Products Catalog 2025
WINE

POLSINELLI
PASSION IS NOT ENOUGH
MADE IN ITALY

We have been
cultivating
your passions
since 1958

# Wine

Index

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.
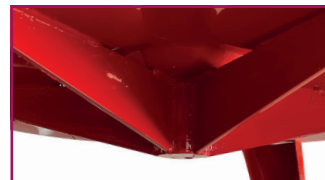
Double-speed ratchet mechanism starting from model 40 and up. By positioning the pawls in the external slots, less effort will be required to operate the lever.
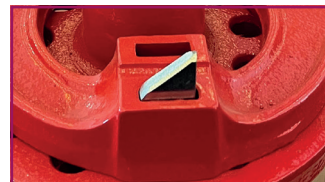
Wooden cage.
Made of steamed beech wood, complete with enamelled steel hoops and fixing pins.

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.

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.

Lever: Hydraulic operation with glycerin oil.

The Hydraulic Press 80 is equipped with wheels, making it easy to transport.
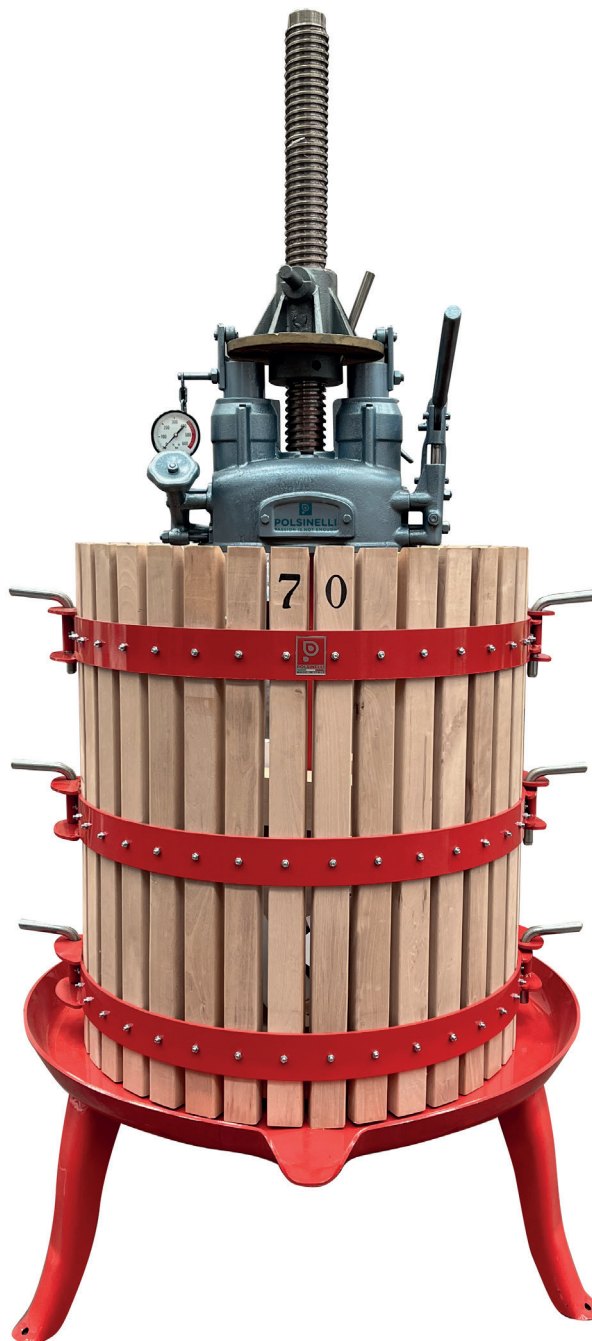
SKU	Description	Cage size (cm)	Ø screw (mm)	Grape capacity (Kg)	Weight (Kg)
TOP0031	Press 50	Ø 50 x 64h	50	400	165,00
TOP0032	Press 55	Ø 55 x 70h	55	500	205,00
TOP0033	Press 60	Ø 60 x 74h	60	700	280,00
TOP0034	Press 70	Ø 70 x 83h	70	1000	390,00
TOP0035	Press 80	Ø 80 x 95h	80	1500	530,00

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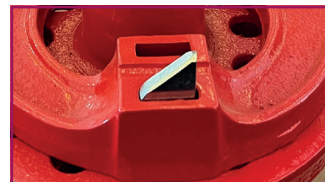
Cage entirely made of AISI 304 stainless steel, complete with hoops and fixing pins.

Reinforced collection basin, made of enamelled steel coated with epoxy paints.
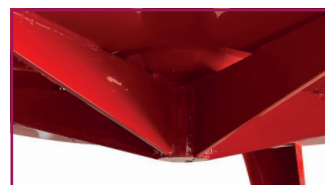
Drawn steel screw for durability.

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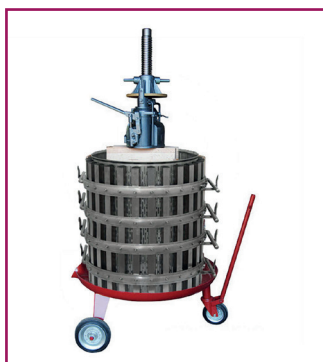
The hydraulic press is a professional product used for extracting must from grape pomace. Designed by Polsinelli to support professionals and passionates in the winemaking industry. Cast iron hydraulic jack with pressure gauge, capable of exerting pressure up to 400 atmospheres on the pomace with minimal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

Lever: Hydraulic operation with glycerin oil.

The Hydraulic Press 80 is equipped with wheels, making it easy to transport.
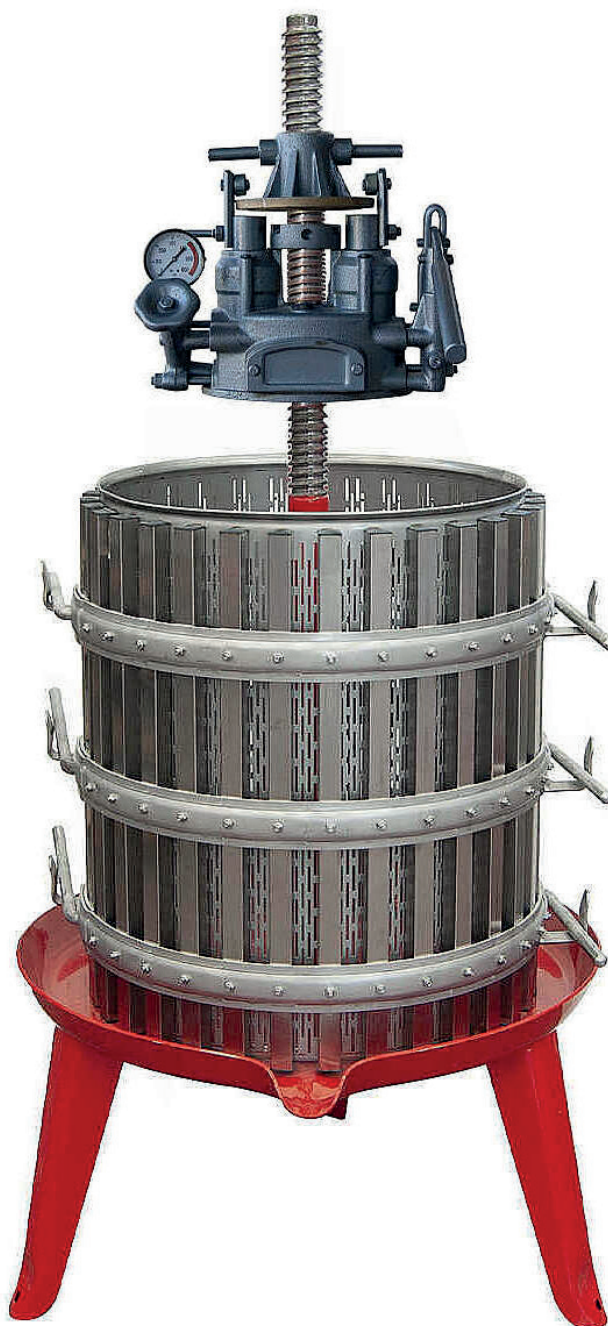
SKU	Description	Cage size (cm)	Ø screw (mm)	Grape capacity (Kg)	Weight (Kg)
TOP0056	Press 50	Ø 50 x 64h	50	400	130,00
TOP0057	Press 60	Ø 60 x 74h	60	700	230,00
TOP0058	Press 70	Ø 70 x 83h	70	1000	325,00
TOP0050	Press 80	Ø 80 x 95h	80	1500	530,00

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
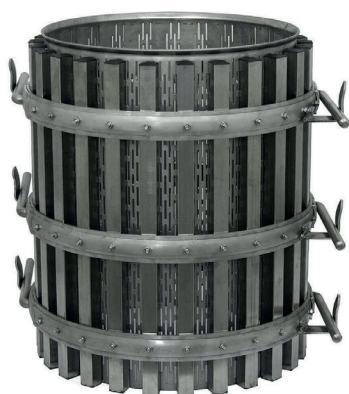
Stainless steel Cage

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

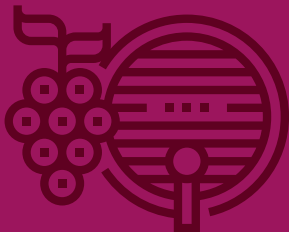| SKU	Description	Compatibility	Weight (Kg)
TOR0206	Pawls 15x4 (2 pieces)	Press of 15	0,04
TOR0207	Pawls 20x6 (2 pieces)	Press of 20/25	0,05
TOR0208	Pawls 25x8 (2 pieces)	Press of 30/50	0,10
TOR0209	Pawls 30x10 (2 pieces)	Press of 55/70	0,40

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
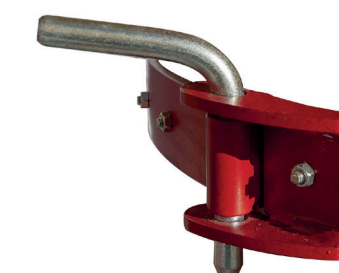
Closing pin

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

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.

Electric pump for wine 24 Lt/m
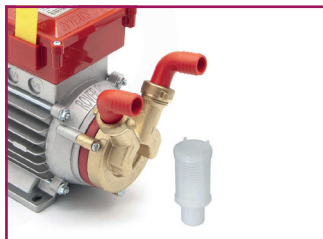
750 L bucket outlet tap

Refractometer ATC

Hose Steel Ø 18

Wine Kit 1000

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.
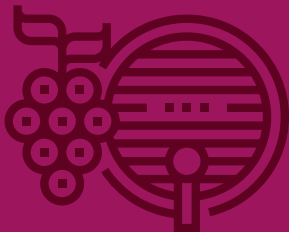

The included bag prevents splashes during processing.

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

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

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.
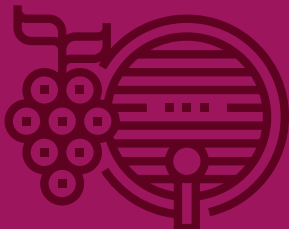

Rollers in aluminum

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.

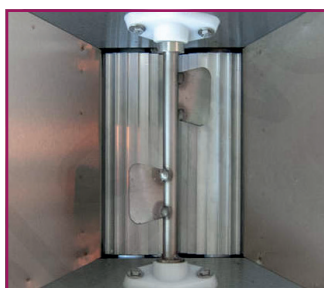| SKU	Description	Hopper Dim. (cm)	Motor	Dimensions (mm)	Weight (Kg)
PDP0028	Crusher Tipo B	78 x 50 x 31h	/	1200 x 550 x 360h	19,00
PDP0030	Crusher Tipo C	85 x 56 x 31h	/	1200 x 620 x 360h	20,00
PDP0033	Crusher Tipo D	85 x 62 x 33h	HP 0,5	1200 x 620 x 480h	28,00

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

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.
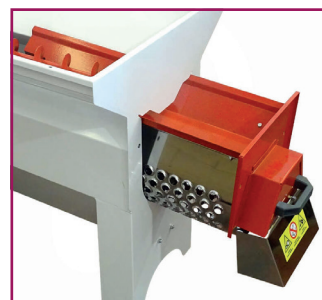

Fibreno 10 manual
Hourly production 1.000 kg
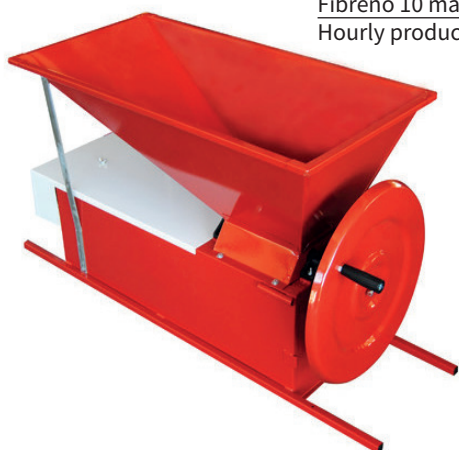
Fibreno 20 electric
Hourly production 2.000 kg
Power supply 220V

All Fibreno series crushers destemmers come with a removable grid.
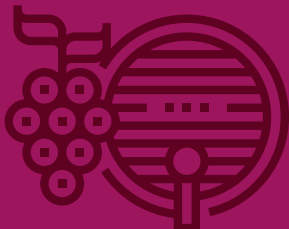

Fibreno 25/30/50 electric with pump
Hourly production from 2.000 to 5000 kg/hour

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 x100 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.
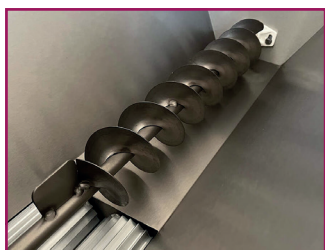
Fibreno 20 inox
Hourly production 2.000 kg
Power supply 220V

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

Rollers and feeding screw

Grid Inox and beater paddles
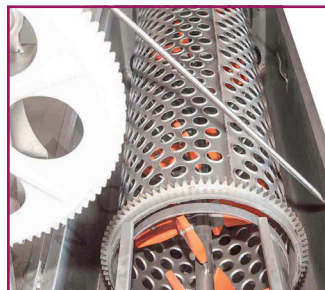
Fibreno 50 inox - openable
Hourly production 5.000 kg
Power supply 220V/380V

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

Gamma Series

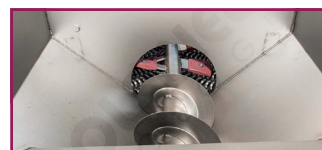The **Gamma** electric destemmer-crusher is a professional-grade product designed to optimize winemaking production. With its high hourly capacity, it meets the needs of both small and large companies in the wine industry.

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

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
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
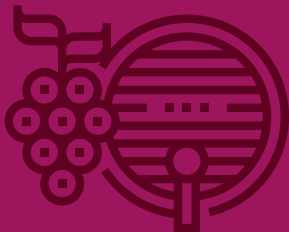
Tub lid

Stainless steel plunger

Perforated cylinder
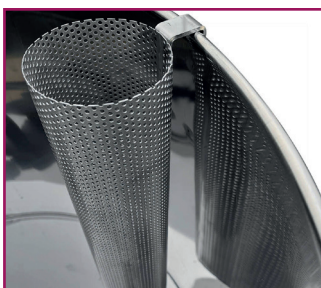
AISI 304 stainless steel handles

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

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.

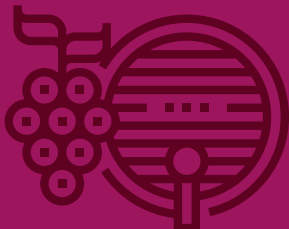Tub with rectangular door 420x320 mm.

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

Maceration tub with Lexan lid.

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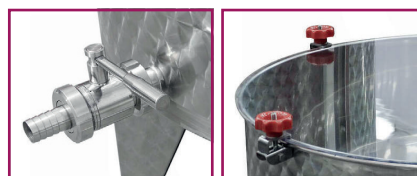
Filter grid

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

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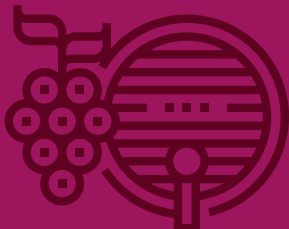
10° conical bottom with complete discharge, equipped with a 1" stainless steel ball valve x ENO30

150 mm diameter swivel wheels with brake

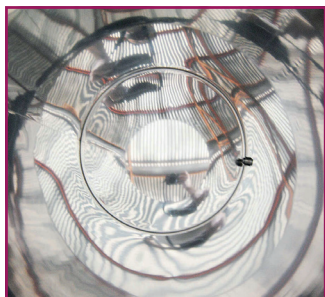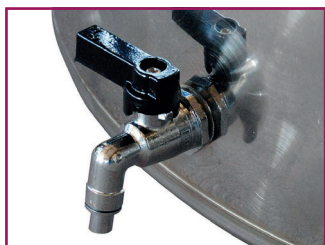| SKU	Description	Dimensions (mm)	Cylinder dimensions (mm)	Weight (Kg)
SIP0508	Tank with wheels 200 L	Ø 740 x 980h	int. Ø 720 x 530h	34,00
SIP0515	Tank with wheels 300 L	Ø 740 x 1180h	int. Ø 720 x 750h	38,00
SIP0516	Tank with wheels 400 L	Ø 740 x 1430h	int. Ø 720 x 1000h	48,00
SIP0517	Tank with wheels 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

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
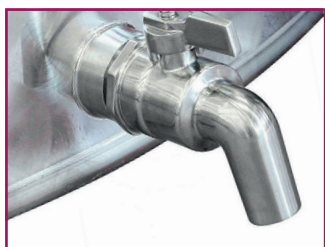
Mirror polished interior tank.

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

Stainless steel tap for capacities of 300 liters and above.

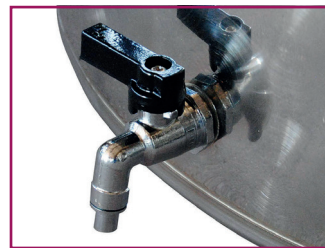| SKU	Description	Dimensions (mm)	Weight (Kg)
SIP0315	Stainless steel wine tank with oil floating lid 35 L	Ø 370 X 385h	3,45
SIP0215	Stainless steel wine tank with oil floating lid 50 L	Ø 370 X 495h	4,60
SIP0219	Stainless steel wine tank with oil floating lid 75 L	Ø 370 X 745h	6,00
SIP0210	Stainless 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

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 a embossed-pattern finished exterior. The rounded, welded bottom facilitates cleaning. The tank comes complete with an air float and accessories.

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
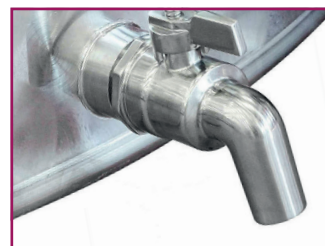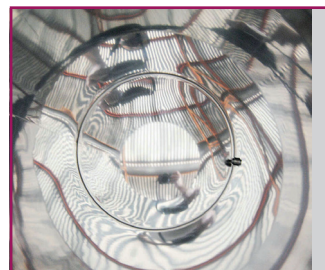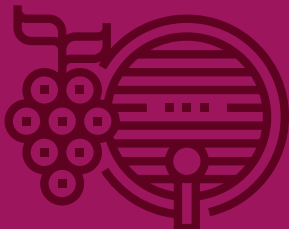
Mirror polished interior tank.

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.

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

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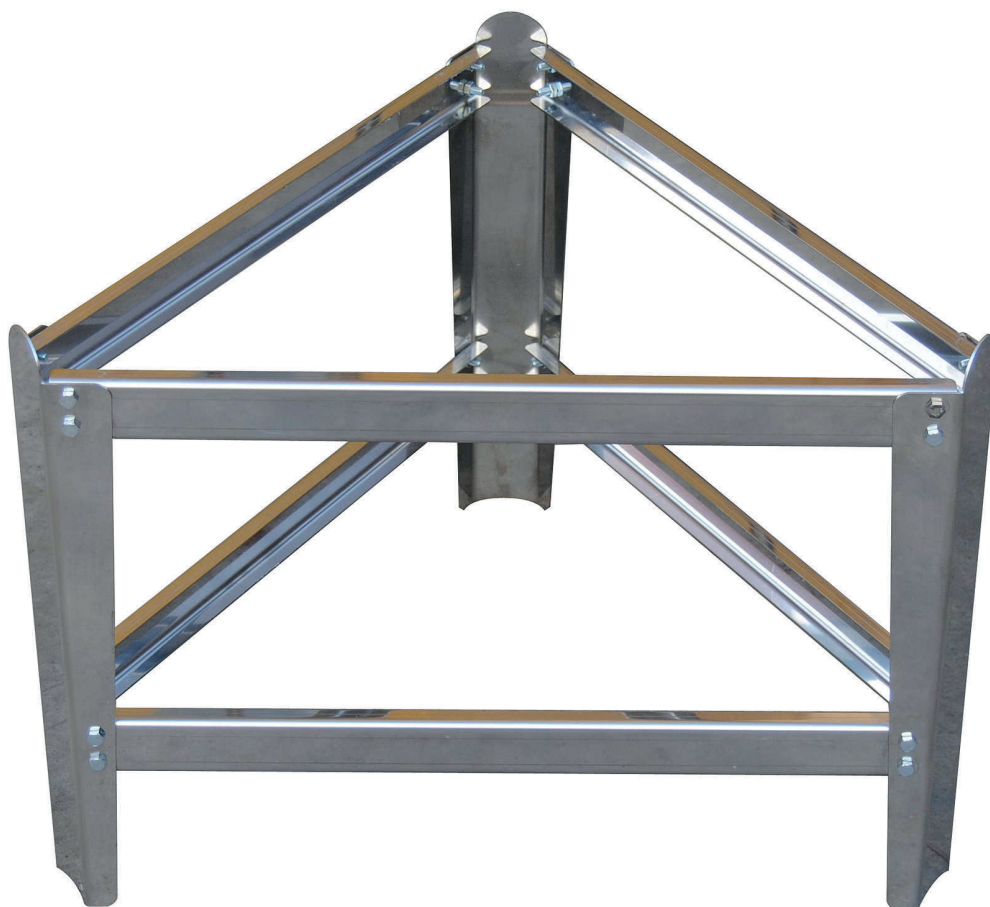
SKU	Description	For tanks	Weight (Kg)
SIP0231	Stainlees Steel Pedestal 25 L	Ø 310 mm	3,34
SIP0236	Stainlees Steel Pedestal 35/50/75 L	Ø 370 mm	3,23
SIP0232	Stainlees Steel Pedestal 100 L	Ø 455 mm	3,65
SIP0233	Stainlees Steel Pedestal 150/200 L	Ø 530 mm	3,85
SIP0234	Stainlees Steel Pedestal 300 L	Ø 630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

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.
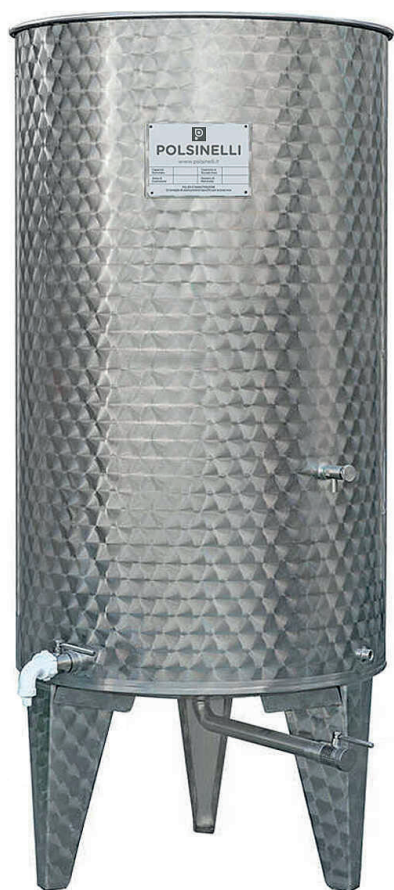
SIP0394

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.
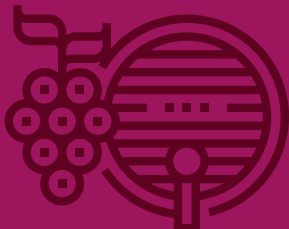
SIP0537

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

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

SIP0300

SIP0534

SIP0535

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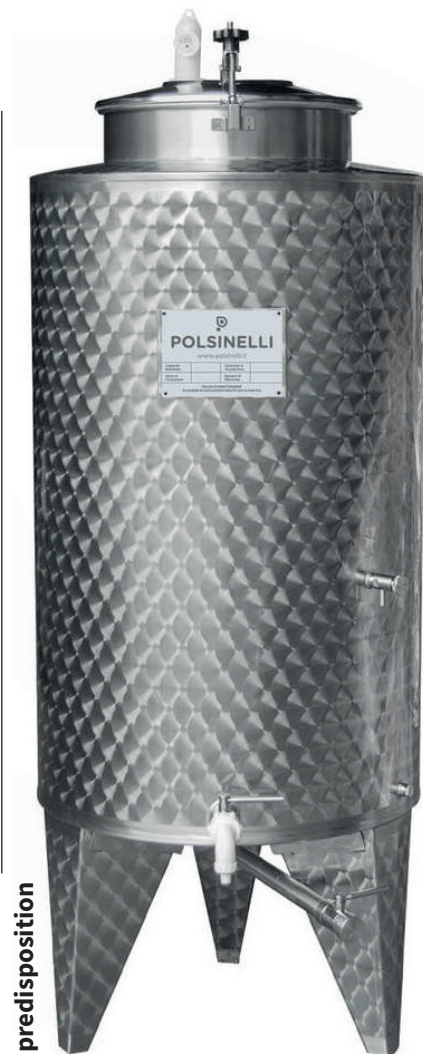
Complete with: Circular manhole Ø 300 mm.

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

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
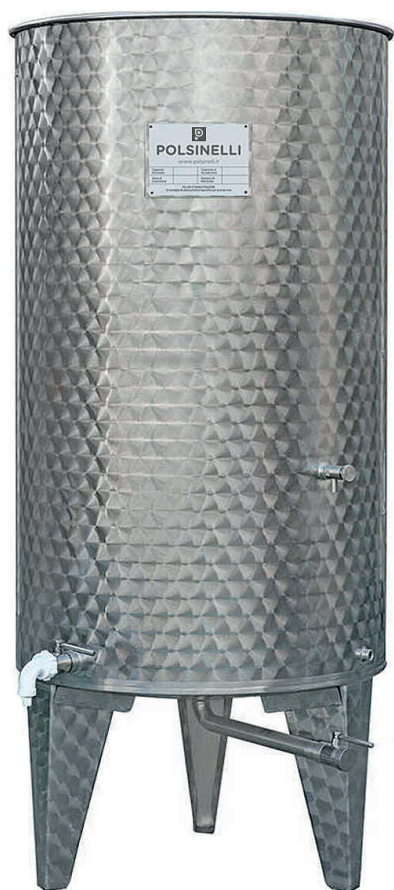
500 L air floating lid

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.
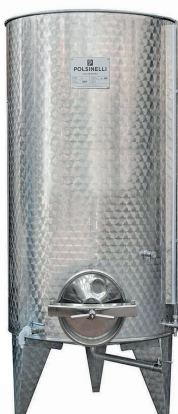
SIP0098

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.
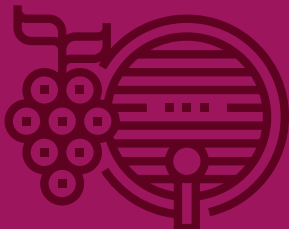
SIP0362

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

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.

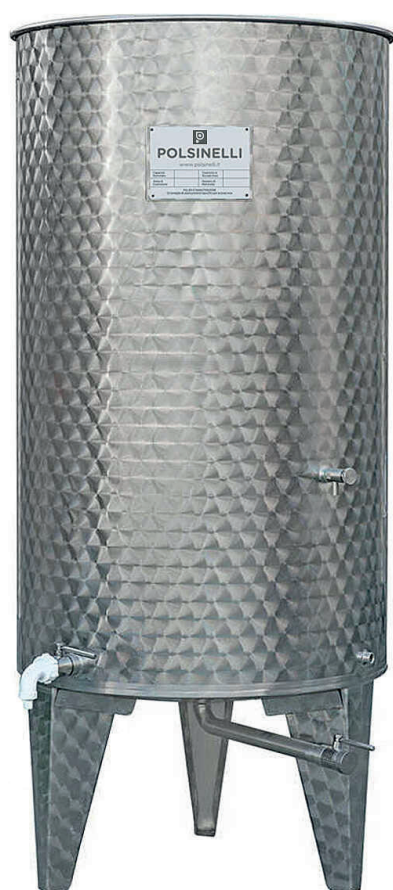| SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Taste wine	Level indicator	Manhole Ø 300	Cooling jacket h 500	Thermowell	Nitrogen predisposition	Dimensions (mm)	Cylinder (mm)	Weight (Kg)
SIP0074	500 L Storage	3	1,5	1	1,5	🟢	⚪	⚪	⚪	⚪	⚪	Ø 720 x 1950h	1250h	48,00
SIP0391	500 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.

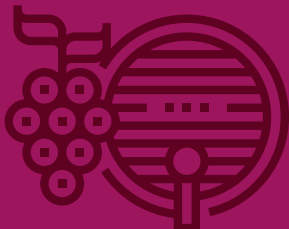| SIP0101	SIP0102	SIP0525	SIP0361
Complete with: Level indicator with stainless steel protection.	Complete with: Level indicator with stainless steel protection. Circular manhole Ø 300 mm.	Complete with: Level indicator with stainless steel protection. Cooling jacket h 500 mm. Thermometer and additional thermowell.	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

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

SIP0086

SIP0093

SIP0087

Complete with: Level indicator with stainless steel protection.

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

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

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

35

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.

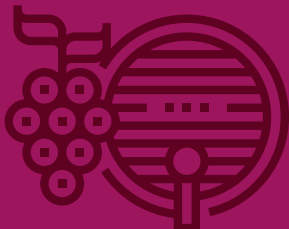| SIP0107	SIP0109	SIP0421	SIP0108
Complete with: Manhole Ø 300.	Complete with: Manhole Ø 400.	Complete with: rectangular manhole.	Complete with: Manhole Ø 300 Cooling jacket h 750.

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

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	SIP0324	SIP0258	SIP0528

Complete with: Manhole Ø 300.

Complete with: Manhole Ø 400.

Complete with: Manhole Ø 300 Cooling jacket h750.

Complete with: Manhole Ø 400 Cooling jacket h 500.

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	○	●	○	○	○	○	○	Ø1150 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

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.

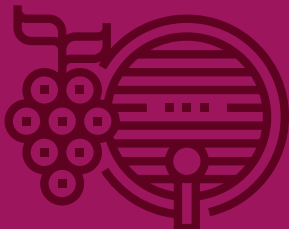| SIP0113	SIP0115	SIP0497	SIP0116
Complete with: Manhole Ø 300.	Complete with: Manhole Ø 400.	Complete with: Cooling jacket h750.	Complete with: Manhole Ø 400 Cooling jacket h 750.

SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 400	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

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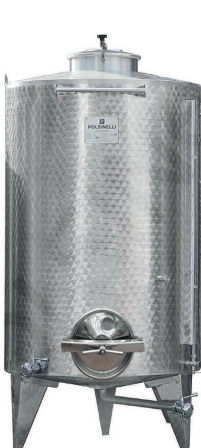
All tanks are equipped with a ladder rest, level indicator, 3 stainless steel legs with adjustable feet, an upper manhole with a relief valve, a sample tap, partial and total discharge with stainless steel ball valves DIN40 x GA50. Upon request, the tanks can be equipped with a nitrogen system setup.

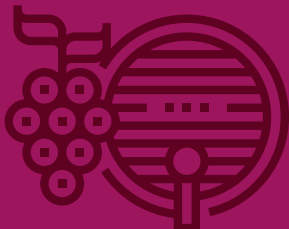| SIP0111	SIP0089	SIP0330	SIP0068
Complete with: Manhole Ø 300.	Complete with: Manhole Ø 400.	Complete with: rectangular manhole 310x420.	Complete with: Manhole Ø 400 Cooling jacket h 750.

SKU	10° conical stainless steel tank	No. Legs	Legs mm	Cylinder mm	Bottom mm	Manhole Ø 300	Manhole Ø 400	Rectangular manhole 420x310	Thermowell	Cooling jacket h 500	Cooling jacket h 750	Nitrogen predisposition	Dimensions (mm)	Cylinder (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	○	●	○	○	○	○	○	Ø1150 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

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.

	SIP0118	SIP0117	SIP0540	SIP0543
	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

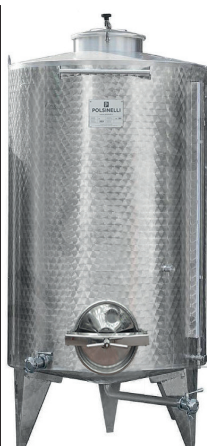Legend: ○ = optional   ● = supplied

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 **SIP0544** **SIP0545** **SIP0240**

Complete with: Manhole Ø 400.

Complete with: rectangular manhole 310x420.

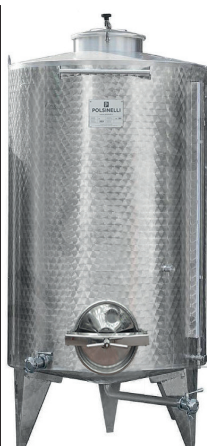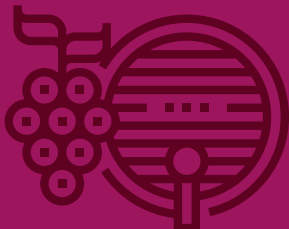Complete with: Oval manhole 320x455.

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	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

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.
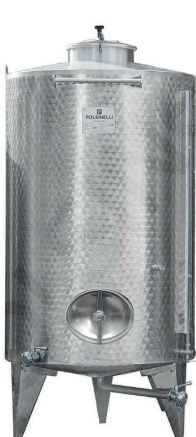

	SIP0121	SIP0546	SIP0547	SIP0122
	Complete with: Manhole Ø 400.	Complete with: rectangular manhole 310 x 420.	Complete with: Oval manhole 320x455.	Complete with: Manhole Ø 400 Cooling jacket h 750.

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)
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

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.

SIP0316
Complete with: Manhole Ø 400.

SIP0548
Complete with: rectangular manhole 310x420.

SIP0549
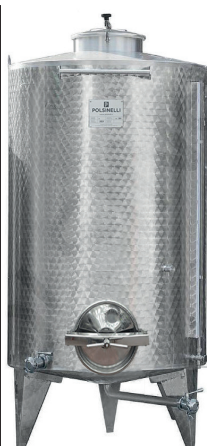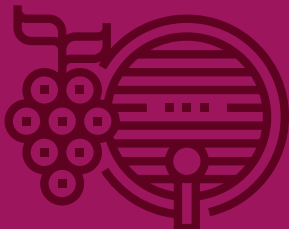Complete with: Oval manhole 320x455.

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)
SIP0071	3000 L Storage	4	2	1,2	2	○	○	○	○	○	○	○	Ø 140 x 2800h	2000 h	118,00
SIP0316	3000 L Storage M400	4	2	1,2	2	●	○	○	○	○	○	○	Ø 140 x 2800h	2000h	123,00
SIP0548	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

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.
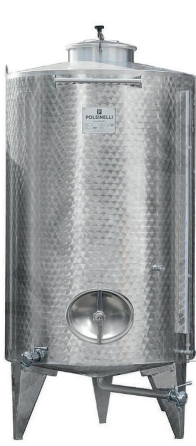
SIP0274

Complete with: Manhole Ø 400.

SIP0550

Complete with: rectangular manhole 310 x 420.

SIP0551

Complete with: Oval manhole 320x455.

SIP0273

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

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

SIP0554

SIP0555

SIP0553

Complete with:
Manhole Ø 400.

Complete with:
rectangular
manhole 310x420.

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	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

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

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
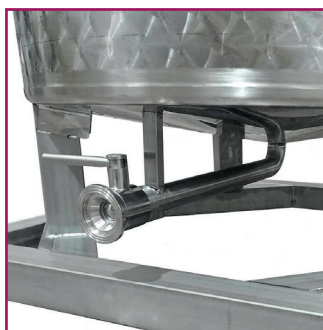
Stainless steel base for transport by pallet truck.

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

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

This tank is suitable for must 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

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
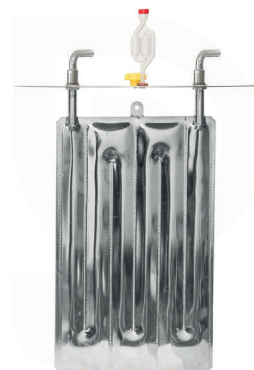
Air floating lid kit

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

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

Chillers

Crio 1000

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.

Crio 2000/2500

Crio 3000

TAE 31

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

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 m²	3,50
IPP0121	Stainless steel plate 270 x 800	0,43 m²	4,50
IPP0130	Stainless steel plate 370 x 600	0,44 m²	4,00
IPP0132	Stainless steel plate 370 x 800	0,59 m²	5,20
IPP0134	Stainless steel plate 370 x 1000	6,67 m²	6,20
IPP0135	Stainless steel plate 370 x 1200	7,75 m²	7,50
IPP0136	Stainless steel plate 370 x 1400	9,04 m²	8,20
IPP0137	Stainless steel plate 370 x 1600	10,22 m²	9,50
IPP0139	Stainless steel plate370 x 1800	11,41 m²	11,60
IPP0140	Stainless steel plate 370 x 2000	12,59 m²	13,90
IPP0142	Stainless steel plate370 x 2500	15,55 m²	16,00
IPP0143	Stainless steel plate 370 x 3000	18,51 m²	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

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 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
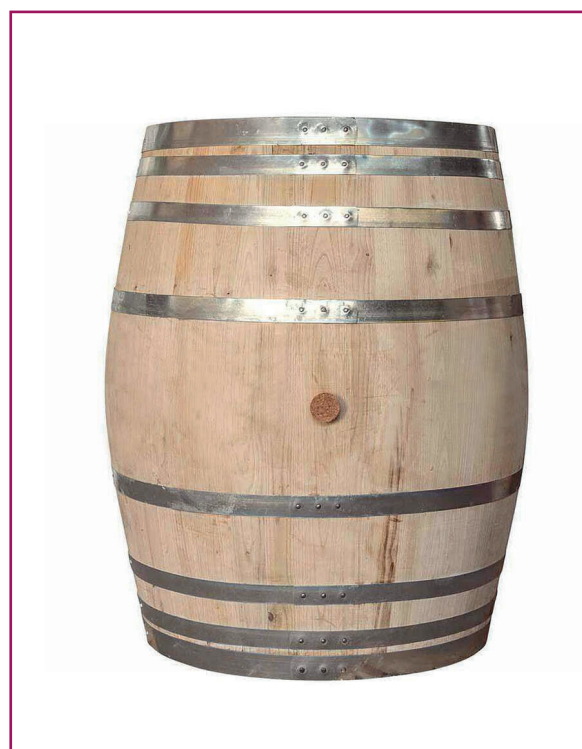
SKU	Description	Internal	Cork stopper	Dimensions (mm)	Weight (Kg)
BLP0010	Chestnut barrel 20 L	paraffined	included	Ø 360 x 380 L	7,50
BLP0012	Chestnut barrel 30 L	paraffined	included	Ø 380 x 500 L	10,50
BLP0013	Chestnut barrel 50 L	paraffined	included	Ø 400 x 600 L	12,50
BLP0014	Chestnut barrel 100 L	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

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.
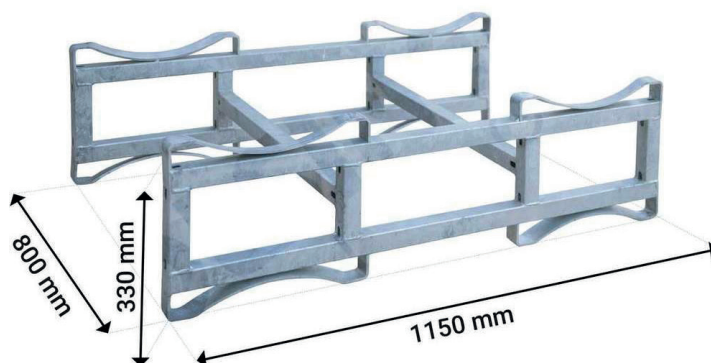
SKU	Description	Materials	Dimensions (mm)	Weight (Kg)
IPP0169	Rack system for barrels	Galvanized steel	1150 x 800 x 330h	25,0
BLP0001	Stirring rod for lees/batonnage	Stainless steel	1000	1,00
TXP0142	Silicone expansion stopper	Food grade silicone	Ø inf. 48 x Ø upp. 60 x 65h	0,160
TXP0143	Silicone cap 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.
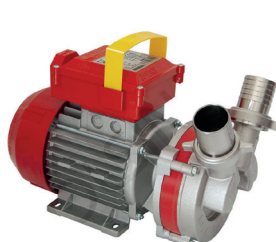
BE-M 20

BE-M 25
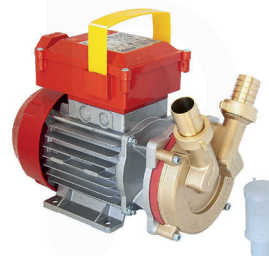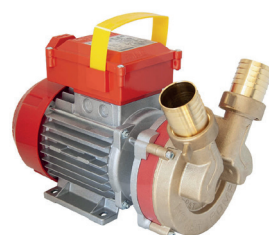
BE-M 30

BE-M 40

BE-M 50

Bidirectional switch

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 30 M

Novax 40 M

Novax 50 M
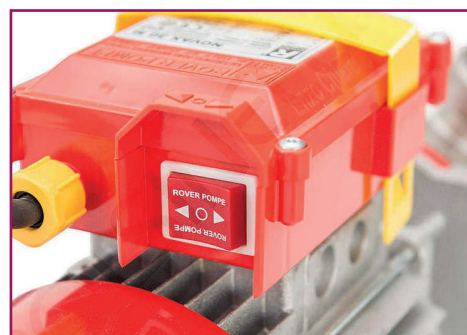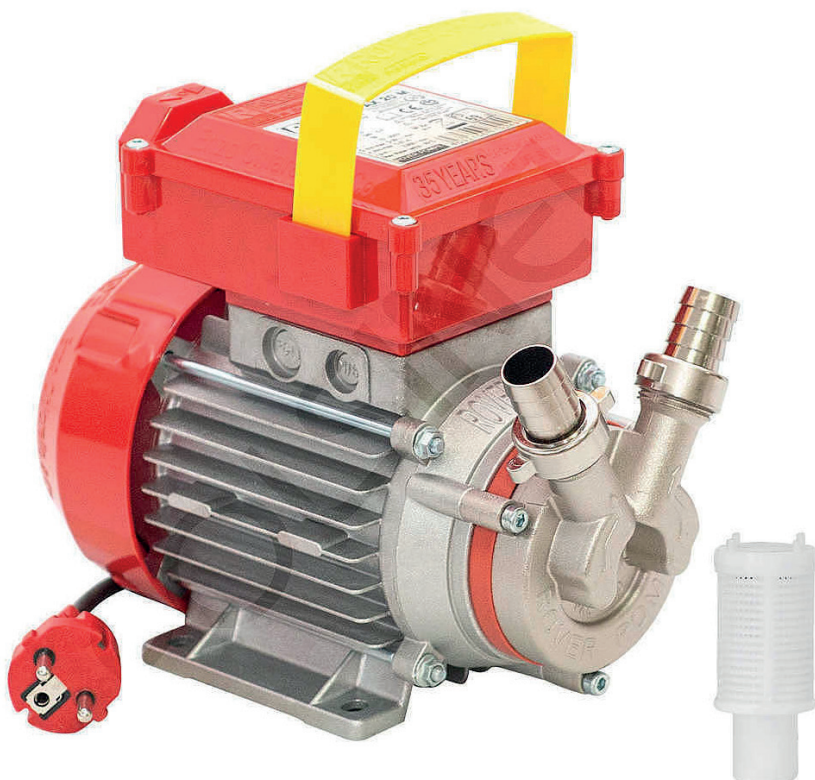
Novax 20 M

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
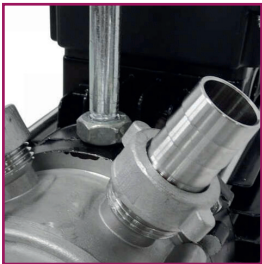
ENOS 25

Handle

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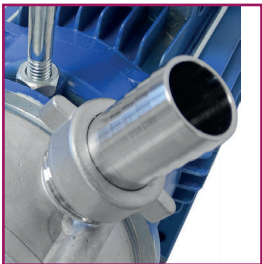
SKU	Description	Power	Flow	Power supply	Thread and hose barb	Dimensions (mm)	Weight (Kg)
EPP0092	ENOS 20	0,33 kW	28 L/min	220V - 50 Hz	3/4" GAS x PG20	230x120x190h	4,80
EPP0093	ENOS 25	0,35 kW	40 L/min	220V - 50 Hz	1" GAS x PG25	260x120x190h	6,80

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
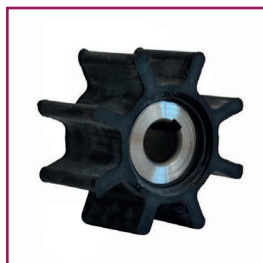
Bidirectional switch
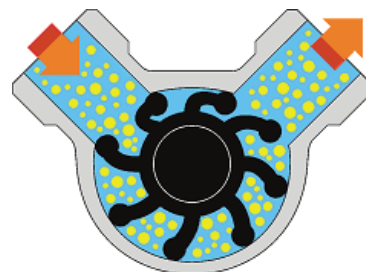
Key operating features and benefits. The flexible impeller blades deform to draw the liquid into the pump, transferring it continuously to the outlet (discharge).
This principle combines gentle pumping with high self-priming capacity.

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

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.
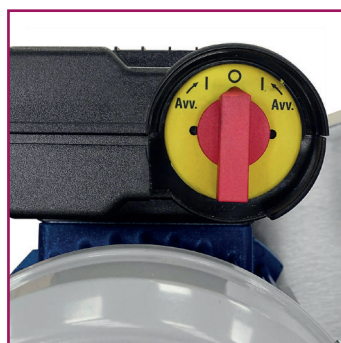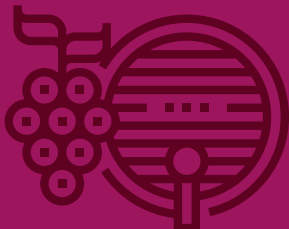
Flexi 60

Flexi 30

Flexi 40

Bidirectional switch

Neoprene flexible impeller

Flexi 50

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

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

Mini

Midi

Maxi

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

Baby

The **Baby** wine filter consists of an electric pump and a filtering system with moplen 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.
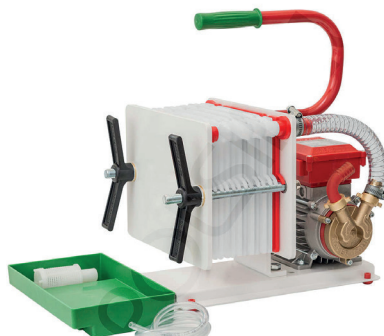
Baby 6 Baby 12 Baby 18

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 moplen 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.
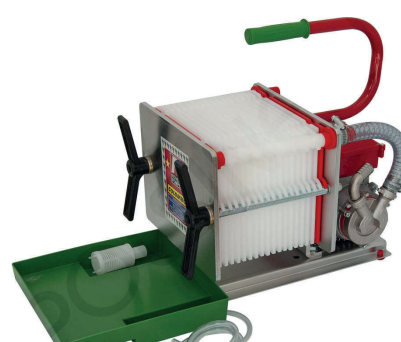
Baby 6 Baby 12 Baby 18

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

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 barbs: Ø 20 mm.

Jolly 10

Jolly 20

Jolly 30
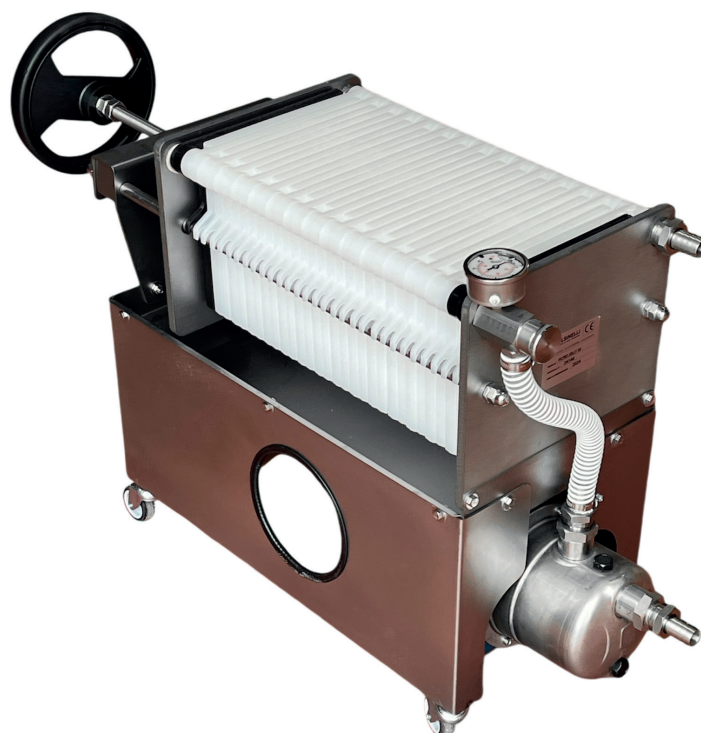
Clamping handwheel

Electric pump

Front view

Gauge

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

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
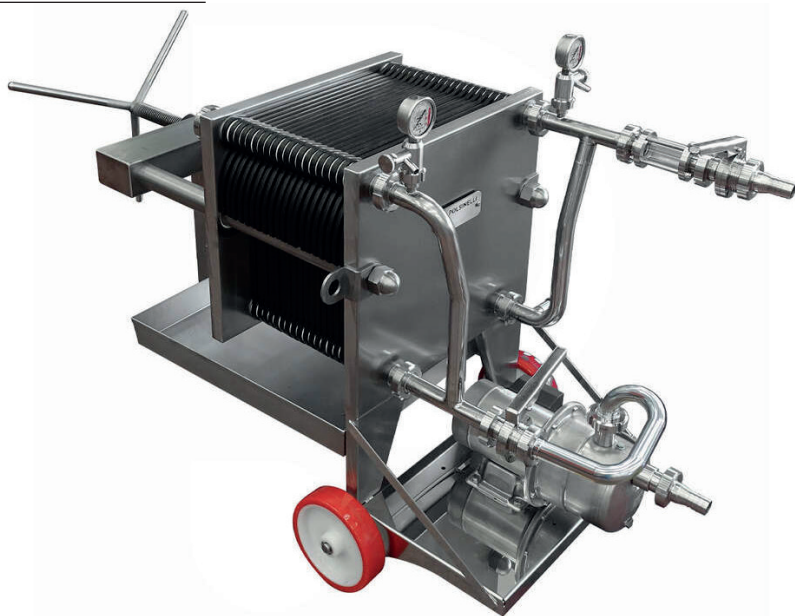
Valve with visual sight glass
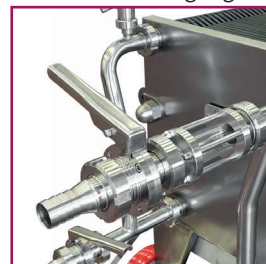
Electric pump
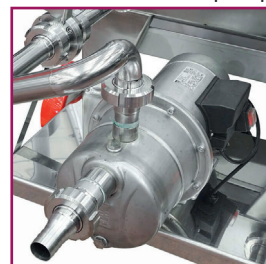
EUR40

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

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 × 20

SKU	Description	Features	Filtration grades:	Typology product	Bar	Pieces	Weight x pack. (Kg)
MFC0014.25	20x20 CKP V0	790 g/m² - 18μ	washable	for young wines	4	25	0,80
MFC0026.25	20x20 CKP V4	1024 g/m² - 15μ	medium-clarifying	for young wines	3	25	1,00
MFC0029.25	20x20 CKP V8	1050 g/m² - 12μ	clarifying	for young wines	2,5	25	1,05
MFC0016.25	20x20 CKP V12	1140 g/m² - 8μ	medium polishing	for polishing red wines	2,5	25	1,20
MFC0018.25	20x20 CKP V16	1260 g/m² - 2μ	polishing	for polishing white wines	2	25	1,35
MFC0020.25	20x20 CKP V18	1290 g/m² - 1μ	pre-sterilizing	for polishing white wines	2	25	1,40
MFC0022.25	20x20 CKP V20	1320 g/m² - 0,7μ	sterilising	for wines to be stabilized	1,5	25	1,40
MFC0024.25	20x20 CKP V24	1370 g/m² - 0,5μ	super sterilising	for wines to be stabilized	1	25	1,45

Filter sheets 40 × 40

SKU	Description	Features	Filtration grades:	Typology product	Bar	Pieces	Weight x pack. (Kg)
MFC0039.25	40x40 CKP V0	790 g/m² - 18μ	washable	for young wines	4	25	3,60
MFC0052.25	40x40 CKP V4	1024 g/m² - 15μ	medium-clarifying	for young wines	3	25	4,30
MFC0054.25	40x40 CKP V8	1050 g/m² - 12μ	clarifying	for young wines	2,5	25	4,45
MFC0041.25	40x40CKP V12	1140 g/m² - 8μ	medium polishing	for polishing red wines	2,5	25	4,90
MFC0043.25	40x40CKP V16	1260 g/m² - 2μ	polishing	for polishing white wines	2	25	5,00
MFC0045.25	40x40 CKP V18	1290 g/m² - 1μ	pre-sterilizing	for polishing white wines	2	25	5,10
MFC0047.25	40x40 CKP V20	1320 g/m² - 0,7μ	sterilising	for wines to be stabilized	1,5	25	5,30
MFC0049.25	40x40 CKP V24	1370 g/m² - 0,5μ	super sterilising	for wines to be stabilized	1	25	5,70
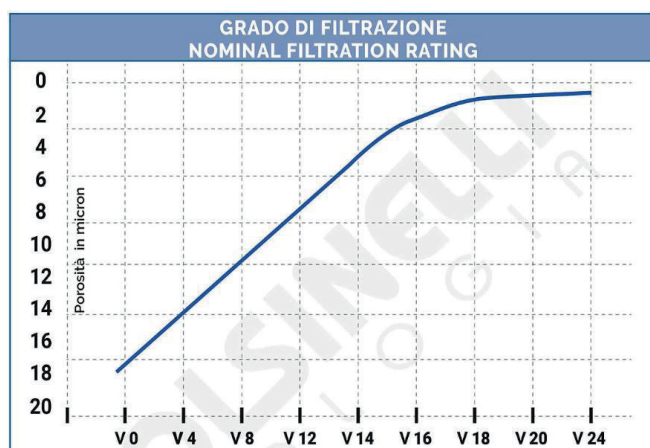
GRADO DI FILTRAZIONE
NOMINAL FILTRATION RATING

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 cartdrige 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 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
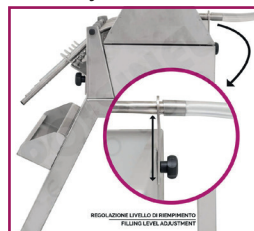
Upper basin

Bottle support

Spout block
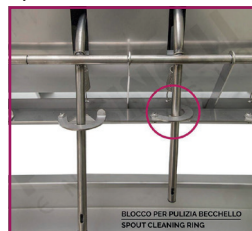
1st bottle aspiration.

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

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

73

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
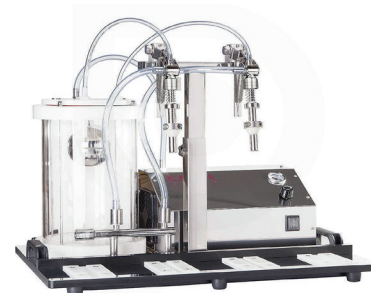
Enolmaster Pyrex. Equipped with a specific container for liquids with an alcohol content exceeding 20%. For liqueurs, it is recommended to use the oil-bath filter.
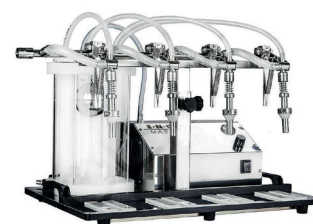
SKU	Description	Power supply	Production	Height bottle (mm)	Ø Hose (mm)	Dimensions (mm)	Weight (Kg)
RMP0032 Enolmaster 4 spouts		220V - 50 Hz - 120W	600 Bot./h	from 180 to 350	25	650x460x450h	30,00
RMP0057 Enolmaster 2 spouts		220V - 50 Hz - 120W	300 Bot./h	from 180 to 350	25	650x460x450h	25,00
RMP0031 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

Float

Tank closing valve

Rear view

Electrical floating panel

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.

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

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 CO_2 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

Monoblock PRO 6

The **Pro 6** wine filler is a professional monoblockk 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.
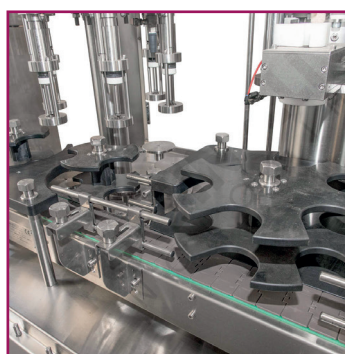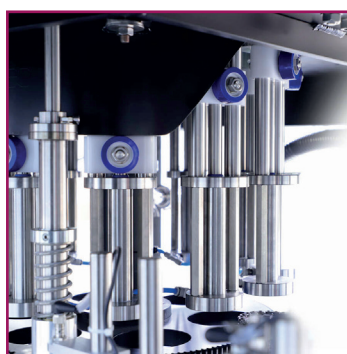
SKU	Description	Spouts	Production	Dimensions (mm)	Weight (Kg)
IPP0228	Monoblock Pro 6	6 spouts and 6 nipper	1000 bottles/h	2545 x 1006 x 2300h	1500,00

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

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.
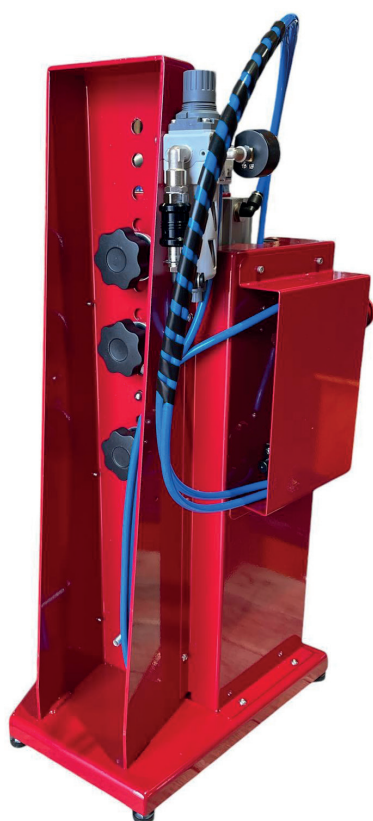
Cone for inserting a cork cap
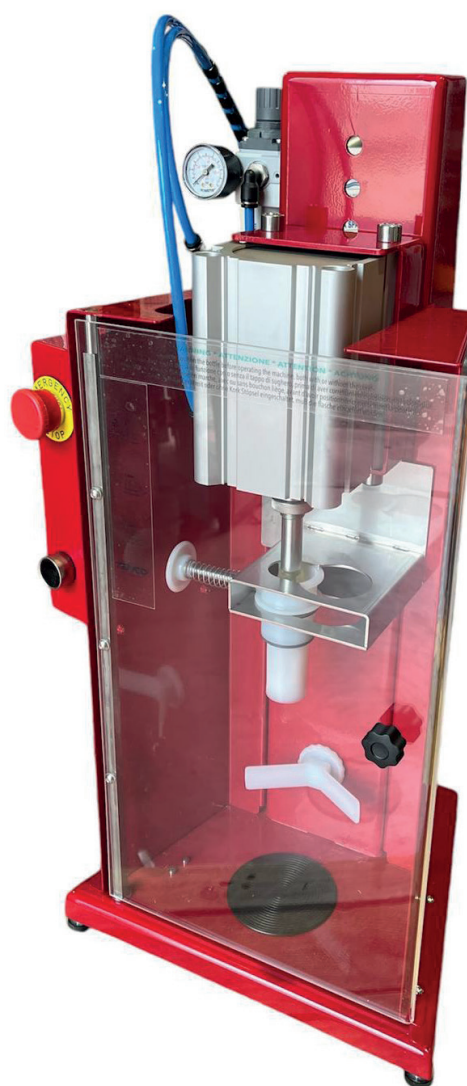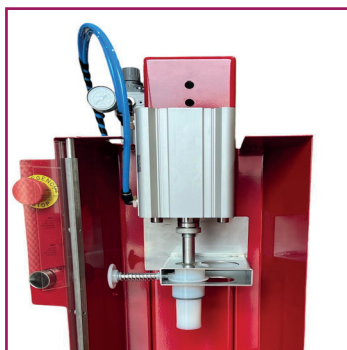
SKU	Description	Caps	Power supply	Dimensions (mm)	Weight (Kg)
IPP0266	Starcap capping machine	Cork, synthetic, agglomerate and crown	Compressed air	370x330x750h	20,00

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
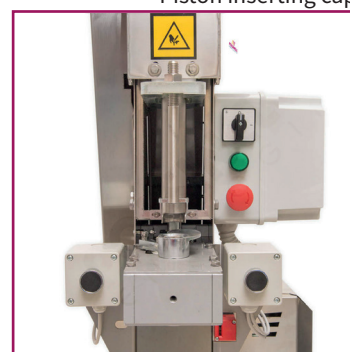
Bottle positioning

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
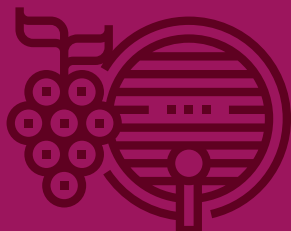
Bench top capping machines

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.
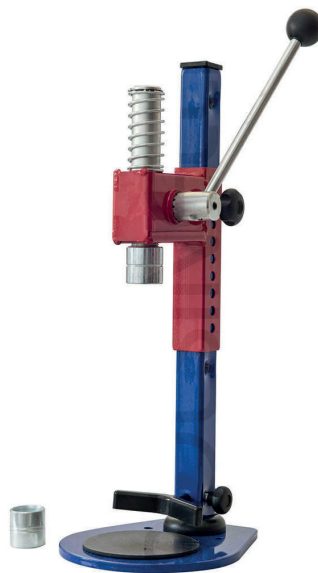
Eco	Wheel	Circe	Ulisse

SKU	Description	Model	For bottles from:	Housingfor 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
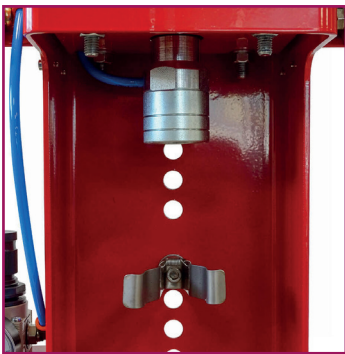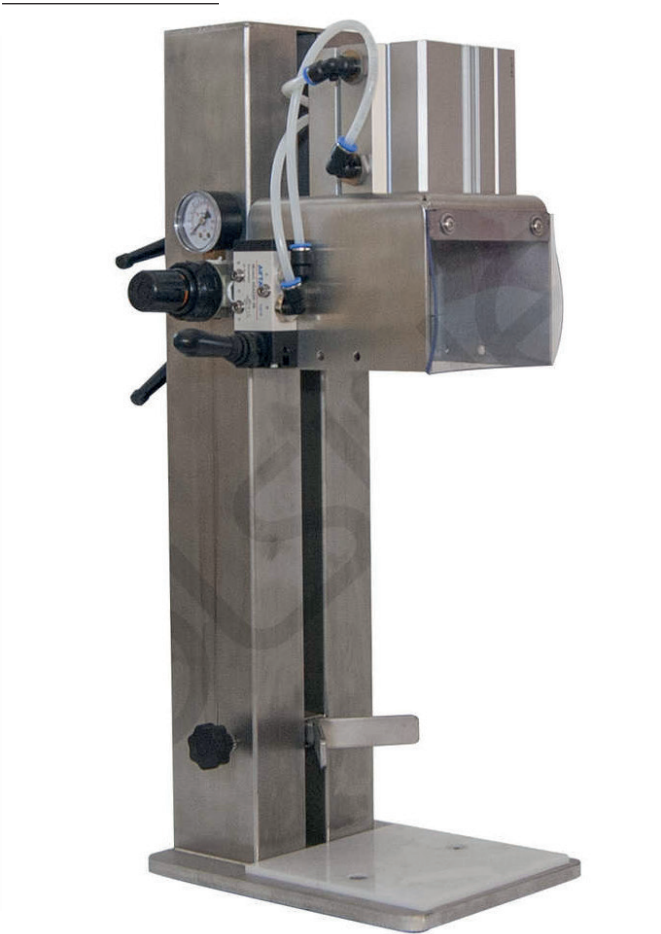
Bottle holder

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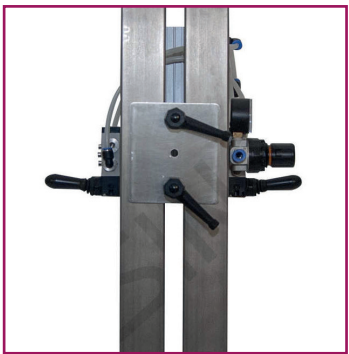
SKU	Description	Ø Caps	Power supply compressed air	Dimensions (mm)	Weight (Kg)
IPP0264	Mirko	26 - 29 mm	4/6 bar	280 x 110 x 650h	19,00
IPP0315	Mirko inox	26 - 29 mm	4/6 bar	300 x 300 x 600h	15,00

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.
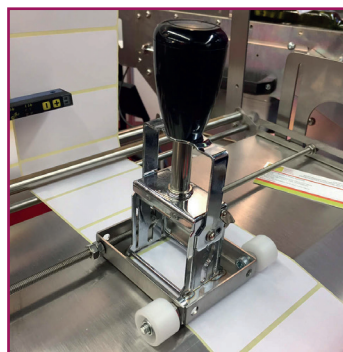
Batch stamper
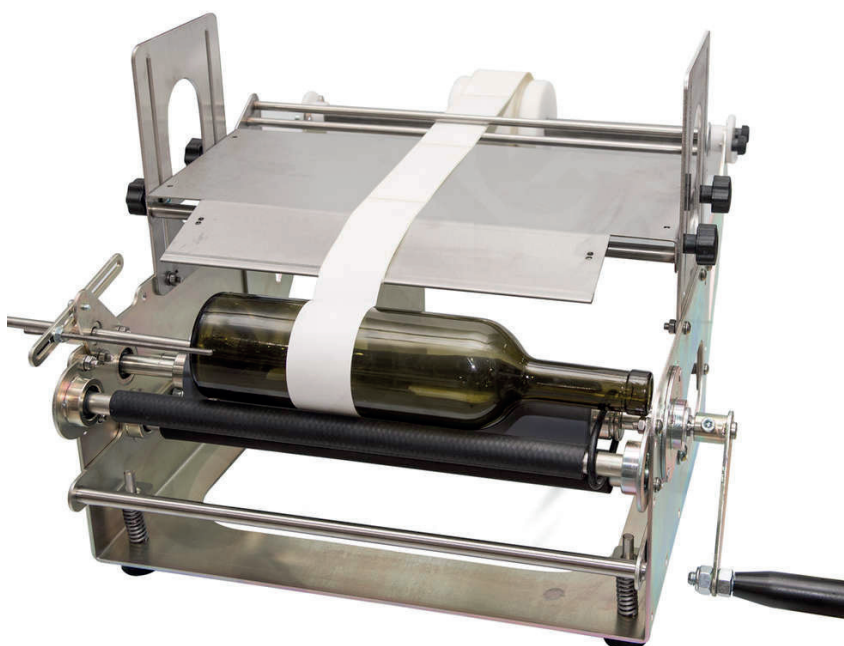
Back label distance regulator

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.
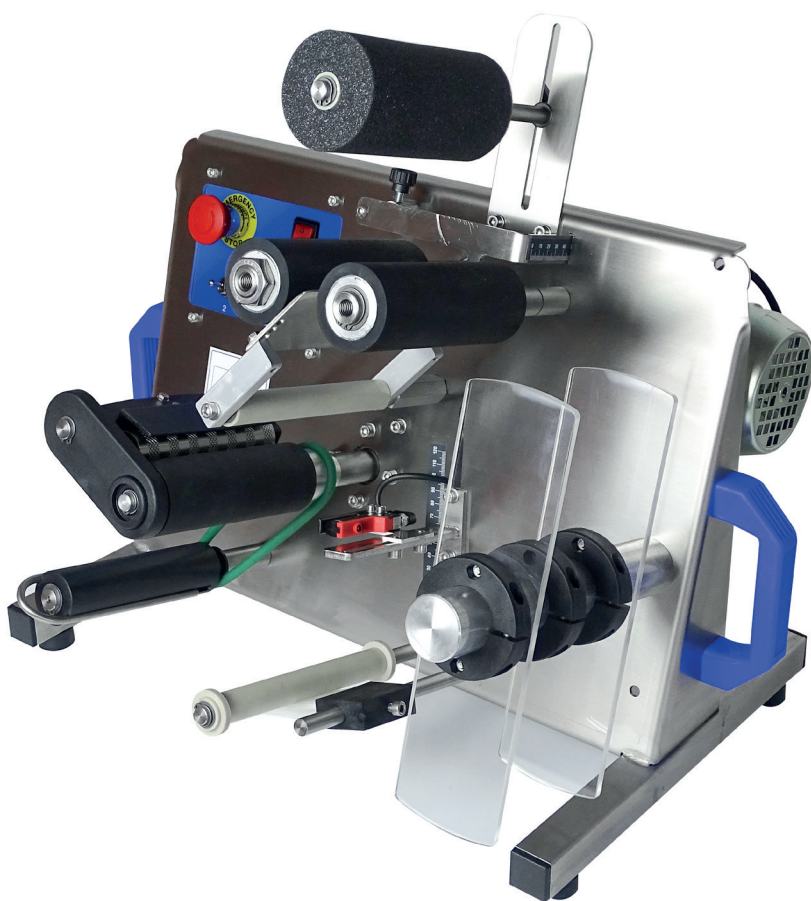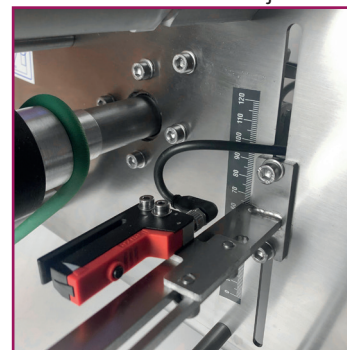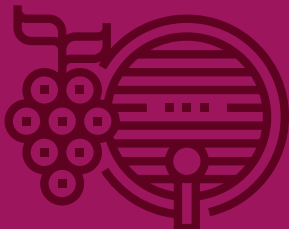

Ready to use

Label height adjustment
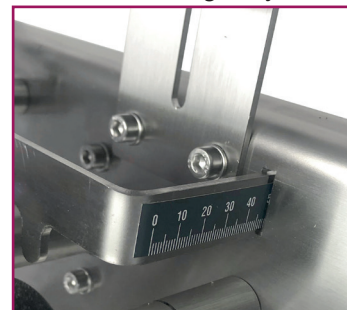
Distance adjustment

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

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.
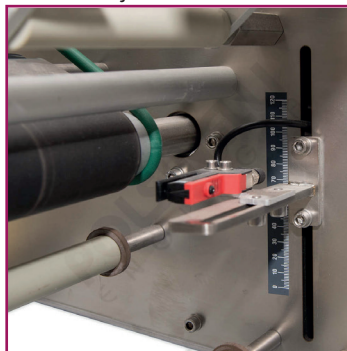
Ready to use

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

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.
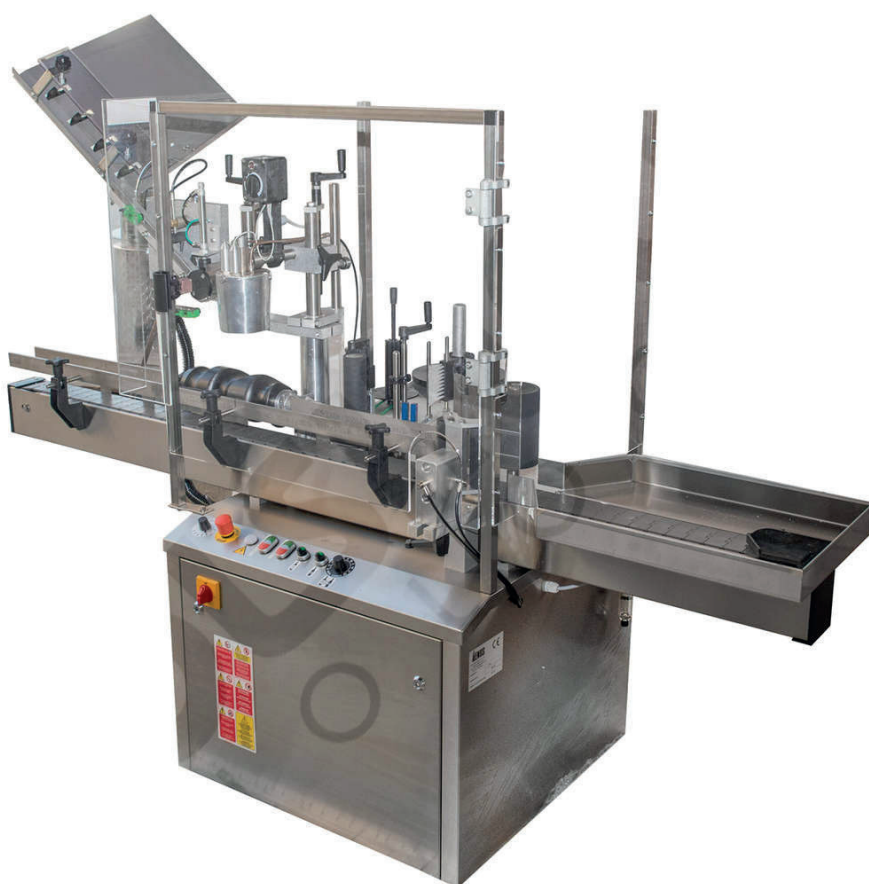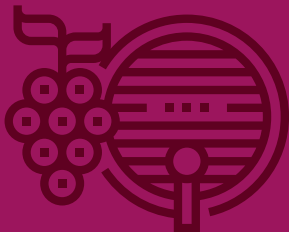

ETI PRO

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.
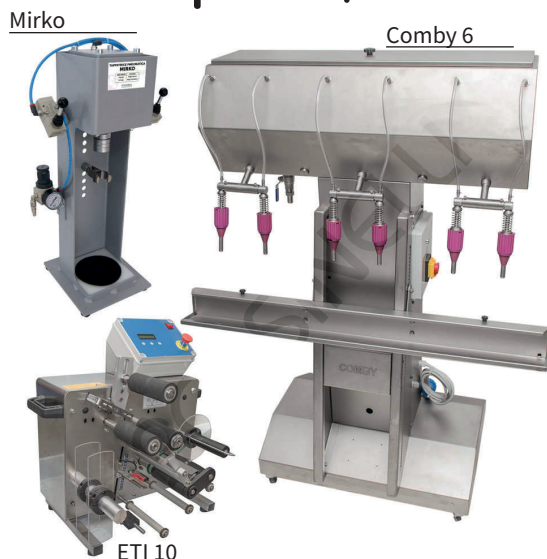
Kit 200 pieces/h

CAD 4

ETI 05

Circe

Kit 400 pieces/h

Enolmaster

Mirko

ETI 10
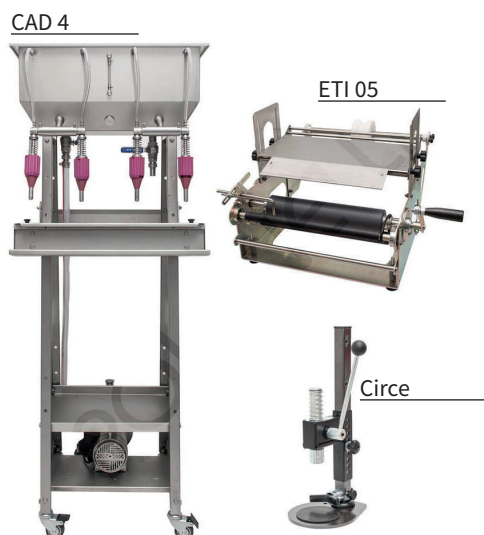
Kit 600 pieces/h
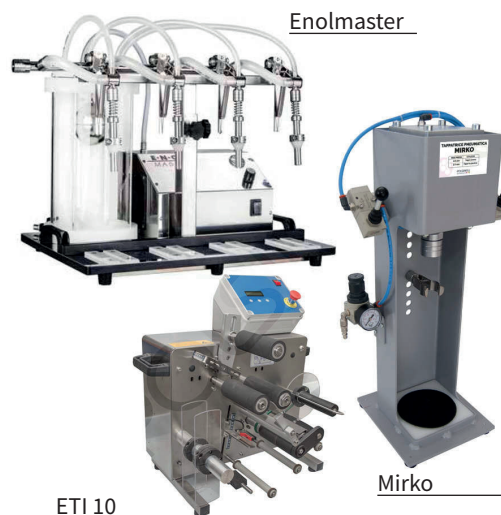
Mirko

Comby 6

ETI 10

Kit 1000 pieces/h

PRO 6

ETI PRO

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 polylaminate 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

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°C/-28°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

VISIT OUR SITE

POLSINELLI

PASSION IS NOT ENOUGH