



INDUSTRIE
FRACCHIOLLA

ROLO
VINIFICATORE



Conceived for the best wine-making quality.



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CON SCARICO AUTOMATICO E
FERMENTAZIONE CONTROLLATA

Rotary Wine Fermenter

The **Rotary Wine Fermenter** of INDUSTRIE FRACCHIOLLA S.r.l. has been conceived and realized in consideration of the several requirements of wine-making experts, in order to obtain a **refined quality product**. Besides the traditional red fermentation, it is suited to perform the **carbonic maceration** and **cryo-maceration** too. **Raw materials** features, **certified** according to the field-regulations in force (UNI-EN 1672-2, President's Executive



Order 03/1973, Executive Order n.108-109 of 01/1992, Executive Order n. 155 of 1997), and **production process ISO 9001 certified** make this product suitable for fermentation and storage of wines and must, in the full observance of HACCP method (Hazard Analysis Critical Control Point).

During fermentation, thanks to the particular **parting steel-sheet, which performs softly the immediate submerging of the marc-cap**, the short and slow clockwise/anticlockwise rotations, alternated with long pause periods, favour the close contact of must with marc. In this way the following several advantages are obtained: **Reductions in the fermentation trigger and fermentation times**; Dregs rate below 3%; Homogeneous in the extraction

of the main colours and aromas; All this is pointed out by the high rates of polyphenols, colouring intenseness and D.T.A.T. expressly tested. The further qualities of this handy and versatile fermenter are: Possibility to trigger the fermentation with the tank partially loaded; Possibility to interact in the fermentation by the use of the controlled-thermic regulation and **macro-oxygenation**; Effective static **drain-separator** which allows to separate the solid part (rinds) from the liquid part (must) during racking off; **Automatic unloading** of exhausted marc; Possibility to use the fermenter like a carbonic-macerator or like a storage tank (by the means of Nitrogen too); Possibility to arrange in stack several Rotary fermenters.

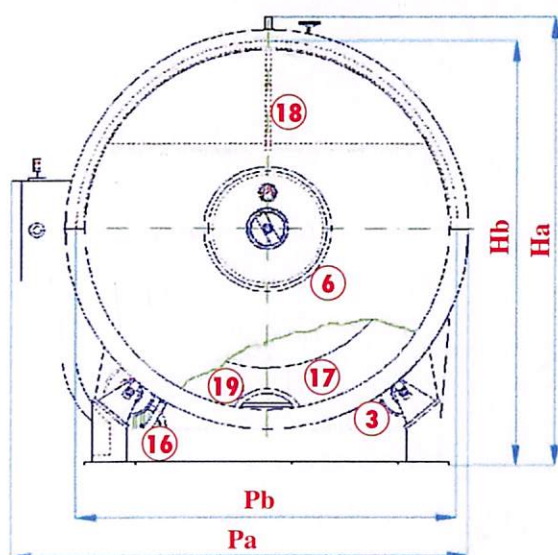




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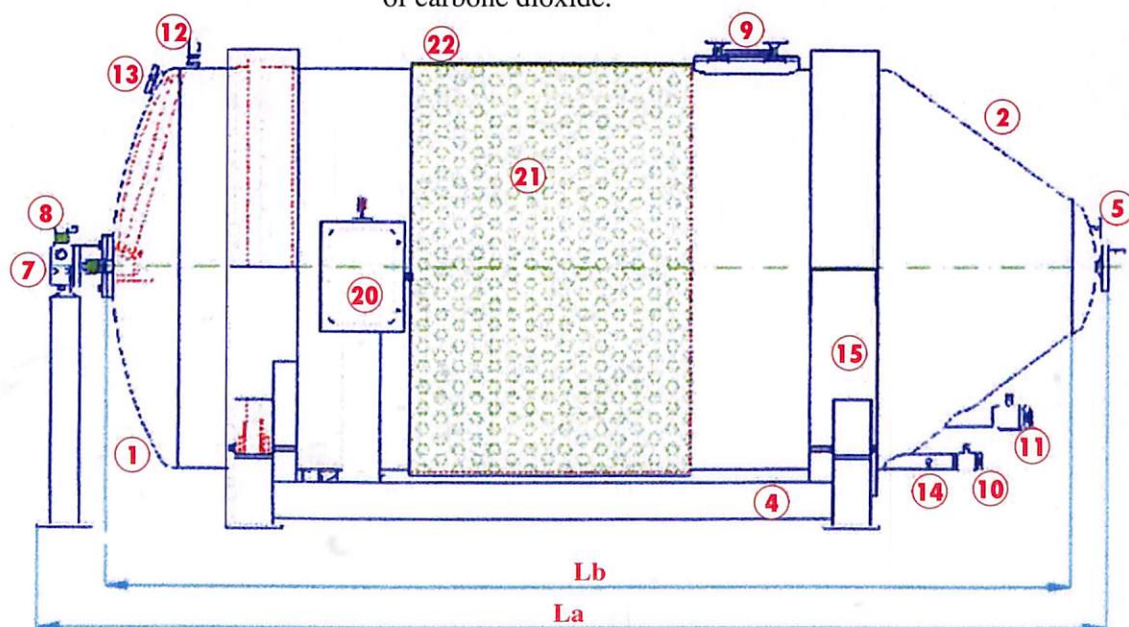
Rotary Wine Fermenter



The **Rotary Wine Fermenter** consists of a stainless steel AISI 304 horizontal cylinder, the extremities of which are composed of a (1) rounded bottom and of a (2) truncated-cone bottom, which rotates on (3) four steel neutral wheels, constrained to a (4) steel tubular supporting structure, where the transmission system is housed. **Standard external equipment:** (5) Thermometer to measure the product temperature; (6) Marc unloading hatch; (7) Rotational Joint with a (8) continuous double effect air valve; (9) Inspection rectangular door; (10) Ball Valve for partial draining; (11) Ball Valve for total draining; (12) safety Valve; (13) Visual observatory; (14) Sample Valve; (15) Kit of **stainless steel coverings** which cover the (16) motor-reducer and the parts in motion; **Standard internal equipment:** (17) AISI 304 Archimedean screw: it lets the light immersion of the marc during rotation; (18) Parting stainless steel sheets properly housed: they let the soft submerging of the Marc-cap during the slow rotation of the tank; (19) Perforated knockdown AISI 304 stainless steel sheet: it lets the motionless draining. The rotations and the workcycles management can be planned by a (20) **programmable electric board** with timers. **Optionals:** (21) Heating/cooling jacket totally insulated by adhesive sheets of reticulate polyethylene, covered with (22) stainless steel sheets; Rotational Joint for Coaxial Loading/Unloading; *Stainless steel supporting structure* (only for some particular models); Programmable electric board with PLC (Programmable Logic Controller) housed in a stainless steel case; Equipment for the product storage by means of Nitrogen; Macro oxygenation system; Equipment for the injection of carbone dioxide.

Ha/Pa/La =
Maximum
overall
dimensions
of the Rotary
fermenter;

Hb/Pb/Lb =
Overall
dimensions
for
transportation.



Capacities	Height (Ha / Hb)	Width (Pa / Pb)	Lenght (La / Lb)	Engine Power	Cooling Jacket	Insulation
hl	mm	mm	mm	kW	sq m	sq m
50	2,168/2,083	2,378/1,844	3,504/3,194	0.55	3.49	5.54
105	2,637/2,568	2,694/2,250	4,315/4,030	1.50	7.63	8.67
160	2,637/2,568	2,694/2,250	5,815/5,530	2.20	9.19	10.41
240	2,637/2,568	2,694/2,250	8,065/7,780	4.00	12.13	20.83
295	2,637/2,568	2,694/2,250	9,565/9,280	4.80	15.26	20.83
345	3,496/3,411	3,476/3,030	7,323/6,925	5.50	16.28	27.24
440	3,496/3,411	3,476/3,030	8,823/8,425	7.50	18.38	27.24
540	3,496/3,411	3,476/3,030	10,323/9,925	11.00	24.67	40.86



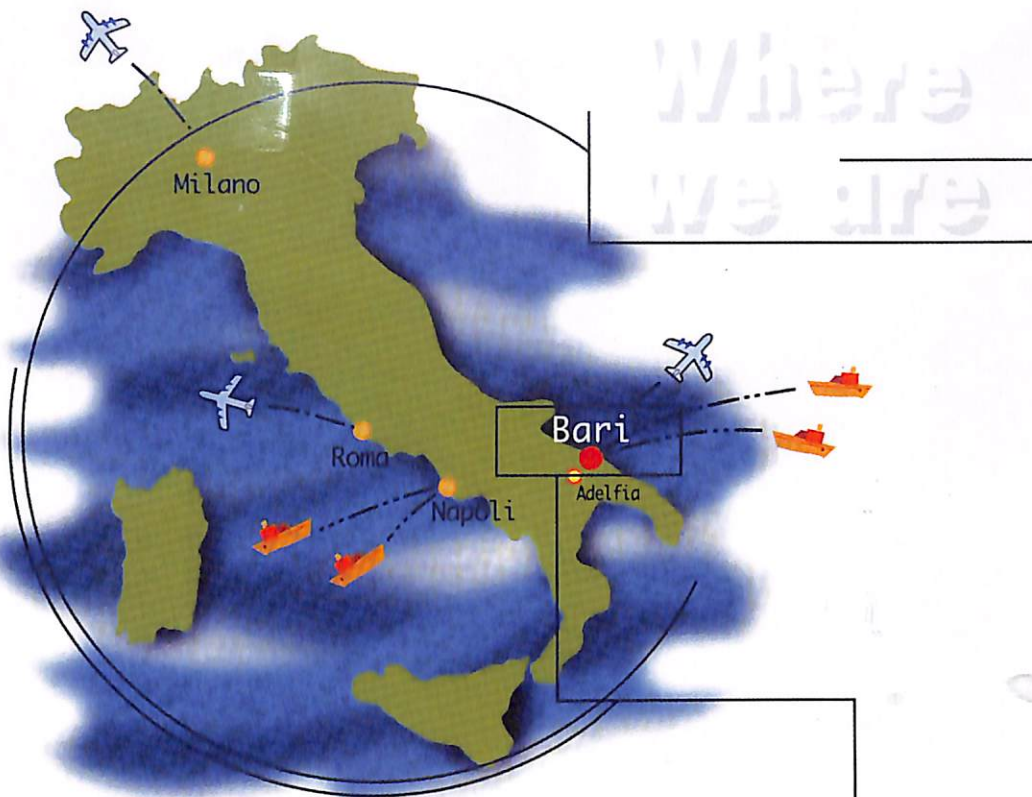
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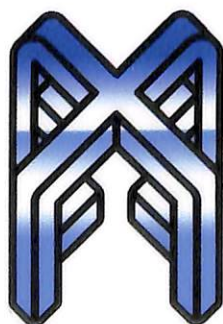
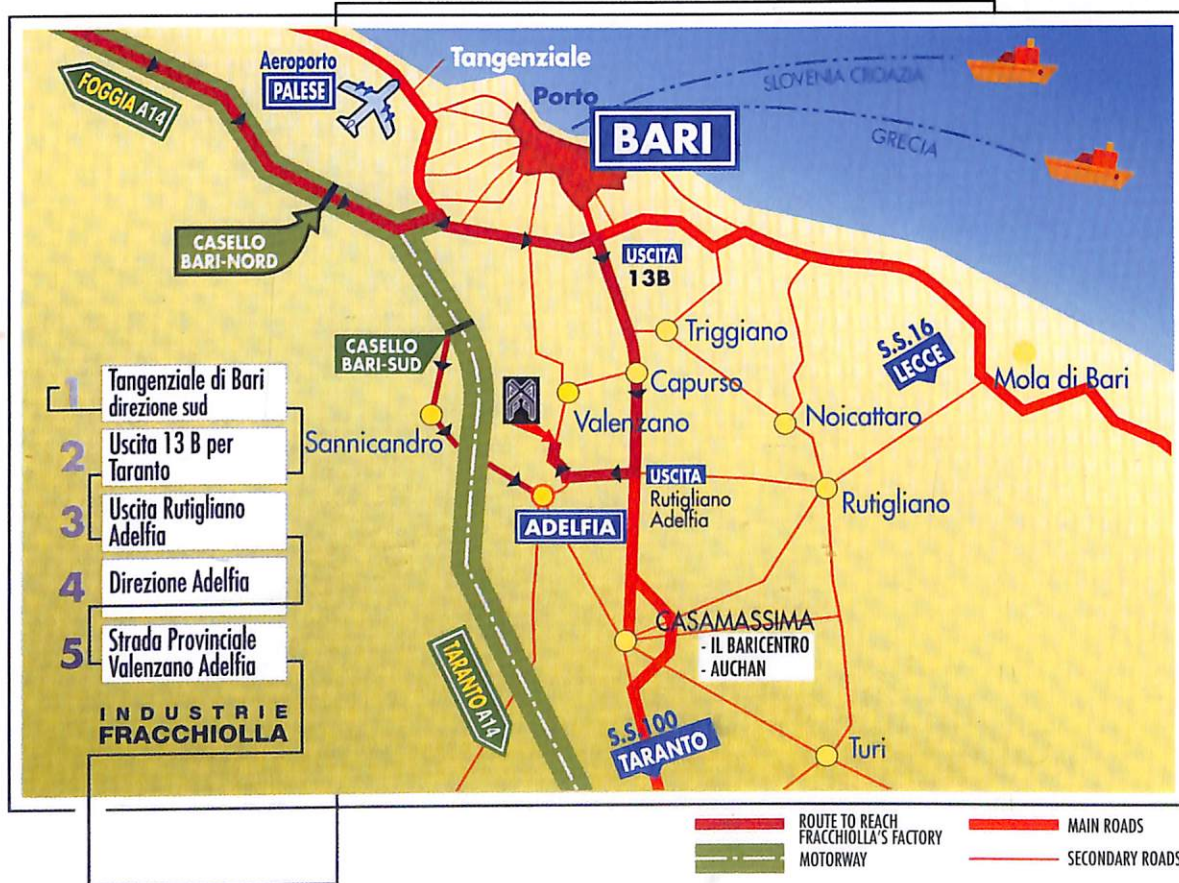
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MANUFACTURING OF WINE-MAKING MACHINERIES
AND STAINLESS STEEL TANKS

