhole Ø 400	Oval manhole	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Nitrogen predisposition	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0266	1500 L Storage	3	1,5	1,2	1,5	○	○	○	○	○	○	○	Ø 1150 x 2200h	1500h	118,00
SIP0262	1500 L Storage M300	3	1,5	1,2	1,5	●	○	○	○	○	○	○	Ø 1150 x 2200h	1500h	123,00
SIP0324	1500 L Storage M400	3	1,5	1,2	1,5	○	●	○	○	○	○	○	Ø 1150 x 2200h	1500h	125,00
SIP0258	1500 L Storage M300 Ref. 750	3	1,5	1,2	1,5	●	○	○	●	○	●	○	Ø 1150 x 2200h	1500h	130,00
SIP0528	1500 L Storage M400 Ref. 500	3	1,5	1,2	1,5	○	●	○	●	●	○	○	Ø 1150 x 2200h	1500h	130,00

Legend: ○ = optional ● = supplied

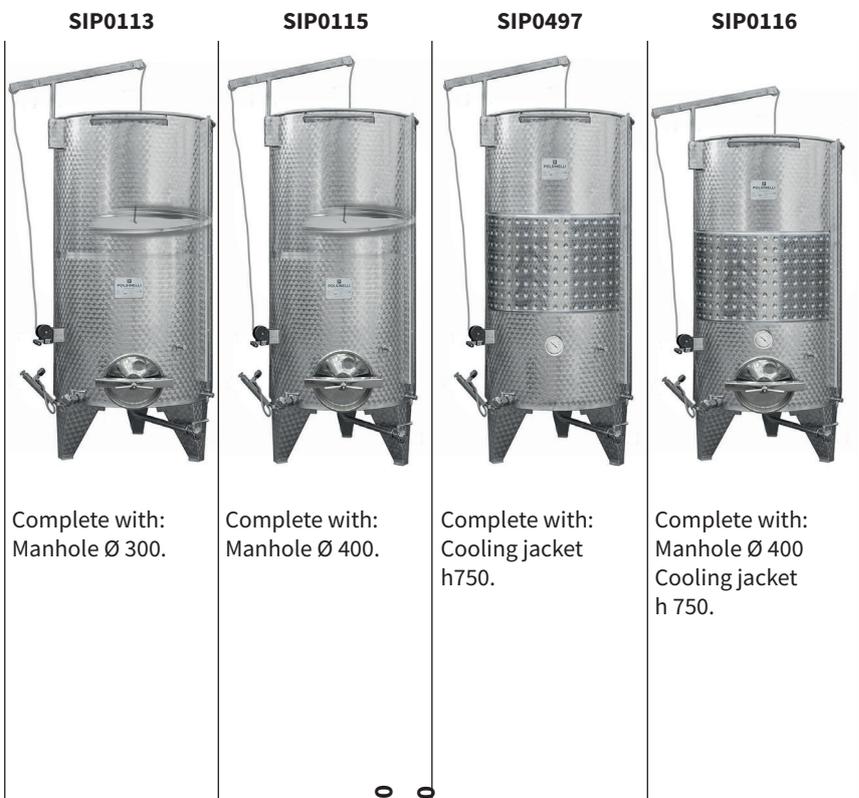
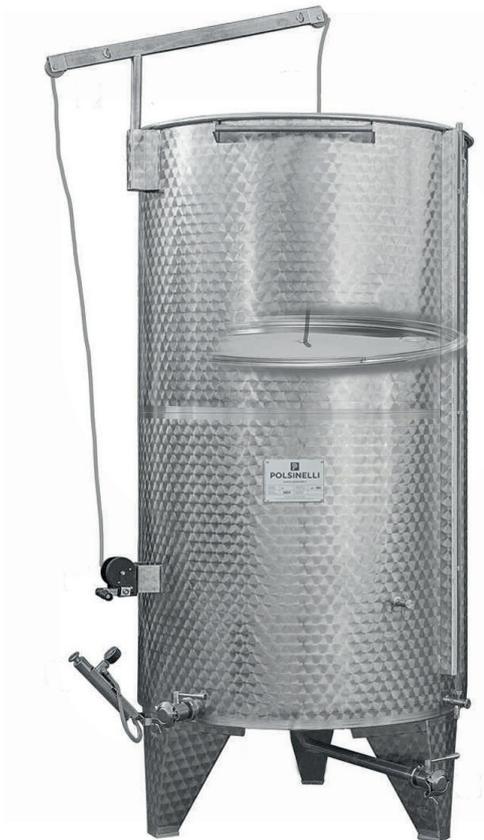
Storage

SERBATOI INOX
FONDO CONICO 10°



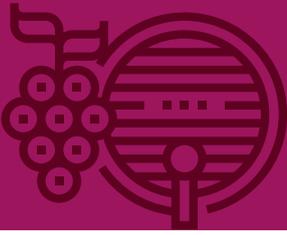
2000 L air floating lid

The 2000 L stainless steel tank with an air float and a 10° conical bottom is the ideal solution for fermenting, maturing, and storing wine. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product. All tanks are equipped with a ladder rest, level indicator, 3 stainless steel legs with adjustable feet, an air float kit with a lifting arm and winch, a sample tap, partial and total discharge with stainless steel ball valves DIN40 x GA50.



SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 400	Manhole 310 x 420	Manhole Ø 300	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0227	2000 L air floating lid	3	1,5	1,2	1,5	○	○	○	○	○	○	Ø 1150 x 2800h	2000h	125,00
SIP0113	2000 L air floating lid M300	3	1,5	1,2	1,5	○	○	●	○	○	○	Ø 1150 x 2800h	2000h	132,00
SIP0115	2000 L air floating lid M400	3	1,5	1,2	1,5	●	○	○	○	○	○	Ø 1150 x 2800h	2000h	137,00
SIP0497	2000 L air floating lid Ref.750	3	1,5	1,2	1,5	○	○	○	○	○	●	Ø 1150 x 2800h	2000h	140,00
SIP0116	2000 L air float. lid P400 Ref.750	3	1,5	1,2	1,5	●	○	○	●	○	●	Ø 1320 x 2200h	2000h	148,00

Legend: ○ = optional ● = supplied



Storage 2000

2000 L Storage Tank



The 2000 L stainless steel tank with a Ø 400 mm upper manhole and a 10° conical bottom is the ideal solution for wine storage. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product.

All tanks are equipped with a ladder rest, level indicator, 3 stainless steel legs with adjustable feet, an upper manhole with a relief valve, a sample tap, partial and total discharge with stainless steel ball valves DIN40 x GA50. Upon request, the tanks can be equipped with a nitrogen system setup.

SIP0111



Complete with:
Manhole Ø 300.

SIP0089



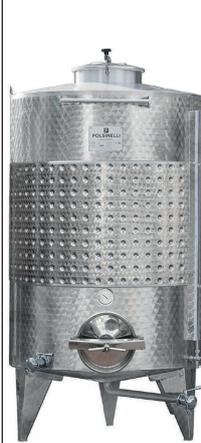
Complete with:
Manhole Ø 400.

SIP0330

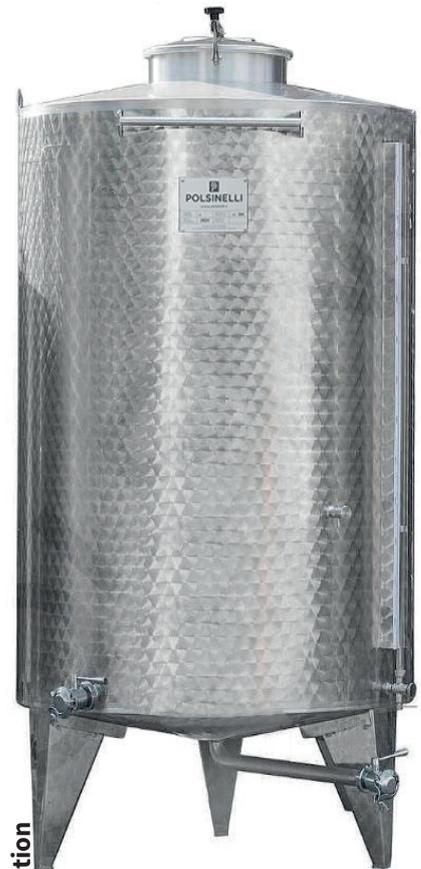


Complete with:
rectangular
manhole 310x420.

SIP0068



Complete with:
Manhole Ø 400
Cooling jacket
h 750.



Nitrogen predisposition

Rectangular manhole 420x310

Cooling jacket h 500

Cooling jacket h 750

SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 300	Manhole Ø 400	Rectangular manhole 420x310	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Nitrogen predisposition	Dimensions (mm)	Cylinder Weight (mm)	Weight (Kg)
SIP0404	2000 L Storage	3	1,5	1,2	1,5	○	○	○	○	○	○	○	Ø 1150 x 2800h	2000h	150,00
SIP0111	2000 L Storage M300	3	1,5	1,2	1,5	●	○	○	○	○	○	○	Ø 1150 x 2800h	2000h	155,00
SIP0089	2000 L Storage M400	3	1,5	1,2	1,5	○	●	○	○	○	○	○	Ø 1150 x 2800h	2000h	158,00
SIP0330	2000 L Storage MRect.	3	1,5	1,2	1,5	○	○	●	○	○	○	○	Ø 1150 x 2800h	2000h	163,00
SIP0068	2000 L Storage M400 Ref. 750	3	1,5	1,2	1,5	○	●	○	●	○	●	○	Ø 1150 x 2800h	2000h	165,00

Legend: ○ = optional ● = supplied

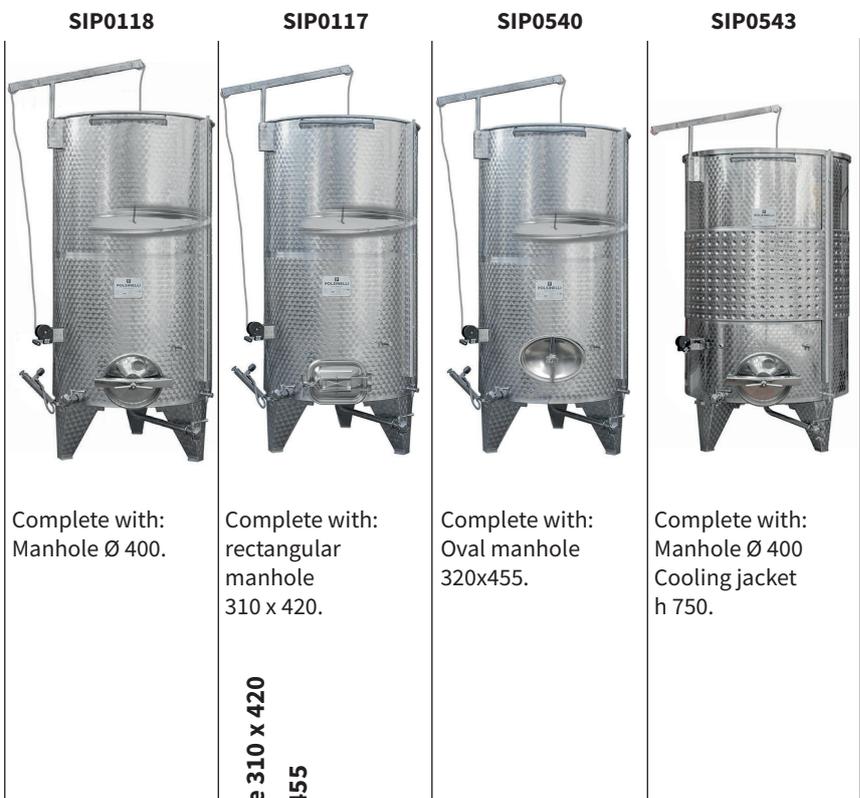
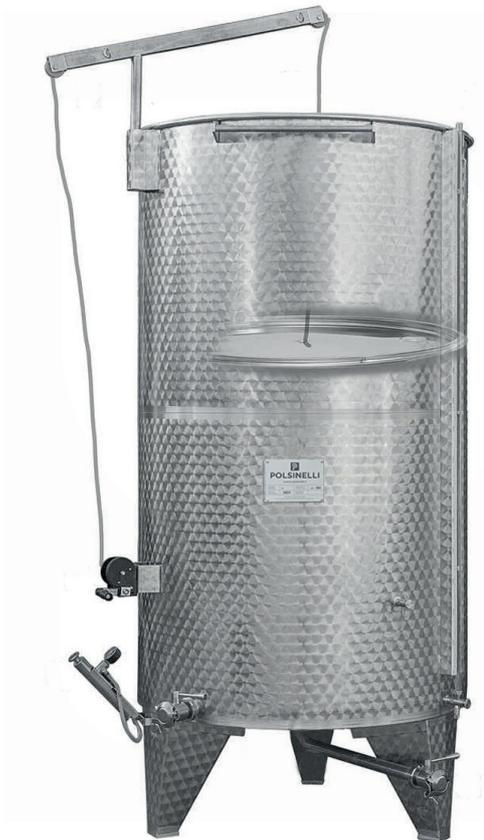
Storage

SERBATOI INOX
FONDO CONICO 10°



2500 L air floating lid

The 2500 L stainless steel tank with an air float and a 10° conical bottom is the ideal solution for fermenting, maturing, and storing wine. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product. All tanks are equipped with a ladder rest, level indicator, 3 stainless steel legs with adjustable feet, an air float kit with a lifting arm and winch, a sample tap, partial and total discharge with stainless steel ball valves DIN40 x GA50.



Complete with:
Manhole Ø 400.

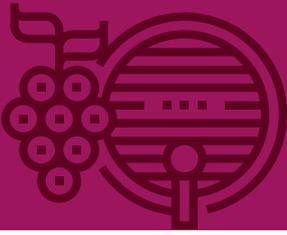
Complete with:
rectangular
manhole
310 x 420.

Complete with:
Oval manhole
320x455.

Complete with:
Manhole Ø 400
Cooling jacket
h 750.

SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 400	Rectangular manhole 310 x 420	Oval manhole 320 x 455	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0542	2500 L air floating lid	4	1,5	1,2	1,5	○	○	○	○	○	○	Ø 1270 x 2800h	2000h	118,00
SIP0118	2500 L air floating lid P400	4	1,5	1,2	1,5	●	○	○	○	○	○	Ø 1270 x 2800h	2000h	123,00
SIP0540	2500 L air fl. lid MRect. 310x420	4	1,5	1,2	1,5	○	●	○	○	○	○	Ø 1270 x 2800h	2000h	123,00
SIP0543	2500 L air fl. lid MOval 320x455	4	1,5	1,2	1,5	○	○	●	○	○	○	Ø 1270 x 2800h	2000h	123,00
SIP0117	2500 L air floaT. lid M400 Ref.750	4	1,5	1,2	1,5	●	○	○	●	○	●	Ø 1270 x 2800h	2000h	130,00

Legend: ○ = optional ● = supplied



Storage 2500

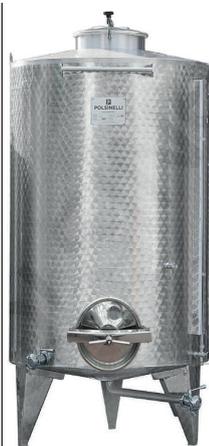
2500 L Storage Tank



The 2500 L stainless steel tank with a Ø 400 mm upper manhole and a 10° conical bottom is the ideal solution for wine storage. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product.

All tanks are equipped with a ladder rest, level indicator, 3 stainless steel legs with adjustable feet, an upper manhole with a relief valve, a sample tap, partial and total discharge with stainless steel ball valves DIN40 x GA50. Upon request, the tanks can be equipped with a nitrogen system setup.

SIP0541



Complete with:
Manhole Ø 400.

SIP0544



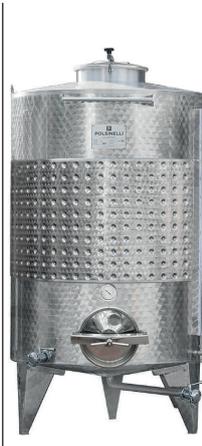
Complete with:
rectangular
manhole 310x420.

SIP0545

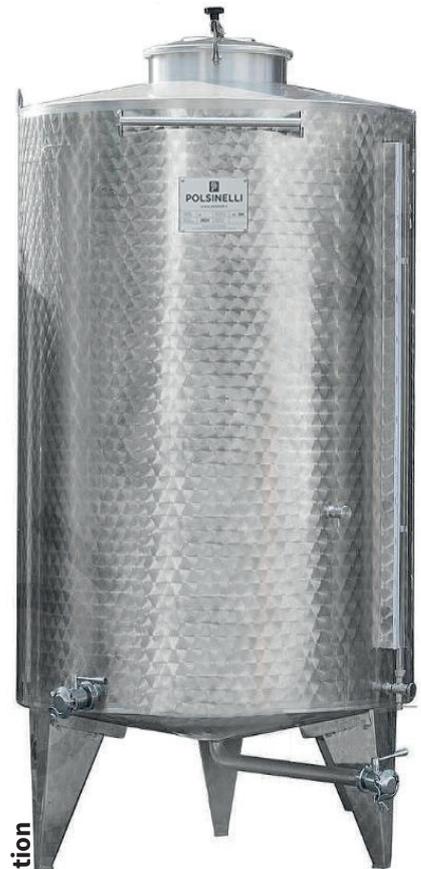


Complete with:
Oval manhole
320x455.

SIP0240



Complete with:
Manhole Ø 400
Cooling jacket
h 750.



SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 400	Rectangular manhole 310 x 420	Oval manhole 320 x 455	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Nitrogen predisposition	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0069	2500 L Storage	4	1,5	1,2	1,5	○	○	○	○	○	○	○	Ø 1270 x 2800h	2000h	118,00
SIP0541	2500 L Storage M400	4	1,5	1,2	1,5	●	○	○	○	○	○	○	Ø 1270 x 2800h	2000h	123,00
SIP0544	2500 L Storage MRect. 310x420	4	1,5	1,2	1,5	○	●	○	○	○	○	○	Ø 1270 x 2800h	2000h	123,00
SIP0545	2500 L Storage MOval 320x455	4	1,5	1,2	1,5	○	○	●	○	○	○	○	Ø 1270 x 2800h	2000h	123,00
SIP0240	2500 L storage M400 Ref. 750	4	1,5	1,2	1,5	●	○	○	●	○	●	○	Ø 1270 x 2800h	2000h	130,00

Legend: ○ = optional ● = supplied

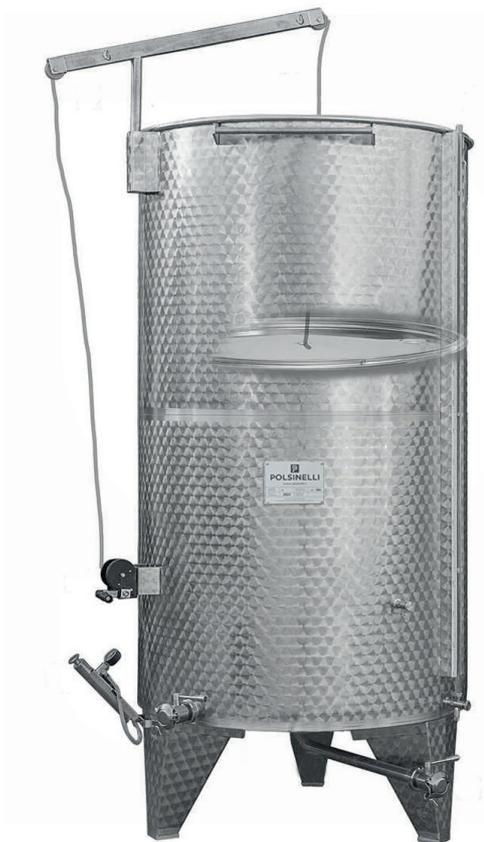
Storage

SERBATOI INOX
FONDO CONICO 10°

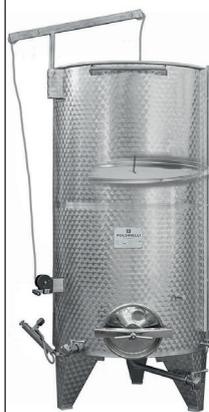


3000 L air floating lid

The 3000 L stainless steel tank with an air float and a 10° conical bottom is the ideal solution for fermenting, maturing, and storing wine. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product. All tanks are equipped with a ladder rest, level indicator, 3 stainless steel legs with adjustable feet, an air float kit with a lifting arm and winch, a sample tap, partial and total discharge with stainless steel ball valves DIN40 x GA50.



SIP0121



Complete with:
Manhole Ø 400.

SIP0546



Complete with:
rectangular
manhole
310 x 420.

SIP0547



Complete with:
Oval manhole
320x455.

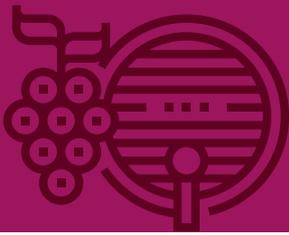
SIP0122



Complete with:
Manhole Ø 400
Cooling jacket
h 750.

SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 400	Rectangular manhole 310 x 420	Oval manhole 320 x 455	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0119	3000 L air floating lid	4	2	1,2	2	○	○	○	○	○	○	Ø 1400 x 2800h	2000h	118,00
SIP0121	3000 L air floating lid M400	4	2	1,2	2	●	○	○	○	○	○	Ø 1400 x 2800h	2000h	123,00
SIP0546	3000 L air float. lid MRect. 310x420	4	2	1,2	2	○	●	○	○	○	○	Ø 1400 x 2800h	2000h	125,00
SIP0547	3000 L air float. lid MOval 320x455	4	2	1,2	2	○	○	●	○	○	○	Ø 1400 x 2800h	2000h	126,00
SIP0122	3000 L air float. lid M400 Ref. 750	4	2	1,2	2	●	○	○	●	○	●	Ø 1400 x 2800h	2000h	130,00

Legend: ○ = optional ● = supplied



Storage 3000

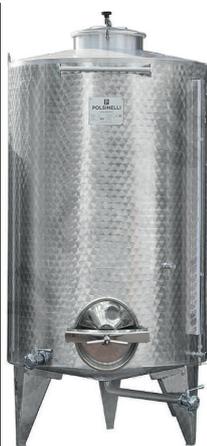
3000 L Storage Tank



The 3000 L stainless steel tank with a Ø 400 mm upper manhole and a 10° conical bottom is the ideal solution for wine storage. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product.

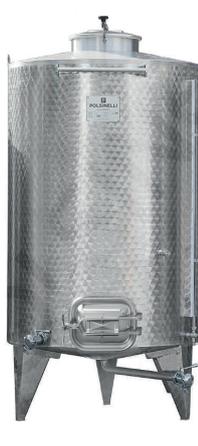
All tanks are equipped with a ladder rest, level indicator, 3 stainless steel legs with adjustable feet, an upper manhole with a relief valve, a sample tap, partial and total discharge with stainless steel ball valves DIN40 x GA50. Upon request, the tanks can be equipped with a nitrogen system setup.

SIP0262



Complete with:
Manhole Ø 400.

SIP0324



Complete with:
rectangular
manhole 310x420.

SIP0549

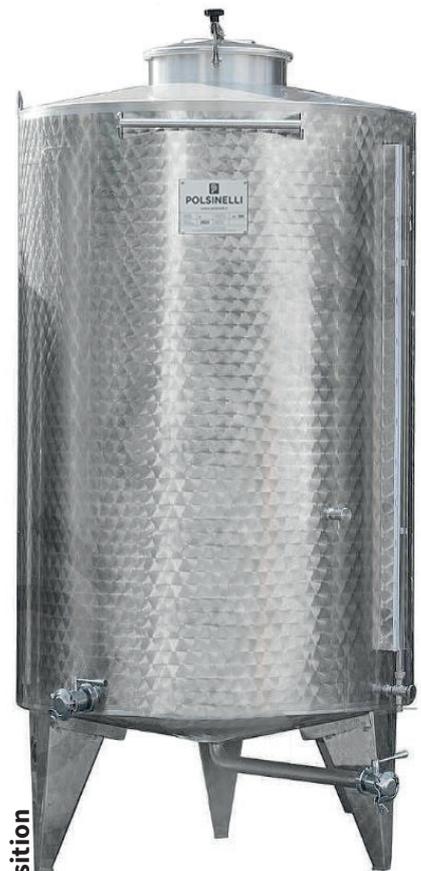


Complete with:
Oval manhole
320x455.

SIP0241



Complete with:
Manhole Ø 400
Cooling jacket
h 750.



SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 400	Rectangular manhole 310 x 420	Oval manhole 320 x 455	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Nitrogen predisposition	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0266	3000 L Storage	4	2	1,2	2	○	○	○	○	○	○	○	Ø 140 x 2800h	2000 h	118,00
SIP0262	3000 L Storage M400	4	2	1,2	2	●	○	○	○	○	○	○	Ø 140 x 2800h	2000h	123,00
SIP0324	3000 L Storage MRect. 310x420	4	2	1,2	2	○	●	○	○	○	○	○	Ø 140 x 2800h	2000h	125,00
SIP0549	3000 L Storage MOval 320x455	4	2	1,2	2	○	○	●	○	○	○	○	Ø 140 x 2800h	2000h	126,00
SIP0241	3000 L Storage M400 Ref. 750	4	2	1,2	2	●	○	○	●	○	●	○	Ø 140 x 2800h	2000h	130,00

Legend: ○ = optional ● = supplied

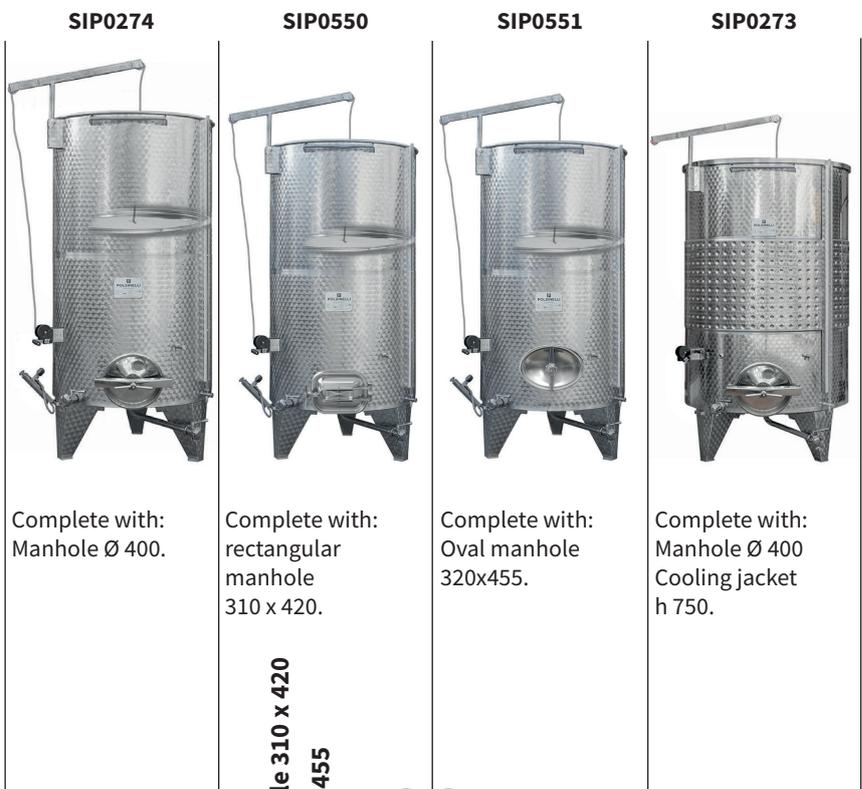
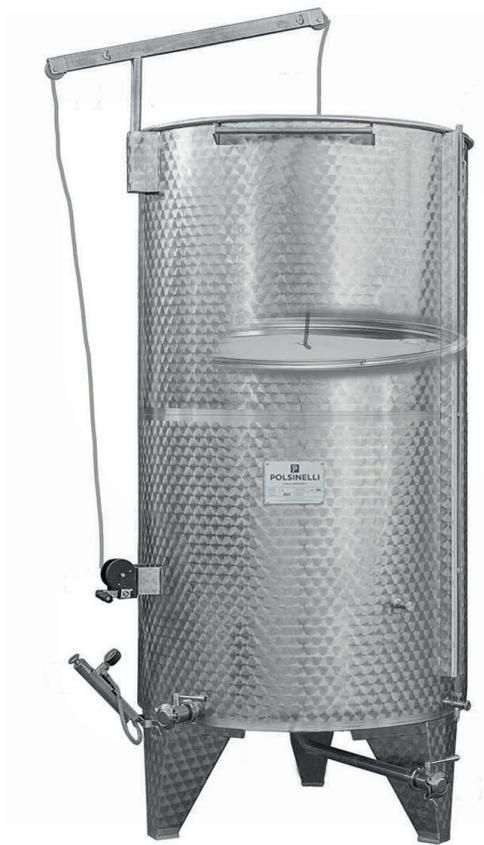
Storage

SERBATOI INOX
FONDO CONICO 10°



5000 L air floating lid

The 5000 L stainless steel tank with an air float and a 10° conical bottom is the ideal solution for fermenting, maturing, and storing wine. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product. All tanks are equipped with a ladder rest, level indicator, 3 stainless steel legs with adjustable feet, an air float kit with a lifting arm and winch, a sample tap, partial and total discharge with stainless steel ball valves DIN40 x GA50.



Complete with:
Manhole Ø 400.

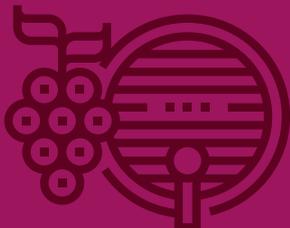
Complete with:
rectangular
manhole
310 x 420.

Complete with:
Oval manhole
320x455.

Complete with:
Manhole Ø 400
Cooling jacket
h 750.

SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 400	Rectangular manhole 310 x 420	Oval manhole 320 x 455	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0340	5000 L air floating lid	4	2	1,5	2	○	○	○	○	○	○	Ø 1600 x 3200h	2500h	118,00
SIP0274	5000 L air floating lid M400	4	2	1,5	2	●	○	○	○	○	○	Ø 1600 x 3200h	2500h	123,00
SIP0550	5000 L air flo. lid MRect. 310x420	4	2	1,5	2	○	●	○	○	○	○	Ø 1600 x 3200h	2500h	125,00
SIP0551	5000 L air float. lid MOval 320x455	4	2	1,5	2	○	○	●	○	○	○	Ø 1600 x 3200h	2500h	126,00
SIP0273	5000 L air float. lid M400 Ref.750	4	2	1,5	2	●	○	○	●	○	●	Ø 1600 x 3200h	2500h	130,00

Legend: ○ = optional ● = supplied



Storage 5000

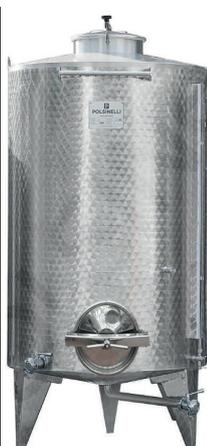
5000 L Storage Tank



The 5000 L stainless steel tank with a Ø 400 mm upper manhole and a 10° conical bottom is the ideal solution for wine storage. Made of AISI 304 stainless steel, it preserves the organoleptic qualities of the product.

All tanks are equipped with a ladder rest, level indicator, 3 stainless steel legs with adjustable feet, an upper manhole with a relief valve, a sample tap, partial and total discharge with stainless steel ball valves DIN40 x GA50. Upon request, the tanks can be equipped with a nitrogen system setup.

SIP0552



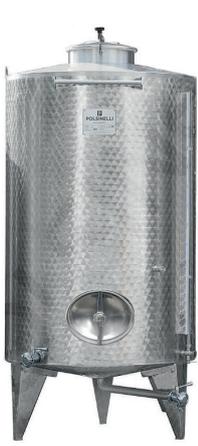
Complete with:
Manhole Ø 400.

SIP0554



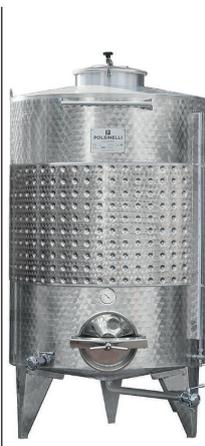
Complete with:
rectangular
manhole 310x420.

SIP0555

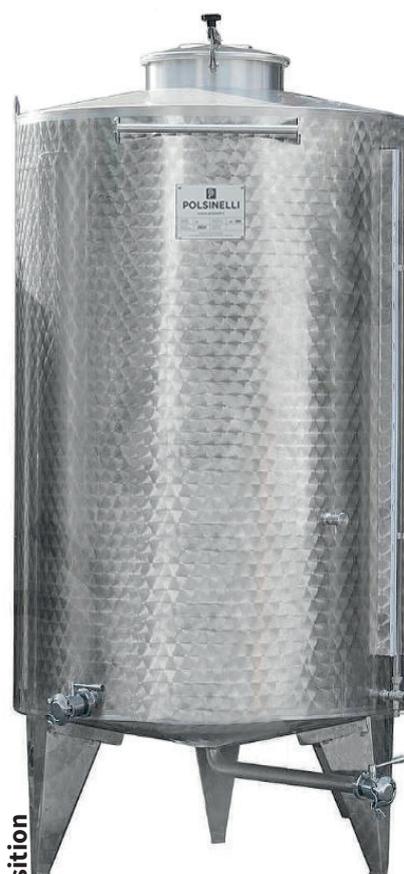


Complete with:
Oval manhole
320x455.

SIP0553



Complete with:
Manhole Ø 400
Cooling jacket
h 750.



SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 400	Rectangular manhole 310 x 420	Oval manhole 320 x 455	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Nitrogen predisposition	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0268	5000 L Storage	4	2	1,5	2	○	○	○	○	○	○	○	Ø 1600 x 3200h	2500h	118,00
SIP0552	5000 L Storage M400	4	2	1,5	2	●	○	○	○	○	○	○	Ø 1600 x 3200h	2500h	123,00
SIP0554	5000 L Storage MRect. 310x420	4	2	1,5	2	○	●	○	○	○	○	○	Ø 1600 x 3200h	2500h	125,00
SIP0555	5000 L Storage MOval 320x455	4	2	1,5	2	○	○	●	○	○	○	○	Ø 1600 x 3200h	2500h	130,00
SIP0553	5000 L Storage M400 Ref. 750	4	2	1,5	2	●	○	○	●	○	●	○	Ø 1600 x 3200h	2500h	130,00

Legend: ○ = optional ● = supplied

Storage

ACCESSORIES FOR CONICAL
BOTTOM STAINLESS STEEL TANKS



Air floating lid kit



SKU	Description	Diameter (mm)	Weight (Kg)
SIR0227	Air floating lid kit - tank 300 L	610	2,00
SIR0228	Air floating lid kit - tank 500 L	695	3,50
SIR0252	Air floating lid kit - tank 1000 L	910	5,00
SIR0240	Air floating lid kit - tank 1500/2000 L	1125	6,00
SIR0246	Air floating lid kit - tank 2500 L	1270	7,50
SIR0112	Air floating lid kit - tank 3000 L	1400	8,00
SIR0119	Air floating lid - tank 5000 L	1600	8,00

Valve

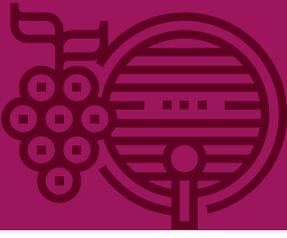


SKU	Description	Dimensions (mm)	Weight (Kg)
RIR0003	Taste wine 3/8"	70 x 50 x 30	0,20
RIP0063	Stainless steel ball valve DN20 1" M x ENO30	150 x 50 x 50	0,48
RIP0071	Stainless steel ball valve DN25 1" M x GA40	150 x 50 x 50	0,50
RIP0105	Chrome-plated brass valve 1" x ENO30	150 x 50 x 50	0,45
RIP0106	Chrome-plated brass valve 1 1/2" x ENO40	150 x 50 x 50	0,50
RIP0393	Stainless steel valve DIN40 M c/g x GA40	150 x 60 x 60	0,60
RIP0145	Stainless steel valve DIN40 M c/g x GA50	150 x 60 x 60	0,61
RIP0116	Stainless steel valve DIN40 M c/g x CLAMP1" 1/2	150 x 60 x 60	0,62

Spare parts



SKU	Description	Weight (Kg)
SIR0295	Relief valve 1" 1/4	0,07
SIR0294	Relief valve 1" 1/2	0,07
SIR0263	Pump for Air Float Kit	0,46
EPP0155	Hose Cristallo 8 x 12	0,08
PCP0228	Vaselin oil 1 L	0,86
SIR0208	Seal for manhole Ø 300	0,14
SIR0209	Seal for manhole Ø 400	0,29
SIR0219	Seal for rectangular manhole Ø 310x420	0,27
SIR0220	Seal for rectangular manhole 420x530	0,35
SIR 0215	Seal for oval manhole 305x440	0,29



Storage

10° CONICAL BOTTOM STAINLESS STEEL TANKS

Palletizable Conical Tanks

The palletizable stainless steel tank is a professional grade product designed to facilitate transportation and positioning operations. The stainless steel base of this storage tank, featuring a 10° conical bottom, allows handling with pallet jack or forklift. Upon request, it can be equipped with manhole, level indicator, sample tap and partial discharge.

Double-acting plastic vent valve



Total drain with stainless steel valve 1" x GA 40



Stainless steel base for transport by pallet truck.



SKU	Description	Dimensions (mm)	Stainless steel structure (mm)	Weight (Kg)
SIP0463	Stainless steel 10° conical bottom palletizable 300 L tank	690 x 690 x 1150h	400 x 400 x 150h	60,00
SIP0464	Stainless steel 10° conical bottom palletizable 500 L tank	850 x 850 x 1550h	400 x 400 x 150h	70,00
SIP0465	Stainless steel 10° conical bottom palletizable 1000 L tank	1200 x 1200 x 1550h	400 x 400 x 150h	80,00

Storage

60° CONICAL BOTTOM
STAINLESS STEEL TANKS



Stainless Steel Tank with 60° Conical Bottom and Air Floating Lid.

This tank is suitable for most fermentation and wine storage. It is equipped with an air floating lid and two stainless steel ball valves: one 1" valve for total discharge and another 1/2" valve elevated from the bottom. The 60° conical bottom facilitates the extraction of sediment, ensuring excellent liquid decantation. The integrated support provides exceptional stability.



Interior tank.



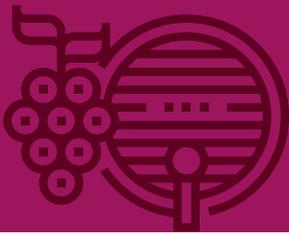
Total and partial discharge.



Stainless steel ball valve with hose connector Ø 20 mm.



SKU	Description	Cylinder dimensions (mm)	Dimensions (mm)	Weight (Kg)
SIP0356	Conical trunk 60° with air floating lid 50 L	Ø 370 x 416h	500 x 500 x 1136h	9,00
SIP0408	Conical trunk 60° with air floating lid 75 L	Ø 420 x 450h	550 x 550 x 1210h	10,70
SIP0357	Conical trunk 60° with air floating lid 100 L	Ø 420 x 625h	550 x 550 x 1385h	11,60
SIP0399	Conical trunk 60° with air floating lid 150 L	Ø 510 x 600h	650 x 650 x 1610h	17,00
SIP0358	Conical trunk 60° with air floating lid 200 L	Ø 510 x 850h	650 x 650 x 1700h	20,00
SIP0359	Conical trunk 60° with air floating lid 300 L	Ø 620 x 850h	650 x 650 x 1800h	24,00
SIP0398	Conical trunk 60° with air floating lid 500 L	Ø 720 x 1000h	740 x 740 x 1980h	34,00



Accessories and Spare parts

60° CONICAL BOTTOM STAINLESS STEEL TANKS

Refrigeration kit

Complete with a 20/10 mm thick stainless steel flange with an airlock, stainless steel immersion cooling plate, knob and stainless steel elbows with 1/2" M + PG20 connections.

SKU	Description	Ø Flange	Plate (mm)	Weight (Kg)
ABP0449	Refrigeration kit - tank con. 60° 50 L	388 mm	270x380h	7,20
ABP0430	Refrigeration kit - tank con. 60° 75 L	435 mm	270x380h	7,40
ABP0440	Refrigeration kit - tank con. 60° 100 L	435 mm	370x600h	7,50
ABP0431	Refrigeration kit - tank con. 60° 150 L	530 mm	370x600h	7,55
ABP0441	Refrigeration kit - tank con. 60° 200 L	530 mm	370x800h	7,60
ABP0432	Refrigeration kit - tank con. 60° 300 L	639 mm	370x800h	7,80



Air floating lid kit

Complete with air floating lid, air chamber, stainless steel pump with pressure gauge, recovery rope, clamps, hose and relief valve.

SKU	Description	Diameter (mm)	Weight (Kg)
SIR0224	Air floating lid kit - tank 50 L	350	0,87
SIR0343	Air floating lid kit - tank 75/100 L	405	2,25
SIR0247	Air floating lid kit - tank 150/200 L	480	2,70
SIR0227	Air floating lid kit - tank 300 L	610	3,00
SIR0228	Air floating lid kit - tank 500 L	695	4,00



Air chamber

SKU	Description	Diameter (mm)	Weight (Kg)
SIR0030	Air chamber - tank 50 L	350	0,08
SIR0031	Air chamber - tank 75/100 L	400	0,09
SIR0033	Air chamber - tank 150/200 L	500	0,10
SIR0035	Air chamber - tank 300 L	600	0,12
SIR0037	Air chamber - tank 500 L	700	0,14



Spare parts

SKU	Description	Weight (Kg)
SIR0295	Relief valve 1" 1/4	0,06
SIR0263	Pump for Air Float Kit	0,43
EPP0155	Hose Cristallo 8 x 12	0,08
RIP0410	Stainless steel ball valve DN15 1/2" F x 3/4" M.	0,24
RIP0411	Stainless steel ball valve DN20 1" F x 3/4" M.	0,40
RIR0192	Stainless steel hose barb with nut 3/4" F x PG20	0,05



Accessories

STAINLESS STEEL FILLING GUN AND STAINLESS STEEL DRIP TRAY



Stainless steel filling gun

The stainless steel filling gun with tap is a practical tool designed to facilitate the bottling of food-grade liquids. The stainless steel gun does not alter the quality characteristics of the products. The sizes of filling gun are 34 x 20 cm and weight is 1 kg. It is equipped with a hose connection and a spout tube with 20 mm diameter. A model with a digital or automatic flow meter is available, allowing users to monitor the liquid quantity and simplify transfer operations thanks to direct visualization on the display. Additionally, the stainless steel components of the filling gun's tap ensure easy assembly, while the ergonomic design allows easy handling.



Filling gun with flowmeter

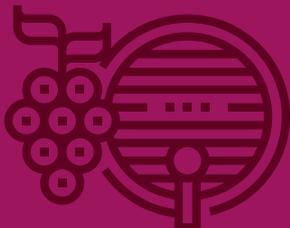


Stainless steel drip tray

The stainless steel drip tray with a 2-slot gun holder is an essential support for filling glass or PET bottles and containers. It is equipped with a removable drip tray grid, housing for 2 filling guns (not included) and adjustable feet.



SKU	Description	Features	Dimensions (mm)	Weight (Kg)
IPP0159	Stainless steel filling gun	Ø hose barb 20 mm - Ø Pouring tube 20 mm	340x200	1,25
IPP0157	Filling gun with flowmeter	Ø hose barb 20 mm - Ø Pouring tube 20 mm	340x350	1,30
IPP0305	Stainless steel drip shelf 2 places	Place for 2 filling guns with adjustable feet	480x400x480	7,20



Refrigeration

CHILLERS

Chillers

Crio 1000



Crio 2000/2500



Crio 3000



TAE 31



High-efficiency chillers with excellent cooling performance, ideal for completing wine production systems. Through a series of valves, they can be easily connected to a control panel and tanks equipped with cooling jackets or immersion plates. Once operational, they are capable of maintaining the liquid at the desired temperature. They are composed of various elements: a compressor, fans, a tank for the water/glycol solution, and an electric pump for liquid circulation.



SKU	Description	Control	Stabilization	Cooling performance	Power supply	kW	Dimensions (mm)	Operating weight (Kg)
IPP0405	Crio 1000	10 HL	5 HL	kW 1,70	220V - 50 Hz	0,45	700x500x400h	50
IPP0303	Crio 2000	20 HL	10 HL	kW 2,33	220V - 50 Hz	0,77	486x660x876h	94
IPP0398	Crio 2500	30 HL	15 HL	kW 2,98	220V - 50 Hz	1,01	486x660x876h	100
IPP0201	Crio 3000	100 HL	13 HL	kW 3,20	220V - 50 Hz	2,00	600x1050x770h	120
IPP0427	Crio 6000	350 HL	45 HL	kW 5,25	380V - 50 Hz	3,60	840x1150x965h	230
IPP0428	Crio 9000	500 HL	60 HL	kW 9,30	380V - 50 Hz	5,00	840x1150x965h	270
IPP0220	TAE 31	600 HL	80 HL	kW 9,50	380V - 50 Hz	6,00	660x1310x1400h	316

Refrigeration

STAINLESS STEEL PLATE AND THERMAL BAND



Immersion cooling plates

The immersion cooling plate is designed for temperature control during fermentation and has to be connected to refrigeration systems. Made of AISI 304 stainless steel, the double-channel stamped stainless steel plates are installed vertically inside the tanks and are equipped with 1/2" threads for the inlet and outlet of the refrigerant liquid. The efficiency of the plates also depends on the actual performance of the refrigeration unit and the supply system.



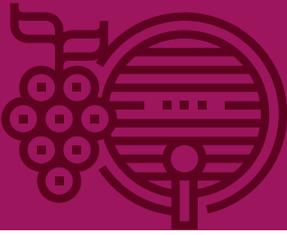
SKU	Description	Exchange surface	Weight (Kg)
IPP0120	Stainless steel plate 270 x 600	0,32 m ²	3,50
IPP0121	Stainless steel plate 270 x 800	0,43 m ²	4,50
IPP0130	Stainless steel plate 370 x 600	0,44 m ²	4,00
IPP0132	Stainless steel plate 370 x 800	0,59 m ²	5,20
IPP0134	Stainless steel plate 370 x 1000	6,67 m ²	6,20
IPP0135	Stainless steel plate 370 x 1200	7,75 m ²	7,50
IPP0136	Stainless steel plate 370 x 1400	9,04 m ²	8,20
IPP0137	Stainless steel plate 370 x 1600	10,22 m ²	9,50
IPP0139	Stainless steel plate 370 x 1800	11,41 m ²	11,60
IPP0140	Stainless steel plate 370 x 2000	12,59 m ²	13,90
IPP0142	Stainless steel plate 370 x 2500	15,55 m ²	16,00
IPP0143	Stainless steel plate 370 x 3000	18,51 m ²	19,00

Polypropylene conditioning thermal bands

Available for tanks from 600 liters to 50,000 liters. Each cooling jacket can be connected to adjacent ones either in series or in parallel. It can operate with hot water (+50-60 °C) or cold water (-10 °C) using flexible and mobile conditioning systems.



SKU	Description	Band development (mm)	Tank circumference (mm)	Weight (Kg)
IPP0351	Thermal band 500	1250	1570	2,60
IPP0165	Thermal band 600	1560	1880	2,70
IPP0316	Thermal band 720	1940	2260	2,80
IPP0166	Thermal band 800	2190	2510	2,90
IPP0167	Thermal band 950	2660	2890	3,00
IPP0160	Thermal band 1100	3130	3450	3,30
IPP0350	Thermal band 1200	3450	3770	3,55
IPP0161	Thermal band 1270	3670	3990	3,85
IPP0162	Thermal band 1430	4170	4490	4,15
IPP0163	Thermal band 1580	4640	4960	5,00
IPP0164	Thermal band 1750	5180	5500	7,00



Refrigeration

ELECTRICAL PANELS AND MOTORIZED BALL VALVE

Panel in operation



Electrical panel

An essential component for fermentation control in the winery, a must-have for quality wine production. The electrical control panel has to be connected to the refrigeration system and allows you to set the correct temperature for each individual tank. Intuitive and easy to use, thanks to its displays, it offers two operating modes: automatic and manual. The panel is equipped with a number of probes equal to the number of positions.

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



Motorized ball valve 24V

Equipped with a servo control, the motorized valve features 3/4" GAS 2-way connections and operates on 24V AC (24V alternating current power supply - 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. Equipped with a 3-meter glass-fiber cable.

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



Wooden barrels

OAK



3 Stelle series



The oak barrels “3 Stelle” are wooden containers with capacities ranging from 500 ml to 50 liters, designed for the storage and aging of wine and spirits. These traditional products have been revived by wineries and producers who have rediscovered the beneficial properties of wood and its impact on the final flavour of the beverage.

For this reason, the selection of wood and attention to construction are central to the production of oak barrels. The semi-finished components are shaped and smoothed to achieve a uniform surface. The staves are tapered to better fit the cylindrical shape of the barrel, while pre-toasting and toasting processes are carried out to give the components their final form.

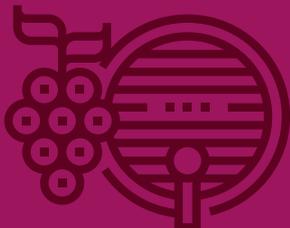
The barrels are equipped with a tap, which can be positioned horizontally to ensure protection of the liquid from light and properly insulation allowing it to fully develop its organoleptic characteristics.

Barrel and barrique



The 50 L barrel and the 225 L barrique are ideal for storing wine and spirits, thanks to the wood tannins' ability to impart their characteristic aroma and colour to your product.

SKU	Description	Slat thickness	Wood origin	Dimensions (mm)	Weight (Kg)
BLP0043	Oak barrel 500 mL ***	23 mm	Serbia	Ø 140 x 150 L	1,35
BLP0044	Oak barrel 1 L ***	23 mm	Serbia	Ø 170 x 150 L	1,80
BLP0047	Oak barrel 2 L ***	23 mm	Serbia	Ø 200 x 200 L	2,70
BLP0051	Oak barrel 3 L ***	23 mm	Serbia	Ø 200 x 220 L	3,05
BLP0054	Oak barrel 5 L ***	23 mm	Serbia	Ø 240 x 260 L	4,30
BLP0045	Oak barrel 10 L ***	30 mm	Serbia	Ø 300 x 300 L	6,80
BLP0046	Oak barrel 15 L ***	30 mm	Serbia	Ø 320 x 360 L	8,00
BLP0048	Oak barrel 20 L ***	30 mm	Serbia	Ø 360 x 380 L	10,30
BLP0049	Oak barrel 25 L ***	30 mm	Serbia	Ø 360 x 450 L	13,65
BLP0052	Oak barrel 30 L ***	30 mm	Serbia	Ø 380 x 400 L	18,00
BLP0056	Oak barrel 50 L ***	30 mm	Serbia	Ø 450 x 500 L	22,00
BLP0055	Oak barrel 50 L	30 mm	France	Ø 420 x 620 L	18,00
BLP0065	Oak Barrique 225 L	30 mm	France	Ø 700 x 950 L	33,00



Wooden barrels

REGENERATED - OAK

Wooden manhole on 225 L barrique



Wooden manhole on 300 L barrel



Stainless steel manhole on 500 L barrel



Regenerate - inside/outside

These barrels are regenerated both externally and internally with oxygenation and tannin enrichment. Tannins, which are extracted from grape skins during fermentation, are also present in the wood, allowing the wine to acquire their aromas during its time in barrels or barriques.

Another key function of tannins is their preservative property. They act as antibacterial agents, protecting the wine and ensuring its longevity. Barrels of 225 L and larger are equipped with a hatch to facilitate cleaning operations.



SKU	Description	Regeneration	Cork stopper	Dimensions (mm)	Weight (Kg)
BLP0100	Regenerated barrel 20 L	internal/external	included	Ø 350 x 520 L	9,00
BLP0101	Regenerated barrel 30 L	internal/external	included	Ø 400 x 520 L	12,00
BLP0103	Regenerated barrel 60 L	internal/external	included	Ø 500 x 600 L	14,00
BLP0105	Regenerated barrel 100 L	internal/external	included	Ø 600 x 800 L	20,00
BLP0108	Regenerated barrique 225 L w/manhole	internal/external	included	Ø 700 x 950 L	40,00
BLP0111	Regenerated barrel 300 L w/manhole	internal/external	included	Ø 760 x 1000 L	48,00
BLP0115	Regenerated barrel 500 L w/manhole	internal/external	included	Ø 950 x 1100 L	70,00
BLP0163	Regenerated barrel 500 L w/manhole inox	internal/external	included	Ø 950 x 1100 L	71,00

Wooden barrels

CHESTNUT



Made of chestnut wood

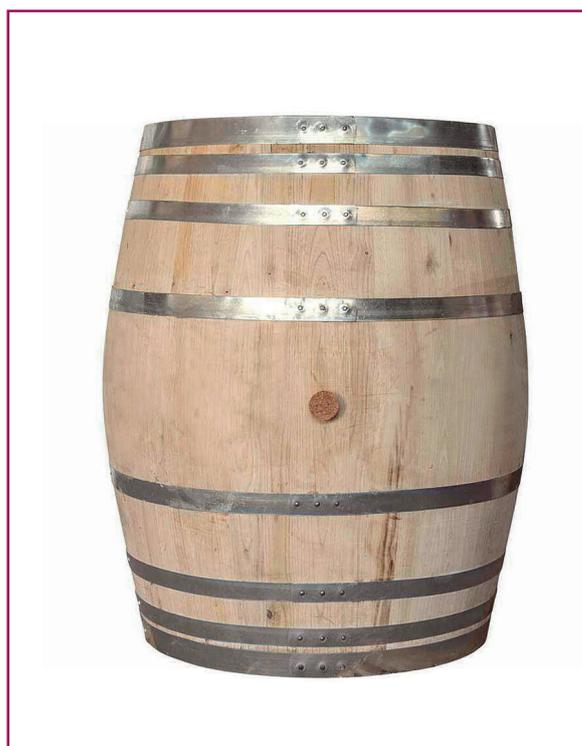
Chestnut barrels are traditional containers used for wine aging.

This type of wood, recently rediscovered for barrel and barrique production, is less colourful than oak, extremely rich in tannins, and capable of imparting more mineral and less spicy aromas to many types of wine.

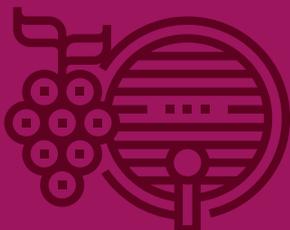
Chestnut barrels are made from new wood and then undergo a handcrafted internal process with paraffin which may result in slight differences from the indicated dimensions.



Chestnut barrel with manhole



SKU	Description	Internal	Cork stopper	Dimensions (mm)	Weight (Kg)
BLP0010	Chestnut barrel 20 L	paraffined	included	Ø 360 x 380 L	7,50
BLP0012	Chestnut barrel 30 L	paraffined	included	Ø 380 x 500 L	10,50
BLP0013	Chestnut barrel 50 L	paraffined	included	Ø 400 x 600 L	12,50
BLP0014	Chestnut barrel 100 L	paraffined	included	Ø 500 x 800 L	18,00
BLP0015	Chestnut barrel 200 L with manhole	paraffined	included	Ø 700 x 900 L	33,00
BLP0019	Chestnut barrel 300 L with manhole	paraffined	included	Ø 720 x 1020 L	41,00
BLP0020	Chestnut barrel 400 L with manhole	paraffined	included	Ø 800 x 1040 L	54,00
BLP0021	Chestnut barrel 500 L with manhole	paraffined	included	Ø 950 x 1080 L	66,00



Wooden barrels

ACCESSORIES

Stirring rod for lees/batonnage



Silicone expansion stopper

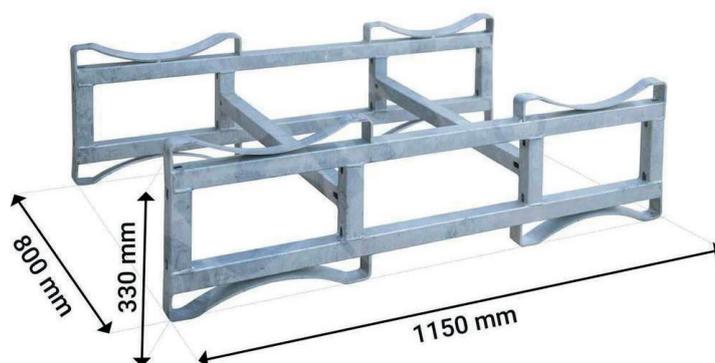


Silicone cap stopper



Rack system for barrels

The barrique rack system is essential for organizing your winery. The hot-dip galvanized steel structure is designed to be stackable, supporting up to three rows of barrels (1+2). Storage, handling, and maintenance of the barrels become simple and efficient.



SKU	Description	Materials	Dimensions (mm)	Weight (Kg)
IPP0169	Rack system for barrels	Galvanized steel	1150 x 800 x 330h	25,0
BLP0001	Stirring rod for lees/batonnage	Stainless steel	1000	1,00
TXP0142	Silicone expansion stopper	Food grade silicone	Ø inf. 48 x Ø upp. 60 x 65h	0,160
TXP0143	Silicone cap with air vent	Food grade silicone	Ø inf. 48 x Ø upp. 60 x 65h	0,100
TXP0152	Silicone cap stopper no. 8	Food grade silicone	Ø inf. 27 x Ø upp. 36 x 38h	0,035
TXP0152	Silicone cap stopper no. 9	Food grade silicone	Ø inf. 31 x Ø upp. 40 x 38h	0,046
TXP0144	Silicone cap stopper no. 10	Food grade silicone	Ø inf. 33 x Ø upp. 45 x 46h	0,060
TXP0145	Silicone cap stopper no. 11	Food grade silicone	Ø inf. 36 x Ø upp. 47 x 50h	0,075
TXP0146	Silicone cap stopper no. 12	Food grade silicone	Ø inf. 40 x Ø upp. 52 x 53h	0,102
TXP0147	Silicone cap stopper no. 13	Food grade silicone	Ø inf. 48 x Ø upp. 60 x 60h	0,154
TXP0148	Silicone cap stopper no. 14	Food grade silicone	Ø inf. 52 x Ø upp. 62 x 70h	0,200
TXP0150	Silicone cap stopper no. 18	Food grade silicone	Ø inf. 73 x Ø upp. 85 x 70h	0,300

Electric pumps

BE-M



Self-priming bisense Electric pump

The **BE-M** series electric pumps are a practical accessory for the precise and fast transfer of wine and food-grade liquids. The transport system consists of a 220V motor connected to an internal star-shaped bronze impeller. The suction system enables the pump to perform excellently even in the presence of flow interruptions, allowing liquid to be transferred in both directions.

BE-M 20



Bidirectional switch

BE-M 25



BE-M 30



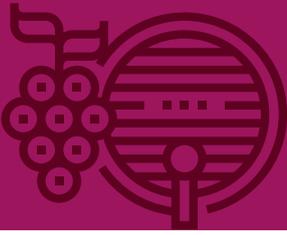
BE-M 40



BE-M 50



SKU	Description	Power	Flow	Power supply	Thread and hose barb	Dimensions (mm)	Weight (Kg)
EPP0082	BE-M 20	0,5 Hp	28 L/min	220V - 50 Hz	3/4" GAS x PG20	230x120x190h	4,40
EPP0083	BE-M 25	0,6 Hp	40 L/min	220V - 50 Hz	1" GAS x PG25	260x120x190h	6,40
EPP0085	BE-M 30	1 Hp	85 L/min	220V - 50 Hz	1"1/4 GAS x PG30	310x160x200h	9,40
EPP0087	BE-M 40	1,2 Hp	108 L/min	220V - 50 Hz	1"1/2 GAS x PG40	330x180x200h	12,00
EPP0088	BE-M 50	3 Hp	233 L/min	220V - 50 Hz	2" GAS x PG50	410x180x220h	21,00



Self-priming bisense Electric pump

The **Novax** series electric pumps are a practical accessory for the precise and fast transfer of wine and food-grade liquids at temperatures up to 35°C. The transport system features a 220V motor connected to a star-shaped bronze impeller. The suction system ensures excellent pump performance even in the presence of flow interruptions, allowing liquid to be transferred in both directions.

Novax 25 M



Novax 20 M

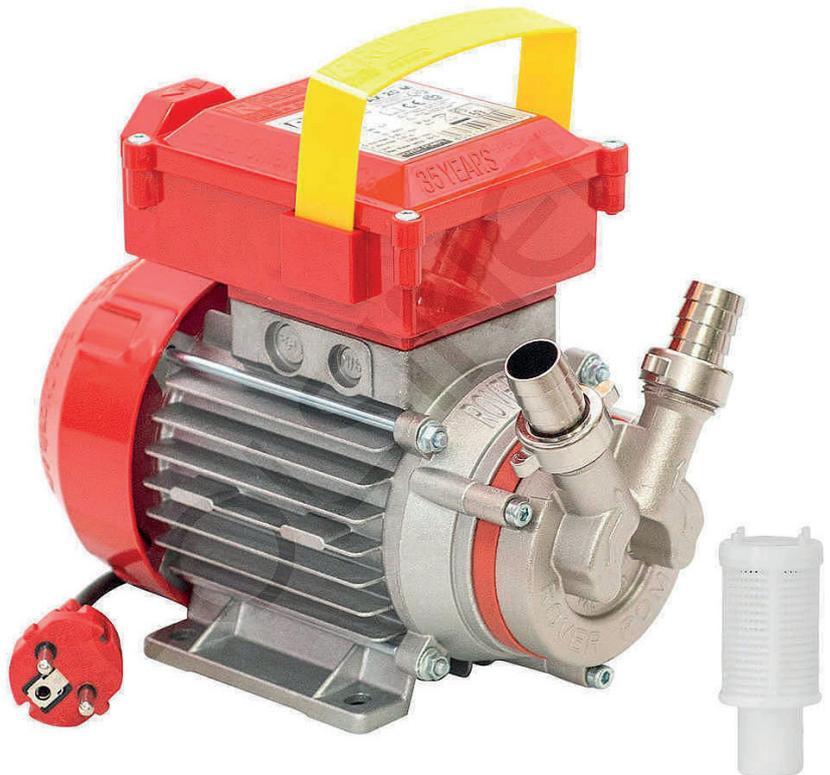
Novax 30 M



Novax 40 M



Novax 50 M



Bidirectional switch

SKU	Description	Power	Flow	Power supply	Thread and hose barb	Dimensions (mm)	Weight (Kg)
EPP0065	NOVAX 20 M	0,5 Hp	28 L/min	220V - 50 Hz	3/4" GAS x PG20	230x120x190h	4,60
EPP0069	NOVAX 25 M	0,6 Hp	45 L/min	220V - 50 Hz	1" GAS x PG25	260x120x190h	6,40
EPP0071	NOVAX 30 M	1 Hp	85 L/min	220V - 50 Hz	1"1/4 GAS x PG30	310x160x200h	9,40
EPP0073	NOVAX 40 M	1,2 Hp	108 L/min	220V - 50 Hz	1"1/2 GAS x PG40	330x180x200h	12,00
EPP0074	NOVAX 50 M	3 Hp	233 L/min	220V - 50 Hz	2" GAS x PG50	410x180x220h	21,00

Electric pumps

ENOS



Electric pump self-priming bisense

The **Enos** series electric pumps are a practical and professional tool for transferring wine and food-grade liquids. The pump frame is made of robust AISI 304 stainless steel, ideal for working with liquids due to its exceptional resistance to humidity and corrosion. The suction system ensures excellent performance, even in the presence of flow interruptions, allowing liquid to be transferred in both directions.

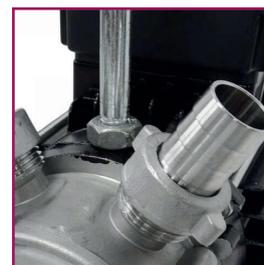
ENOS 20



Bidirectional switch



Hose barb Ø 20 mm



ENOS 25



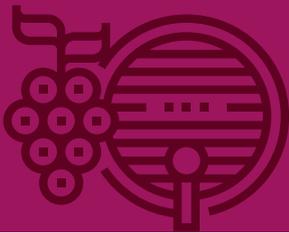
Handle



Hose barb Ø 25 mm



SKU	Description	Power	Flow	Power supply	Thread and hose barb	Dimensions (mm)	Weight (Kg)
EPP0092	ENOS 20	0,33 kW	28 L/min	220V - 50 Hz	3/4" GAS x PG20	230x120x190h	4,80
EPP0093	ENOS 25	0,35 kW	40 L/min	220V - 50 Hz	1" GAS x PG25	260x120x190h	6,80



Electric pumps

Flexible impeller

Electric pump with a stainless steel body and flexible impeller, ideal for transferring food-grade liquids, delicate fluids, viscous substances, and liquids containing suspended particles. Recommended for use in the oenological, oil, chemical, cosmetic, and pharmaceutical industries. The star-shaped CR impeller can draw liquids from a depth of up to 6 meters. The transfer is continuous and free of pulsations, preserving the organoleptic properties of the product. Self-priming and reversible (operates in both rotation directions, allowing excess liquid to flow back without manual intervention and facilitating the emptying of hoses at the end of the transfer).

EP Midex 30



EP Minor 40



EP Senior 40



GR Minor 40



GR Major 60



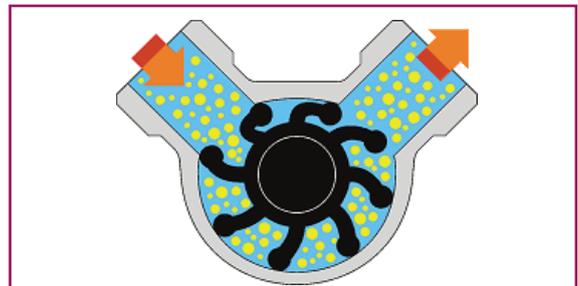
EP Mini 20



Impeller CR



Bidirectional switch



Key operating features and benefits. The flexible impeller blades deform to draw the liquid into the pump, transferring it continuously to the outlet (discharge).

This principle combines gentle pumping with high self-priming capacity.

SKU	Description	kW	Flow	RPM	Power supply	Thread and hose barb	Dimensions (mm)	Weight (Kg)
EPP0031	EP Mini 20	0,37	17 L/min	900	220V - 50 Hz	3/4" GAS x PG20	276x210x140h	9,00
EPP0027	EP Midex 30	0,56	64 L/min	900	220V - 50 Hz	1"1/4 GAS x PG30	338x227x159h	15,00
EPP0036	EP Minor 40	1,5	115 L/min	900	220V - 50 Hz	GAROLLA 40 x PG40	420x240x180h	20,00
EPP0039	EP Senior 40	1,1	120 L/min	1400	220V - 50 Hz	1"1/2 x PG40	360x155x165h	20,00
EPP0048	GR Minor 40 380 V	1,5	40 L/min	300	220V - 50 Hz	GAROLLA 40 x PG40	1040x484x682h	36,00
EPP0045	GR Major 60 220V	1,5	200 L/min	470	220V - 50 Hz	GAROLLA 60 X PG 60	1040x484x682h	38,00
EPP0046	GR Major 60 380V	1,5	200 L/min	470	380V - 50 HZ	GAROLLA 60 X PG 60	1040x484x682h	38,00

Electric pumps

FLEXI



Flexible impeller

Flexi self-priming electric pump in AISI 304 stainless steel with neoprene impeller. 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 the agricultural, nautical, and gardening sectors, thanks to its ability to handle a partial presence of solid material during transfer.

Flexi 60



Flexi 30



Flexi 40



Flexi 50



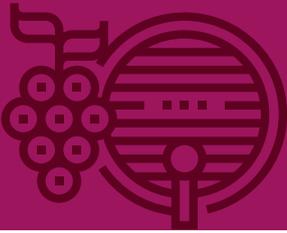
Bidirectional switch



Neoprene flexible impeller



SKU	Description	Power	Flow	RPM	Power supply	Hose barb	Dimensions (mm)	Weight (Kg)
EPP0013	Flexi 30 stainless steel cart	1,2 Hp	60 hL/h	900	220V - 50 Hz	1"1/4 GAS x PG30	650x300x500h	18,00
EPP0014	Flexi 40 stainless steel cart	1,2 Hp	100 hL/h	900	220V - 50 Hz	GAROLLA 40 x PG40	650x300x500h	20,00
EPP0016	Flexi 50 stainless steel cart	2,5 Hp	90 hL/h	370	220V - 50 Hz	GAROLLA 50 x PG50	850x430x600h	47,00
EPP0018	Flexi 60 stainless steel cart	2,5 Hp	150 hL/h	370	220V - 50 Hz	GAROLLA 60 x PG60	850x430x600h	55,00



Electric pumps

MONOSCREW

Stainless steel internal rotor

Electric pump with body and rotor in AISI 304 stainless steel, equipped with a cart and handle, the ideal solution to allow mobility in the cellar. Recommended for oenological applications, it is suitable for transferring wine, wine must, and food-grade liquids, even at high temperatures. The stainless steel rotor does not affect the organoleptic properties of the transported product, fully complying with the food-grade standards of D.M. 21/03/73. Models equipped with a flow regulator or inverter allow precise control of flow rate.

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



P30 A.T. with inverter - 220V



P30 A.T. - 220V



Gauge



IN/OUT 1" GAS



Stainless steel handle



Inverter



SKU	Description	Power supply	Power	RPM	Flow hL/h	In Out	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 electrical speed variator	220V - 50 Hz	0,75 Hp	190-1000	5-20	1" GAS	645x330x665h	24,00

Electric pumps

PERISTALTIC



Wide versatility in product transfer (depending on the model): must, still or sparkling wine, whole or destemmed grapes. The peristaltic pumps, available in various models, are capable of adapting to every need. Constructed entirely of AISI 304 stainless steel, they feature one or two rotors with rollers mounted on bearings and are equipped with a radio control kit, electric control panel with reverse function, electronic speed variator, expansion tank, and a self-supporting trolley made of AISI 304 stainless steel. The peristaltic pumps have a flow rate ranging from 10 to 700 hl/h and are available with or without a hopper.

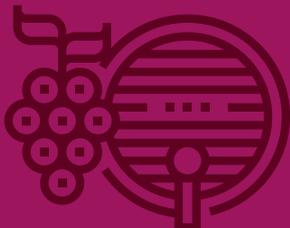
Power supply: Three-phase 400V



Complete of:

- AISI 304 stainless steel trolley with wheels equipped with locking device
- Pump body in AISI 304 stainless steel
- Rotor with two rollers mounted on adjustable pressure bearings
- Peristaltic hose in food grade rubber with TCA-TBA and FDA certification
- Double expansion tank
- Electrical panel with reverse voltage 400V / 3HP / 50HZ
- Electronic speed variator (inverter)
- Control wire and reverse gear system (10 MT.)
- Options included: Radio control kit

SKU	Description	Power	Flow	RPM	Peristaltic hose	Connections	Dimensions (mm)	Weight (Kg)
EPP0077	Peristaltic electric pump 60 HL	1,5 kW	60 hL/h	19/63	Ø 45	DIN 50	1050x650x900h	120,00



Accessories and spare parts for electric pumps



SKU	Description	Dimensions (mm)	Weight (Kg)
EPR0049	Impeller EPDM for EP Mini	-	0,085
EPR0044	Impeller EPDM for EP Midex	-	0,10
EPR0052	Impeller EPDM for EP Minor	-	0,49
EPR0167	Impeller EPDM for EP Major	-	0,50
EPR0043	Impeller EPDM for EP Maxi	-	0,70
EPR0037	Impeller NEOPRENE for Flexi 30	-	0,28
EPR0038	Impeller NEOPRENE for Flexi 40	-	0,35
EPR0039	Impeller NEOPRENE for Flexi 50	-	0,69
EPR0040	Impeller NEOPRENE for Flexi 60/70	-	1,40
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 trolley	300 x 720 x 595h	1,75

Filtration

PAD FILTERING MACHINE 20X20



Baby

The **Baby** wine filter consists of an electric pump and a filtering system with mopen plates, between which filtering sheets are inserted. The pressed-layer system ensures excellent levels of purification while preserving the organoleptic properties of the wine. This makes it particularly appreciated for both domestic and professional filtering, such as in small to medium-sized wineries.

Baby 6



Baby 12



Baby 18



SKU	Description	Nr. 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** stainless steel wine filter, the mopen plates come into contact with stainless steel plates. This system ensures excellent levels of beverage purification without altering the fundamental characteristics of the transferred liquid. It is particularly appreciated for domestic filtering but is also highly valued in professional settings, such as small to medium-sized wineries.

Baby 6



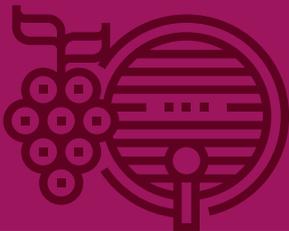
Baby 12



Baby 18



SKU	Description	Nr. 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** filters can process from 100 to 5000 liters per hour. Specifically designed to meet the needs of small to medium-sized companies, they are made of stainless steel, ensuring practicality and safety. Depending on the type of filtering sheets used, they can clarify, polish, and sterilize white and red wines, sparkling wines, vinegars, and more. The 20 x 20 cm support plates are made of food-grade plastic or, on demand, NORIL, which is sterilizable at 120°C. The machine is mounted on an AISI 304 stainless steel cart with 4 wheels, making it easy to move. Inlet/outlet hose bars: Ø 20 mm.

Jolly 10



Jolly 20



Jolly 30



Clamping handwheel



Front view



Electric pump



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

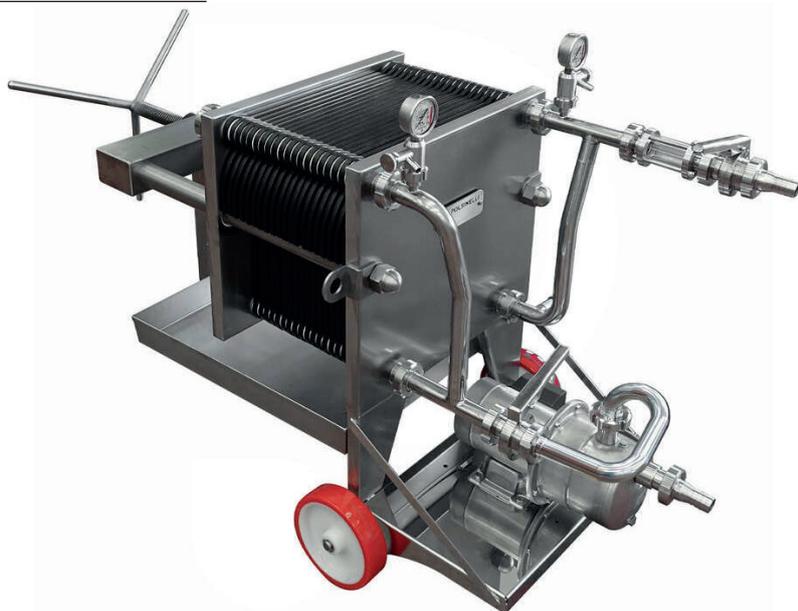


Eur

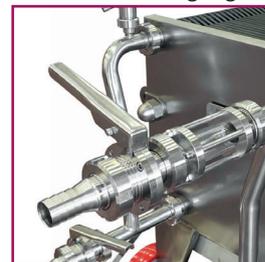
The Eur 40 plate filter with 40x40 cm plates is a professional machine designed for perfect polishing and sterilization of wines, sparkling wines, and low-alcohol liquors. Designed to operate with 40x40 cm filtering sheets of varying filtration grades (e.g., from CKP V0 to V24 depending on specific requirements), it is ideal for meeting all production needs. With a working capacity of up to 4000 liters per hour, it ensures excellent levels of purification and clarification while preserving all the product's organoleptic properties. The filter is equipped with 40x40 cm Moplen plates, inlet and outlet adjustment valves, and a sight glass for monitoring the product flow.

The presence of air purge valves and the option for sample extraction make the filtration process even more precise and controllable. The Eur 40 plate filter is built with high-quality stainless steel, ensuring maximum durability and reducing maintenance needs, requiring only regular cleaning.

EUR 20



Valve with visual sight glass



Electric pump



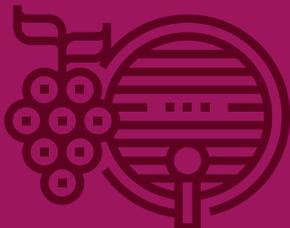
EUR40



Gauge



SKU	Description	Nr. 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

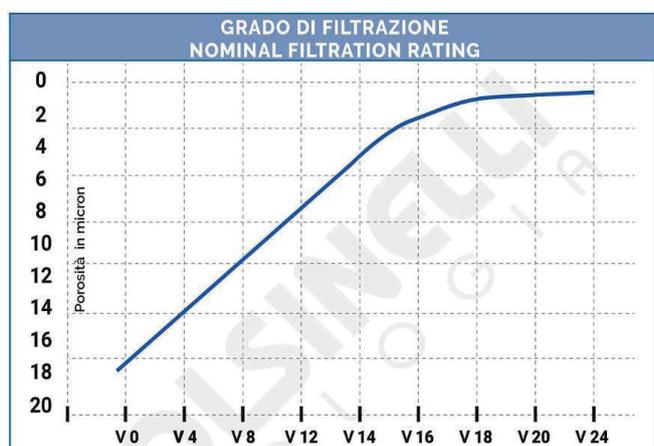
The constant research dedicated to the **CKP Series** has enabled structural modifications to refine certain technical features of the sheets while maintaining their high-quality standards. The use of new premium-grade cellulose and significant improvements to the structure of the inlet side—always marked “CKP” - ensure higher performance levels. Available in packs of 25 or 100 pieces.

Filter sheets 20 x 20

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

Filter sheets 40 x 40

SKU	Description	Features	Filtration grades:	Typology product	Bar	Pieces	Weight x pack. (Kg)
MFC0039.25	40x40 CKP V0	790 g/m ² - 18μ	washable	for young wines	4	25	3,60
MFC0052.25	40x40 CKP V4	1024 g/m ² - 15μ	medium-clarifying	for young wines	3	25	4,30
MFC0054.25	40x40 CKP V8	1050 g/m ² - 12μ	clarifying	for young wines	2,5	25	4,45
MFC0041.25	40x40CKP V12	1140 g/m ² - 8μ	medium polishing	for polishing red wines	2,5	25	4,90
MFC0043.25	40x40CKP V16	1260 g/m ² - 2μ	polishing	for polishing white wines	2	25	5,00
MFC0045.25	40x40 CKP V18	1290 g/m ² - 1μ	pre-sterilizing	for polishing white wines	2	25	5,10
MFC0047.25	40x40 CKP V20	1320 g/m ² - 0,7μ	sterilising	for wines to be stabilized	1,5	25	5,30
MFC0049.25	40x40 CKP V24	1370 g/m ² - 0,5μ	super sterilising	for wines to be stabilized	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 wine or other food-grade liquids. The structure includes a 30" stainless steel AISI 316 housing, ensuring maximum hygiene and effective removal of cells, yeasts, and bacteria while minimizing potential alterations to the final product. The Housing filter membranes feature pore sizes ranging from 0.1 to 10 µm and have a working capacity of up to 1000 L/h. It is equipped with a D (DOE) connection and can be used independently or integrated into filling machines or other equipment.

Housing 30" with 3 cartridges



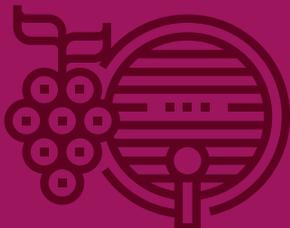
Housing 30"



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



Cartridges for Housing

Cartridge suitable for filtration with the Housing filter. These cartridges allow you to clean, cold sterilize, or polish wine and other food products. The 10" cartridges are equipped with a DOE (D) connection to fit 10" Housing filters, while the 30" cartridges come with a "7" connection for use with 30" Housing filters. Both types are washable, sanitizable, and reusable. Their lifespan is very long as they are made from premium-grade polypropylene. Additionally, the 30" cartridge with 0.45 µm pore size and "7" connection 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" DOE connection	0,22 µ	Polypropylene	0,38
MFC0170	10" DOE connection	0,45 µ	Polypropylene	0,38
MFC0086	10" DOE connection	0,6 µ	Polypropylene	0,38
MFC0087	10" DOE connection	1 µ	Polypropylene	0,38
MFC0089	10" DOE connection	1,2 µ	Polypropylene	0,38
MFC0091	10" DOE connection	10 µ	Polypropylene	0,38
MFC0093	10" DOE connection	2,5 µ	Polypropylene	0,38
MFC0094	10" DOE connection	3 µ	Polypropylene	0,38
MFC0096	10" DOE connection	4,5 µ	Polypropylene	0,38
MFC0138	30" type 7 connection	0,45 µ	Membrane	1,05
MFC0167	30" type 7 connection	0,22 µ	Polypropylene	1,10
MFC0168	30" type 7 connection	0,45 µ	Polypropylene	1,15
MFC0106	30" type 7 connection	0,6 µ	Polypropylene	1,15
MFC0108	30" type 7 connection	10 µ	Polypropylene	1,15
MFC0150	30" type 7 connection	3 µ	Polypropylene	1,15
MFC0113	30" type 7 connection	4,5 µ	Polypropylene	1,20
MFP0071	Stain. steel cartridge holder - 30" cartridge - mm Ø125 x 980h		Stainless steel	5,10

Filling machines

FILLING MACHINE WITH SIPHONS



Filling machine with 3 siphons and moplen tray



The 3-spout wine bottling machine is an essential device for quickly and automatically filling containers. The food-grade moplen tray is equipped with a filling level adjustment system and a mechanism to support the bottles. Operation: Position the container with the liquid to be transferred above the bottling machine, allowing the liquid to flow naturally into the tray. The tray fills to the required level, closing the inlet tube before proceeding with the filling process. Next, extract the liquid from the hole at the tip of the filling spouts (only for the first bottle), then insert the bottles into the three spouts and begin bottling.

Stainless steel filling machine with 3 and 5 siphons

The 3- and 5-spout stainless steel fillers are entirely made of AISI 304 stainless steel (18/10 food-grade), and come with a safety float. Essential in the cellar, they are easy to use and provide fast filling, ideal for wineries producing up to 20 hl/year. How to use them: When the wine fills the upper tank, use the provided pump to draw liquid from the stainless steel siphon tubes (only for the first bottle). From that moment, the machine is ready to operate simply insert the bottles, which will be filled automatically.

Stainless steel 5 siphons



Stainless steel 3 siphons



Level adjustment



Upper basin



Bottle support



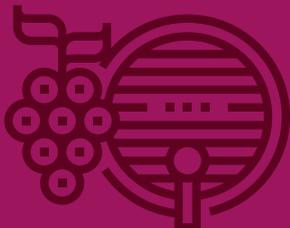
Spout block



1st bottle aspiration.



SKU	Description	Optional supplied	Hose connection	Dimensions (mm)	Weight (Kg)
RMP0009	Filling machine 3 siphons	/	Ø 16 mm	500 x 390 x 480h	3,90
RMP0039	Filling machine 3 stainless steel siphons	Trigger pump	Ø 16 mm	380 x 450 x 540h	9,00
RMP0040	Filling machine 5 stainless steel siphons	Trigger pump	Ø 16 mm	420 x 660 x 540h	14,00



Filling machines

ENOLMATIC

Enolmatic is the only bottling machine with professional features and performance, designed in a compact size and extremely easy to use. The Enolmatic bottler is an ideal tool for producers who need a functional, compact, and professional-grade accessory for bottling wine.

Despite its small size, it ensures high performance, with a working rate of 250 bottles per hour. The container from which the liquid is drawn can be positioned up to 4 meters below the Enolmatic. Compatible with glass and rigid plastic bottles, it also allows adjustment of the filling level. Its vacuum operation ensures continuous and natural liquid transfer, preserving the taste and organoleptic properties of the product.

Vacuum regulator.



Foam collection vessel.



Power supply 220 V - 50 Hz



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
RMR0015	Stainless steel spout	0,90
RMR0186	P15 vacuum pump	1,50
MFP0064	Tandem filter	1.35

Filling machines

ENOLMASTER

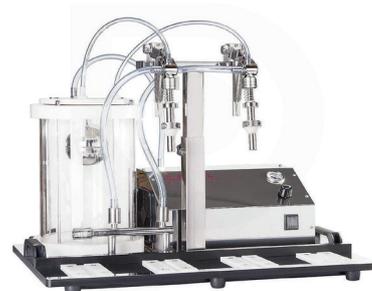


Ideal for wine producers, the **Enolmaster** filler is a semi-automatic professional tool designed for companies and privates. Engineered to handle liquids with alcohol content up to 20%, it is suitable for filling glass bottles and flasks with a neck diameter of 16 to 28 mm. The structure, entirely made of stainless steel, ensures stability and durability, while also making cleaning easier. Equipped with a vacuum suction system, the product is bottled naturally by the vacuum created inside the bottle, preserving its organoleptic properties and allowing adjustment of the filling level.

4 Spouts version



2 Spouts version



Enolmaster Pyrex. Equipped with a specific container for liquids with an alcohol content exceeding 20%. For liqueurs, it is recommended to use the oil-bath filter.

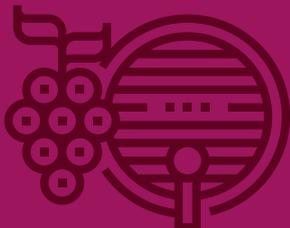


SKU	Description	Power supply	Production	Height bottle (mm)	Ø Hose (mm)	Dimensions (mm)	Weight (Kg)
RMP0032	Enolmaster 4 spouts	220V - 50 Hz - 120W	600 Bot./h	from 180 to 350	25	650x460x450h	30,00
RMP0057	Enolmaster 2 spouts	220V - 50 Hz - 120W	300 Bot./h	from 180 to 350	25	650x460x450h	25,00
RMP0031	Enolmaster Pyrex 4 spouts	220V - 50 Hz - 120W	600 Bot./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
RMR0015	Stainless steel spout	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





Filling machines

CAD 4

Stainless steel 4-nozzle filler

The Cad 4 bottling machine is suitable for bottling wine and spirits up to 40°, it is the ideal tool for hobbyists and companies operating in the oenology sector. The filler is provided with a stainless steel structure and wheels for easy movement in the cellar. On demand, Polsinelli can equip the Cad 4 food-grade bottling machine with an EPM20 low-speed electric pump and a filter cartridge for microfiltration of white wines. Additionally, the following options are available: A model with a safety float to monitor overfill levels. A model with an electric float that automatically controls the activation and deactivation of the electric pump.

Float



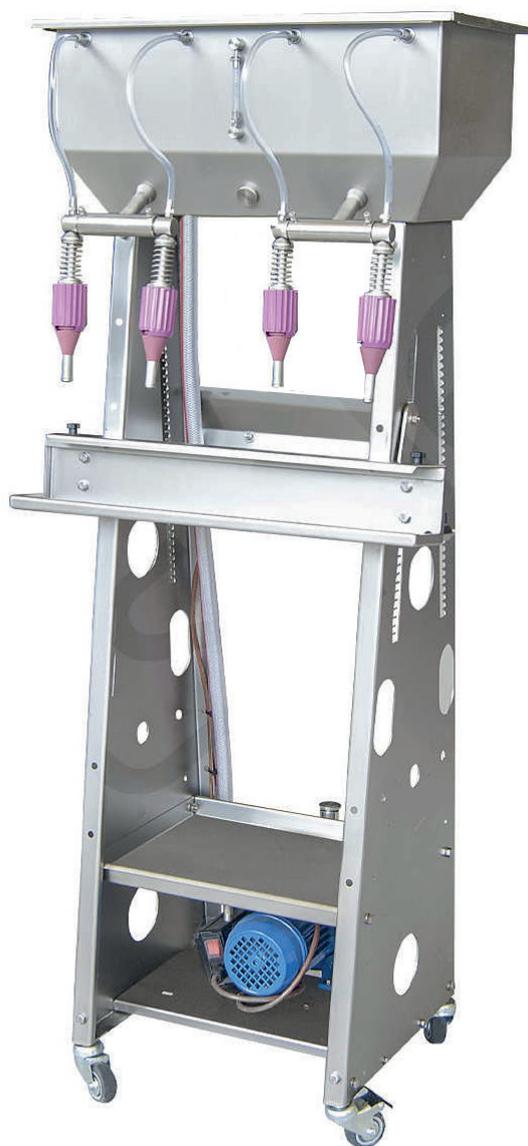
Tank closing valve



Rear view



Electrical floating panel



SKU	Description	Power supply	Production	Ø Spouts	Hose connection Ø	Dimensions (mm)	Weight (Kg)
RMP0016	CAD 4	220V - 50 Hz	480 L/h	14 mm	18 mm	500x600x1700h	32,00
RMP0022	CAD 4 with float switch	220V - 50 Hz	480 L/h	14 mm	18 mm	500x600x1700h	33,00
RMP0060	CAD 4 with electric float switch	220V - 50 Hz	480 L/h	14 mm	18 mm	500x600x1700h	40,00

Filling machines

COMBY 6



Stainless steel 4-nozzle filler

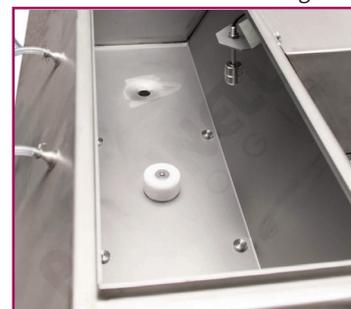
The Comby 6 is a high quality machine, ideal for bottling fine wines that require special care during this stage of production. Entirely made of AISI 304 stainless steel, it is equipped with wheels to facilitate movement in the cellar. It can bottle up to 600 liters per hour. On demand, Polsinelli can equip the filler with a 10" Housing filter. This model includes a safety sensor to monitor overfill levels, which automatically controls the activation and deactivation of the electric pump.



Safety switch



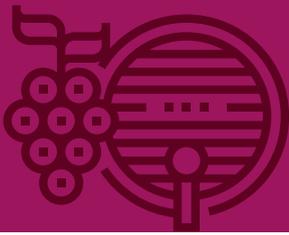
Filling tank



Bottle insertion



SKU	Description	Power supply	Production	Ø Spouts	Hose connection Ø	Dimensions (mm)	Weight (Kg)
RMP0026	Comby 6	220V - 50 Hz	600 L/h	14 mm	18 mm	1200 x 660 x 1700h	125,00



Filling machines

ISOBARIC

ISO Series

Isobaric fillers designed for bottling bottles of all formats. Made entirely of AISI 304 stainless steel, crafted from a single laser-cut plate, and equipped with automatic bottle lifting via a pneumatic piston.

Quick-change bottle formats allow seamless processing of bottles of various shapes and sizes, minimizing production time. Suitable for filling food-grade liquids containing CO2 such as wine, beer, cider, etc., while minimizing issues caused by foam and oxidation.

The ISO series models, featuring a new design, are tailored to meet the needs of producers with automatic systems and high hourly capacities, offering a versatile solution for producing small batches of bottles in both small and large formats. Thanks to their ease of use and extremely short setup times, these machines are the ideal solution 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	until 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	until 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.

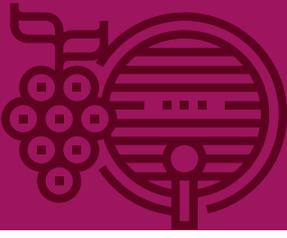


Accessories included:

- 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



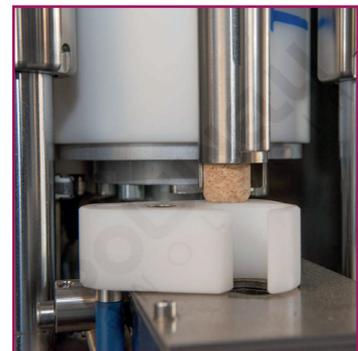
Filling machines

AUTOMATIC FILLER CAPPER

Monoblock PRO 6

The **Pro 6** wine filler is a professional monoblock machine capable of bottling 1,000 bottles per hour and capping them with corks. Made of stainless steel, it comes with 6 filling spouts, 6 clamps, a quick bayonet connection, an inverted valve body to ensure smooth liquid flow, and an opening system to facilitate cleaning and drying.

The spout design optimizes performance, even with foamy wines. The **Pro 6** wine filler is designed for quick and easy cleaning, with minimal maintenance required. The inclusion of self-lubricating plastic materials allows for dry operation as well.



SKU	Description	Spouts	Production	Dimensions (mm)	Weight (Kg)
IPP0228	Monoblock Pro 6	6 spouts and 6 nipper	1000 bottles/h	2545 x 1006 x 2300h	1500,00

Capping machines

CORK STOPPER



Manual lever capping machines are suitable for capping bottles with corks or synthetic stoppers. Their operation involves placing the bottle on the raised base, then inserting the stopper into the designated space. Through lever pressure, the capper hermetically seals the bottle without compromising the organoleptic properties of the product inside.

All models are equipped with a cap insertion level adjustment system.

Mini



TF68 Mondial



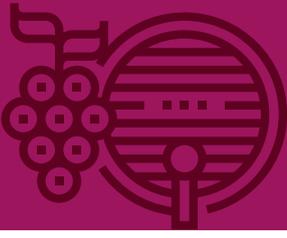
Magnum



Zeus



SKU	Description	Max height bottles	Ø Max bottles	Jaws	Dimensions (mm)	Weight (Kg)
IPP0260	MINI	370 mm	100 mm	bronze	450 x 380 x 690h	9,00
IPP0262	TF68 MONDIAL	370 mm	100 mm	bronze	650 x 470 x 910h	9,50
IPP0259	MAGNUM	650 mm	170 mm	steel	460 x 670 x 1130h	11,00
ACP0183	ZEUS	650 mm	200 mm	steel	550 x 700 x 1400h	42,00

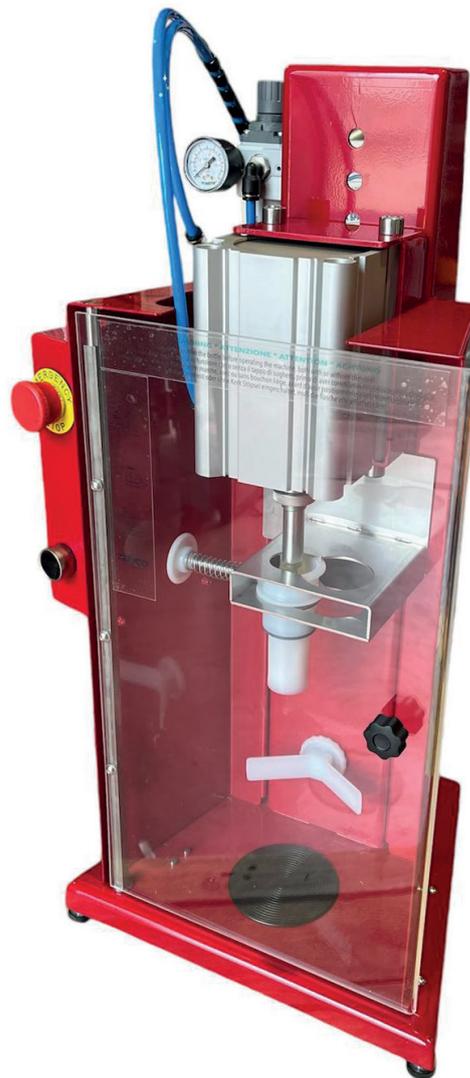


Capping machines

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

Capping machines

SEMI-AUTOMATIC
CORK STOPPERS



P450 with trolley

The P450 semi-automatic corking machine is a professional product designed to simplify and optimize the bottle capping process. Made of AISI 304 stainless steel, this model ensures excellent chemical stability and optimal preservation of the organoleptic qualities of processed food-grade liquids. It features stainless steel blocks and operates via a 220V power connection, or 380V on demand.

It is compatible with cork, agglomerated, and synthetic stoppers, perfectly meeting the needs of wine industry professionals. A version with nitrogen injection is also available. Capping time: 1.8 seconds.



Plexiglass protection



Piston inserting cap



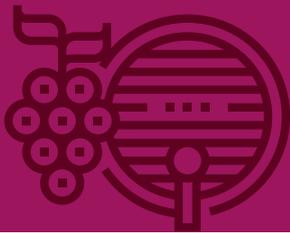
Bottle positioning



Hopper interior



SKU	Description	Max height bottles	Max height caps	Ø Max caps	Power supply	Dimensions (mm)	Weight (Kg)
IPP0271	P450	375 mm	50 mm	22/26 mm	220V - 50 Hz	520 x 600 x 1830h	110,00
IPP0270	P450 NITROGEN	375 mm	50 mm	22/26 mm	220V - 50 Hz	520 x 600 x 1830h	110,00



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 - 1lt - 1,5 lt	26 and 29 mm	500	1,80
IPP0257	Wheel	Wheel	0,33 cl - 0,50 cl - 0,75 cl - 1lt - 1,5 lt	26 and 29 mm	540	2,60
IPP0272	Circe	Lever	0,33 cl - 0,50 cl - 0,75 cl - 1lt - 1,5 lt	26 and 29 mm	510	7,20
IPP0273	Ulisse	Lever	0,33 cl - 0,50 cl - 0,75 cl - 1lt - 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 passionates. 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

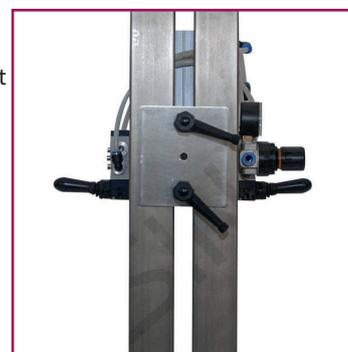


Mirko Inox

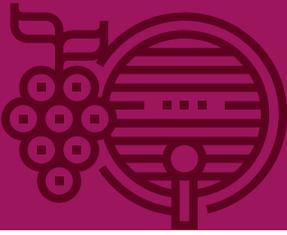


Bottle holder

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



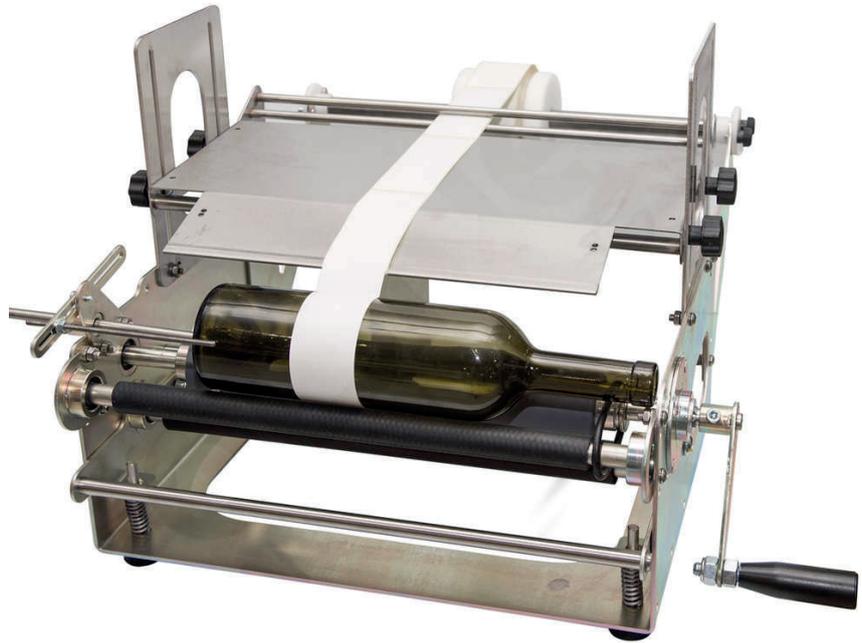
Labeling Machines

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.

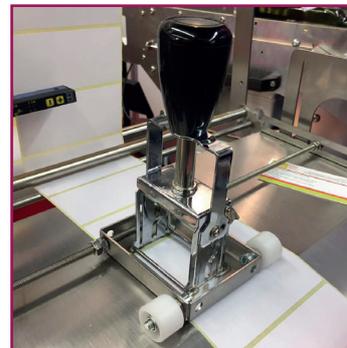
Batch stamper



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.



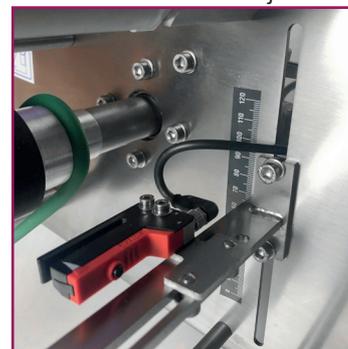
Ready to use



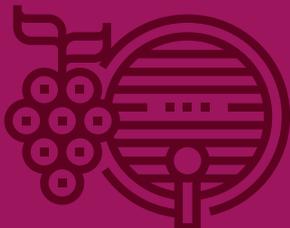
Label height adjustment



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 bottles/h	max 280 x 140h	550 x 400 x 500h	40,00
IPP0301	ETI 10 with thermal transfer marker	220V-50Hz-0,2 kW	700 bottles/h	max 280 x 140h	550 x 400 x 500h	40,00

Labeling Machines

AUTOMATIC STAINLESS STEEL



ETI PRO PVC

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.

ETI PRO



Control panel



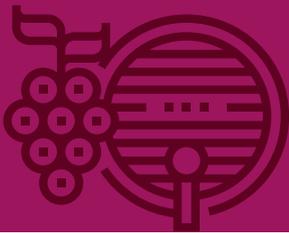
Regulation system



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



Bottling Kits

The bottling kits by Polsinelli are designed to simplify the production and bottling of wine, beer, oil, and food-grade liquids, using the best technology for hobbyists and companies. These bottling kits include three essential elements: a filler, a capper, and a labeling machine, assisting users in the different stages of bottling. Available versions: 200, 400, 600, or 1000 bottles per hour.

Kit 200 pieces/h



Kit 400 pieces/h



Kit 600 pieces/h



Kit 1000 pieces/h



SKU	Description	Model	Weight (Kg)
RMP0053	Kit 200	CAD 4 - CIRCE - ETI 05	59,00
RMP0054	Kit 400	ENOLMASTER - MIRKO - ETI 10	89,00
RMP0055	Kit 600	COMBY 6 - MIRKO - ETI 10	180,00
RMP0056	Kit 1000	PRO 6 - ETI PRO	1800,00

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



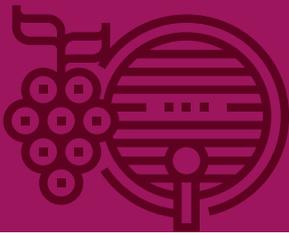
SKU	Description	Power	Weight (Kg)
IPR0082	Resistor for Hand Pvc Capsule Heat Shrinker	600 W	0,23
IPR0083	Resistor for Pvc capsule blow-dryer heat shrinker	1000 W	0,25
IPR0081	Resistor for capsule sealer table-top	800 W	0,19

Pneumatic capsulation machine for poly laminate capsules



The capsule sealing machine is a useful and practical tool for those who need to quickly apply capsules to the necks of sparkling wine bottles. The device is powered by compressed air and can seal containers ranging from 0.75 L up to 1.5 L, applying sleeves with a maximum length of 150 mm. The pneumatic capsule sealer offers high productivity, allowing up to 500 bottles per hour to be sealed through a simple two-step process consisting of pre-smoothing and final smoothing.

SKU	Description	Power supply	For bottle	Capsule length	Production	Weight (Kg)
IPP0024	Air capping machine sparkling capsules	Compressed air	From 0,75 to 1,5 L	150 mm Max	500 bot./h	9,20



Sparkling wine

Freezer for bottle necks

The 40-bottle neck freezer in AISI 304 stainless steel, thanks to the use of glycol at a temperature of $-25^{\circ}\text{C}/-28^{\circ}\text{C}$, enables the freezing of bottle necks during the disgorging phase of sparkling wines and champagne. This process removes all impurities deposited in the cap, ensuring a perfectly clear final product. The compressor starts automatically based on the temperature of the glycol-water mixture, as detected by the electronic thermostat via a probe placed in the mixture's storage tank. The forced circulation of the glycol is ensured by two stirrers located inside the refrigeration monoblock. The Freon R452A gas and glycol circuits are equipped with electrical and mechanical safety systems. The 40-bottle neck freezer, featuring a 70 L internal tank, is fitted with four swivel wheels for easy movement.

Mechanical equipment:

- 1 round tank with manually rotating plate in AISI 34 stainless steel insulated in expanded polyurethane.
- 1 plate made of polyethylene with conical necks machined directly from solid.
- 2 stirrers placed on the plate
- 1 semi-hermetic piston compressor, with R 452A gas compression.
- 1 dehydrating filter to eliminate any traces of humidity present in the circuit.
- 1 ventilated condenser to dispose of the calories generated by the compressor.
- 1 serpentine evaporator for cooling the refrigerant solution to a temperature of -25°C .
- 1 pressure switch for high and low pressure circuit control.
- 1 electric panel according to CE standards with digital thermostat for setting and reading the glycol temperature.
- 4 wheels for moving.



SKU	Description	Number of seats	Production	Power supply	Dimensions (mm)	Weight (Kg)
IPP0025	Steel freezer for bottle necks	40	170 Bottles/h	400 V - 50 Hz	Ø 850 x 1000h	90 - 160 in operation

Pupitre

Built in fir wood, the pupitre have a solid structure able to support the weight of the bottles, the feet are created with Steel COR-TEN, a low - alloyed steel, with a look similar to rust. Our Pupitre can be used for the aging of sparkling wines and champagne, but also as a piece of furniture. In a restaurant or shop they are excellent for displaying and storing bottles in a completely original way. Studied for a perfect remuage, the pupitre allow the possibility to position the bottles in various inclinations. While the quality of the wood guarantees stability and solidity.



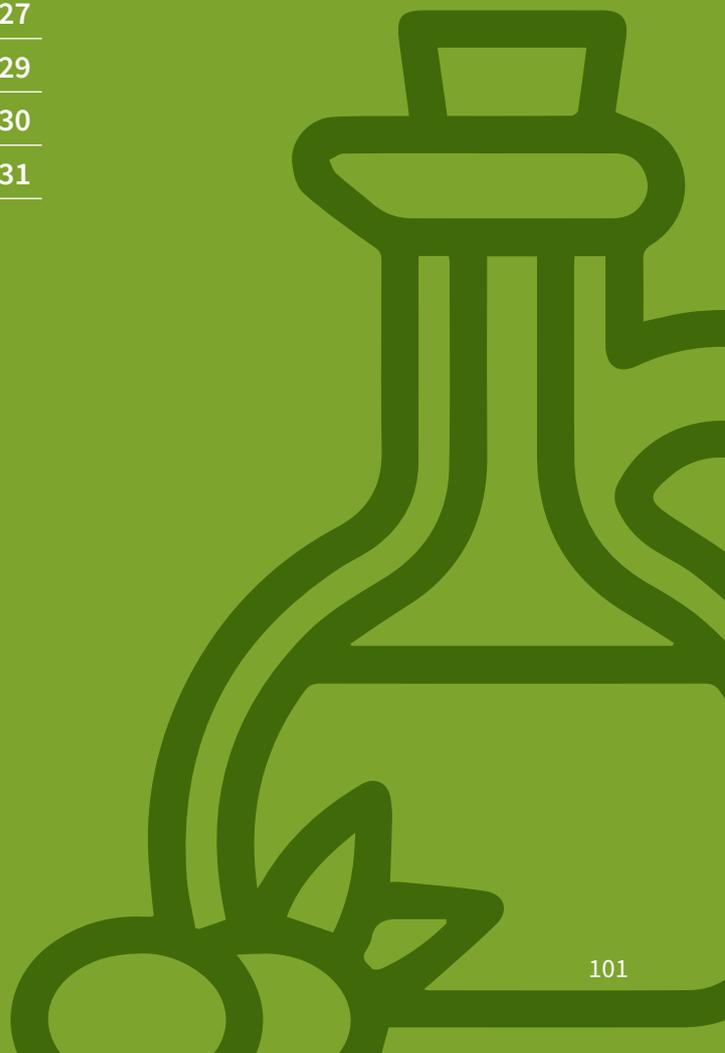
SKU	Description	Closed dimensions (mm)	Open dimensions (mm)	Weight (Kg)
ACP0226	18 bottles pupitre	375 x 110 x 615 h	375 x 605 x 575 h	9,50
ACP0150	36 bottles pupitre	370 x 110 x 980 h	370 x 840 x 930 h	15,00
ACP0149	120 bottles pupitre	720 x 110 x 1510 h	720 x 1260 x 1500 h	60,00



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Foliage removers



Foliage remover OLITA

The **Olita** olive leaf remover is a machine entirely made by Polsinelli, designed to speed up the selection of olives from leaves and twigs. Equipped with an electronic speed variator ranging from 0 to 2850 RPM, the device allows any type of olive to be cleaned by simply turning the knob. Thanks to its forced ventilation system, the Olita leaf remover without a grid is also suitable for processing beans, chickpeas, and broad beans.



The grid for the Olita leaf remover is an accessory that optimizes selection after olive harvesting. It is designed to retain branches and leaves while ensuring that only the olives fall into the chute below.



Easy movement thanks to the wheels supplied

Speed change gear



Electric fan



SKU	Description	Power supply	Absorption	Power	Production	Dimensions (mm)	Weight (Kg)
AOP0115	Olita	220 V - 50H	250 W	0,35 Hp	2000 Kg/h	1085x625x1065h	39,00
AOP0117	Olita with grid	220 V - 50H	250 W	0,35 Hp	2000 Kg/h	1085x625x1100h	42,00
AOP0047	Grid for Olita	-	-	-	-	585x505x150h	4,00



Foliage removers

Foliage remover OLITA X

The **Olita X** olive leaf remover is a machine entirely made of AISI 304 stainless steel by Polsinelli, designed to speed up the selection of olives from leaves and twigs. Equipped with an electronic speed variator ranging from 0 to 2850 RPM, the device allows any type of olive to be cleaned by simply turning the knob. Thanks to its forced ventilation system, the Olita leaf remover without a grid is also suitable for processing beans, chickpeas, and broad beans.



The grid for the Olita X leaf remover is an accessory that optimizes selection after olive harvesting. It is designed to retain branches and leaves while ensuring that only the olives fall into the chute below.



Speed change gear



Electric fan



Easy movement thanks to the wheels supplied

SKU	Description	Power supply	Absorption	Power	Production	Dimensions (mm)	Weight (Kg)
AOP0116	Olita X	220 V - 50H	250 W	0,35 Hp	2000 Kg/h	1085x625x1065h	39,00
AOP0157	Olita X with grid	220 V - 50H	250 W	0,35 Hp	2000 Kg/h	1085x625x1100h	42,00
AOP0152	Grid for Olita X	-	-	-	-	585x505x150h	4,00

Foliage removers



Foliage-remover OLi

The OLi olive leaf remover is a support tool for small producers who need to separate olives from leaves and twigs after harvesting. The device consists of an upper grid and a lower chute grid, both manufactured using laser cutting technology.

The space between the slits was calculated to allow the passage of leaves, but not olives.



Pour the harvested olives onto the upper grid, stirring them by hand to separate the leaves and attached twigs. During this process, the olives will fall onto the lower section and quickly slide along the chute grid, where they can be collected in a container.



SKU	Power supply	Production	Dimensions (mm)	Weight (Kg)
AOP0114	Manual	800 Kg/h	1575 x 510 x 1000h	25,00



Products for the olive harvest

Olive Electric Shaker

SKU	Description	Cable	Weight (Kg)
AOP0192	Duetto Aima with fixed carbon rod	15 m	1,90
AOP0193	Duetto Aima with telescopic carbon rod	15 m	2,25
AOP0190	Jaguar Aima with fixed carbon rod	15 m	1,90
AOP0191	Jaguar Aima with telescopic carbon rod	15 m	2,15
AOP0188	Twigo 2.0 Aima with fixed aluminium rod	14 m	2,20
AOP0189	Twigo 2.0 Aima with telescopic aluminium rod (ERGA)	14 m	2,45
AOP0196	Viper Aima with fixed aluminium rod (ERGA)	15 m	2,26
AOP0155	Oliviero Flex-BTM	12 m	2,90
AOP0120	Oliviero Flex-PTM	15 m	2,90
AOP0122	Oliviero Light 3.0	12 m	1,70
AOP0169	Pellenc Olivion Duo with fixed rod	-	2,75
AOP0171	Pellenc Olivion Duo with telescopic rod	-	3,25
AOP0170	Pellenc Olivion Solo with fixed rod	-	2,60
AOP0172	Pellenc Olivion Solo with telescopic rod	-	3,10
AOP0079	Plastic olive rake	-	0,05



Accessories for Olive Electric Shaker

SKU	Description	Weight (Kg)
COR0058	12V/44V Pellenc battery converter for Olivion electric shaker	2,65
AOR0102	36V 15A battery kit for Duetto, Jaguar and Viper shakers	3,50
AOR0098	Duetto and Jaguar carbon rod	0,03
AOR0007	Carbon rod for model Oliviero Evolution - Light 2.0	0,06
AOR0075	Carbon rod for Oliviero Light	0,02
AOR0097	Twigo carbon rod	0,03
AOR0103	Viper carbon rod	0,03
AOR0006	Composite wand for Oliviero Flex shaker	0,03
AOR0106	Replacement left holder 5 attachments for Duetto	0,02
AOR0101	Replacement right holder 5 attachments for Duetto	0,02
AOR0104	Replacement right holder 4 attachments for Viper	0,02
AOR0099	Replacement 4-attachment stand for Jaguar olive harvester rods	0,02
AOR0100	Replacement 5-attachment stand for Twigo olive harvester rods	0,02
AOR0105	Viper 4 replacement left-side holder	0,02



Net for the olive harvest



Rectangular Net

SKU	Measurements in metres	Features	Weight (Kg)
AOP0085	3 x 6	Weight: gr. 90/mq Mesh type: Anti-thorn Shape: Rectangular with fastening eyelets at the corners	1,62
AOP0086	4 x 6		2,16
AOP0087	4 x 8		2,88
AOP0089	5 x 10		4,50
AOP0090	6 x 8		4,32
AOP0091	6 x 10		5,40
AOP0092	6 x 12		6,48
AOP0093	8 x 10		7,20
AOP0094	8 x 12		8,64
AOP0159	10 x 12		10,80



Rectangular Net

Squared Net with opening

SKU	Measurements in metres	Features	Weight (Kg)
AOP0082	6 x 6	Weight: gr. 90/mq Mesh type: Anti-thorn Shape: Square with a slit and fastening eyelets at the corners	3,24
AOP0083	8 x 8		5,76
AOP0080	10 x 10		9,00
AOP0081	12 x 12		12,96



Square Net

Rolls Net

SKU	Measurements in metres	Features	Weight (Kg)
AOP0095	4 x 50	Weight: gr. 90/mq Model: "Pugliese" Shape: Roll Mesh type: Anti-thorn	18,00
AOP0096	5 x 50		22,50
AOP0097	6 x 50		27,00
AOP0160	7 x 50		31,50
AOP0147	8 x 50		36,00
AOP0163	10 x 50		45,00
AOP0100	5 x 100		45,00
AOP0101	6 x 100		54,00
AOP0103	7 x 700		63,00



Rolls Net

Crates

SKU	Description	Features	Weight (Kg)
AOP0012	Entirely open Grapes/Olive crate	Dimensions(cm): 35,5x54x32 h Capacity: 40 L Material: plastic	1,40
AOP0014	Entirely closed crate for grapes		1,60
AOP0016	Crate for grapes with closed bottom		1,50





Pressed

OIL PRESS

Mills designed for extracting high-quality extra virgin olive oil are the ideal solution for businesses and small producers. These machines are robust and highly specialized, offering high performance while producing premium-quality oil by cold processing olives independently, immediately after harvesting.

Profy 200



Spremioliva C30 - BIO 50

Plus 80 - Gold 100



SKU	Description	Power kW	Power supply	Production	Malaxer	Dimensions (mm)	Weight (Kg)
AOP0045	Spremioliva 30	3	220V - 50 Hz	30-40 Kg/h	1x100	2000x1170x1410h	330,00
AOP0040	Bio 50	3	220V - 50 Hz	50-60 Kg/h	2x50	2000x1170x1410h	350,00
AOP0042	Plus 80	3	220V - 50 Hz	70-80 Kg/h	2x50	2000x1170x1410h	380,00
AOP0041	Gold 100	4	220V/380V - 50 Hz	90-100 Kg/h	2x50	2000x1170x1410h	420,00
AOP0044	Profy 200	9	380V - 50 Hz	150-200 Kg/h	2x100	2330x860x1740h	950,00



Drum with Grafted Bottom

The stainless steel drum with a crimped bottom is designed as a solution for hobbyists and professionals seeking a high-quality product for storing all types of food-grade liquids, from oil to milk.



Screw lid



Carrying handles



Tap predisposition



Supporto presente sul 5 L

SKU	Capacity	Ø Bottom (mm)	Ø Opening (mm)	Cylinder height (mm)	Tap predisposition	Weight (Kg)
FIP0014	5 L	240	130	170	/	2,40
FIP0009	10 L	310	200	270	1/2"	2,40
FIP0010	15 L	310	200	320	1/2"	2,60
FIP0011	20 L	310	200	400	1/2"	3,00
FIP0012	25 L	310	200	460	1/2"	3,30
FIP0013	30 L	370	200	390	1/2"	3,70
FIP0015	50 L	370	200	600	1/2"	4,80
FIP0016	75 L	420	200	600	1/2"	6,30
FIP0017	100 L	460	200	760	1/2"	7,30



Screw lid



Carrying handles



Tap predisposition



Plastic protection bottom edge
25-30-50 Liters - Green



10-15-20-75-100 Liters - Black



Welded bottom drum

The stainless steel drum with welded bottom is a professional product featuring a welded smooth bottom for easy cleaning and a plastic protective base. Manufactured with high-quality materials, it provides optimal support for enthusiasts and businesses in bottling and storage operations.



SKU	Capacity	Ø Bottom (mm)	Ø Opening (mm)	Cylinder height (mm)	Tap predisposition	Weight (Kg)
FIP0018	10 L	304	200	234	1/2"	2,50
FIP0019	15 L	304	200	284	1/2"	3,10
FIP0020	20 L	304	200	354	1/2"	3,30
FIP0021	25 L	304	200	424	1/2"	3,45
FIP0022	30 L	373	200	364	1/2"	3,55
FIP0023	50 L	373	200	549	1/2"	4,70
FIP0024	75 L	373	200	779	1/2"	6,65
FIP0025	100 L	464	200	697	1/2"	6,90



Europa Drums

Food-grade drum manufactured according to strict standards and compliant with the highest quality regulations, ideal for storing oil and food-grade liquids. The use of stainless steel ensures long-lasting durability and perfect efficiency while preventing the release of any substances that could alter the content.



Screw lid



Carrying handles



Tap predisposition



Plastic pedestal for drum 2-3-5 L



SKU	Capacity	Ø Bottom (mm)	Ø Opening (mm)	Cylinder height (mm)	Tap predisposition	Weight (Kg)
FIP0003	2 L	170	110	200	3/8"	0,80
FIP0005	3 L	170	110	200	3/8"	0,90
FIP0007	5 L	230	130	200	3/8"	1,80
FIP0001	10 L	280	130	240	1/2"	2,10
FIP0002	15 L	270	130	310	1/2"	2,20
FIP0039	20 L	280	130	350	1/2"	2,40
FIP0004	25 L	360	230	320	1/2"	4,20
FIP0006	30 L	360	230	360	1/2"	4,50
FIP0008	50 L	420	230	440	1/2"	5,40
FIP0041	75 L	460	230	550	1/2"	6,50
FIP0040	100 L	460	230	690	1/2"	7,70



Accessories for drums

SKU	Description	Use	Weight (Kg)
FIR0008	Gasket for drum lid Ø 110	Europa 2-3 L	0,05
FIR0009	Gasket for drum lid Ø 130	Europa 5-10-15-20 L	0,10
FIR0012	Gasket for drum lid Ø 230	Europa 25-30-50-75-100 L	0,10
FIR0005	Gasket for drum lid Ø 140	Grafted 5 L	0,01
FIR0006	Gasket for drum lid Ø 210	Smooth and grafted from 10 to 100 L	0,20
FIR0020	Screw lid Ø 210	Europa 2-3 L	0,25
FIR0021	Screw lid Ø 130	Europa 5-10-15-20 L	0,30
FIR0001	Screw lid Ø 200	Smooth and grafted from 10 to 100 L	0,30
FIR0022	Screw lid Ø 230	Europa 25-30-50-75-100 L	0,40
RIP0023	Stainless steel screw tap 3/8"	Europa from 2 to 5 L	0,17
RIP0021	Stainless steel screw tap 1/2"	Europa from 10 to 100 L - Smooth and grafted	0,25
RIP0025	Stainless steel tap 1/2"	Europa from 10 to 100 L Smooth and grafted	0,16
RIP0018	Stainless steel lever tap 3/8"	Europa from 2 to 5 L	0,17
RIP0016	Stainless steel lever tap 1/2"	Europa from 10 to 100 L Smooth and grafted	0,20
SIP0231	Stainless steel pedestal Ø 310	Grafted 10-15-20-25 L	3,20
SIP0236	Stainless steel pedestal Ø 370	Smooth 30-50-75 L and Grafted 30-50 L	3,40
SIP0232	Stainless steel pedestal Ø 455	Smooth and grafted 100 L	3,60



Stainless steel accessories

SKU	Description	Features	Weight (Kg)
ACP0102	Stainless steel funnel Ø 12 with filter	Removable filter	0,14
ACP0104	Stainless steel funnel Ø 18 with filter	Removable filter	0,22
ACP0105	Stainless steel funnel Ø 22 with filter	Removable filter	0,31
ACP0106	Stainless steel funnel Ø 27 with filter	Removable filter	0,47
AOP0068	Stainless steel measure 1 L	with spout and handle	0,11
AOP0066	Stainless steel funnel-shaped measure 1 L	with funnel and handle	0,05
AOP0069	Stainless steel measure 2 L	with spout and handle	0,15
AOP0067	Stainless steel funnel-shaped measure 2 L	with funnel and handle	0,15
AOP0053	Stainless steel measure 5 L	with spout and handle	0,70
AOP0052	Stainless steel funnel-shaped measure 5 L	with funnel and handle.	0,80
AOP0024	Stainless steel measure 10 L	with spout and handle	1,10
AOP0023	Stainless steel funnel-shaped measure 10 L	with funnel and handle	1,20





Stainless steel tanks for oil

The stainless steel tank for oil is a professional quality model designed to meet all the production needs of professionals in the oil production sector and designed to guarantee maximum levels of robustness. The 18/10 stainless steel (AISI 304) manufacturing ensures total respect for the organoleptic characteristics of the product contained and long-lasting solidity. The tank is characterized by a mirror-polished interior finish and an embossed-pattern finished exterior, and by a concave and welded bottom for easy cleaning. Complete with stainless steel dust cover with knob.



Chrome plated brass tap for capacities from 35 to 200 liters.



Stainless steel tap for capacities of 300 liters and above.



SKU	Description	Tap	Dimensions (mm)	Weight (Kg)
SIP0188	Stainless steel tank 35 L	1/2" Chrome plated brass	Ø 370 X 385h	4,10
SIP0190	Stainless steel tank 50 L	1/2" Chrome plated brass	Ø 370 X 495h	4,20
SIP0194	Stainless steel tank 75 L	1/2" Chrome plated brass	Ø 370 X 745h	5,00
SIP0183	Stainless steel tank 100 L	1/2" Chrome plated brass	Ø 455 X 680h	6,00
SIP0184	Stainless steel tank 150 L	1/2" Chrome plated brass	Ø 530 X 705h	10,00
SIP0186	Stainless steel tank 200 L	1/2" Chrome plated brass	Ø 530 X 980h	11,00
SIP0187	Stainless steel tank 300 L	3/4" Stainless steel	Ø 630 X 990h	13,50
SIP0448	Stainless steel tank 380 L	3/4" Stainless steel	Ø 630 X 1240h	15,00
SIP0189	Stainless steel tank 400 L	3/4" Stainless steel	Ø 710 X 1045h	17,80
SIP0191	Stainless steel tank 500 L	3/4" Stainless steel	Ø 780 X 1100h	19,00
SIP0192	Stainless steel tank 600 L	1" Stainless steel	Ø 780 X 1240h	24,00
SIP0193	Stainless steel tank 700 L	1" Stainless steel	Ø 850 X 1240h	33,00
SIP0195	Stainless steel tank 1000 L	1" Stainless steel	Ø 1025 X 1240h	40,00



Stainless steel dust cover - Complete with knob

SKU	Description	Diameter (mm)	Weight (Kg)
SIR0070	Dust cover thank 35/50/75 L	385	0,58
SIR0071	Dust cover thank 100 L	475	0,92
SIR0072	Dust cover thank 150/200 L	550	2,00
SIR0073	Dust cover thank 300 L	650	1,66
SIR0074	Dust cover thank 400 L	730	2,15
SIR0075	Dust cover thank 500 L	805	2,50
SIR0076	Dust cover thank 700 L	880	3,60
SIR0069	Dust cover thank 1000 L	1055	5,00



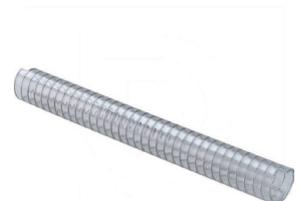
Stainless steel pedestal

SKU	Description	For tanks diameter	Weight (Kg)
SIP0231	Stainless steel pedestal 25 L	mm 310	3,34
SIP0236	Stainless steel pedestal 35/50/75 L	mm 370	3,23
SIP0232	Stainless steel pedestal 100 L	mm 455	3,65
SIP0233	Stainless steel pedestal 150/200 L	mm 530	3,85
SIP0234	Stainless steel pedestal 300 L	mm 630	4,45
SIP0235	Stainless steel pedestal 400 L	mm 710	4,65
SIP0237	Stainless steel pedestal 500 L	mm 780	4,95
SIP0238	Stainless steel pedestal 700 L	mm 850	5,00
SIP0239	Stainless steel pedestal 1000 L	mm 1025	9,10



Oil Transfer Hose

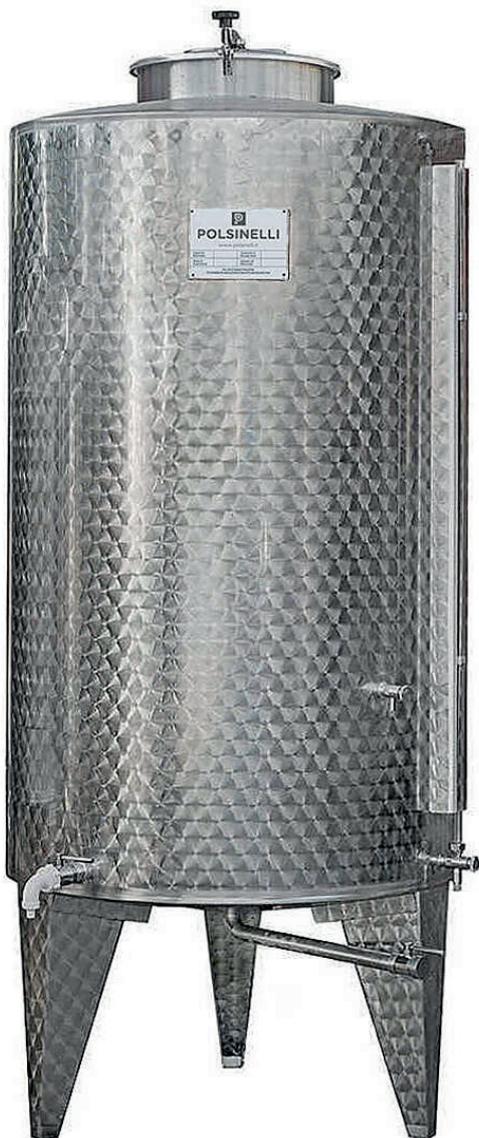
SKU	Description	Features	Weight (Kg)
EPP0292	Hose Oil Ø 20	TPU Curing Free Material: Eliminates the vulcanization process	0,33
EPP0308	Hose Oil Ø 25		0,46
EPP0293	Hose Oil Ø 30		0,50
EPP0309	Hose Oil Ø 38		0,63





10° conical bottom tanks

The AISI 304 stainless steel storage tank is ideal for containing food-grade liquids. Its mirror-polished interior facilitates cleaning and sanitization, while the embossed-pattern finished exterior adds durability and style. Designed as the perfect solution for hobbyists and professionals seeking high-quality equipment for production storage, it features: a 400 mm anti-retention upper hatch, a 10° conical bottom with reinforcements, partial and total drain outlets with a stainless steel valve and a 1" ENO 30 plastic elbow. The tank is equipped with: 3 stainless steel legs, a sample tap and a level indicator with stainless steel protection.



Stainless steel ball valve
1" x Eno30



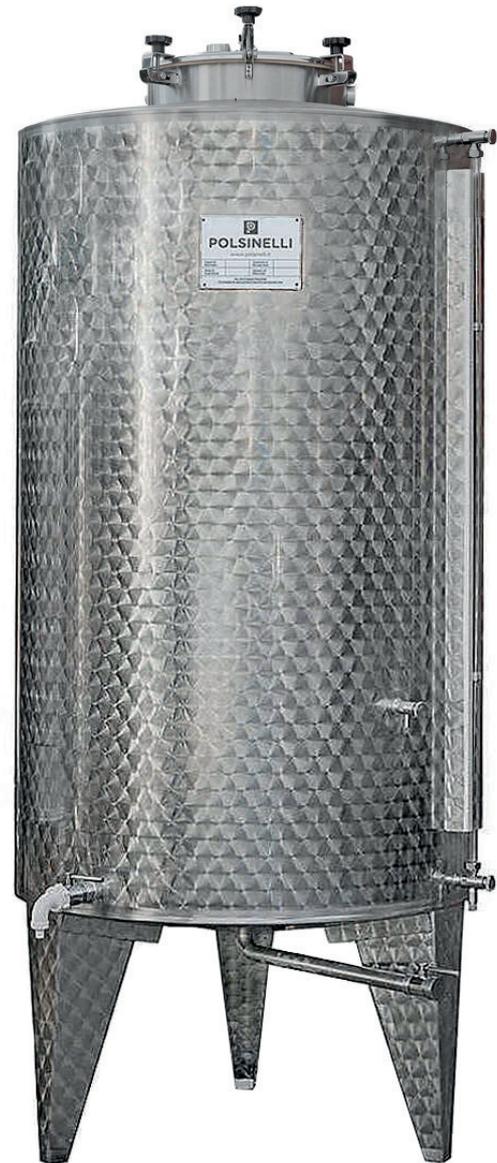
SKU	Description	Level indicator	Dimensions (mm)	Weight (Kg)
SIP0070	10° conical storage tank 300 L	/	Ø 640 x 1400h	40,00
SIP0074	10° conical storage tank 500 L	/	Ø 720 x 1650h	43,00
SIP0083	10° conical storage tank 1000 L	/	Ø 930 x 1900h	60,00
SIP0266	10° conical storage tank 1500 L	included	Ø 1150 x 2200h	100,00
SIP0404	10° conical storage tank 2000 L	included	Ø 1150 x 2800h	150,00
SIP0071	10° conical storage tank 3000 L	included	Ø 1400 X 2800h	200,00
SIP0268	10° conical storage tank 5000 L	included	Ø 1600 x 3200h	260,00
SIP0064	10° conical storage tank 10000 L	included	Ø2100 X 3900h	300,00



10° conical bottom tanks with nitrogen predisposition

The AISI 304 stainless steel storage tank with nitrogen setup is ideal for containing food-grade liquids, as the inert gas prevents oxidation and mold formation. Its mirror-polished interior facilitates cleaning and sanitization, while the embossed-pattern finished exterior ensures durability. Features include: a 400 mm anti-retention upper hatch with 4 additional clamps, a 1" stainless steel socket for nitrogen connection, a 10° conical bottom with reinforcements, partial and total drain outlets with a stainless steel valve and a 1" ENO 30 plastic elbow. The tank is equipped with: 3 stainless steel legs, a sample tap and a level indicator with stainless steel protection.

Socket for nitrogen connection



SKU	Description	Level indicator	Dimensions (mm)	Weight (Kg)
SIP0278	10° conical storage tank 300 L Nitrogen	/	Ø 640 x 1400h	40,00
SIP0076	10° conical storage tank 500 L Nitrogen	/	Ø 720 x 1650h	43,00
SIP0305	10° conical storage tank 1000 L Nitrogen	/	Ø 930 x 1900h	60,00
SIP0288	10° conical storage tank 1500 L Nitrogen	included	Ø 1150 x 2200h	100,00
SIP0067	10° conical storage tank 2000 L Nitrogen	included	Ø 1150 x 2800h	150,00
SIP0294	10° conical storage tank 3000 L Nitrogen	included	Ø 1400 X 2800h	200,00
SIP0560	10° conical storage tank 5000 L Nitrogen	included	Ø 1600 x 3200h	260,00
SIP0561	10° conical storage tank 10000 L Nitrogen	included	Ø2100 X 3900h	300,00



Nitrogen control panels

Nitrogen control panels are professional products designed to manage the volumetric compensation of storage tanks with nitrogen setups. These panels come equipped with a dual-action safety valve and a coil for connection to the nitrogen cylinder. Nitrogen is used because it is an inert gas that prevents oxidation and mold formation in food-grade liquids such as oil.

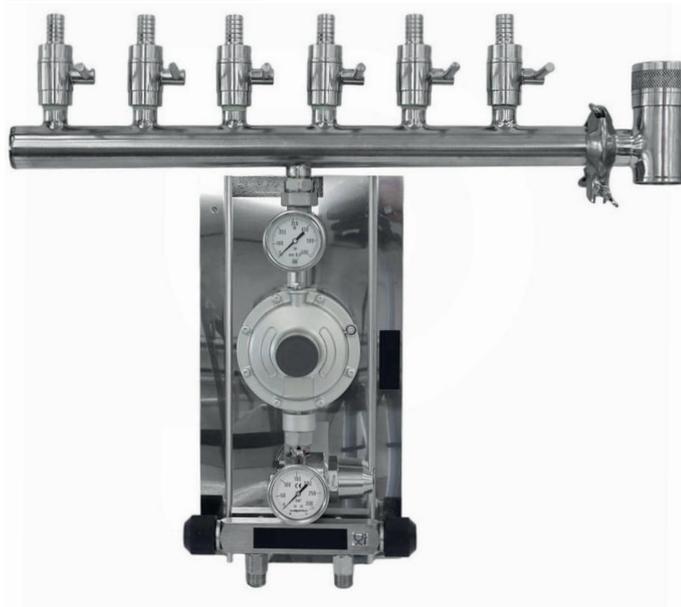
The control panel performs several essential functions: constant pressure monitoring inside the tanks; nitrogen regulation to compensate for pressure variations, keeping it within optimal levels; centralized and automated control, simplifying system management.

Safety: In the event of excessive pressure or vacuum variations, the safety valve automatically intervenes to provide proper compensation and prevent serious damage to the tanks, such as explosions or implosions.

Gauge



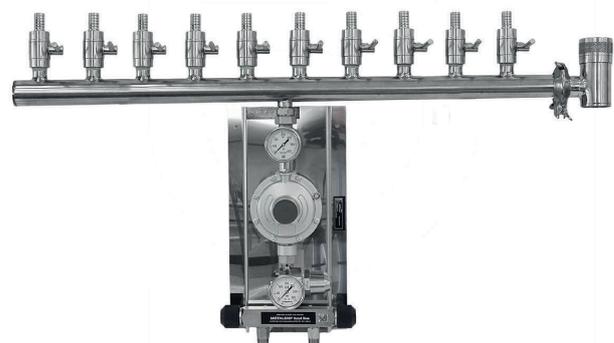
6 positions



2 positions



10 positions



SKU	Description	Features	Weight (Kg)
IPP0041	Nitrogen control panel 2 positions	Flow 20 Nm ³ /h to 30 mBar - Press. from 220 bar to 15-40 mBar	7,65
IPP0311	Nitrogen control panel 6 positions	Flow 30 Nm ³ /h to 30 mBar - Press. from 220 bar to 15-40 mBar	8,80
IPP0404	Nitrogen control panel 10 positions	Flow 30 Nm ³ /h to 30 mBar - Press. from 220 bar to 15-40 mBar	9,90



Filtration

PAD FILTERING MACHINE 20X20

Baby Inox for oil

The **Baby 18 Inox** olive oil filter includes a low-speed stainless steel electric pump ideal for the correct filtering of food liquids. The filter carries out the correct purification of olive oil that precedes the bottling phase.



SKU	Description	Plate - cm	Production Liters/hour	Hose barb	Dimensions (mm)	Weight (Kg)
MFP0084	Baby 18 inox for oil	No. 18 - 20 x 20	300	Ø 25	450 x 270 x 280h	19,00

Filter pads

The continuous research dedicated to the “CKP Series,” used in all applications involving food-grade liquids and chemical-pharmaceutical solutions, has enabled structural modifications to enhance certain technical features 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 higher performance. Meanwhile, the recognizable marking on the outlet side prevents fiber release and increases mechanical resistance during and after filtration.



SKU	Description	Thickness (mm)	Pressure of usage (Bar)	Pieces	Weight x pack. (Kg)
MFC0026.25	V4 medium-clarifying 20x20	3,75	3	25	1,00
MFC0029.25	V8 clarifying 20x20	3,75	2,5	25	1,00
MFC0052.25	V4 medium-clarifying 40x40	3,75	3	25	4,00
MFC0054.25	V8 clarifying 40x40	3,75	2,5	25	4,00
MFC0124.100	Super polishing 20x20	1,08	1	100	2,00
MFC0120.100	E2 polishing 20x20	0,81	1	100	1,00
MFC0126.100	Super polishing 40x40	1,08	1	100	8,00
MFC0125.100	E2 polishing 40x40	0,81	1	100	4,00



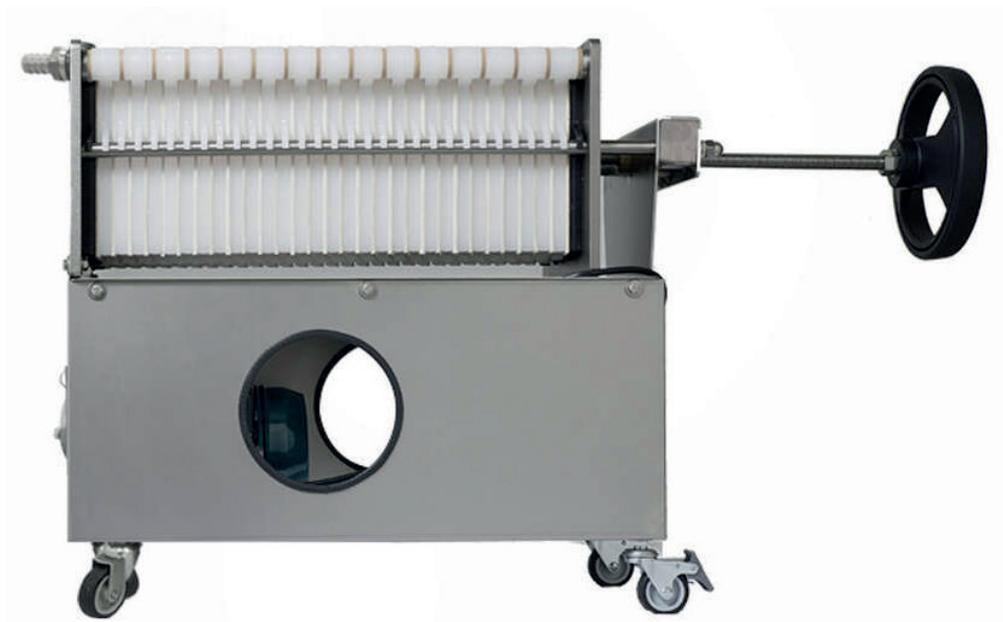
Filtration

PAD FILTERING MACHINE 20X20



Jolly for oil

Specifically designed to meet the needs of small and medium-sized businesses, the **Jolly** series filters are made of stainless steel, offering practicality and safety. Depending on the type of filtering layers used, they allow for rough filtering and polishing of olive oil. The series includes machines with a filtering capacity of up to 300 liters of oil per hour. They are equipped with stainless steel electric pumps for filtering olive oil, requiring single-screw or nitrile impeller pumps.



4 wheels
(2 with brakes)



Moplen plate



Gauge



Pump with nitrile impeller

SKU	Description	Plate (cm)	Production Liters/Hour	Hose barb	Dimensions (mm)	Weight (Kg)
MFP0046	Jolly 20 for oil	No. 20 - 20x20	300	Ø 20	600 x 300 x 560h	40,00
MFP0079	Jolly 30 for oil	No. 30 - 20x20	450	Ø 20	770 x 300 x 560h	47,00

Ricambi per filtro Jolly

SKU	Description	Weight (Kg)
MFR0047	Moplen inner plate	0,30
MFR0077	Moplen outer plates	0,60
MFR0041	Double filtration plate	2,50





Filtration

PAD FILTERING MACHINE 40X40

Eur for oil

The **Eur** plate filter for oil is used for filtering olive oil. It is designed to operate with 20 filtering sheets measuring 40x40 cm, offering various filtration characteristics. This allows you to achieve excellent levels of purification and clarification, with a working capacity of up to 350 liters per hour. The Eur 20 plate filter for oil is designed to preserve all organoleptic properties. Equipped with inlet and outlet adjustment valves and a sight glass, it enables precise control of the product flow. Additionally, it features air purge valves and allows for sampling of the processed product. The structure is made entirely of stainless steel, ensuring maximum durability and resistance over time, requiring no special maintenance beyond routine cleaning.

Sight glass / Gauges
Air purge taps



Inlet/Outlet Control Valves



Drain valve



SKU	Description	Plate (cm)	Production Liters/Hour	Hose barb	Dimensions (mm)	Weight (Kg)
MFP0085	Eur 20 for oil	No. 20 - 40x40	350	Ø 20	1000 x 600 x 900h	250,00

Electric pumps

NOVAX



Self-priming bisense electric pump

The **Novax Oil** electric pump is a tool designed for transferring oil, featured by bidirectional operation and self-priming capability. This model, equipped with a star-shaped impeller, is primarily intended for transporting oil at temperatures not exceeding 35°C. The Novax Oil electric pump performs excellently with neutral and clean products, containing less than 0.5% suspended particles. If necessary, a fine-mesh filter can be installed at the end of the suction hose.

Novax 30 M Oil



Bidirectional switch



Novax 10 M Oil



Novax 14 M Oil



Novax 25 M Oil



Novax G20 HP 0.8



SKU	Description	Power	Flow	RPM	Power supply	Thread and hose barb	Dimensions (mm)	Weight (Kg)
EPP0267	NOVAX 10 M Oil	0,4 Hp	7 L/min	2850	220V - 50 Hz	PG10	230x120x190h	4,00
EPP0268	NOVAX 14 M Oil	0,6 Hp	15 L/min	1450	220V - 50 Hz	3/4" GAS x PG14	230x120x190h	5,00
EPP0269	NOVAX 25 M Oil	0,9 Hp	42 L/min	1450	220V - 50 Hz	1" GAS x PG25	250x120x190h	8,00
EPP0306	NOVAX 30 M Oil	1,2 Hp	84 L/min	1450	220V - 50 Hz	1"1/4 GAS x PG30	310x150x210h	12,00
EPP0305	NOVAX G 20 HP 0.8	0.8 Hp	29 L/min	2850	220V - 50 Hz	3/4" GAS x PG20	230x120x190h	7,00



Electric pumps

EP Midex 30



EP Minor 40



EP Senior 40



GR Minor



GR Major



EP Mini 20



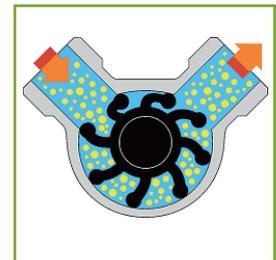
Flexible Impeller

The flexible impeller electric pump is designed to help olive oil producers and wineries in the oil transfer process. This self-priming model automatically draws liquids and allows precise dosing of the transferred product thanks to its reversible rotation. Additionally, it enables the emptying of hoses once the work is completed.

Bidirectional switch



Impeller NBR for oil



SKU	Description	Flow	RPM	Power supply	KW	Thread and hose barb	Dimensions (mm)	Weight (Kg)
EPP0031	EP Mini 20	17 L/min	900	220V - 50 Hz	0,37	3/4" GAS x PG20	276x210x140h	9,00
EPP0027	EP Midex 30	64 L/min	900	220V - 50 Hz	0,56	1"1/4 GAS x PG30	338x227x159h	15,00
EPP0036	EP Minor 40	115 L/min	900	220V - 50 Hz	1,5	GAROLLA 40 x PG40	420x240x180h	20,00
EPP0039	EP Senior 40	120 L/min	1400	220V - 50 Hz	1,1	1"1/2 x PG40	360x155x165h	20,00
EPP0048	GR Minor 40 380 V	40 L/min	300	220V - 50 Hz	1,5	GAROLLA 40 x PG40	1040x484x682h	36,00
EPP0045	GR Major 60 220V	200 L/min	470	220V - 50 Hz	1,5	GAROLLA 60 X PG 60	1040x484x682h	38,00
EPP0046	GR Major 60 380V	200 L/min	470	380V - 50 HZ	1,5	GAROLLA 60 X PG 60	1040x484x682h	38,00

Electric pumps

FLEXI



Flexible impeller

Flexi self-priming electric pump in AISI 304 stainless steel with neoprene impeller. 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 the agricultural, nautical, and gardening sectors, thanks to its ability to handle a partial presence of solid material during transfer.

Flexi 60



Flexi 30



Flexi 40



Flexi 50



Bidirectional switch



Neoprene flexible impeller



SKU	Description	Power	Flow	RPM	Power supply	Hose barb	Dimensions (mm)	Weight (Kg)
EPP0013	Flexi 30 stainless steel cart	1,2 Hp	60 hL/h	900	220V - 50 Hz	1"1/4 GAS x PG30	650x300x500h	18,00
EPP0014	Flexi 40 stainless steel cart	1,2 Hp	100 hL/h	900	220V - 50 Hz	GAROLLA 40 x PG40	650x300x500h	20,00
EPP0016	Flexi 50 stainless steel cart	2,5 Hp	90 hL/h	370	220V - 50 Hz	GAROLLA 50 x PG50	850x430x600h	47,00
EPP0018	Flexi 60 stainless steel cart	2,5 Hp	150 hL/h	370	220V - 50 Hz	GAROLLA 60 x PG60	850x430x600h	55,00



Electric pumps

MONOSCREW

Stainless steel internal rotor

Electric pump with body and rotor in AISI 304 stainless steel, equipped with a cart and handle, the ideal solution to allow mobility in the cellar. Recommended for oenological applications, it is suitable for transferring wine, wine must, and food-grade liquids, even at high temperatures. The stainless steel rotor does not affect the organoleptic properties of the transported product, fully complying with the food-grade standards of D.M. 21/03/73. Models equipped with a flow regulator or inverter allow precise control of flow rate.

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



P30 A.T. with inverter - 220V



P30 A.T. - 220V



Gauge



IN/OUT 1" GAS



Stainless steel handle



Inverter



SKU	Description	Power supply	Power	RPM	Flow hL/h	In Out	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 electrical speed variator	220V - 50 Hz	0,75 Hp	190-1000	5-20	1" GAS	645x330x665h	24,00

Filling machines

ENOLMATIC



The **Enolmatic** is the only bottling machine with professional features and performance in a compact size and extremely easy to use. The Enolmatic filling machine is an ideal tool for producers who need a functional, compact, and professional accessory for bottling oil. Despite its small size, it delivers high performance, with a working capacity of 150 bottles per hour. This versatile and efficient product is also suitable for handling food-grade liquids such as oil, tomato sauce, and fruit juices. With specially designed kits to adapt its functionality to any need, it is the perfect ally for producers and small businesses in the sector.

Power supply 220 V - 50 Hz

Vacuum regulator



Collection vessel



SKU	Spouts	Power	Production	Ø Bottle neck interior (mm)	Height bottle (mm)	Ø Hose (mm)	Dimensions (mm)	Weight (Kg)
RMP0070	1	120 W	150 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
RMR0014	Stainless steel oil spout	0,90
RMR0186	P15 vacuum pump	1,50
MFP0065	Tandem Oil filter	1.35





Filling machines

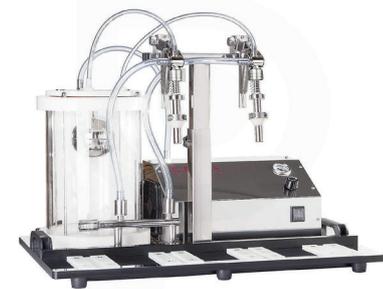
ENOLMASTER

Ideal for oil and viscous liquids producers, the **Enolmaster** filling machine is a semi-automatic professional tool designed for businesses and individuals to bottle oil and viscous liquids while preserving their organoleptic properties.

This filling machine is suitable for filling glass bottles and flasks. Its structure, entirely made of stainless steel, ensures stability and durability while also facilitating cleaning.

The Enolmaster semi-automatic professional filling machine is equipped with a vacuum suction system specifically designed for food-grade liquids. The product is bottled naturally through the artificial vacuum created in the bottle, helping to maintain the organoleptic characteristics intact.

2 Spouts version



4 Spouts version



Vaso di raccolta



SKU	Spouts	Power supply	Production	Ø Bottle neck interior (mm)	Height bottle (mm)	Ø Hose (mm)	Dimensions (mm)	Weight (Kg)
RMP0030	4	220V-50 Hz-120W	400 Bot./h approx.	from 16 to 28	from 180 to 350	25	650x460x450h	30,00
RMP0090	2	220V-50 Hz-120W	300 Bot./h approx.	from 16 to 28	from 180 to 350	25	650x460x450h	25,00



Spare parts and accessories for Enolmaster

SKU	Description	Weight (Kg)
RMR0092	Plastic Jar	0,50
RMR0094	Plastic cylinder for jar	1,05
MFP0066	Tandem Professional Oil Filter	4,35
RMR0014	Stainless steel oil spout	0,90 0,05
RMR0161	Gasket kit for stainless steel spout	3,05
RMR0145	Kit mignon 2 spouts	7,30
RMR0108	Kit mignon 4 spouts	



Filling Machines

WEIGHT-FILLING MACHINE FOR CANS



Olea M12 platform filling machine with electronic indicator. This machine allows filling up to 120 cans of 5 liters per hour. It is extremely practical and precise, as with a single action (placing the can on the scale), the can is filled electronically. During the filling process, the display shows the instantaneous and final quantity.



Composed of:

- Stainless steel bench
- Liverani pump (flow rate: 1200 L/h)
- Dosing pipe support
- Electrical panel support
- Dosing pipe in AISI 316 stainless steel
- Stainless steel electrical panel
- Weighing platform
- Solenoid valve connection with clamp fitting
- Solenoid valve
- Spout (1 for bottles and 1 for cans or demijohns)
- Centering collar
- Centering stop
- Vertical locking knob
- Centering adjustment knob
- O-ring gasket 4061
- Pump hose fitting
- Spout O-ring gasket 4075

SKU	Power supply	Hourly production	Dosing capacity	Dimensions (mm)	Weight (Kg)
RMP0007	220 V - 50 Hz	120 tins 5 L	Until 12 Kg	500 x 600 x 850h	61,00



Capping machines

CAPSY

Capsy 40

The **Capsy 40** is a semi-automatic capping machine designed for screwing caps with a diameter of 31.5 mm. Powered by electricity via a 0.25 kW motor, the Capsy 40 is provided of a tabletop structure made of AISI 304 stainless steel and an automatic descending capping head with a micro switch and four rollers.

Features:

- Structure: AISI 304 stainless steel
- Controls: 24V
- Capping head: Automatic 4-roller descending with micro switch
- Motor power: 0.25 kW (0.33 HP), 220V/50Hz
- Bottle format: Max diameter 200 mm, Max height 350 mm
- Cap diameter: 31.5 mm
- Dimensions (mm): 500 x 500 x 1000 (h)
- Weight: 40 kg



Capsy 4

The **Capsy 4** lever capping machine is used for sealing aluminum screw caps with a Ø 31.5 mm, suitable for oil and liquor bottles, on both plastic and glass containers. The machine is equipped with 4-roller heads. The usage is simple: once the lever is adjusted to the bottle size, the start button is pressed, and the head is brought close to the bottle, threading and sealing the cap in just a few seconds.

Features:

- Tabletop design structure in AISI 304 stainless steel
- 24V controls
- Motor power: 0.18 kW (0.25 HP)
- Bottle format: Max diameter 200 mm, Max height 350 mm
- Dimensions (mm): 500 x 500 x 1160 (h)
- Weight: 40 kg



SKU	Description	Bottle format (mm)	Power supply	Dimensions (mm)	Weight (Kg)
IPP0031	Semi-automatic capping machine Capsy 40	Ø max 200 - h max 350	220 V - 50 Hz	500 x 500 x 1000h	65,00
IPP0021	Lever capping machine Capsy 4	Ø max 200 - h max 350	220 V - 50 Hz	500 x 500 x 1160h	40,00

Sealers and Capping machines



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

Sealers

Sealing machine for pre-threaded screw caps. A useful tool for those who wish to securely store their olive oil in bottles. Its compact structure takes up minimal space and is easy to handle, store, and transport. Lever and Wheel models of sealing machine are available.



SKU	Description	Typology	For cap	Weight (Kg)
IPP0247	Sigy E Ø 18	Lever	18 mm	0,24
IPP0248	Sigy E Ø 24	Lever	24 mm	0,30
IPP0249	Sigy E Ø 31,5	Lever	31,5 mm	0,35
IPP0250	Sigy E Ø 35	Lever	35 mm	0,41
IPP0251	Sigy Twist	Rotating	from 24 to 44 mm	0,44



Labeling machines

Professional and industrial labeling machines provide exceptional support to complete your food product packaging efficiently and effectively. Ideal for companies as well as amateur producers, these tools are the perfect choice for offering your customers well-finished, high-quality bottles ready for sale and distribution on the market.

ETI 10



ETI PRO PVC



ETI 09



ETI 06



ETI 05



Batch stamper for ETI 05/06

SKU	Description	Operation	Pot. kW	Power supply	Production	Dimensions (mm)	Weight (Kg)
IPP0068	ETI 05	Manual	-	-	500 b/h App.	500x575x360h	18,00
IPP0070	ETI 05 with batch stamper	Manual	-	-	500 b/h App.	500x575x360h	18,00
IPP0071	ETI 06	Manual	-	-	500 b/h App.	740x575x430h	30,00
IPP0449	ETI 09	Semi-automatic	0,2	220 V - 50 Hz	800 b/h App.	530x400x500h	35,00
IPP0066	ETI 10	Semi-automatic	0,2	220 V - 50 Hz	700 b/h App.	500x400x300h	40,00
IPP0301	ETI 10 thermal transfer marker	Semi-automatic	0,2	220 V - 50 Hz	700 b/h App.	500x400x300h	40,00
IPP0287	ETI PRO	Automatic	1,5	380 V - 50 Hz	1200 b/h App.	2250x1100x1650h	300,00
IPP0075	ETI PRO PVC	Automatic	1,5	380 V - 50 Hz	1200 b/h App.	2250x1100x1650h	300,00
IPP0277	Batch stamper for ETI 05/06	Manual	-	-	-	-	-

Containers

OLIVE OIL TIN CANS



Food-grade can designed to store Olive Oil and Extra Virgin Olive Oil, equipped with a carrying handle. The cans are made of tinplate (mild steel) coated with a layer of tin, which serves to protect the food from chemical alterations.



SKU	Capacity	Customization	Package (pz)	Dimensions (mm)	Single weight (Kg)
CLP0001.32	0,25 L	Green with yellow drops	32	70 x 46 x 110	0,06
CLP0010.32	1 L	Green with yellow drops	32	100 x 70 x 177	0,12
CLP0013.16	2 L	Green with yellow drops	16	150 x 92 x 194	0,25
CLP0023.16	3 L	Green with yellow drops	16	150 x 92 x 260	0,29
CLP0033.12	5 L	Green with yellow drops	12	150 x 120 x 313	0,39
CLP0038.4	10 L	Green with yellow drops	4	230 x 155 x 305	0,70
CLP0042	25 L	Green with yellow drops	1	Ø 286 x 445	1,30
CLP0015.16	3 L	Tree	16	150 x 92 x 260	0,29
CLP0026.12	5 L	Tree	12	150 x 120 x 313	0,46
CLP0009.28	0,5 L	Dark green	28	84 x 57 x 139	0,08
CLP0060.12	5 L	Matt black	12	150 x 120 x 313	0,39
CLP0064.35	0,5 L	Cylindrical glossy black	35	Ø 67 x 207	0,09
CLP0057.35	0,75 L	Cylindrical glossy black	35	Ø 67 x 282	0,11
CXP0081.50	1,5 L	Black with olive graphic	50		0,04

Spare parts and accessories for olive oil tin can

SKU	Description	Package (pz)	Single weight (gr)
TXP0105.32	Caps for oil tins with plastic pourers 0,25 L Ø24	32	3,7
TXP0106.16	Caps for oil tins with plastic pourers 0,5/1/2/3 L Ø32	16	3,7
TXP0107.100	Caps for oil tins with plastic pourers 5/10/25 L Ø42	100	10
TXP0107.12	Caps for oil tins with plastic pourers 5/10/25 L Ø42	12	10
TXP0055.100	Golden screw cap pre-threaded drip catcher Ø31,5 cylind. tin can	100	4,7
TXP0052.100	Black screw cap pre-threaded drip catcher Ø31,5 cylind. tin can	100	4,7
TXP0053.100	Green screw cap pre-threaded drip catcher Ø31,5 cylind. tin can	100	4,7
ADP0086	Screw pouring cap Ø31,5 cylindrical tin can	1	13



Containers

BOTTLES

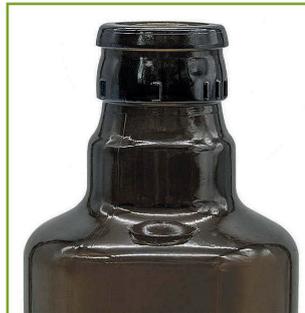
Dorica

Dorica bottles are the most classic container for preserving oil and food-grade liquids at their best. Made of colored glass, they provide excellent protection for the product's organoleptic properties while presenting it in a stylish and distinctive container perfect for the table. Available in colors ranging from green to brown.

Screw cap



Not refillable cap Dop Guala



SKU	Features	Capacity (L)	Color	Package (pz)	Dimensions (mm)	Single weight (Kg)
CVP0089.30	Screw cap	0,25	Uvag	30	Ø 49 x 230	0,27
CVP0091.28	Screw cap	0,50	Uvag	28	Ø 61 x 277,5	0,35
CVP0093.20	Screw cap	0,75	Uvag	20	Ø 69 x 310	0,50
CVP0461.56	Not refillable cap	0,10	Uvag	56	Ø 43 x 148,5	0,15
CVP0552.30	Not refillable cap	0,25	Uvag	30	Ø 49 x 224	0,23
CVP0550.28	Not refillable cap	0,50	Uvag	28	Ø 60,9 x 269	0,35

Caps for Dorica screw neck



Aluminum screw cap

Multidosing plastic screw cap

Not refillable cap

Stainless steel screw pouring cap

Caps for Dorica Guala neck



Not refillable cap Dop Guala

Containers

BOTTLES



Marasca

Marasca bottles are ideal containers for the storage needs of small amateur oil producers. With their square shape, they effectively protect the quality characteristics of the oil.



Screw cap



Self-sealing cap



SKU	Features	Capacity (L)	Color	Package (pz)	Dimensions (mm)	Single Weight (Kg)
CVP0102.165	Self-sealing cap	0,02	Flint glass	165	25 x 25 x 89	0,05
CVP0111.88	Self-sealing cap	0,06	Flint glass	88	34 x 34 x 129	0,11
CVP0099.108	Self-sealing cap	0,10	Flint glass	108	40 x 40 x 143	0,15
CVP0473.56	Screw cap	0,10	Ancient green	56	38 x 38 x 140	0,16
CVP0105.42	Screw cap	0,25	Uvag	42	47 x 47 x 211,5	0,25
CVP0031.42	Screw cap	0,25	White	42	47 x 47 x 211,5	0,25
CVP0107.35	Screw cap	0,50	Flint glass	35	58 x 58 x 264	0,39
CVP0109.35	Screw cap	0,50	Uvag	35	58 x 58 x 264	0,39
CVP0112.24	Screw cap	0,75	Flint glass	24	66 x 66 x 277	0,40
CVP0115.24	Screw cap	0,75	Uvag	24	66 x 66 x 277	0,40
CVP0117.20	Screw cap	1	Flint glass	20	75 x 75 x 302	0,60
CVP0119.20	Screw cap	1	Uvag	20	75 x 75 x 302	0,60

Caps for Marasca



Aluminum screw cap



Multidosing plastic screw cap



Not refillable cap



Stainless steel screw pouring cap



Self-sealing cap only 0,02-0,06-0,10



Reginolio with not refillable DOP Guala cap

Reginolio bottles are characterized by a more elegant design compared to other bottle types. Equipped with the **DOP Guala** closure system, they are the top choice in public settings where compliance with regulations on quality and transparency in the virgin olive oil supply chain (Art. 7, paragraph 2) is required.

Dop Guala smooth



Not refillable cap Dop Guala



SKU	Capacity (L)	Color	Package (pz)	Dimensions (mm)	Single weight (Kg)
CVP0385.23	0,25	Ancient green	23	Ø 65,4 x 156,5	0,255
CVP0387.15	0,50	Ancient green	15	Ø 80 x 198	0,415
CVP0389.11	0,75	Ancient green	11	Ø 92 x 228	0,55

Containers

BOTTLES



Opera

The **Opera** bottle is perfect for storing flavored oil, liqueurs, aromatic spirits, and other gourmet products. It is characterized by a round base, a thin and elongated neck, giving it an elegant appearance. Available in white, UVAG, and satin white colors.

Band mouth



Domed bottom internally



It can be capped with a synthetic mushroom cap Ø 19 to be purchased separately.



SKU	Capacity (L)	Color	Package (pz)	Dimensions (mm)	Single weight (Kg)
CVP0132.50	0,10	White	50	Ø 43 x 192	0,17
CVP0134.70	0,20	White	70	Ø 50 x 253	0,25
CVP0139.20	0,50	White	20	Ø 68 x 313	0,50
CVP0137.20	0,50	Uvag	20	Ø 68 x 313	0,50
CVP0136.20	0,50	Satin white	20	Ø 68 x 313	0,50



Containers

BOTTLES

Anfora Soubreme

The **Anfora Soubreme** bottle is characterized by elegant lines, which make it particularly suitable for oil storage. Its banded spout is designed with an anti-drip function, ensuring precise dispensing and minimizing product waste. The shape of these Soubreme containers is reminiscent of traditional Egyptian amphorae, with a long neck and a side handle to facilitate pouring oil or other liquids stored in the bottle.

Band mouthpiece with drip catcher



It can be capped with a synthetic mushroom cap Ø 19 to be purchased separately.

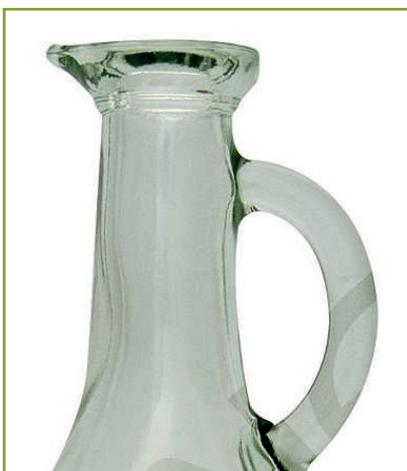


SKU	Capacity (L)	Color	Package (pz)	Dimensions (mm)	Single weight (Kg)
CVP0019.48	0,25	Uvag	48	77 x 225	0,35
CVP0021.31	0,50	Uvag	31	97 x 273	0,60

Anfora Egizia

The **Anfora Egizia** bottle is an elegant container, perfect for storing and presenting oil, vinegar, and other food-grade liquids. It is made of semi-transparent white glass and stands out for its harmonious shape and balanced dimensions, making it easy to handle, while adding a touch of refinement to the table.

Band mouthpiece with drip catcher



It can be capped with a synthetic mushroom cap Ø 19 to be purchased separately.



SKU	Capacity (L)	Color	Package (pz)	Dimensions (mm)	Single weight (Kg)
CVP0011.34	0,25	Flint glass	34	Ø 72 x 170	0,25
CVP0013.23	0,50	Flint glass	23	Ø 88 x 240	0,50



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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



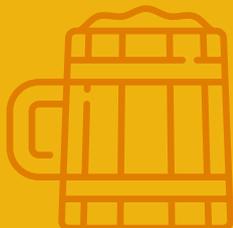
Handles



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



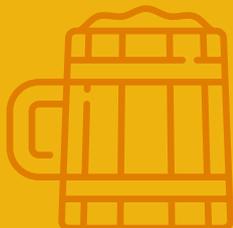
Stainless Steel Valve DIN25 with PG20 300-500 L



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



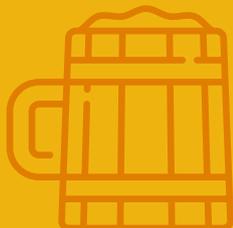
Analogue thermometer



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

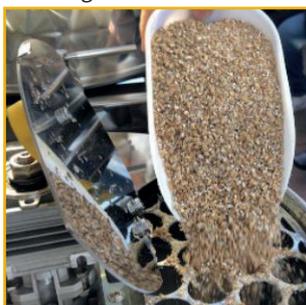


Easy 50/100 with 60° conical trunk fermenter

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



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

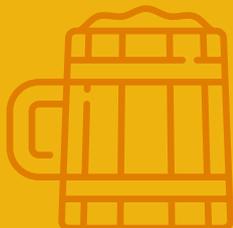


Agitator for mashing



- 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



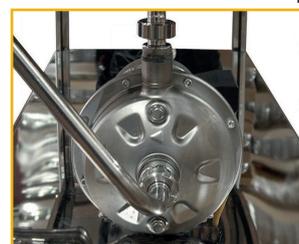
Resistance thermostat



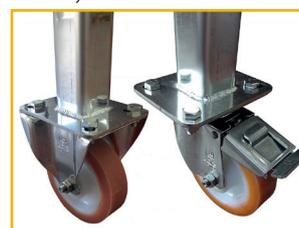
Resistance



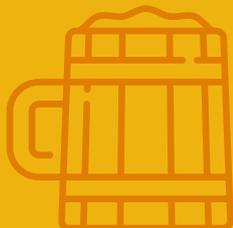
Electric Pump



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

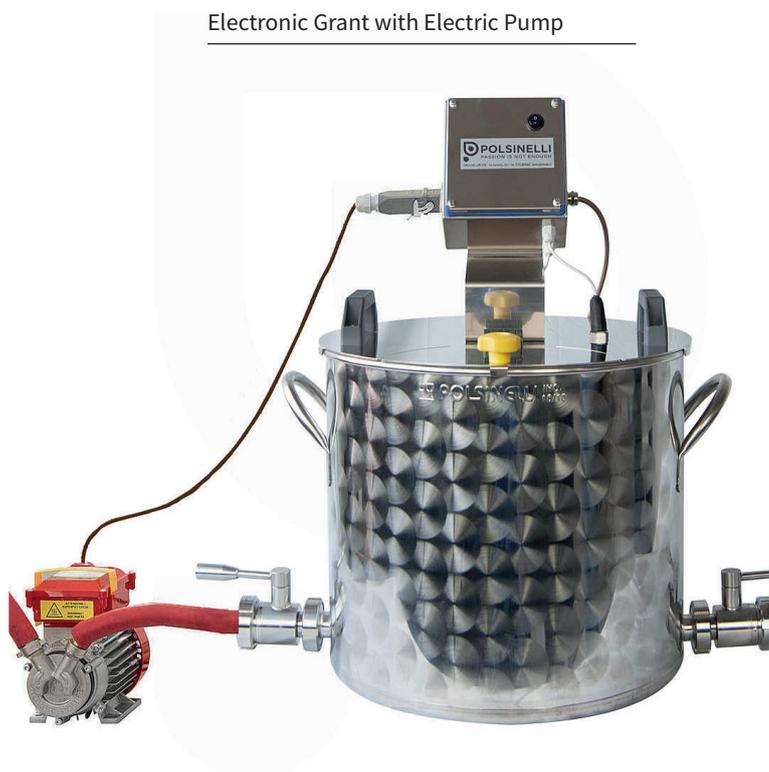
Grant Pot

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



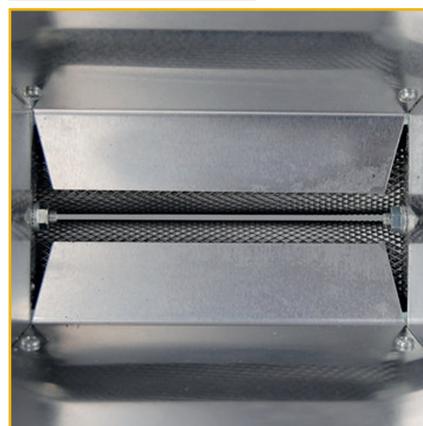
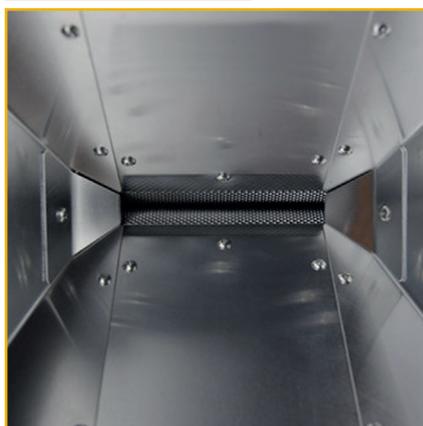
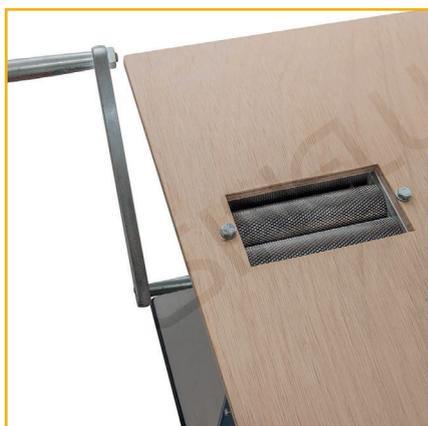
Smart Mill

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

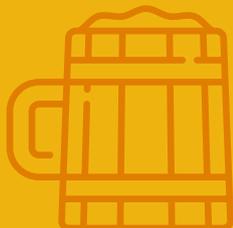
The **Krohne 1500 Flow Meter** is specifically designed to remain clean and sterile, meeting the needs of food and pharmaceutical industries. The flow sensor supports CIP/SIP procedures and complies with FDA requirements for food-contact materials. It is certified according to EHEDG and 3A hygienic standards.

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

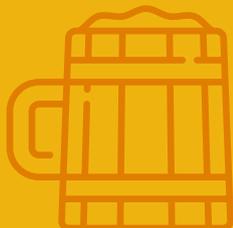
Stainless Steel Whirlpool Paddle

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.



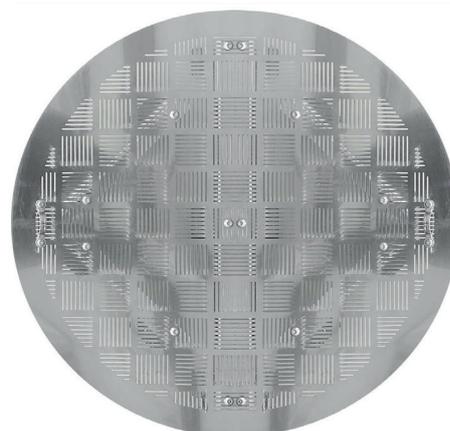
SKU	Features	Ø (mm)	Height (mm)	Slot thickness (mm)	Weight (Kg)
ABP0275	Halo filter for pot 25 L	300	55	1,5	0,65
ABP0069	Halo filter for pot 35 L - For fermenter 50-75 L	366	55	1,5	0,86
ABP0070	Halo filter for pot 50/75 L - For fermenter 100 L	452	55	1,5	1,06
ABP0071	Halo filter for pot 100 L	528	55	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.

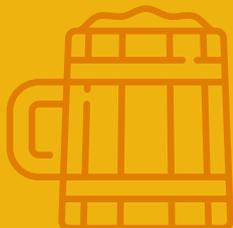
SKU	Description	Features	Weight (Kg)
ABP0454	Stainless steel level indicator 30	For pot 25 L	0,20
ABP0019	Stainless steel level indicator 70	For pot 35 L, tanks/fermenters 35/50/75 L	0,22
ABP0020	Stainless steel level indicator 90	For pot 50/75 L, tanks/fermenters/mixing tank 100 L	0,18
ABP0013	Stainless 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 ² - PG 12 mm	Ø300x450h	0,50
ABP0183	40 brazed platese	Exchange surface 0,57 m ² - PG20 mm	200x90x101h	2,40
ABP0177	Maxi 43 with 30 plates	Removable plates - Exchange surface 1,29 m ² - PG20mm	200x340x470h	37,00
ABP0179	Maxi 80 with 22 plates	Removable plates - Exchange surface 1,76 m ² - PG20mm	200x250x760h	57,00
ABP0180	Maxi 80 with 40 plates	Removable plates - Exchange surface 3,20 m ² - PG20mm	200x350x760h	62,00
ABP0181	Maxi 80 with 60 plates	Removable plates - Exchange surface 4,80 m ² - PG20mm	200x430x760h	67,00



Accessories for Brewing systems

Accessories and Spare Parts for Heat Exchangers

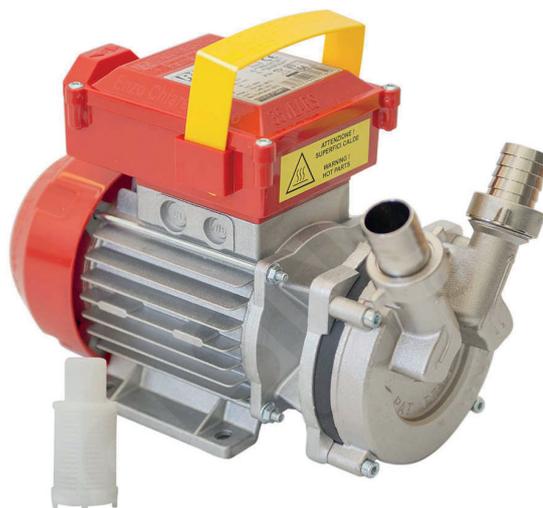


SKU	Description	Features	Weight (Kg)
ABR0073	Gasket for Maxi 43	Material: EPDM	0,04
ABR0053	Gasket for Maxi 80	Material: EPDM	0,06
ABP0168	Plate for Maxi 43	Material: Stainless steel AISI 316	0,32
ABR0029	Plate for Maxi 80	Material: Stainless steel AISI 316	0,36
ABP0204	Stainless steel mounting brackets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

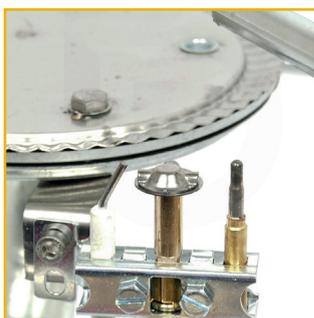
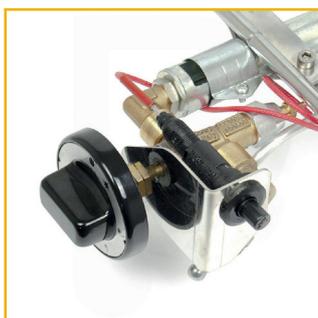


Piezoelectric Ignition

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



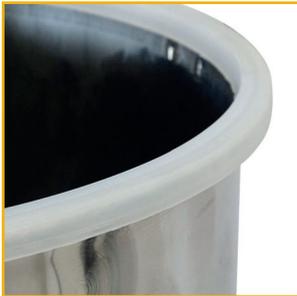
SKU	Description	Use	Accessories	Consumption LPG Kg/h	Dimensions (mm)	Weight (Kg)
FGP0076	Radial 8 kW Ø 400	Internal	Piezo, safety, pilot	0,582	615x400x250h	5,01
FGP0077	Radial 8 kW Ø 400	Internal	Piezo, safety, pilot, solenoid valve 24V	0,582	700x400x250h	5,05
FGP0079	Radial 11 kW Ø 500	Internal	Piezo, 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.

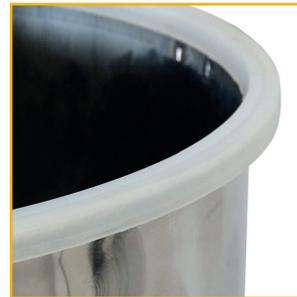
Thanks to the cooling plate, it enables precise control of the fermentation temperature of the wort in the tank. The fermenter comes complete with an analog thermometer with a stainless steel thermowell, a thick stainless steel lid with an airlock, and a stainless steel valve elevated from the bottom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



Flange with Immersion Plate



Gasket



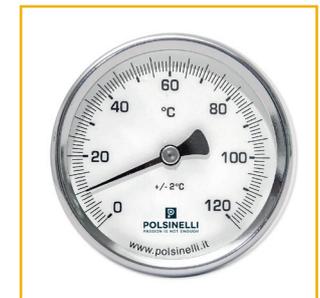
Airlock and Plate Connections



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

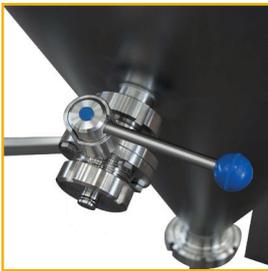
Refrigerated 60° Conical Bottom Fermenter

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

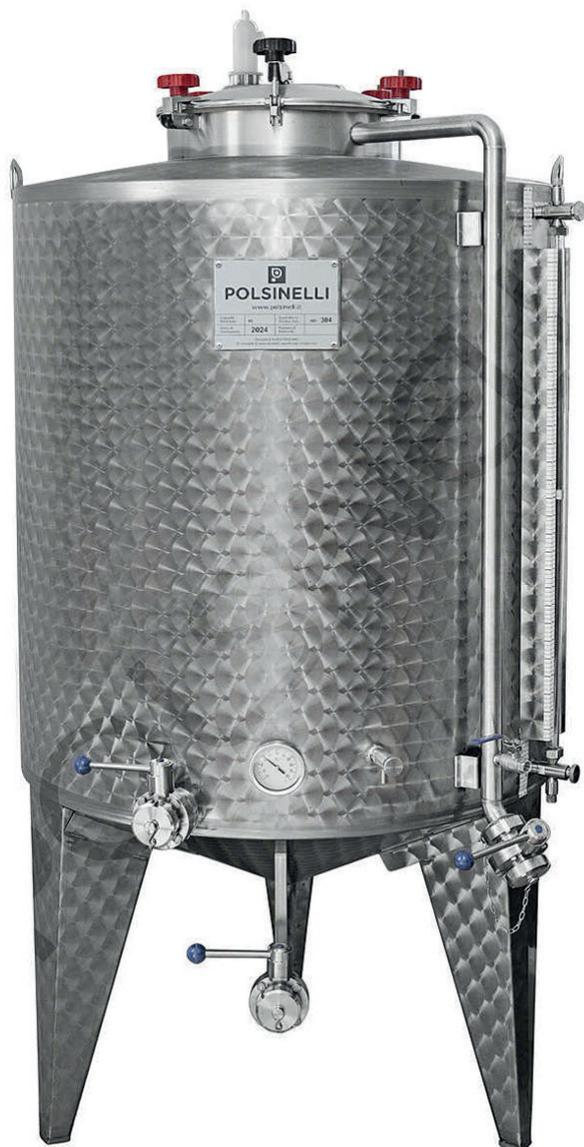
Fermentation



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

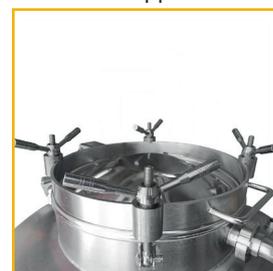


60° Conical Bottom Refrigerated Isobaric Fermenter

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



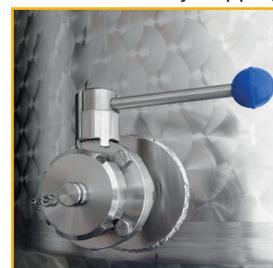
Butterfly valve for partial drain



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 ²	0,81	1	7,20
ABP0257	Plate for fermenter 100 L	370 x 600h	1/2" / PG20	0,44 m ²	1,11	1	7,40
ABP0258	Plate for fermenter 150 L	370 x 600h	1/2" / PG20	0,44 m ²	1,11	1	7,80
ABP0259	Plate for fermenter 200 L	370 x 800h	1/2" / PG20	0,59 m ²	1,48	1	8,00
ABP0260	Plate for fermenter 300 L	370 x 800h	1/2" / PG20	0,59 m ²	1,48	1	8,30
ABP0439	Plate for fermenter 380 L	370 x 1000h	1/2" / PG20	0,74 m ²	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).

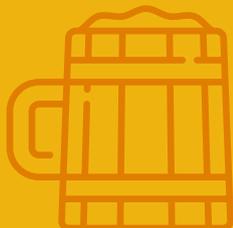
SKU	Description	Connection	Weight (Kg)
IPP0283	2-way Motorized Ball Valve	GAS 3/4" M	1,90

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.

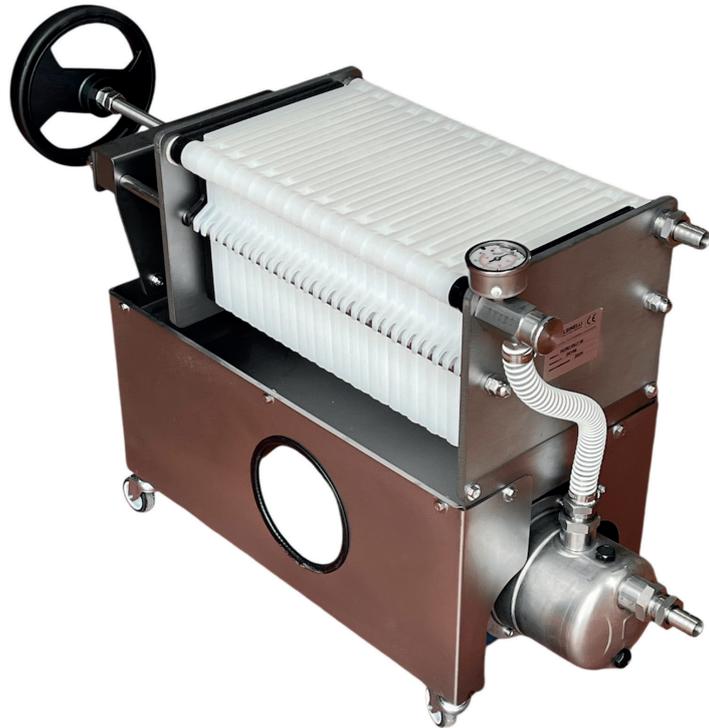
Jolly 10



Jolly 20



Jolly 30



Clamping handwheel



Front view



Electric pump



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



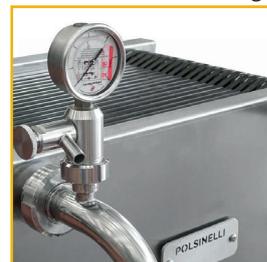
Electric pump



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

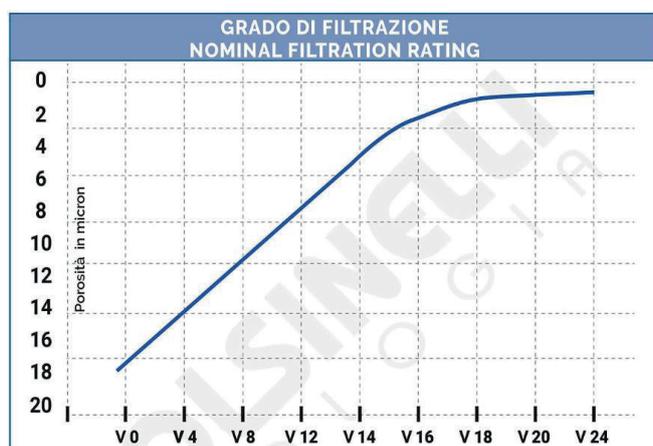
The ongoing research dedicated to the “CKP Series” has led to constructive modifications that refine certain technical characteristics of the sheets while maintaining their high-quality standards. The use of new premium-grade cellulose and significant improvements to the structure of the inlet side—always 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 ² - 18μ	washable	4	25	0,80
MFC0026.25	20x20 CKP V4	1024 g/m ² - 15μ	medium-clarifying	3	25	1,00
MFC0029.25	20x20 CKP V8	1050 g/m ² - 12μ	clarifying	2,5	25	1,05
MFC0016.25	20x20 CKP V12	1140 g/m ² - 8μ	medium polishing	2,5	25	1,20
MFC0018.25	20x20 CKP V16	1260 g/m ² - 2μ	polishing	2	25	1,35
MFC0020.25	20x20 CKP V18	1290 g/m ² - 1μ	pre-sterilizing	2	25	1,40
MFC0022.25	20x20 CKP V20	1320 g/m ² - 0,7μ	sterilising	1,5	25	1,40
MFC0024.25	20x20 CKP V24	1370 g/m ² - 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 ² - 18μ	washable	4	25	3,60
MFC0052.25	40x40 CKP V4	1024 g/m ² - 15μ	medium-clarifying	3	25	4,30
MFC0054.25	40x40 CKP V8	1050 g/m ² - 12μ	clarifying	2,5	25	4,45
MFC0041.25	40x40CKP V12	1140 g/m ² - 8μ	medium polishing	2,5	25	4,90
MFC0043.25	40x40CKP V16	1260 g/m ² - 2μ	polishing	2	25	5,00
MFC0045.25	40x40 CKP V18	1290 g/m ² - 1μ	pre-sterilizing	2	25	5,10
MFC0047.25	40x40 CKP V20	1320 g/m ² - 0,7μ	sterilising	1,5	25	5,30
MFC0049.25	40x40 CKP V24	1370 g/m ² - 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



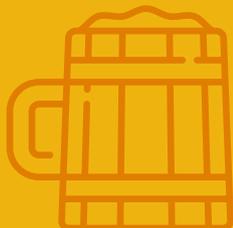
Housing 30"



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



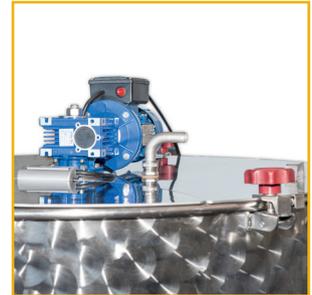
Flat bottom

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

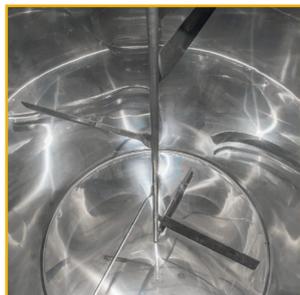
Inspection Hatch



Motor with Gear Reducer



Mixing Blades



Partial and Total Drain Valves



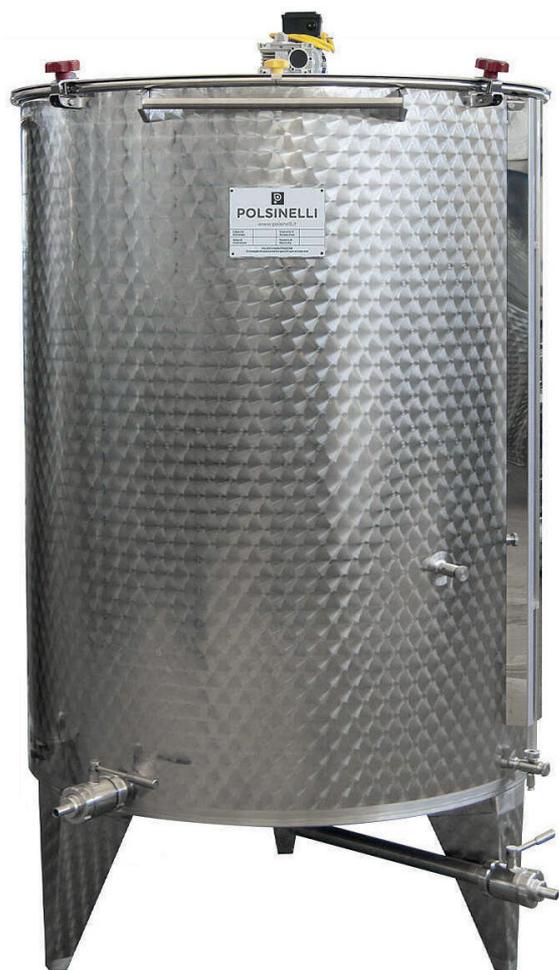
Cleaning Spray Ball



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

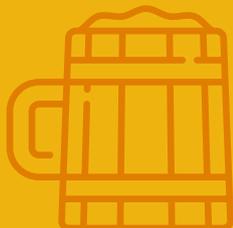


SKU	Spouts	Power	Production	Ø Bottle neck interior (mm)	Height bottle (mm)	Ø Hose (mm)	Dimensions (mm)	Weight (Kg)
RMP0033	1	120 W	250 Bottles/h approx.	from 16 to 28	from 250 to 330	14	200x400x400h	4,00

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

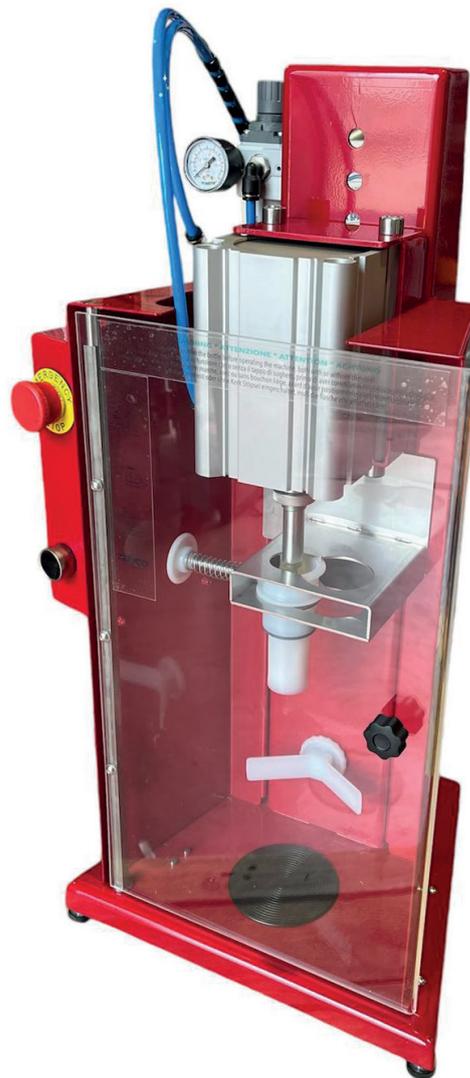


Capping machines

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



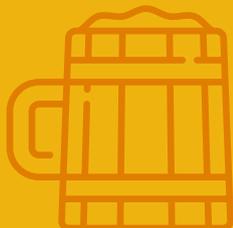
Circe



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

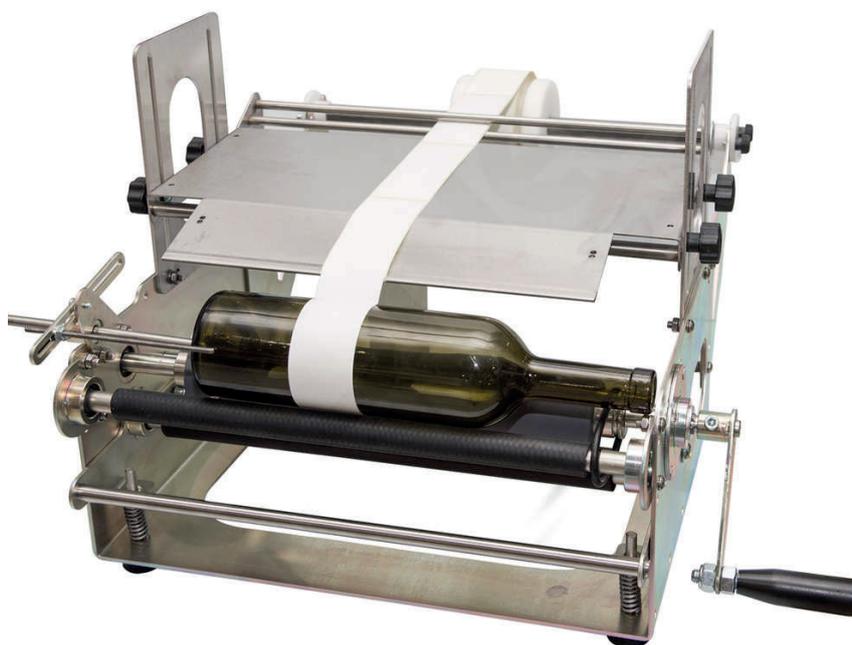
STAINLESS STEEL MANUAL



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.

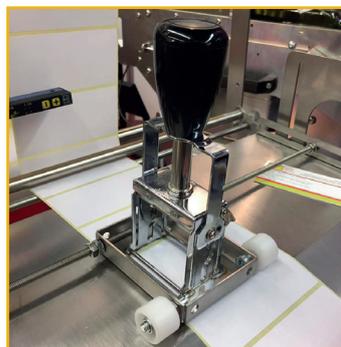
Batch stamper



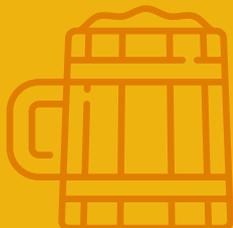
Back label distance regulator



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.

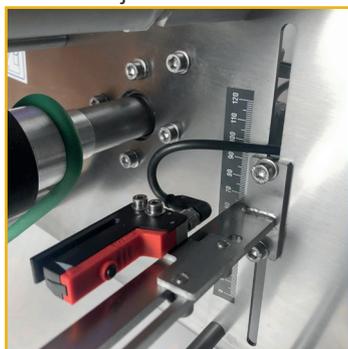
Ready to use



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





We have been
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Kombucha

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Kombucha Kit



Made of stainless steel, these high-quality products are suitable for the preparation, measurement, and cleaning of all the tools necessary for kombucha production. This starter kit allows you to prepare your favorite kombucha at home!

The kit includes: a stainless steel pot with a stainless steel tap and professional analog stainless steel thermometer with protection; a stainless steel fermenter with a stainless steel tap (high or low, depending on the model); a thick stainless steel lid with breathable cotton and food-grade silicone gasket; 1 wooden paddle; 1 PH Meter Pen 6020; 1 automatic siphon; 1 ATC refractometer with 3 scales; 1 5L jar with breathable cotton for storing the SCOBY and starter for the next batch; 1 ECO crown capper for 26/29 caps; 1 100g pack of potassium metabisulfite for sanitization; 1 5L graduated beaker; and 0.5 meters of non-toxic hose (12x16).

Kombucha Kit



Kombucha wide Kit



SKU	Description	Features	Dimensions (mm)	Weight (Kg)
AKP0007	Kombucha Kit 35 L	Pot and fermenter 35L	Ø 370 x 375h - Ø 370 x 375h	13,00
AKP0008	Kombucha Kit 50 L	Pot and fermenter 50L	Ø 455 x 370h - Ø 370 x 495h	16,00
AKP0009	Kombucha Kit 75 L	Pot and fermenter 75L	Ø 455 x 495h - Ø 370 x 745h	18,00
AKP0010	Kombucha Kit 100 L	Pot and fermenter 100L	Ø 530 x 480h - Ø 455 x 680h	20,00
AKP0011	Kombucha Kit 150 L	Pot and fermenter 150L	Ø 630 x 480h - Ø 530 x 705h	25,00
AKP0012	Kombucha Kit 200 L	Pot and fermenter 200L	Ø 630 x 680h - Ø 530 x 980h	33,00
AKP0050	Kombucha wide Kit 50 L	Pot and fermenter wide 50L	Ø 370 x 375h - Ø 455 x 370h	16,00
AKP0051	Kombucha wide Kit 100 L	Pot and fermenter wide 100L	Ø 455 x 370h - Ø 530 x 510h	20,00
AKP0052	Kombucha wide Kit 150 L	Pot and fermenter wide 150L	Ø 630 x 480h - Ø 630 x 510h	25,00
AKP0053	Kombucha wide Kit 200 L	Pot and fermenter wide 200L	Ø 630 x 680h - Ø 710 x 550h	33,00



Stainless steel pot with tap

The pot with tap is a high-quality model specially designed for the production of kombucha, beer, and other food products. It meets all needs thanks to its ease of use. Made from 18/10 stainless steel (AISI 304), it delivers top-level durability and ensures 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



Pot with Thermometer

Durable and robust, the stainless steel pot with thermometer is recommended for kombucha production, beer brewing, and cooking cider or other food-grade liquids. The pot is made entirely of 18/10 stainless steel (AISI 304) with 1mm thick walls and a 1.5mm thick base, designed to prevent the caramelization of its 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



Gas Burners

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

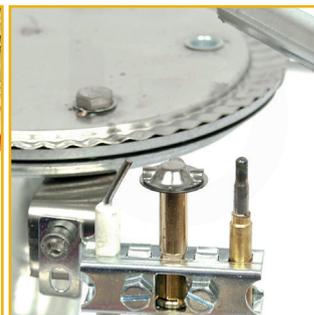
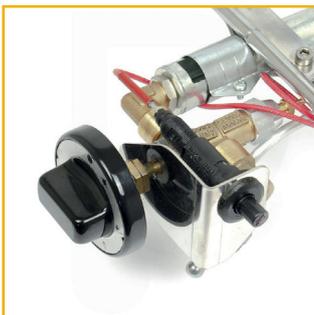


Piezoelectric Ignition

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

Gasket



Butterfly Screws for Tightening



Stainless Steel Tap



Also Available with Handles



Flat bottom Kombucha Fermenter

Ideal for fermentation of kombucha, this fermenter is made of stainless steel with embossed-pattern finished exterior. The bottom of the tank is rounded and welded to facilitate cleaning. It comes with a thick stainless steel lid featuring breathable cotton and a food-grade silicone gasket, as well as a threaded stainless steel fitting to screw the stainless steel tap.



Thick Flange with Breathable Cotton

SKU	Description	Tap	Thickness (mm) Bottom - Walls	Dimensions (mm)	Weight (Kg)
AKP0001	Stainless steel Kombucha fermenter 35 L	1/2"	0,6 - 0,6	Ø 370 x 350h	4,50
AKP0002	Stainless steel Kombucha fermenter 50 L	1/2"	0,6 - 0,6	Ø 370 x 495h	6,00
AKP0003	Stainless steel Kombucha fermenter 75 L	1/2"	0,6 - 0,6	Ø 370 x 745h	7,40
AKP0004	Stainless steel Kombucha fermenter 100 L	1/2"	0,6 - 0,6	Ø 455 x 680h	8,50
AKP0005	Stainless steel Kombucha fermenter 150 L	1/2"	0,6 - 0,7	Ø 530 x 705h	10,00
AKP0006	Stainless steel Kombucha fermenter 200 L	1/2"	0,6 - 0,7	Ø 530 x 980h	11,00

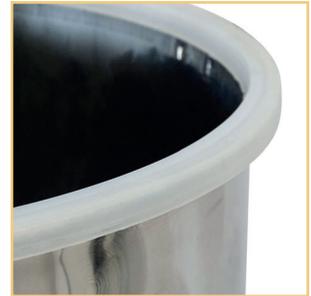
Fermentation



Wide Troll Kombucha Fermenter

Ideal for fermentation of kombucha. Its dimensions and surface-to-height ratio allow greater oxygenation, promoting the proper formation of the SCOBY and resulting in a low alcohol content in the final product. Made of stainless steel with embossed-pattern finished exterior, the tank has a rounded and welded bottom to facilitate cleaning. It comes with a thick stainless steel lid featuring breathable cotton and a threaded stainless steel fitting for attaching the stainless steel tap.

Gasket



Butterfly Screws for Tightening



Stainless Steel Tap



Also Available with Handles



Thick Flange with Breathable Cotton

SKU	Description	Tap	Thickness (mm) Bottom - Walls	Dimensions (mm)	Weight (Kg)
AKP0031	Troll - Stainless steel wide Kombucha fermenter 50 L	1/2"	0,6 - 0,6	Ø 455 x 370h	8,00
AKP0032	Troll - Stainless steel wide Kombucha fermenter 100 L	1/2"	0,6 - 0,6	Ø 530 x 510h	11,00
AKP0033	Troll - Stainless steel wide Kombucha fermenter 150 L	3/4"	0,6 - 0,6	Ø 630 x 510h	12,00
AKP0034	Troll - Stainless steel wide Kombucha fermenter 200 L	3/4"	0,6 - 0,6	Ø 710 x 550h	15,00



Fermentation

60° Conical Bottom Kombucha Fermenter

Gasket



Butterfly Screws for Tightening



Integrated Stand



Sampling and Total Drain Valve



Thick Flange with Breathable Cotton



Ideal for producing kombucha and other fermented beverages, this fermenter is specifically designed for the fermentation phase. Constructed from AISI 304 stainless steel (18/10 food-grade), it complies with all food safety regulations. It is equipped with two stainless steel ball valves: one 1" valve for total drainage and another 1/2" valve raised from the bottom for extracting sediment-free liquid. The 60° conical bottom facilitates the removal of yeast and sediment that settle at the base, ensuring a cleaner product while avoiding transfers that could cause contamination and alter the bacterial composition.



SKU	Capacity	Drain valves Sampling / Total	Hose barb	Dimensions (mm)	Weight (Kg)
AKP0022	60° Conical bottom Kombucha fermenter 50 L	1/2" x 3/4" - 1" x 3/4"	1 x 3/4" PG20	500x500x1136h	9,45
AKP0023	60° Conical bottom Kombucha fermenter 100 L	1/2" x 3/4" - 1" x 3/4"	1 x 3/4" PG20	550x550x1385h	12,90
AKP0024	60° Conical bottom Kombucha fermenter 200 L	1/2" x 3/4" - 1" x 3/4"	1 x 3/4" PG20	650x650x1700h	21,00
AKP0025	60° Conical bottom Kombucha fermenter 300 L	1/2" x 3/4" - 1" x 3/4"	1 x 3/4" PG20	650x650x1790h	24,00

Fermentation



60° Conical Bottom Refrigerated Isobaric Fermenter

The isobaric stainless steel tank for Kombucha 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 kombucha 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



10° conical stainless steel fermenting tubs

The 10° conical stainless steel fermenting tub is an ideal tank for the primary fermentation of kombucha and other food products that require oxygenation during this stage of production. Entirely made of high-quality AISI 304 stainless steel, the 10° conical-bottom vat with reinforcements is suitable for the production of wine, kombucha, cheese curdling, maceration, and infusion of fruits and other foods.

Maceration Tub with Lexan Lid



Stainless Steel Ball Valve DIN 32



Lexan Lid Fixing Knobs



SKU	Description	Dimensions (mm)	Weight (Kg)
SIP0471	Tub 300 L	Ø 930 x 900h	35,00
SIP0472	Tub 500 L	Ø 1025 x 1025h	50,00
SIP0473	Tub 1000 L	Ø 1270 x 1150h	78,00
SIP0474	Tub 1500 L	Ø 1400 x 1400h	113,00
SIP0477	Maceration tub 300 L	Ø 930 x 900h	65,00
SIP0478	Maceration tub 500 L	Ø 1025 x 1025h	65,00
SIP0479	Maceration tub 1000 L	Ø 1270 x 1150h	93,00
SIP0480	Maceration tub 1500 L	Ø 1400 x 1400h	128,00

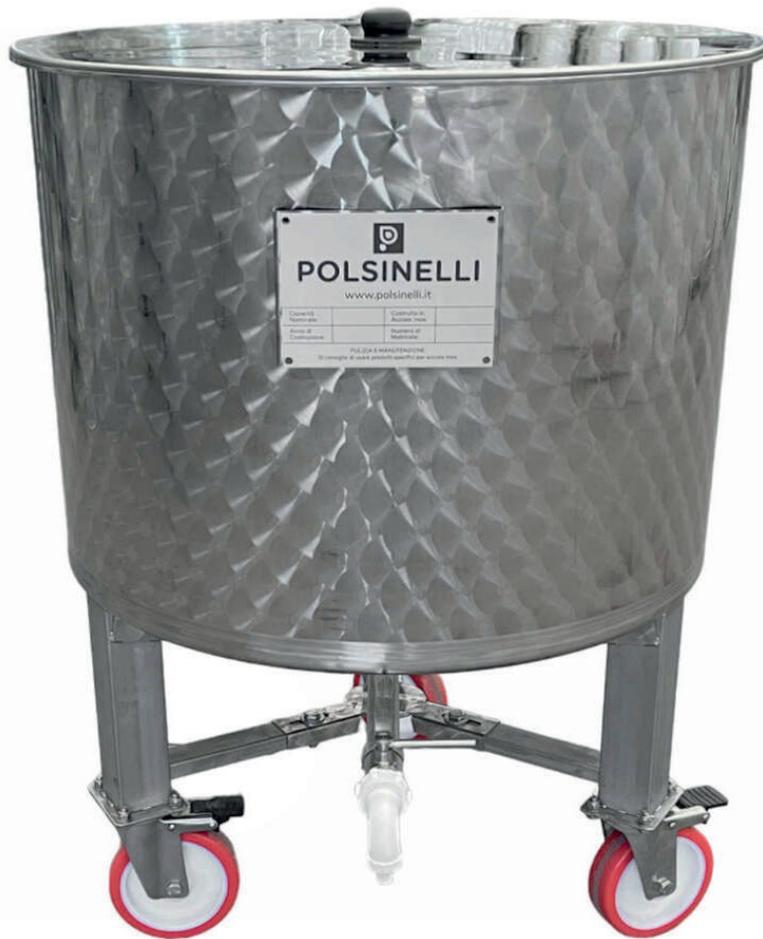
Stainless steel Tanks with wheels



Conical 10° Stainless Steel Tanks with Wheels

This type of tank is highly versatile and can also be used as a tub, making it an ideal accessory for the primary fermentation of food products requiring oxygenation. Entirely made of AISI 304 stainless steel (18/10 food grade), the tank is equipped with a lid with a knob, stainless steel legs, and wheels to facilitate movement even when fully loaded.

10° conical bottom with complete discharge, equipped with a 1" stainless steel ball valve x ENO30



150 mm diameter swivel wheels with brake



SKU	Description	Dimensions (mm)	Cylinder dimensions (mm)	Weight (Kg)
SIP0508	Tank with wheels 200 L	Ø 740 x 980h	Ø int. 720 x 530h	34,00
SIP0515	Tank with wheels 300 L	Ø 740 x 1180h	Ø int. 720 x 750h	38,00
SIP0516	Tank with wheels 400 L	Ø 740 x 1430h	Ø int. 720 x 1000h	48,00
SIP0517	Tank with wheels 500 L	Ø 820 x 1430h	Ø int. 800 x 1000h	59,00
SIP0518	Tank with wheels 700 L	Ø 950 x 1430h	Ø int. 930 x 1000h	73,00
SIP0519	Tank with wheels 1000 L	Ø 1170 x 1430h	Ø int. 1150 x 1000h	88,00



Self-priming bisense electric pump

The **Novax** series electric pumps are a practical accessory for the precise and fast transfer of wine and food-grade liquids at temperatures up to 35°C. The transport system features a 220V motor connected to a star-shaped bronze impeller. The suction system ensures excellent pump performance even in the presence of flow interruptions, allowing liquid to be transferred in both directions.

Novax 25 M



Novax 20 M

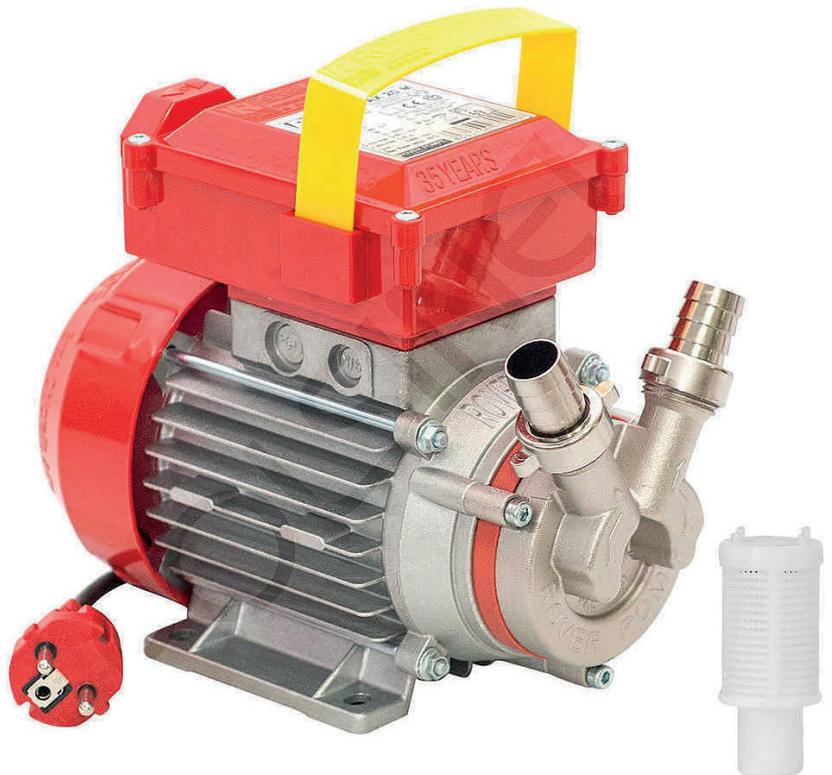
Novax 30 M



Novax 40 M



Novax 50 M



Bidirectional switch

SKU	Description	Power	Flow	Power supply	Thread and hose barb	Dimensions (mm)	Weight (Kg)
EPP0065	NOVAX 20 M	0,5 Hp	28 L/min	220V - 50 Hz	3/4" GAS x PG20	230x120x190h	4,60
EPP0069	NOVAX 25 M	0,6 Hp	45 L/min	220V - 50 Hz	1" GAS x PG25	260x120x190h	6,40
EPP0071	NOVAX 30 M	1 Hp	85 L/min	220V - 50 Hz	1"1/4 GAS x PG30	310x160x200h	9,40
EPP0073	NOVAX 40 M	1,2 Hp	108 L/min	220V - 50 Hz	1"1/2 GAS x PG40	330x180x200h	12,00
EPP0074	NOVAX 50 M	3 Hp	233 L/min	220V - 50 Hz	2" GAS x PG50	410x180x220h	21,00

Electric pumps



Flexible Impeller

Electric pump with a stainless steel body and flexible impeller, ideal for transferring food-grade liquids, delicate fluids, viscous substances, and liquids containing suspended particles. Recommended for use in the oenological, oil, chemical, cosmetic, and pharmaceutical industries. The star-shaped CR impeller can draw liquids from a depth of up to 6 meters. The transfer is continuous and free of pulsations, preserving the organoleptic properties of the product. Self-priming and reversible (operates in both rotation directions, allowing excess liquid to flow back without manual intervention and facilitating the emptying of hoses at the end of the transfer).

EP Mini 20



GR Minor 40



EP Midex 30



EP Minor 40

GR Major 60



EP Senior 40



SKU	Description	kW	Flow L/min	RPM	Power supply	Thread and hose holder	Dimensions (mm)	Weight (Kg)
EPP0031	EP Mini 20	0,37	17	900	220V - 50 Hz	3/4" GAS x PG20	276x210x140h	9,00
EPP0027	EP Midex 30	0,56	64	900	220V - 50 Hz	1"1/4 GAS x PG30	338x227x159h	15,00
EPP0036	EP Minor 40	1,5	115	900	220V - 50 Hz	GAROLLA 40 x PG40	420x240x180h	20,00
EPP0039	EP Senior 40	1,1	120	1400	220V - 50 Hz	1"1/2 x PG40	360x155x165h	20,00
EPP0048	GR Minor 40 380 V	1,5	40	300	220V - 50 Hz	GAROLLA 40 x PG40	1040x484x682h	36,00
EPP0045	GR Major 60 220V	1,5	200	470	220V - 50 Hz	GAROLLA 60 X PG 60	1040x484x682h	38,00
EPP0046	GR Major 60 380V	1,5	200	470	380V - 50 HZ	GAROLLA 60 X PG 60	1040x484x682h	38,00

Accessories and Spare Parts for Electric pumps

SKU	Description	Dimensioni	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

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 30



Flexi 60



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

Electric pumps

MONOSCREW



Stainless Steel Internal Rotor

The electric mono-pump is designed to provide professionals in the food sector with reliable support for transferring various types of liquids. This tool is suitable for use in winemaking, olive oil production, beer brewing, and kombucha preparation. It is a mono-pump capable of continuously transferring fluids of various types, including hot liquids, without pulsation. Thanks to the high-quality materials used in the construction of the frame and components that come into contact with the liquid, the pump preserves the organoleptic properties of the transferred liquid.

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



Filtration

PAD FILTERING MACHINE 20X20

Baby

The **Baby** filter consists of an electric pump and a plate filtering system made of moplen, between which the filtering sheets are inserted. The pressed-layer system ensures excellent purification levels while preserving the organoleptic properties of wine, kombucha, and other products. It is particularly valued for both domestic and professional filtration needs, such as in small and medium-sized wineries.



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

The **Baby Inox** filter features moplen plates in contact with stainless steel plates. It ensures excellent purification levels for beverages without altering the essential characteristics of the transferred liquid. This makes it particularly appreciated for domestic filtration as well as professional use, such as in small and medium-sized wineries.



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

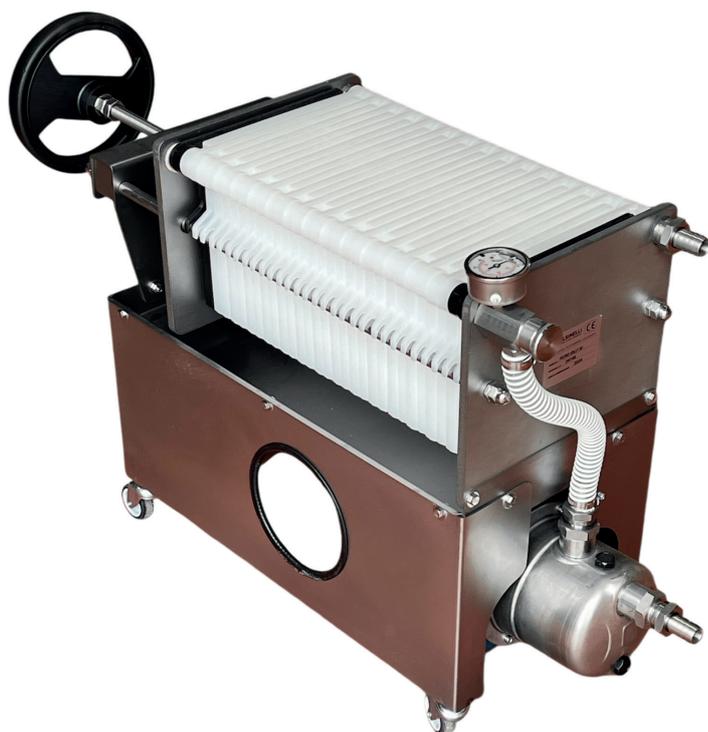
Filtration

PAD FILTERING MACHINE 20X20



Jolly

The Jolly series filters allow filtration rates ranging from 100 to 5000 liters per hour. They are specifically designed to meet the needs of small and medium-sized businesses and are made of stainless steel, making them practical and safe. Depending on the type of filter layers used, they ensure perfect filtration of your product. The 20 x 20 cm support plates are made of food-grade plastic or, upon request, NORIL, sterilizable at 120°C. The machine is mounted on a stainless steel AISI 304 cart equipped with four wheels for easy mobility. Inlet/outlet connections: Ø 20 mm hose fittings.



Jolly 10



Jolly 20



Jolly 30

Clamping handwheel



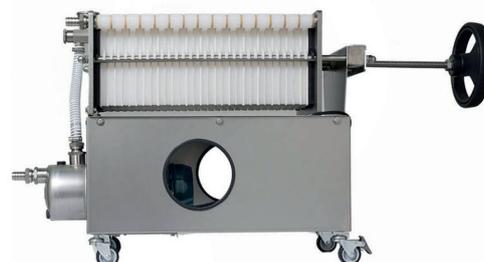
Electric pump



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

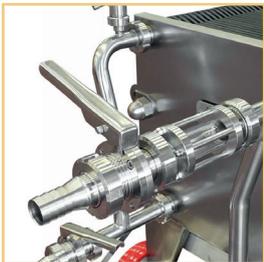
PAD FILTERING MACHINE 40X40

Eur

The Eur 40 plate filter with 40x40 cm plates is a professional machine designed to achieve perfect polishing and sterilization of wines, sparkling wines, and low-alcohol liquors. Designed to work with 40x40 cm filtering sheets of various filtration grades (e.g., from CKP V0 to V24 depending on the needs), it is ideal for meeting any processing requirement. With a working capacity of up to 4000 liters/hour, it ensures excellent levels of purification and clarification while preserving all the organoleptic properties.

It features 40x40 cm mopen plates, inlet and outlet adjustment valves, and a sight glass for monitoring product flow. The presence of air vent taps and the possibility of sampling further enhance the precision and control of the filtration process. The structure of the Eur 40 plate filter is made of high-quality stainless steel, designed to ensure maximum durability, reducing maintenance to just routine cleaning.

Valve with visual sight glass



Electric pump



Gauge



EUR 20



EUR 40



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



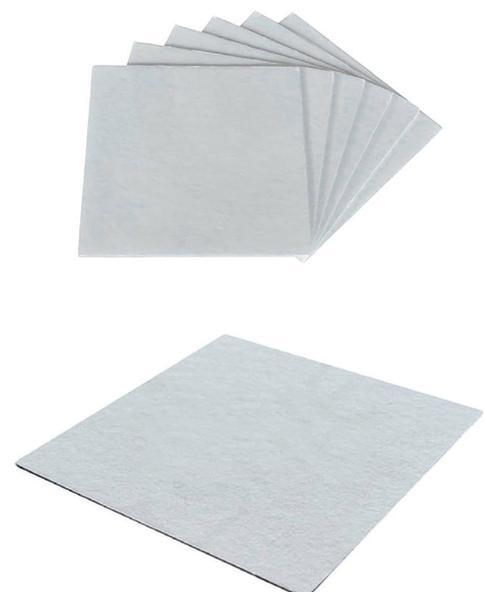
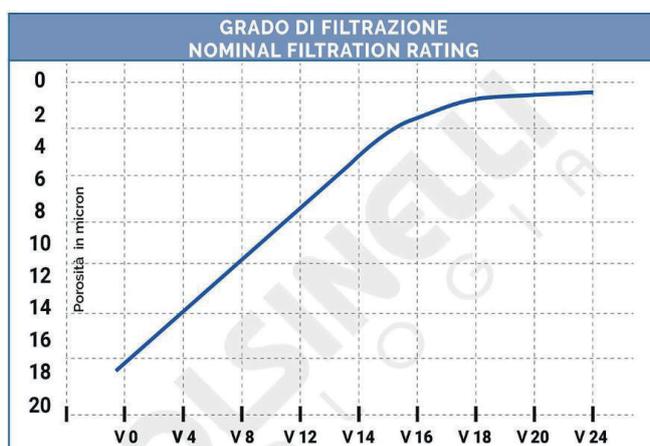
The ongoing research dedicated to the “CKP Series” has led to constructive modifications that refine certain technical characteristics of the sheets while maintaining their high-quality standards. The use of new premium-grade cellulose and significant improvements to the structure of the inlet side—always 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 ² - 18μ	washable	4	25	0,80
MFC0026.25	20x20 CKP V4	1024 g/m ² - 15μ	medium-clarifying	3	25	1,00
MFC0029.25	20x20 CKP V8	1050 g/m ² - 12μ	clarifying	2,5	25	1,05
MFC0016.25	20x20 CKP V12	1140 g/m ² - 8μ	medium polishing	2,5	25	1,20
MFC0018.25	20x20 CKP V16	1260 g/m ² - 2μ	polishing	2	25	1,35
MFC0020.25	20x20 CKP V18	1290 g/m ² - 1μ	pre-sterilizing	2	25	1,40
MFC0022.25	20x20 CKP V20	1320 g/m ² - 0,7μ	sterilising	1,5	25	1,40
MFC0024.25	20x20 CKP V24	1370 g/m ² - 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 ² - 18μ	washable	4	25	3,60
MFC0052.25	40x40 CKP V4	1024 g/m ² - 15μ	medium-clarifying	3	25	4,30
MFC0054.25	40x40 CKP V8	1050 g/m ² - 12μ	clarifying	2,5	25	4,45
MFC0041.25	40x40CKP V12	1140 g/m ² - 8μ	medium polishing	2,5	25	4,90
MFC0043.25	40x40CKP V16	1260 g/m ² - 2μ	polishing	2	25	5,00
MFC0045.25	40x40 CKP V18	1290 g/m ² - 1μ	pre-sterilizing	2	25	5,10
MFC0047.25	40x40 CKP V20	1320 g/m ² - 0,7μ	sterilising	1,5	25	5,30
MFC0049.25	40x40 CKP V24	1370 g/m ² - 0,5μ	super sterilising	1	25	5,70





Housing 10" 30" and 30" with 3 cartridges

The Housing filter is a tool used in the pre-bottling phase to perform thorough cleaning, sterilization, and cold polishing of wine, beer, kombucha, or other food-grade liquids. The device's structure includes a 30" stainless steel AISI 316 housing, ensuring maximum hygiene and the removal of cells, yeasts, and bacteria, minimizing any potential alteration of the final product. The membranes of the Housing filter are provided with pore sizes ranging from 0.1 to 10 µm, with a working capacity of up to 1000 L/h. It is equipped with a D connection (DOE) and can be used independently or integrated with filling machines or other equipment.

Housing 30" with 3 cartridges



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 filtration with Housing filters. These cartridges allow you to clean, cold sterilize, or polish wine, beer, kombucha, or other food-grade liquids. The 10" cartridges are equipped with a DOE (D) connection for use with 10" Housing filters, while the 30" cartridges are provided with a "7" connection for 30" Housing filters. Both types are washable, sanitizable, and reusable, with a long lifecycle thanks to their high-quality polypropylene construction. The 30" cartridge with 0.45 µm pore size and "7" connection is also available in Polyethersulfone (PES).

Cartridge 10"



Cartridge 30"



Stainless steel cartridge holder for storing 30" cartridge



Connection 7

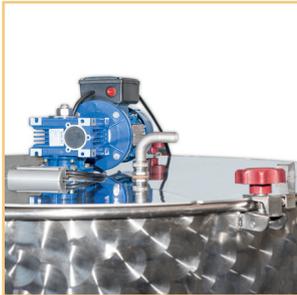


SKU	Description	Degree of filtration	Material	Weight (Kg)
MFC0169	10" connection DOE	0,22 µ	Polypropylene	0,38
MFC0170	10" connection DOE	0,45 µ	Polypropylene	0,38
MFC0086	10" connection DOE	0,6 µ	Polypropylene	0,38
MFC0087	10" connection DOE	1 µ	Polypropylene	0,38
MFC0089	10" connection DOE	1,2 µ	Polypropylene	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

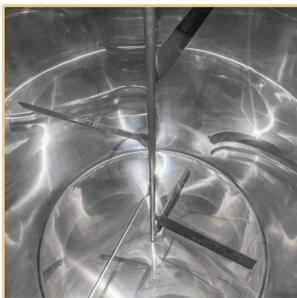
Motor with Gear Reducer



Cleaning Spray Ball



Mixing Blades



Partial and Total Drain Valves



Pedestal



Flat Bottom

It is used for the carbonation process of kombucha, ensuring the added sugar mixes evenly into the tea. The tank is entirely made of stainless steel, offering excellent durability and resistance over time. The agitator is powered by a 220-Volt motor and equipped with a gear reducer. The stainless steel blades are designed to ensure optimal product mixing. The tank is provided with an inspection hatch with a knob to monitor the process, partial and total drain valves (DIN 25) with Ø20 hose connector, a stainless steel support for secure and hygienic placement, a cleaning spray ball and an immersion measuring rod in stainless steel.



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

Mixing Tanks



10° Conical Bottom

This tank is used for the carbonation process of kombucha, allowing the sugar added to the tea to be mixed evenly. The tank, made entirely of stainless steel, ensures high durability and excellent durability. It is powered by a 220V motor and equipped with a stirrer and gear reducer. The stainless steel blades are designed to ensure the optimal number of rotations for thoroughly mixing the tea with added sugars necessary for fermentation. Included accessories: inspection hatch with knob for monitoring the production phases, level indicator with stainless steel protection, partial and total drain valves with DIN 40 fittings and Ø20 hose barb, sample valve, cleaning spray ball, and stainless steel immersion measuring rod.



Inspection Hatch



Motor with Gear Reducer



Partial and Total Drain Valves



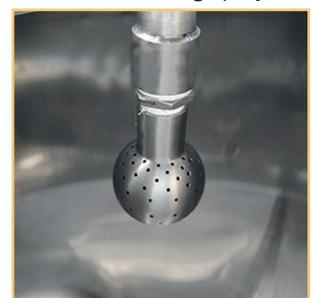
Mixing Blades



Level Indicator



Cleaning Spray Ball



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** filling machine with beer and kombucha spout is the support for producers who need a functional, compact, and professional-quality accessory for bottling kombucha, eliminating foam issues during filling. It features a reduced suction tube compared to the standard Enolmatic, which minimizes foam production. Despite its compact size, the Enolmatic filling machine guarantees high performance, with a production rate of up to 250 bottles per hour. The Enolmatic filling machine with a beer spout is the perfect tool for producers and small businesses.

Vacuum Regulator



Foam Collection Jar



Power supply 220 V - 50 Hz



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



Ideal for beer and kombucha producers, the Enolmaster filling machine is a semi-automatic, professional tool designed for businesses and individuals to bottle beer and kombucha while minimizing foam issues during the filling process. This filler is specifically designed to handle liquids with alcohol content up to 20% and is suitable for filling glass bottles and jars. Its structure, made entirely of stainless steel, ensures stability and product durability while also facilitating cleaning. The professional semi-automatic Enolmaster filling machine is equipped with a vacuum suction system specially designed to handle food-grade liquids effectively. The product is bottled naturally thanks to the artificial vacuum created in the bottle, preserving its organoleptic properties.

4 spouts version



2 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 Bot./h	from 180 to 350	25	650x460x450h	30,00
RMP0057	Enolmaster 2 spouts	220V - 50Hz - 120W	300 Bot./h	from 180 to 350	25	650x460x450h	25,00
RMP0031	Enolmaster Pyrex 4 spouts	220V - 50Hz - 120W	600 Bot./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

ISO 2V



Isobaric filling machines suitable for bottling in all sizes and models bottles. The machines are made of AISI 304 stainless steel, cut from a single laser-cut sheet, and equipped with automatic bottle lifting via pneumatic piston.

Quick-change bottle formats allows processing of bottles in various shapes and sizes, minimizing production times. Designed for filling CO₂-containing beverages such as kombucha, wine, beer, cider, etc., while minimizing issues caused by foam and oxidation.

The ISO series models, with their new design, are tailored to meet the needs of producers who operate automated systems with high hourly capacities but also require a versatile solution for small batches of bottles in both small and large size. Thanks to their ease of use and rapid setup, these machines are the ideal solution for such operations.

ISO 3M



ISO 4V



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

Capping machines

CORK, SYNTHETIC
CROWN CAP

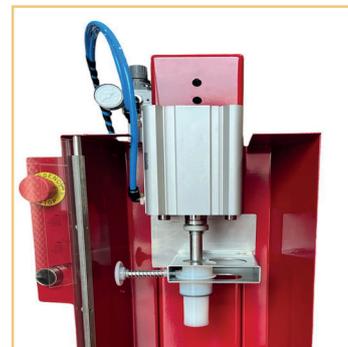


Starcap

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 passionates. 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.

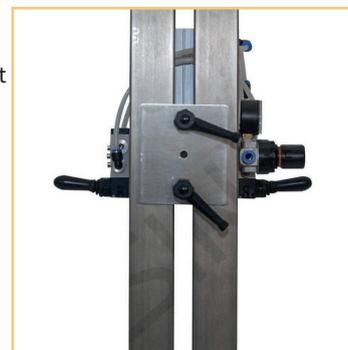
Mirko

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



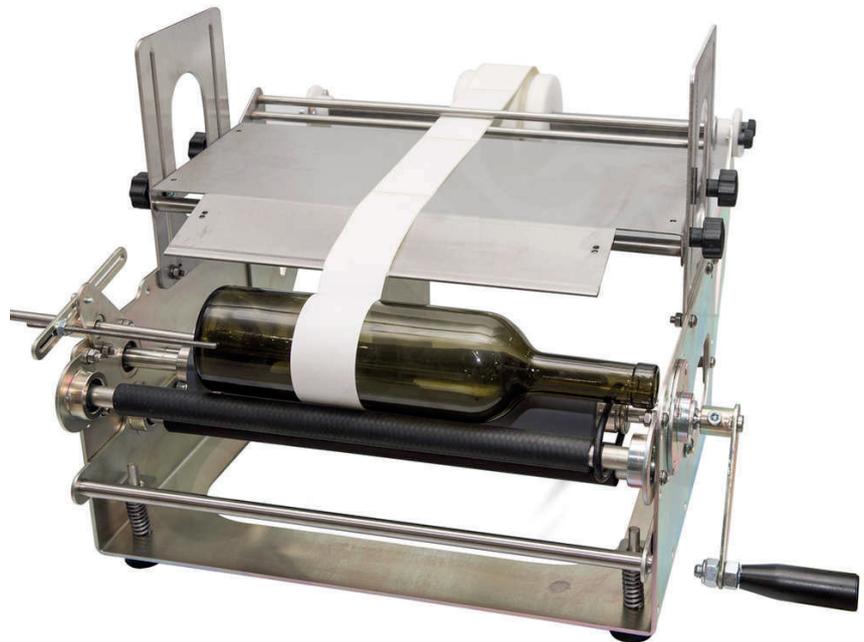
Labeling machines

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.

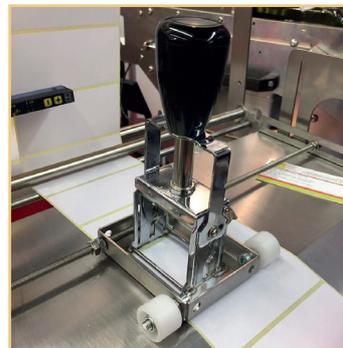
Batch stamper



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

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.

ETI PRO



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 shrinkers

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



Equipments



Fruit Mill

The electric motor-powered mill is a device designed to chop all types of pitted fruit, such as apples and pears, as well as various vegetables, such as potatoes and carrots. Entirely made of AISI 304 stainless steel, it is suitable for both small-scale producers and large companies operating in the food industry. Equipped with a single-phase motor operating at 220V, it has a capacity of 1000-1200 kg per hour, making it an ideal choice for high-productivity professional use.

The mill is equipped with a hopper with a wide opening for easy input and a large outlet for the chopped products, under which a collection container of various sizes can be easily placed. It is equipped with sturdy adjustable legs and a safety emergency stop system that activates upon opening, ensuring maximum safety during use.



Power supply 220 V - 50 Hz 2 kW



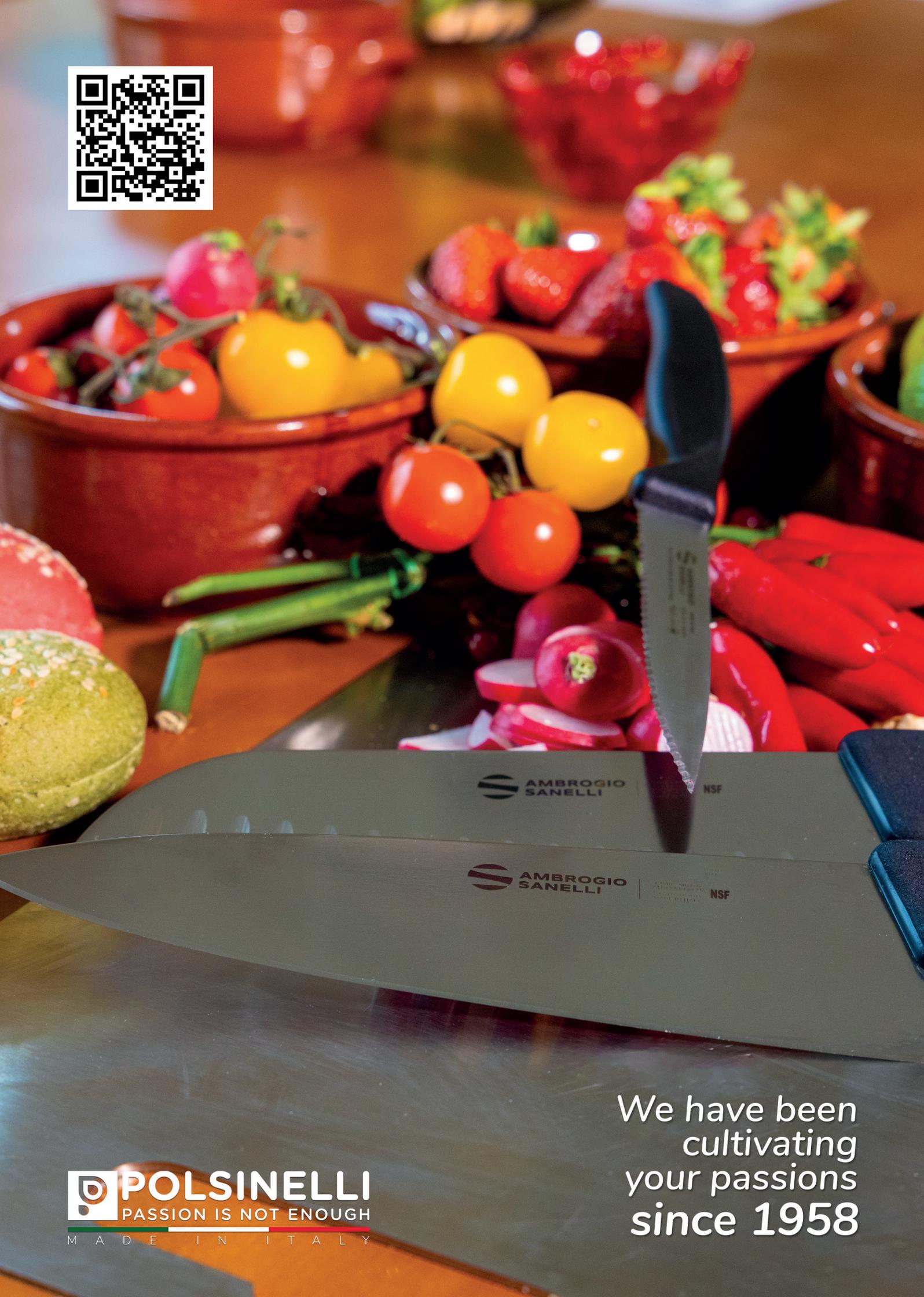
SKU	Description	Flow	Hopper size (mm)	Loading height (mm)	Discharge height (mm)	Dimensions (mm)	Weight (Kg)
MLP0002	Fruit Mill	1000-1200 Kg/h	610	1380	520	1100x610x1400h	45,00



Accessories and Spare parts

SKU	Description	Weight (Kg)
RIP0111	Stainless steel ball valve AISI 304 DIN 25 w/nut	1,20
RIP0112	Stainless steel ball valve AISI 304 DIN 32 w/nut	1,50
RIP0114	AISI 304 Stainless steel ball valve DIN 40 M/F	1,70
RIR0018	Stainless steel hose barb DIN32 M with nut for PG 30	0,35
RIR0468	Stainless steel hose barb DIN32 M for PG 30	0,15
RIP0026	Stainless steel Tap 3/4" gas threaded 3/4" M	0,28
RIP0024	Stainless steel 1" gas threaded 1" M	0,42
RIR0092	Stainless steel swivel DIN 32	1,20
RIR0115	Gasket DIN32 NBR	0,005
RIR0116	Gasket DIN40 NBR	0,006
RIP0003	Spanner for DIN 25-32 fittings	0,36
ABP0221	Thermometer with stainless steel AISI 304 cockpit - 65 mm	0,10
ABP0220	Thermometer with stainless steel AISI 304 cockpit - 110 mm	0,20
AKP0016	Kombucha flange tissue Ø 388	0,014
AKP0027	Kombucha flange tissue Ø 435	0,016
AKP0017	Kombucha flange tissue Ø 475	0,018
AKP0028	Kombucha flange tissue Ø 530	0,020
AKP0018	Kombucha flange tissue Ø 555	0,022
AKP0029	Kombucha flange tissue Ø 641	0,024
AKP0035	Kombucha flange tissue Ø 655	0,026
AKP0036	Kombucha flange tissue Ø 730	0,028
ABR0017	Gasket for fermenter Ø370	0,10
ABR0018	Gasket for fermenter Ø455	0,22
ABR0019	Gasket for fermenter Ø530	0,25
ABR0114	Gasket for conical 60° fermenter Ø420	0,20
ABR0115	Gasket for conical 60° fermenter Ø510	0,25
ABR0116	Gasket for conical 60° fermenter Ø620	0,30
RIR0298	Stainless steel spray ball ø 50 perforated bottom	0,10
RIR0299	Stainless steel spray ball ø 50 perforated	0,10
CVP0295.6	5 L glass jar with screw cap (6 pieces)	1,96
ZWP0013	High temperature sealing tape 5 mt.	0,02





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Food & Beverage

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Motorized Jam Pot

The motorized stainless steel jam pot is a professional tool designed to ensure optimal cooking of fruit. Equipped with a food-grade silicone bottom-scraping strip attached to the bottom paddle, it guarantees an excellent final product by preventing burning and caramelization. Made of 18/10 stainless steel (AISI 304), this model ensures exceptional durability for long-term use and preserves the organoleptic qualities of the jam.



Perforated lid for steam release

Motor with gear motor



Shaft with stirring paddles and silicone strip



Analog thermometer



1" GAS ball valve x ENO 30 with ENO 30 curve for 35 to 75 L capacity



Stainless steel DIN32 valve with PG30 for 100 to 300 L capacity



SKU	Description	Power supply	Valve	Thickness (mm) Walls - Bottom	Dimensions (mm)	Weight (Kg)
AMP0009	Motorized pot 35 L	220 V - 50 Hz - 0,09 kW	1" M X ENO 30 M	1 - 1,5	Ø 370 x 550h	12,50
AMP0010	Motorized pot 50 L	220 V - 50 Hz - 0,09 kW	1" M X ENO 30 M	1 - 1,5	Ø 455 x 550h	15,50
AMP0011	Motorized pot 75 L	220 V - 50 Hz - 0,09 kW	1" M X ENO 30 M	1 - 1,5	Ø 455 x 650h	17,50
AMP0012	Motorized pot 100 L	220 V - 50 Hz - 0,09 kW	DIN32 X PG30	1 - 1,5	Ø 530 x 650h	21,50
AMP0013	Motorized pot 150 L	220 V - 50 Hz - 0,09 kW	DIN32 X PG30	1 - 1,5	Ø 630 x 650h	24,50
AMP0014	Motorized pot 200 L	220 V - 50 Hz - 0,09 kW	DIN32 X PG30	1 - 1,5	Ø 630 x 850h	29,50
AMP0015	Motorized pot 300 L	220 V - 50 Hz - 0,37 kW	DIN32 X PG30	1,5 - 2	Ø 710 x 950h	54,50



Motorized Tri-Clamp jam pot

The stainless steel motorized jam kettle is a professional tool designed to ensure optimal cooking of fruit. Equipped with a food-grade silicone scraper strip attached to the bottom paddle, it prevents burning and caramelization, delivering an excellent final product. Manufactured of 18/10 stainless steel (AISI 304), this model guarantees ideal durability for long-term use and full preservation of the jam's organoleptic properties.

Fitted with a Tri-Clamp valve, it maintains the product's organoleptic qualities. The quick coupling Tri-Clamp system consists of a stainless steel DN32 CLAMP valve (1" 1/2) with a stainless steel PG 30 hose fitting, gaskets, and CLAMP clamps, ensuring a sterile environment and compliance with the highest production standards. This system offers ease of assembly and disassembly without additional tools, as well as straightforward sanitization due to smooth connections.

Motor with gear motor



Analog thermometer



Shaft with stirring paddles and silicone strip



Stainless Steel Tri-Clamp Valve



SKU	Description	Power supply	Clamp valve	Thickness (mm) Walls - Bottom	Dimensions (mm)	Weight (Kg)
AMP0017	Motorized pot 35 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø370 x 550h	13,00
AMP0018	Motorized pot 50 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø455 x 550h	16,00
AMP0019	Motorized pot 75 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø455 x 650h	18,00
AMP0020	Motorized pot 100 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø530 x 650h	22,00
AMP0021	Motorized pot 150 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø630 x 650h	25,00
AMP0022	Motorized pot 200 L	220V - 50 Hz - 0,09 kW	1" 1/2 DN32x PG30	1 - 1,5	Ø630 x 850h	30,00
AMP0023	Motorized pot 300 L	220V - 50 Hz - 0,37 kW	1" 1/2 DN32x PG30	1,5 - 2	Ø710 x 950h	55,00

Pots



Stainless steel pot with tap

The pot with a tap is a high-quality model designed to meet all needs thanks to its ease of use. Made of stainless steel 18/10 (AISI 304), it ensures top-level robustness and guarantees optimal preservation of the product's organoleptic properties.



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



Accessories for pots

Basket Filter

The Polsinelli basket filter is an essential tool during the processing phase, allowing a simple and quick separation of outer casings and solid residues from the liquid. Entirely made of stainless steel, the basket filter can also be used with pots equipped with a temperature probe well. Its 1.5 mm perforations optimize the efficiency and speed of filtration. Additionally, it is equipped with comfortable recovery handles.

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



Stainless Steel Supports for pots

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

Gas Burners



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.

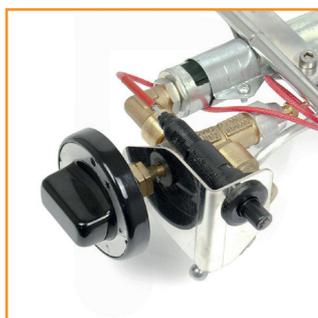
Cromo



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



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

Cheese



Mini Stainless Steel Dairy Plant

The AISI 304 stainless steel mini dairy plants are available in 142, 230, or 330-liter capacities, ideal for small and medium-sized businesses such as agritourisms, dairies, and farms seeking a reliable, efficient, professional-grade, and easy-to-install machine.

This machine is perfect for producing caciotta, pecorino, and various types of cheese fully automatically, autonomously managing the milk heating and mixing cycles. Thanks to its water jacket, the mini dairy plant can reach near-boiling temperatures without compromising the integrity of the milk, allowing the production of cheese and ricotta with any type of milk.

Entirely made of AISI 304 stainless steel, it comes equipped with a gas burner provided with piezoelectric ignition, pilot flame, safety system, and 12V solenoid valve, which works with the thermostat and probe to automatically control the burner based on the selected temperature.

For milk mixing, the machine includes a fully enclosed gear motor and two adjustable paddles on the shaft to set the height according to the quantity of milk. The total discharge is facilitated by a 2" AISI 316 stainless steel ball valve.

Thermostat Probes



Mixing Blades



Thermostat



SKU	Description	Double wall	Ø smoke tube	Gas burner	Cauldron interior (mm)	Dimensions (mm)	Weight (Kg)
AFP0059	Mini Dairy Plant 142 L	water	150 mm	26 kW	Ø 700 x 450h	1070 x 1200 x 1600h	66,00
AFP0101	Mini Dairy Plant 230 L	water	150 mm	35 kW	Ø 850 x 450h	1200 x 1200 x 1600h	124,00
AFP0102	Mini Dairy Plant 330 L	water	150 mm	35 kW	Ø 900 x 450h	1400 x 1200 x 1600h	143,00

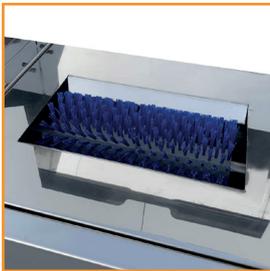


Stainless Steel Brushing Machine - 300 mm with cart

Water Drain



Brushes (side by side)



Entirely made of AISI 304 stainless steel, the cheese brushing machine is the perfect tool for removing mold from aging cheese wheels. It is provided with a continuous washing system for the rotating brush and a manual adjustment system for the work surface to regulate the brushing force. The cheese brushing machine can also be used to oil the wheels. The practical stainless steel cart with wheels (two with brakes), on which the brush machine is mounted, allows for easy movement to the work area. A set of medium-hard brushes with a total length of 300 mm is included, ideal for wheels with a maximum diameter of 300 mm. Brushes with different hardness levels are available upon request. Brush replacement is quick and easy, without requiring the disassembly of the shaft or motor. The cheese brushing machine operates with a 230 V single-phase power supply and has a rotation speed of 400 rpm. An electronic speed control system adjustable from 20 to 400 rpm is available upon request.



SKU	Description	Power supply	Ø Maximum mould (mm)	Dimensions (mm)	Weight (Kg)
AFP0058	Cheese brushing machine	230 V	300	850 x 500 x 1230h	55,00



Stainless Steel Draining Table

The stainless steel draining table is a tool used in dairies to speed up whey drainage during the maturation of curd. Made from AISI 304 stainless steel, the draining table efficiently removes whey thanks to a work surface equipped with a special hole connected to an AISI 304 stainless steel ball valve DN15 3/4" with a Ø 20 hose barb. The draining table is available in various sizes and is easy to move thanks to four wheels, two of which are lockable with brakes. This feature allows the table to be relocated quickly and securely locked in place without scratching or damaging the floor. Practical and safe, the AISI 304 stainless steel draining table is easy to clean after each use due to its completely smooth surfaces and provides maximum convenience for operators. Available in two versions: with or without shelf.

Model with Shelf



Model without Shelf



Swivel Wheels



Drain Valve



Table Interior



SKU	Description	Internal board height (mm)	Dimensions (mm)	Weight (Kg)
AFP0078	Stainless steel draining table 1000 x 500	78,5	1015 x 500 x 900h	18,00
AFP0079	Stainless steel draining table 1000 x 500 with shelf	78,5	1015 x 500 x 900h	20,00
AFP0070	Stainless steel draining table 1000 x 800	78,5	1115 x 800 x 900h	20,50
AFP0071	Stainless steel draining table 1000 x 800 with shelf	78,5	1115 x 800 x 900h	22,50
AFP0033	Stainless steel draining table 1200 x 500	78,5	1215 x 500 x 900h	20,50
AFP0042	Stainless steel draining table 1200 x 500 with shelf	78,5	1215 x 500 x 900h	22,50
AFP0046	Stainless steel draining table 1200 x 800	78,5	1315 x 800 x 900h	23,20
AFP0063	Stainless steel draining table 1200 x 800 with shelf	78,5	1315 x 800 x 900h	25,20
AFP0093	Stainless steel draining table 1600 x 800	78,5	1615 x 800 x 900h	28,00
AFP0092	Stainless steel draining table 1600 x 800 with shelf	78,5	1615 x 800 x 900h	29,00
AFP0084	Stainless steel draining table 2000 x 500 with shelf	78,5	2015 x 500 x 900h	36,00



Stainless Steel Cheese Harp

The stainless steel cheese harp with handle is a practical and useful tool, ideal for processing small quantities of milk. Made from AISI 304 stainless steel (18/10 for food use), the tool offers high resistance to wear, with food-grade certified polyethylene components and a buffer at the edge to protect both the harp and the bottom of the container. The AISI 316 L stainless steel blades ensure precise cutting with minimal whey loss. Its open design reduces friction, allowing smoother product handling. The stainless steel cheese harp is a reliable, long-lasting investment for professionals seeking a durable and effective accessory.

skimmer Ø 19 and Ø 22



Skimmer Ø 28



skimmer Ø 34



SKU	Description	Ø skimmer (mm)	Handle (mm)	Pad	Weight (Kg)
AFP0052	Stainless Steel Cheese Harp Ø 19 with handle	190	Ø 25 x 930	Polyethylene	0,95
AFP0099	Stainless Steel Cheese Harp Ø 22 with handle	220	Ø 25 x 930	Polyethylene	1,00
AFP0055	Stainless Steel Cheese Harp Ø 28 with handle	280	Ø 30 x 1500	Polyethylene	1,65
AFP0057	Stainless Steel Cheese Harp Ø 34 with handle	340	Ø 30 x 1500	Polyethylene	1,70

Yogurt



Electric Yogurt Maker 25 L

With the 25 L electric yogurt maker insulated with fiberglass ceramic, you can produce yogurt, stracchino, and soft cheeses in general. Made of AISI 304 stainless steel, it is provided with a water jacket with a 230 V heating element. The insulated electric yogurt maker allows you to heat, pasteurize, and cool (cooling via the circulation of cold water in the jacket) the product according to the producer's needs, thanks to the manually operated thermostat that keeps the operating temperature constant. The included lid with agitator ensures the product remains homogeneous.

Electric panel



Analog thermometer



SKU	Description	Insulation	Power	Ø Cauldron (mm)	Dimensions (mm)	Weight (Kg)
AFP0062	Electric Yogurt Maker 25 L	fiber ceramic	3,5 kW	350	550 x 500 x 1050h	24,00



Stainless Steel Table with Shelf

The stainless steel table with shelf, manufactured by Polsinelli, is designed to perform a variety of tasks in environments where hygiene and durability are essential. Made from AISI 304 stainless steel, known for its corrosion resistance and ease of cleaning, it is ideal for professional settings such as kitchens, laboratories, or any space requiring high hygienic standards.

With a height of 830 mm, the table helps preventing improper posture during activities. The practical lower shelf provides space to organize tools and equipment, keeping everything within easy reach and enhancing operational efficiency. Additionally, the table is characterized by a quick and easy assembly, making it ready for use in just a few simple steps.



Viti di fissaggio



SKU	Description	Worktop height (mm)	Dimensions (mm)	Weight (Kg)
AIP0093	Stainless steel table with shelf 1200 x 700 mm	900	1200 x 700 x 832h	34,00
AIP0104	Stainless steel table with shelf 1500 x 700 mm	900	1500 x 700 x 832h	46,00
AIP0126	Stainless steel table with shelf 2000 x 700 mm	900	2000 x 700 x 830h	57,00

Stainless steel rack with shelves

The AISI 304 stainless steel rack is the ideal solution for those who need a robust, durable product that complies with food contact standards. Designed and manufactured by Polsinelli in its own facilities, it ensures high construction quality by combining strength, stability, and versatility of use. Thanks to its sturdy laser-cut structure, this rack is highly resistant to corrosion, moisture, and wear, making it perfect for professional environments such as restaurants, food laboratories, wineries, pharmaceutical industries, and hospitals. Its essential design allows it to integrate seamlessly into any setting, including domestic spaces, offering optimal space organization and facilitating operational management.



SKU	Description	Shelf dimensions (mm)	Dimensions (mm)	Weight (Kg)
AIP0132	Stainless steel rack 4 shelves	1000 x 400 x 50h	1000 x 400 x 1800h	47,00
AIP0133	Stainless steel rack 5 shelves	1000 x 400 x 50h	1000 x 400 x 2000h	56,00



Stainless Steel Pastry Board

Our pastry board is entirely made of AISI 304 stainless steel (18/10), the most widely used type of steel in kitchens due to its compatibility with all types of food. It is available in two versions: with a rear splashback and without.

Its 1.5 mm thickness and 19 mm support fold make the pastry board stable on the work surface, while the advanced laser cutting technology used in production ensures rounded edges, enhancing handling and safety against accidental cuts. The pastry board is mirror polished and is characterized by a non-stick surface, ensuring dough does not adhere to it. 100% "Made in Italy" quality.

Without Splashback



With Splashback



Placed on a Counter



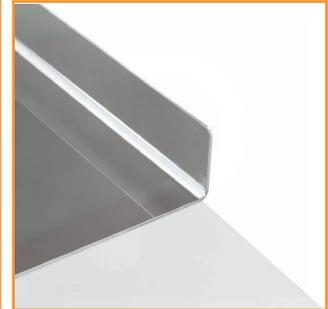
Front Edge Detail



Placed on a Counter



Splashback Detail



SKU	Description	Riser height (mm)	Thickness (mm)	Weight (Kg)
AIP0098	Stainless steel pastry board 300 x 500 mm	/	1,5	1,90
AIP0099	Stainless steel pastry board 400 x 500 mm	/	1,5	2,50
AIP0100	Stainless steel pastry board 500 x 500 mm	/	1,5	3,00
AIP0107	Stainless steel pastry board 600 x 500 mm	/	1,5	3,70
AIP0109	Stainless steel pastry board 800 x 500 mm	/	1,5	5,00
AIP0111	Stainless steel pastry board 1000 x 500 mm	/	1,5	6,20
AIP0101	Stainless steel pastry board with splashback 300 x 500 mm	40	1,5	2,00
AIP0102	Stainless steel pastry board with splashback 400 x 500 mm	40	1,5	2,60
AIP0103	Stainless steel pastry board with splashback 500 x 500 mm	40	1,5	3,30
AIP0108	Stainless steel pastry board with splashback 600 x 500 mm	40	1,5	3,90
AIP0110	Stainless steel pastry board with splashback 800 x 500 mm	40	1,5	5,30
AIP0112	Stainless steel pastry board with splashback 1000 x 500 mm	40	1,5	6,70



Stainless Steel Cutting Board

Add a touch of elegance and functionality to your kitchen with Polsinelli's stainless steel cutting board, an essential accessory for every chef and cooking passionate. With a thickness of 2 mm, this cutting board provides a robust and stable surface for all types of food preparation.

Designed for practicality, the stainless steel cutting board features a handle hole with a small integrated loop, making it easy to hang and always within reach. One side is satin-finished for a refined and elegant look, while the other side is mirror polished, offering a smooth surface ideal for precise cutting of vegetables, fruit, and meat. Made of AISI 304 stainless steel, the board is extremely easy to clean and sanitize, far exceeding the hygiene levels of traditional plastic cutting boards. Its non-porous surface reduces the risk of contamination, making it the perfect choice for maintaining high standards of food safety. Ideal for every type of preparation—from slicing vegetables to cutting meat—this cutting board combines functionality and aesthetics, making your culinary experience even more enjoyable and secure.



Handle with loop



SKU	Description	Finitura	Thickness (mm)	Dimensions (mm)	Weight (Kg)
AIP0129	Stainless steel cutting board 240 x 150 mm	1 mirrored side - 1 satin side	2	240 x 150	0,60
AIP0127	Stainless steel cutting board 290 x 200 mm	1 mirrored side - 1 satin side	2	290 x 200	0,90
AIP0130	Stainless steel cutting board 340 x 240 mm	1 mirrored side - 1 satin side	2	340 x 240	1,30

Electric pumps

MONOSCREW



Stainless Steel Internal Rotor

The progressive cavity pump, provided with body and rotor made of AISI 304 stainless steel, complete with a cart and handle, is a tool that you can easily move in the cellar. Recommended for those working in the oenology sector for transferring wine and grape must. It is also suitable for transferring high-temperature food-grade liquids. The stainless steel rotor ensures the organoleptic properties of the product remain unaltered, complying with food safety standards as per D.M. 21/03/73. Models equipped with a flow rate control variator or inverter allow precise regulation of the liquid flow.

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



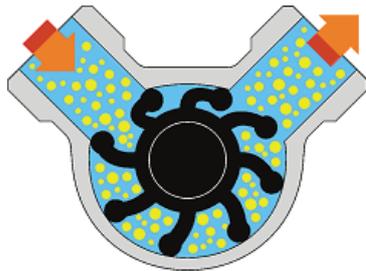
Electric pumps

FLEXIBLE IMPELLER

Major 60 Electric Pump

The GR Major 60 electric pump is the recommended choice for those looking to handle the transfer of jam, oil, wine, pomace, and other food liquids with a high-quality professional tool. This volumetric electric pump is equipped with a flexible NBR impeller, powered by a 220 V, 2 HP motor.

With a capacity of reaching 470 rpm, enabling a transfer speed of 200 liters per minute, the pump is particularly suited for transporting large quantities of product efficiently and effectively.



Key operating features and benefits. The flexible impeller blades deform to draw the liquid into the pump, transferring it continuously to the outlet (discharge).

This principle combines gentle pumping with high self-priming capacity.



SKU	Description	Power supply	Power	RPM	Flow L/min	Hose barb	Dimensions (mm)	Weight (Kg)
EPP0045	Major 60 single phase	220V - 50 Hz	1,5 Hp	470	200	GA60 X PG60	1040x484x682h	44,00
EPP0046	Major 60 three-phase	380V - 50 Hz	2 Hp	470	280	GA60 X PG60	1040x484x682h	44,00

Labeling machines

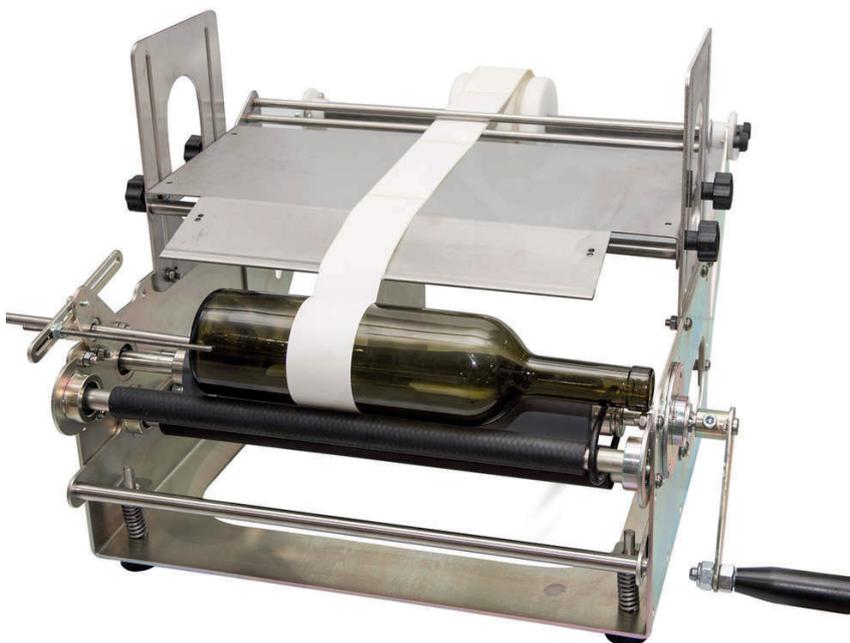
STAINLESS STEEL MANUAL



ETI 05

Ideal for small businesses and individuals who need to label independently with a compact, low-cost, yet highly productive machine. It 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 version with a batch stamper is also available.

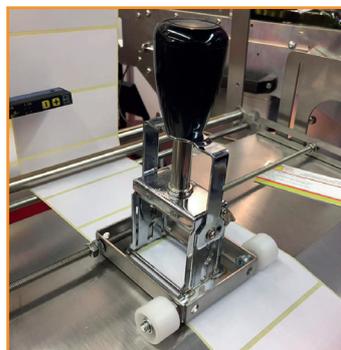
Batch stamper



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 bottle/h	570 x 500 x 360h	18,00
IPP0070	ETI 05 with batch stamper	Ø bottle 45/120 mm	400 bottle/h	570 x 500 x 360h	19,00
IPP0277	Batch stamper	press area mm 45x20	400 bottle/h	100 x 100 x 150h	1,00

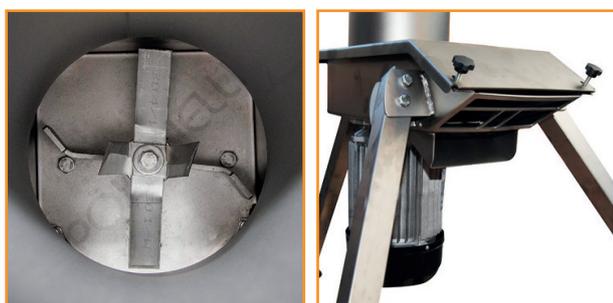


Equipments

Fruit Mill

The electric motor-powered fruit mill is designed to crush all types of stoneless fruits, such as apples and pears, as well as various vegetables like potatoes and carrots. Entirely made of AISI 304 stainless steel, it is suitable for both small-scale producers and large companies in the food industry. Equipped with a single-phase motor operating at 220V, it delivers a capacity of 1000-1200 kg per hour, making it the ideal choice for professional, high-productivity use.

The mill features a hopper with a wide opening for easy feeding and a convenient outlet for the chopped products, under which a collection container of various sizes can be easily placed. It is equipped with sturdy adjustable legs and a safety system with an emergency stop that activates when opened, ensuring maximum security during operation.



Alimentazione 220 V - 50 Hz 2 kW

SKU	Description	Flow	Hopper size (mm)	Loading height (mm)	Discharge height (mm)	Dimensions (mm)	Weight (Kg)
MLP0002	Fruit Mill	1000-1200 Kg/h	610	1380	520	1100x610x1400h	45,00

Essential Oil Extractor Distiller

The essential oil extractor distiller allows you to obtain a high-quality product from a variety of medicinal plants such as lavender, mint, rosemary, bay leaf, and thyme. It consists of a heating tank equipped with a removable internal filter, a lid with clamp closure, and a 25-liter cooling tank featuring a tube and coil. The equipment also includes an analog thermometer and a built-in safety valve.



SKU	Description	Heating tank dimensions (mm)	Cooling tank dimensions (mm)	Dimensions (mm)	Weight (Kg)
SIP0050	Distiller 75 L	Ø 400 x 750h	Ø 302 x 365h	1160x450x870h	14,00
SIP0051	Distiller 120 L	Ø 500 x 650h	Ø 302 x 365h	1200x540x870h	17,40
SIP0052	Distiller 200 L	Ø 500 x 1000h	Ø 302 x 365h	1200x540x1150h	19,80

Equipments

PROFESSIONAL SIEVING MACHINES



ROBOT COUPE

The Robot Coupe sieving machine is an efficient and reliable product used to prepare sauces and purées, vegetable and fruit mousses, cooking bases, fish soups, and much more. Ideal for meeting the needs of professionals in the food and wine industry, the Robot Coupe can separate seeds, pits, fibers, bones, and fish bones without crushing them, thus preventing any bitter aftertaste in the final product. Made entirely of stainless steel, it ensures a processing capacity of 60 to 120 kg per hour.

C80



Continuous feed hopper



Blades speed 1500 rpm



Sieve with 1 mm holes included



C120



SKU	Description	Power supply	Power	Production	RPM	Dimensions (mm)	Weight (Kg)
MLP0003	Robot Coupe C80	230 V	650 W	60 Kg/h	1500	610 x 360 x 540h	21,00
MLP0033	Robot Coupe C120	400 V	900 W	120 Kg/h	1500	1030 x 400 x 860h	46,00
MLR0015	Sieve - Holes 0,5 mm - C80	-	-	-	-	Ø 150 x 185h	0,85
MLR0017	Sieve - Holes 1 mm- C80	-	-	-	-	Ø 150 x 185h	0,85
MLR0007	Sieve - Holes 3 mm- C80	-	-	-	-	Ø 150 x 185h	0,85
MLR0016	Sieve - Holes 5 mm- C80	-	-	-	-	Ø 150 x 185h	0,85
MLR0008	Sieve - Holes 0,5 mm- C120	-	-	-	-	Ø 205 x 250h	1,05
MLR0018	Sieve - Holes 1 mm- C120	-	-	-	-	Ø 205 x 250h	1,05
MLR0019	Sieve - Holes 2 mm- C120	-	-	-	-	Ø 205 x 250h	1,05
MLR0020	Sieve - Holes 3 mm- C120	-	-	-	-	Ø 205 x 250h	1,05
MLR0021	Sieve - Holes 5 mm- C120	-	-	-	-	Ø 205 x 250h	1,05



ELECTRIC AND MANUAL MEAT GRINDERS

The electric meat grinder is a professional tool designed to deliver top performance for food industry professionals. Built with high-quality materials, the meat grinder is equipped with an oil-bath axial gear reducer that ensures excellent grinding quality. The continuous-duty induction electric motor allows uninterrupted operation, delivering an effective power output ranging from 500 to 1200 Watts.

Electric meat grinder N. 12



Electric meat grinder N. 22



Manual meat grinder N. 10



Semi-professional stainless steel electric meat grinder N. 22



SKU	Description	Power supply	Power	Production	Dimensions (mm)	Weight (Kg)
MMP0075	Electric meat grinder N. 12	220V - 50 Hz	500 W	50/90 Kg/h	520 x 270 x 320h	15,00
MMP0076	Electric meat grinder N. 22	220V - 50 Hz	600 W	70/120 Kg/h	470 x 230 x 240h	20,00
MMP0072	Semi-prof. inox electric meat grinder N. 22	220V - 50 Hz	1200 W	70/140 Kg/h	600 x 230 x 330h	26,00
MMP0073	Manual meat grinder N. 10	-	-	-	275 x 245 x 300h	2,83

Equipments



SLICERS

Professional slicers designed for slicing cold cuts, cheese, bread, and fish. This product line is crafted with great attention to detail, featuring wide radii and no sharp corners to allow for easy and thorough cleaning. The carriage locking system enables removal of the product tray and its support, granting access even underneath the tray itself. In the 300 S-L model, a special safety mechanism allows disassembly only when the slice thickness adjustment plate is set to "0", ensuring the blade is fully protected.

Kelly 350/M-S CEP

300 S-L



220 GS / 250 GS / 275 S

Red Special 250



SKU	Description	Power supply	Power (W)	Ø Blade (mm)	Cut capacity (mm)	Dimensions (mm)	Weight (Kg)
MMP0021	Slicer 220 GS	230 V - 50Hz	140	220	230x165 (±5)	448x363x335h	13,00
MMP0022	Slicer 250 GS	230 V - 50Hz	140	250	230x185 (±5)	480x363x365h	14,00
MMP0023	Slicer 275 S	230 V - 50Hz	150	275	230x190 (±5)	505x410x375h	15,50
MMP0024	Slicer 300 S-L	230 V - 50Hz	180	300	245x195 (±5)	570x480x420h	24,00
MMP0082	Slicer Kelly 350/M-S CEP BLC	230 V - 50Hz	300	350	280x220 (±5)	685x555x515h	35,00
MMP0026	Slicer Red Special 250	230 V - 50Hz	140	250	220x160 (±5)	530x480x375h	14,00



Equipments

ICE CREAM MACHINES

CUBE

The Cube ice cream machine lets you prepare gelato, sorbet, or granita. The professional Cube ice cream maker is perfect for both home use and small-scale catering. Entirely made in Italy, it is built completely from polished and satin-finish stainless steel. Inside, it features a compressor that provides continuous cooling for prolonged operation. The safety system prevents the stainless steel paddle from moving when the transparent lid is removed. It is powered by a low-speed gear motor that prevents excess air from being incorporated into the mix, resulting in rich-flavored gelato.

CUBE 1500

CUBE 750



Control panel



Stainless steel paddle



WIDE RANGE OF GELATO BASES AND FLAVORING PASTES



SKU	Description	Power supply	Hourly production	Power	Dimensions (mm)	Weight(Kg)
IPP0376	CUBE 750	220V - 50 Hz	1,5 kg (1,5 quart)	140 W	300 x 300 x 300h	16,00
IPP0377	CUBE 1500	220V - 50 Hz	3 kg (3 quart)	440 w	350 x 350 x 350h	25,00

Accessories and Spare parts



SKU	Description	Weight (Kg)
RIR0429	Gasket CLAMP 1" 1/2 PTFE	0,003
RIR0547	Stainless steel joint clamps CLAMP 1"1/2	0,50
RIR0480	Stainless steel hose barb CLAMP 1"1/2 PG20	0,50
RIR0477	Stainless steel hose barb CLAMP 1"1/2 PG30	0,60
RIR0262	Stainless steel CLAMP 1"1/2 butt weld	0,40
RIR0046	Curve with plastic swivel Eno 30	0,03
RIR0018	Stainless steel hose barb DIN32 M with nut for PG 30	0,35
RIR0468	Stainless steel hose barb DIN32 M for PG 30	0,60
RIR0092	Stainless steel swivel DIN 32	1,20
RIR0115	Gasket DIN32 NBR	0,006
RIP0003	Spanner for DIN 25-32 fittings	0,36
AMR0001	Silicone replacement strip for 35 litre motorised jam pot	0,04
AMR0002	Silicone replacement strip for 50/75 litre motorized jam pot	0,05
AMR0003	Silicone replacement strip for 100 litre motorized jam pot	0,06
AMR0004	Silicone replacement strip for 150/200 litre motorised jam pot	0,07
RIR0109	Gasket GA 60	0,02
RIR0255	Stainless steel hose barb GA 60 PG 60	0,35
RIR0158	Stainless steel clamp GA 60	0,30
MMR0004	Stainless steel knife for meat grinder N. 12	0,075
MMR0043	Stainless steel plate for meat grinder N.12 F3	0,19
MMR0044	Stainless steel plate for meat grinder N.12 F6	0,16
MMR0045	Stainless steel plate for meat grinder N.12 F8	0,17
MMR0087	Stainless steel plate for meat grinder N.12 F10	0,17
MMR0040	Stainless steel plate for meat grinder N.12 F12	0,19
MMR0041	Stainless steel plate for meat grinder N.12 F16	0,17
MMR0042	Stainless steel plate for meat grinder N.12 F20	0,19
MMR0005	Stainless steel knife for meat grinder N. 22	0,10
MMR0050	Stainless steel plate for meat grinder N.22 F3	0,28
MMR0051	Stainless steel plate for meat grinder N.22 F4,5	0,30
MMR0052	Stainless steel plate for meat grinder N.22 F6	0,25
MMR0053	Stainless steel plate for meat grinder N.22 F8	0,25
MMR0046	Stainless steel plate for meat grinder N.22 F10	0,30
MMR0047	Stainless steel plate for meat grinder N.22 F12	0,30
MMR0048	Stainless steel plate for meat grinder N.22 F16	0,29
MMR0049	Stainless steel plate for meat grinder N.22 F20	0,27
MMR0006	Stainless steel knife for meat grinder N. 32	0,10
MMR0085	Stainless steel plate for meat grinder N.12 F4,5	0,17
MMR0054	Stainless steel plate for meat grinder N.32 F6	0,43
MMR0088	Stainless steel plate for meat grinder N.32 F8	0,45
MMR0099	Stainless steel plate for meat grinder N.32 F10	0,45
MMR0055	Stainless steel plate for meat grinder N.32 F14	0,43
MMR0056	Stainless steel plate for meat grinder N.32 F20	0,43
MMR0010	Filling crown for meat grinder N.12	0,03
MMR0011	Filling crown for meat grinder N.22	0,05
MMR0021	Filling funnels series 3 for meat grinder N. 22	0,10





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POLSINELLI

PASSION IS NOT ENOUGH

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