RED WINE FERMENTATION CONTROL TECHNOLOGY
DELLA TOFFOLA

DELLA TOFFOLA ROTARY FERMENTERS
- PLC control allows pre-set programs, semi automatic or fully automatic cycles
- Complete thermal jacket temperature control
- Complete CIP features

CAP IRRIGATORS
- Available in sizes to suit tanks from 5,000 litres to 150,000 litres
- Irrigator spray head can be manually or motor driven
- Unit can be retro fitted to any existing tank
- No need for high capital intensive stand alone equipment, unit can be used with existing winery pump and flow equipment
- Optional: Auto programmable cycles

PNEUMATIC MUST PLUNGING SYSTEM
- Standard sizes available to suit open fermentation tanks or variable capacity tanks
- Fully stainless steel construction
- Automatic control timer for plunging paddles
- Pneumatic cylinder with air line tubes
- Provides quality cap management with fully programmable speed and timing variation
- Requires operation with a 4 bar compressor

MANUAL T BAR CAP PLUNGER
- Complete stainless steel fabrication
- Base plate available in perforated or solid construction
- Base plate 220mm x 240mm
- Length of plunger 1.1metres or made to order

MANUAL RACKING SPEAR + PLUNGER
- Full stainless steel fabrication
- Available in standard lengths of 1.1metres or made to order
- 25mm BSM male outlet, alternative fittings available upon request
- Bottom of spear designed with 19mm BSP male thread to attach to plate 220mm x 240mm with 19mm BSP female thread
- Base plate available in perforated or solid construction
- Optional: Racking plate with adjustable pin - stainless steel construction 19mm BSP female thread, sprayball 19mm BSP female thread - 360° coverage - stainless steel construction - designed to fit into a 50mm bung hole making it ideal for barrel cleaning

RED WINE FERMENTATION
DIGITAL CAP THERMOMETER

- Hand held waterproof thermometer
- Dual temperature range
- Large LCD displays current temperature plus maximum and minimum extremes
- Stainless steel penetration probe (1000mm x 10mm), alternative sizes made to order
- Interchangeable probe plug makes this unit ideal for a range of applications
- Hold button freezes display allowing user to record readings
- Low battery warning indicator with EPS (Error Prevention System) disables the unit if the battery power is too low
- Optional: Shockproof boot, protects unit if dropped on hard surfaces
- Optional: Extension cable between the thermometer and probe for difficult to access areas
- Optional: Range of probes suitable for alternative applications compatible with the thermometer

TECNICAPOMPE TANK AGITATOR - EXTRACTABLE MIXER

- Compact lightweight design
- Ideal for mixing in large vessels/tanks
- Retractable shaft and fold out paddles allow the agitator to be used and moved between full tanks with ease. While the stainless steel mechanical seal prevents any loss of wine
- All contact points of the pump are manufactured fully in stainless steel
- Single or three phase available
- Optional: Variable speed
- Optional: Choice of fittings to suit existing tanks

PUMP OVER TECHNIQUE

See Pump Section on Liveranni and Technicapompe must pumps. These units are ideal for pump over - a valuable technique employed for cap manipulation and control during red wine fermentation

RACKING SCREEN

- Complete stainless steel fabrication
- Perforated stainless steel with solid base
- Handles included for easy handling
- Screen is 200mm (dia.) x 1m (length)