

Products Catalog 2026

KOMBUCHA



We have been cultivating
your passions
since 1958

Kombucha

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Kombucha Kit



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

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

Kombucha Kit



Kombucha wide Kit



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



Stainless steel pot with tap

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

Lid with knob



Handles



Stainless steel tap



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



Pot with Thermometer

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



Lid with knob



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



Stainless steel tap



Analogue thermometer



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



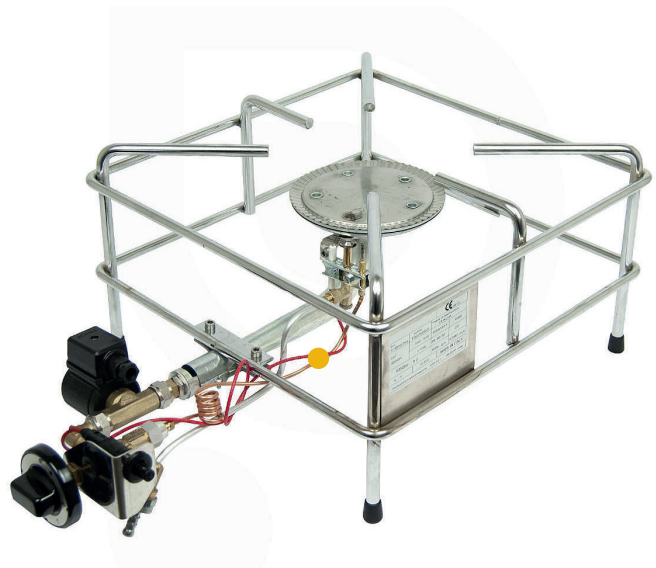
Gas Burners

Cromo and Cast Iron

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

Cromo

Cromo EV

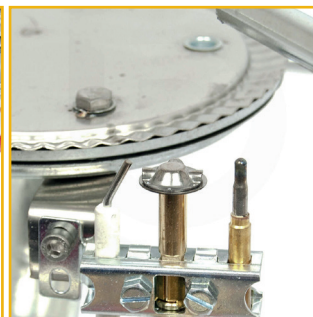
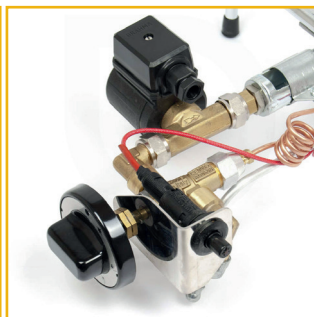
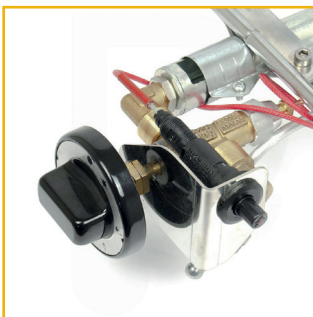


Piezoelectric Ignition

Piezoelectric Ignition with Solenoid Valve

Piezoelectric Unit, Safety, Pilot Flame

Cast Iron Burner



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

Gas Burners

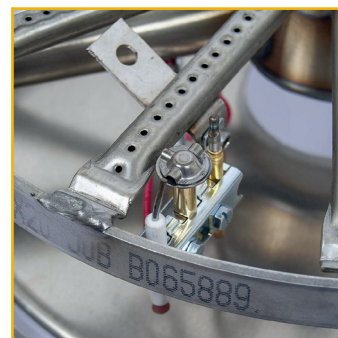


Radial Gas Burners

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

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

Piezoelectric Unit, Safety, Pilot Flame



24V Solenoid Valve

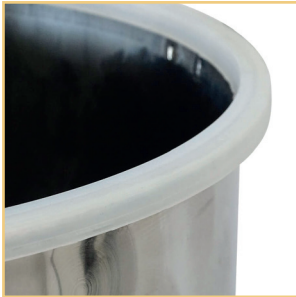


SKU	Description	Use	Accessories	Consumption LPG Kg/h	Dimensions (mm)	Weight (Kg)
FGP0076	Radial 8 kW Ø 400	Internal	Piezo, safety, pilot	0,582	615x400x250h	5,01
FGP0077	Radial 8 kW Ø 400	Internal	Piezo, safety, pilot, solenoid valve 24V	0,582	700x400x250h	5,05
FGP0079	Radial 11 kW Ø 500	Internal	Piezo,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



Fermentation

Gasket



Butterfly Screws for Tightening



Stainless Steel Tap



Also Available with Handles



Flat bottom Kombucha Fermenter

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



Thick Flange with Breathable Cotton

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

Fermentation



Wide Troll Kombucha Fermenter

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



Thick Flange with Breathable Cotton

Gasket



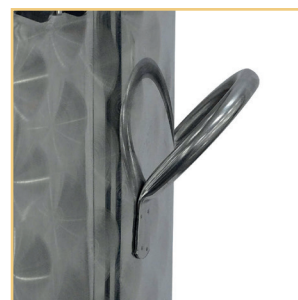
Butterfly Screws for Tightening



Stainless Steel Tap



Also Available with Handles



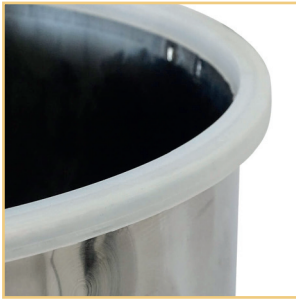
SKU	Description	Tap	Thickness (mm) Bottom - Walls	Dimensions (mm)	Weight (Kg)
AKP0031	Troll - Stainless steel wide Kombucha fermenter 50 L	1/2"	0,6 - 0,6	Ø 455 x 370h	8,00
AKP0032	Troll - Stainless steel wide Kombucha fermenter 100 L	1/2"	0,6 - 0,6	Ø 530 x 510h	11,00
AKP0033	Troll - Stainless steel wide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



Fermentation

60° Conical Bottom Kombucha Fermenter

Gasket



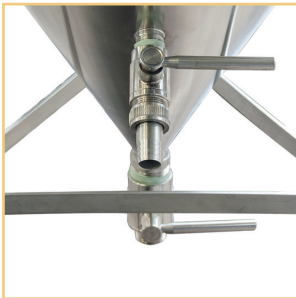
Butterfly Screws for Tightening



Integrated Stand



Sampling and Total Drain Valve



Thick Flange with Breathable Cotton



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



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

Fermentation



60° Conical Bottom Refrigerated Isobaric Fermenter

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

Upper Manhole



Butterfly valve for total drain



Safety valve



Butterfly valve for partial drain



Vacuum Relief Valve



Butterfly Valve for Dry Hopping



OPTIONAL Airlock Group



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



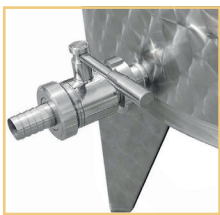
10° conical stainless steel fermenting tubs

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

Maceration Tub with Lexan Lid



Stainless Steel Ball Valve DIN 32



Lexan Lid Fixing Knobs



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

Stainless steel Tanks with wheels



Conical 10° Stainless Steel Tanks with Wheels

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

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



150 mm diameter swivel wheels with brake



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



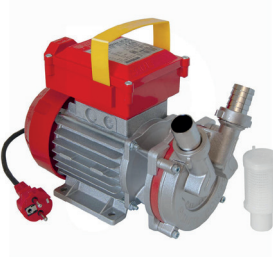
Electric pumps

NOVAX

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.

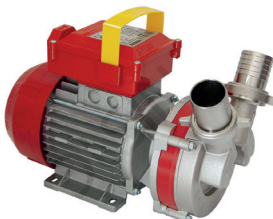
Novax 25 M



Novax 30 M



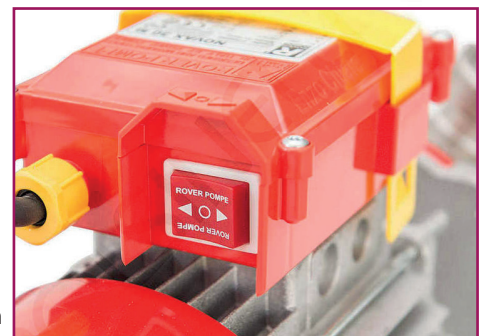
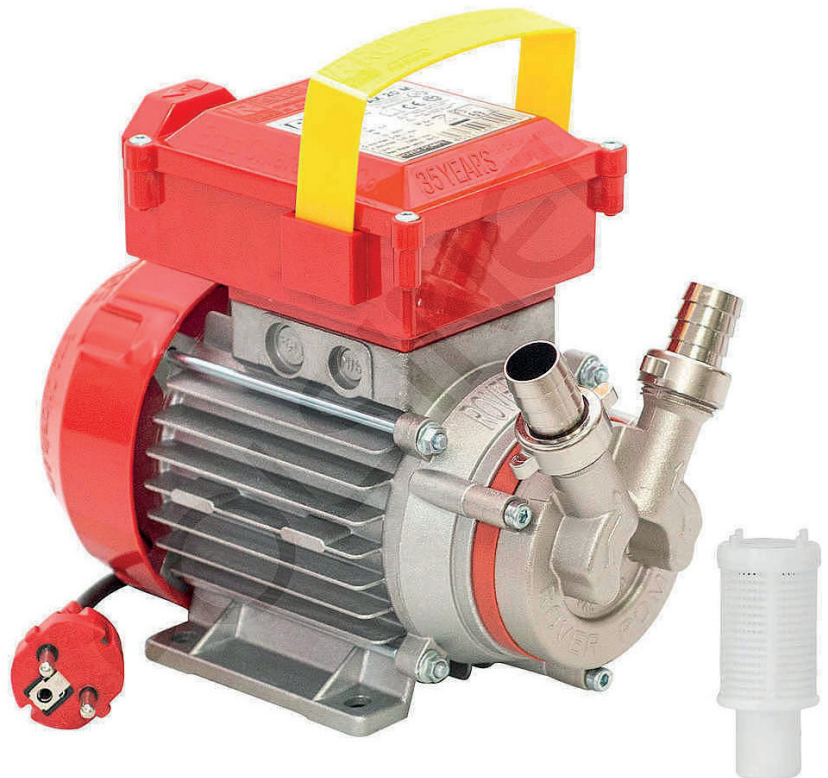
Novax 40 M



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



Flexible Impeller

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

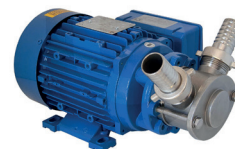
EP Mini 20



GR Minor 40

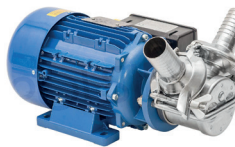


EP Midex 30



EP Minor 40

GR Major 60



EP Senior 40



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

Accessories and Spare Parts for Electric pumps

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





Electric pumps

FLEXI

Flexible Impeller

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

Flexi 30



Flexi 60



Flexi 40



Flexi 50



Bidirectional Switch



Flexible Neoprene Impeller



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

Electric pumps

MONOSCREW



Stainless Steel Internal Rotor

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

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



P30 A.T. with inverter - 220V



P30 A.T. - 220V



Gauge



IN/OUT sleeve 1" GAS



Stainless steel handle



Inverter



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



Filtration

PAD FILTERING MACHINE 20X20

Baby

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



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

Baby inox

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



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

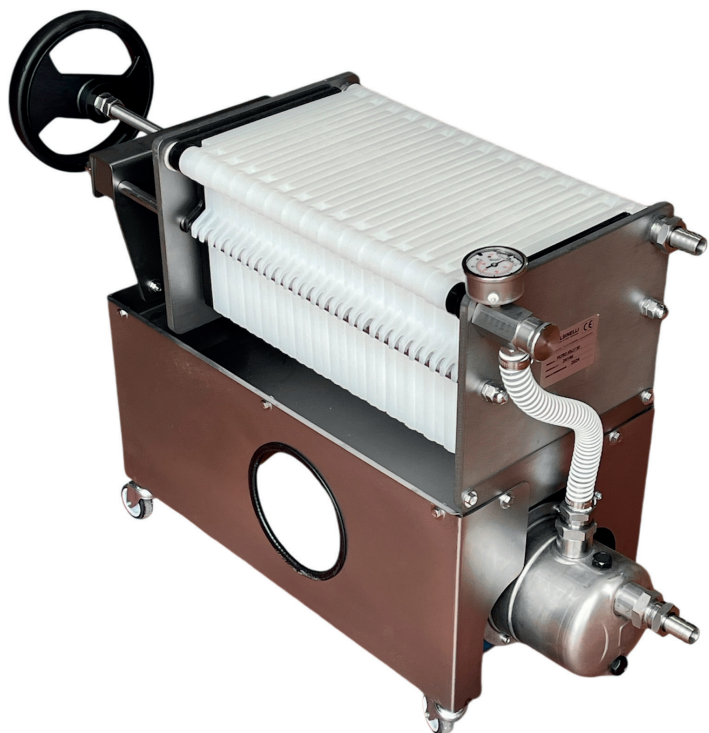
Filtration

PAD FILTERING MACHINE 20X20



Jolly

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



Jolly 10



Jolly 20



Jolly 30

Clamping handwheel



Electric pump



Front view



Gauge



SKU	Description	No. Plates	Filtering surface	Dimensions plates (cm)	Production	Dimensions (mm)	Weight (Kg)
MFP0044	Jolly 10	10	0,40 mq	20 x 20	L/h 300 ÷ 600	590 x 300 x 560h	35,00
MFP0045	Jolly 20	20	0,80 mq	20 x 20	L/h 700 ÷ 1000	600 x 300 x 560h	40,00
MFP0047	Jolly 30	30	1,2 mq	20 x 20	L/h 1000 ÷ 1800	770 x 300 x 560h	47,00



Filtration

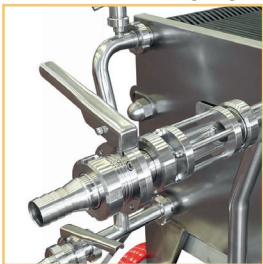
PAD FILTERING MACHINE 40X40

Eur

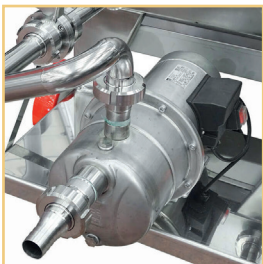
The Eur 40 plate filter with 40x40 cm plates is a professional machine designed to achieve perfect polishing and sterilization of wines, sparkling wines, and low-alcohol liquors. Designed to work with 40x40 cm filtering sheets of various filtration grades (e.g., from CKP V0 to V24 depending on the needs),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

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

Valve with visual sight glass



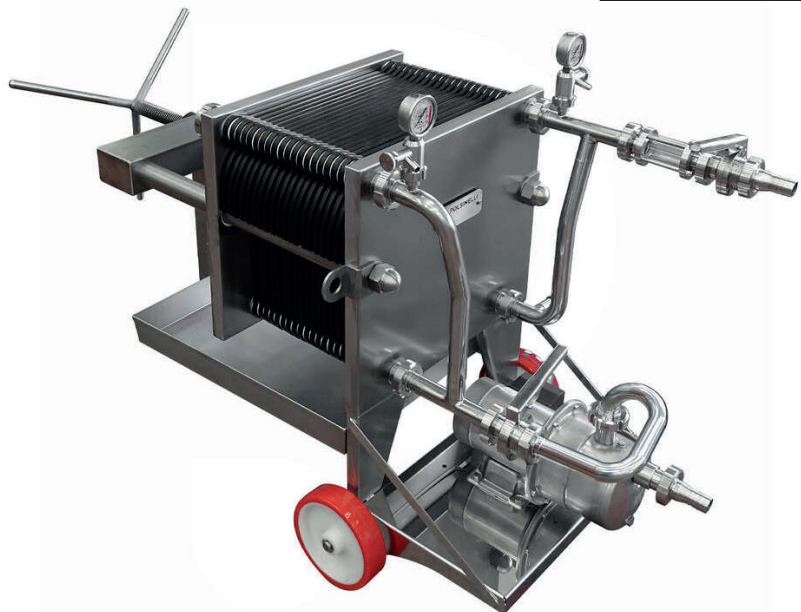
Electric pump



Gauge



EUR 20



EUR 40



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

Filtration

FILTER PADS 20X20 / 40X40



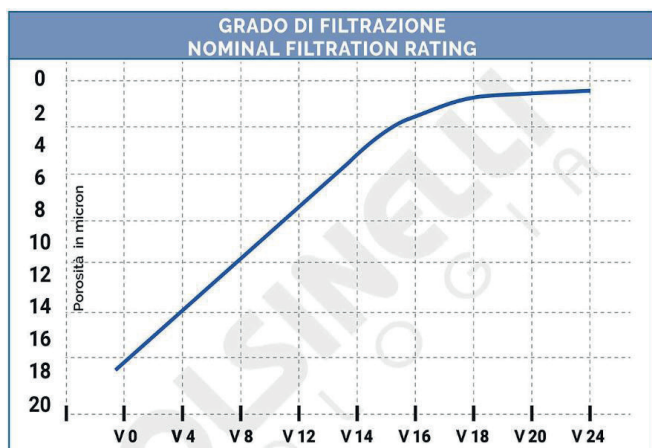
The ongoing research dedicated to the “CKP Series” has led to constructive modifications that refine certain technical characteristics of the sheets while maintaining their high-quality standards. The use of new premium-grade cellulose and significant improvements to the structure of the inlet side—always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

Filter sheets 20 x 20

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

Filter sheets 40 x 40

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





Housing 10" 30" and 30" with 3 cartridges

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

Housing 30" with 3 cartridges



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

Filtration

FILTER CARTRIDGE



Cartridges for Housing

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

Cartridge 10"



Cartridge 30"



Stainless steel cartridge holder for storing 30" cartridge



Connection 7

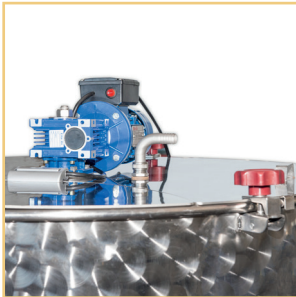


SKU	Description	Degree of filtration	Material	Weight (Kg)
MFC0169	10" connection DOE	0,22 µ	Polypropylene	0,38
MFC0170	10" connection DOE	0,45 µ	Polypropylene	0,38
MFC0086	10" connection DOE	0,6 µ	Polypropylene	0,38
MFC0087	10" connection DOE	1 µ	Polypropylene	0,38
MFC0089	10" connection DOE	1,2 µ	Polypropylene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



Priming Tanks

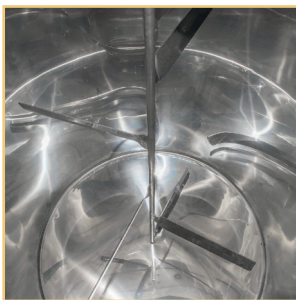
Motor with Gear Reducer



Cleaning Spray Ball



Mixing Blades



Partial and Total Drain Valves



Pedestal



Flat Bottom

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



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

Mixing Tanks



10° Conical Bottom

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



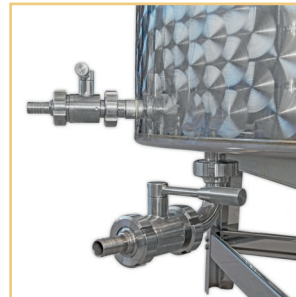
Inspection Hatch



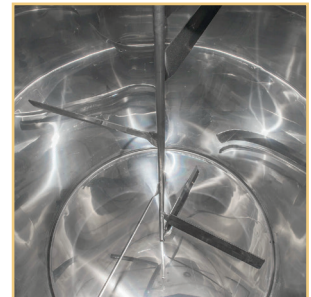
Motor with Gear Reducer



Partial and Total Drain Valves



Mixing Blades



Level Indicator



Cleaning Spray Ball



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

Also available in capacities: 1000 - 2000 L



Filling machines

ENOLMATIC

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

Vacuum Regulator



Foam Collection Jar



Power supply 220 V - 50 Hz



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

Spare parts and accessories



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

Filling machines

ENOLMASTER

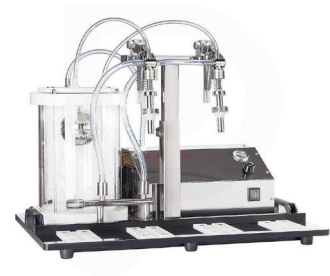


Ideal for beer and kombucha producers, the Enolmaster filling machine is a semi-automatic, professional tool designed for businesses and individuals to bottle beer and kombucha while minimizing foam issues during the filling process. This filler is specifically designed to handle liquids with alcohol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

4 spouts version



2 spouts version



Trolley for Enolmaster



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

Spare parts and accessories

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





Filling machines

ISOBARIC

ISO Series

ISO 2V



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

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

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

ISO 3M



ISO 4V



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

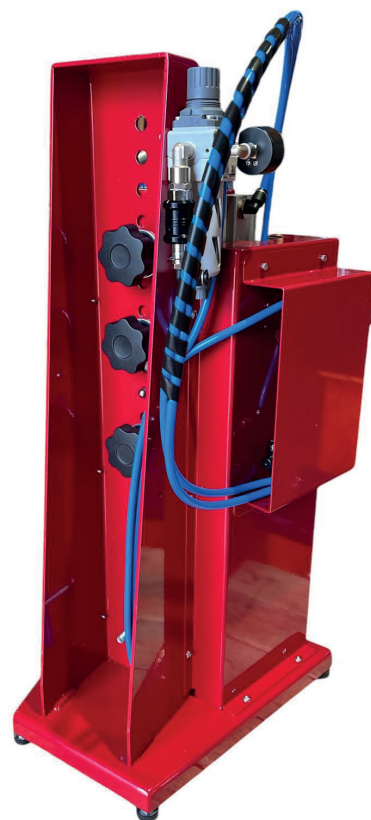
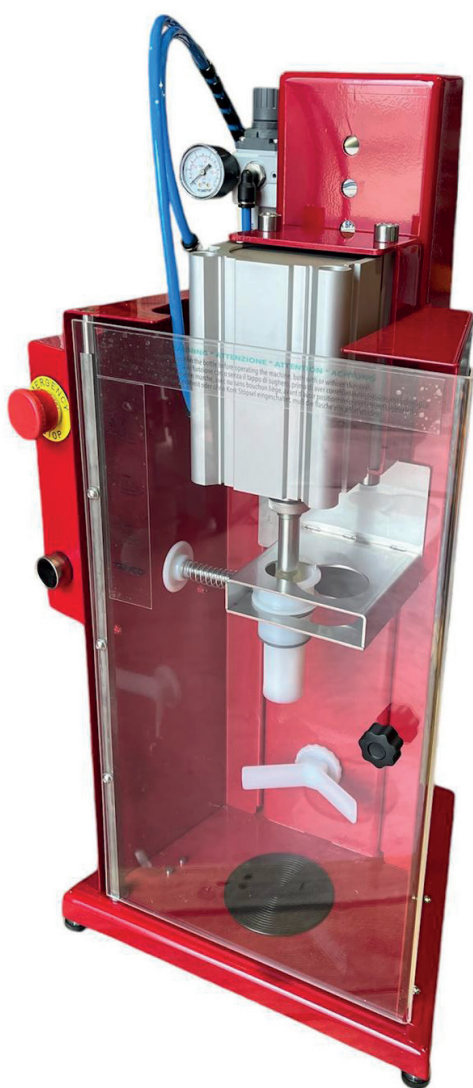
Capping machines

CORK, SYNTHETIC
CROWN CAP

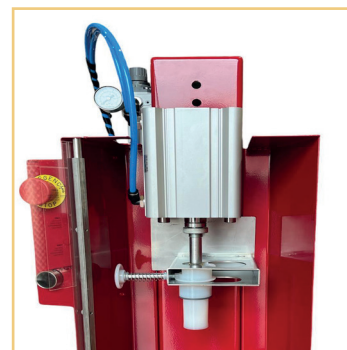


Starcap

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



Cone for inserting a cork cap



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



Bench top capping machines

FOR CROWN CAPS

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

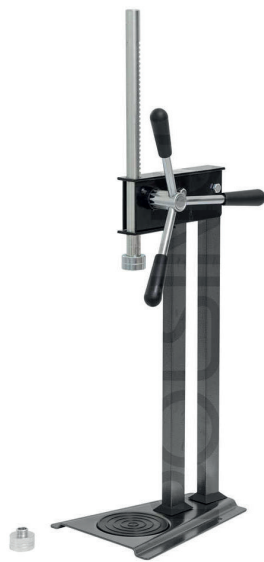
The **Wheel** capping machine applies the crown cap through a simple rotation of the knob.

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

Eco



Wheel



Circe



Ulisse



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

Pneumatic capping machines

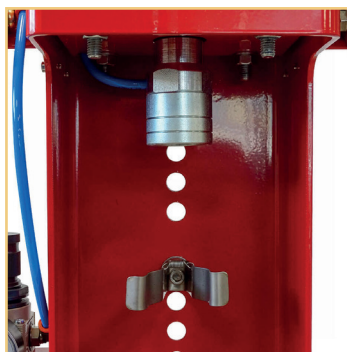


For crown cap

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

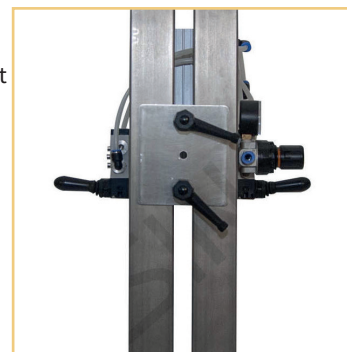
Mirko

Mirko Inox



Bottle holder

Housing height adjustment



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



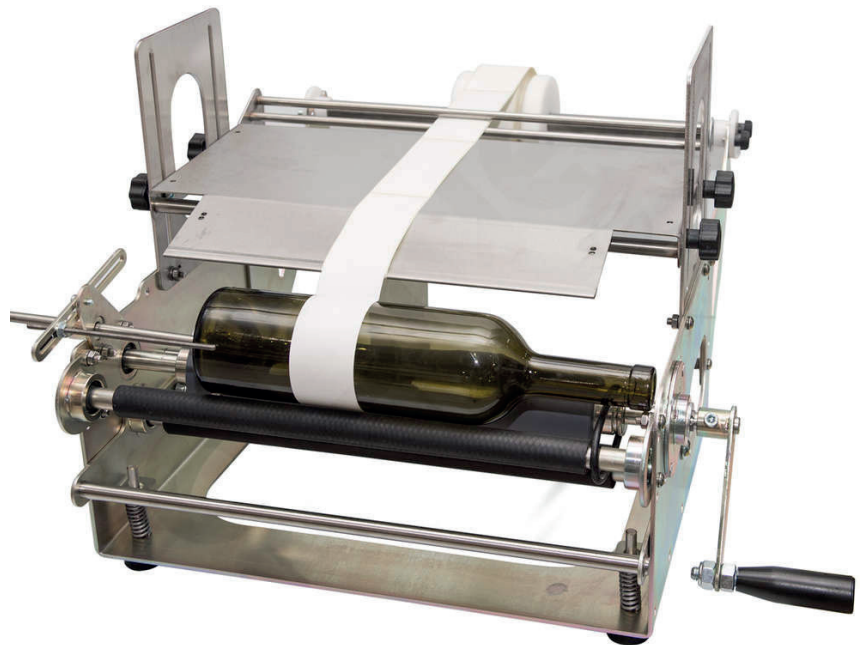
Labeling machines

STAINLESS STEEL MANUAL

ETI 05

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

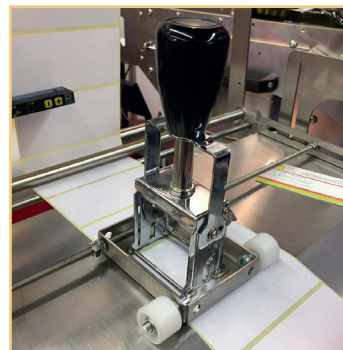
Batch stamper



Back label distance regulator



Stamper positioned on ETI 05



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

Labeling machines

SEMI-AUTOMATIC
STAINLESS STEEL

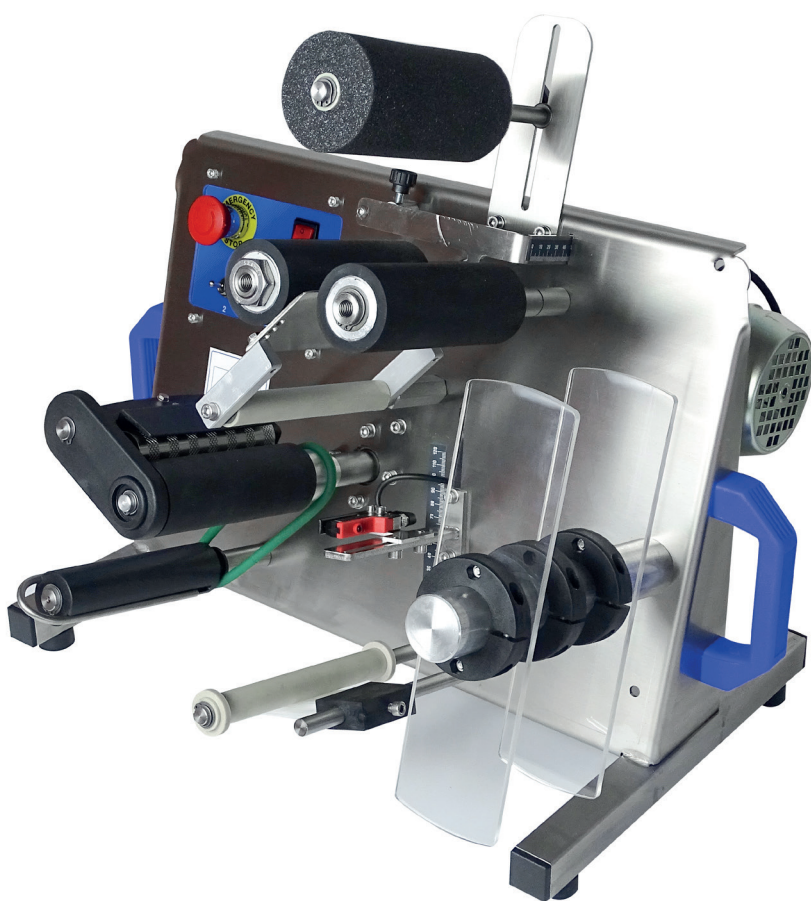


ETI 09

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

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

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



Ready to use



Label height adjustment



Distance adjustment



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



Labeling machines

SEMI-AUTOMATIC
STAINLESS STEEL

ETI 10

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

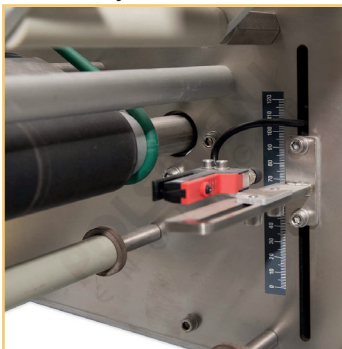
Ready to use



Label height adjustment



Distance adjustment



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

Labeling machines

AUTOMATIC STAINLESS STEEL



ETI PRO PVC

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

ETI PRO



Control panel



Regulation system



Bottle sliding belt



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



Heat shrinkers

Heat shrinkers

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

Hand Pvc Capsule Heat Shrinker



Pvc capsule blow-dryer heat shrinker



Pvc capsule stainless steel table-top heat shrinker



Pvc capsule enamelled table-top heat shrinker



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

Spare parts for heat shrinker

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



Equipments



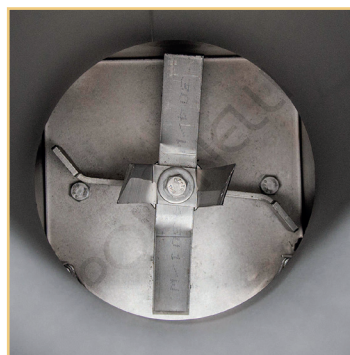
Fruit Mill

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

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



Power supply 220 V - 50 Hz 2 kW

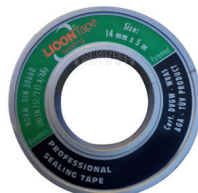
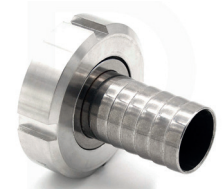


SKU	Description	Flow	Hopper size (mm)	Loading height (mm)	Discharge height (mm)	Dimensions (mm)	Weight (Kg)
MLP0002	Fruit Mill	1000-1200 Kg/h	610	1380	520	1100x610x1400h	45,00



Accessories and Spare parts

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





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