

vitis & winemakers
equipment catalogue



**Vitis &
Winemakers**

:: vitis & winemakers ::

Vitis & Winemakers provides innovative, quality and complete equipment solutions to commercial wineries and vineyards, large or small. Since 1966, we have been committed to working with our customers to achieve their goals.

We are the exclusive Australian and New Zealand agent for a number of Europe's foremost manufacturers, including Della Toffola, Tecnicapompe, Seital, EKINSA, TRIVITI and MERCIER. Specialist consultation is available for all equipment, complete winery design and total packaging solutions.

ENGINEERING & TECHNICAL EXPERTISE

Vitis & Winemakers offers industry leading back-up and support, with personnel based in both South Australia and Victoria. The team consists of highly skilled and experienced engineers, technicians, winemakers, advisors and product specialists. In addition, we stock and have access to a wide range of spare parts.

SALES TEAM

Our dedicated sales personnel are based in all key regions including Western Australia, South Australia, the East Coast (Tasmania, Victoria, New South Wales and Queensland) and New Zealand. Part of the Cellar Plus Group, head office and logistics infrastructure is based in Melbourne, Victoria.

For further information on our equipment and services, contact your Territory Manager or call our Head Office.



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:: grape sorting ::

TRIVITI allows you to choose which of the harvested fruit will go into your wines. Conveyors are used to facilitate the manual sorting process before the grapes are crushed or pressed and the cleaning unit removes unwanted elements from the grapes.

TRIVITI TRIBAIE

- > Select batches at different levels of quality, from fruit harvested in a single parcel.
- > Pick out the best berries from diseased secondary parcels.
- > Eliminate all small waste (pips, skin, stalk ends and leaves).
- > Densimetric separation allows batches of more consistent ripeness.
- > Isolate a batch of excellent quality fruit from a botrytised or frozen harvest.
- > Shorten the cold-settling process by working with cleaner must.
- > Available in 3 models, from 2 tonne p/hr to 10 tonne p/hr.
- > Receival bins feature variable speed vibration adjustment and free-run drain-off points.
- > Receival bins are available in sizes from 5 HL to 50 HL, or larger as required.



DELLA TOFFOLA CONVEYORS

Suitable for distributing and levelling grapes on the sorting table.

Conveyor lines comprise:

- > Vibration hopper – complete with drainage and collection of free-flowing must.
- > Sorting table – available in various lengths, with non toxic rubber conveyor belt.
- > An adjustable-height elevator belt with hopper, complete with wheels, hydraulic pistons, manual pump and optional speed control.
- > A destemmer-crusher can be installed at the end of the line.



TECNICAPOMPE GRAPE CLEANING UNIT

- > Latest technology – the result of 4 years scientific and technical work.
- > Cleans grapes effectively before crushing.
- > Removes unwanted dirt, dust, sprays and the like.
- > Allows wines to remain true to their variety and complexity.
- > Available in a variety of sizes to suit your requirements.



:: crushers/destemmers ::

A wide range from Della Toffola and TEM, with optional extension hoppers, allowing for direct picking bin feed.

DELLA TOFFOLA NDC DESTEMMER/CRUSHER

- > Available in 6 sizes, from 6-10 tonne p/hr (NDC 8) to 100-120 tonne p/hr (NDC 105).
- > Full stainless steel construction including frame, perforated cage and beater shaft.
- > Adaptable for a range of applications including destemming and crushing, destemming only, partial destemming or crushing only.
- > Complete with electronic speed inverter to ensure full control.
- > Swing away fully adjustable crushing rollers in non-toxic rubber.
- > Beater shaft can be fitted with either non-toxic rubber pins or stainless steel blades.
- > Destemming cage holes reduce along length to ensure gentle separation of fruit from stalk. Cages also available in different diameters on request.
- > Complete with internal washing system, simple to dismantle for complete cleaning and inspection.



TEM GAMMA

- > Available in 4, 6, 8 and 10 tonne p/hr models.
- > Full stainless steel construction with polished finish.
- > Roll away option to facilitate destem and crush, or destem only.
- > Variable speed.
- > Easy cleaning with removable destemming beaters, axle and drum.



:: pumps ::

An extensive range of peristaltic, positive displacement and centrifugal pumps. Brands include Della Toffola, Tecnicapompe and Liverani.

DELLA TOFFOLA OPEN THROAT MUST PUMP

- > Available in 4 sizes, from 9-11 tonne p/hr to 23-28 tonne p/hr.
- > Fully stainless steel.
- > Extra deep collection hopper.
- > Anti-vibration device for firm stability while running.
- > Splash proof controls.
- > Single or three phase units available.



DELLA TOFFOLA PERISTALTIC MUST/LIQUID PUMP

- > Available in a range of models, from 500-2,500 L/hr (PPC25) to 12,000-60,000 L/hr (PPC600).
- > All contact parts are made from stainless steel and food grade silicon.
- > Self priming.
- > All transferred material has no contact with mechanical parts.
- > Pump can be run dry without any adverse affects.
- > Electronic inverter allows continuous regulation of flow rate.



TECNICAPOMPE TCD/TGA MUST

- > All internal parts fully stainless steel.
- > Screw shaped impellor reduces damage to solids such as skins and seeds.
- > Used primarily as a turn-over pump to irrigate the cap of the red fermenter.
- > Self lubricating internal mechanical seal during operation.
- > Range of options, including stainless steel motor covers, trolley and adjustable legs.



:: pumps ::

TECNICAPOMPE - TC/TCV LIQUID PUMP

- > All internal parts fully stainless steel.
- > TCV Open impellor centrifugal pumps suitable for the transfer of liquids.
- > Suit centrifuges, CIP washing systems, sterilized concentration and saturation plants, plate-type exchangers.
- > Consists of a single block and can be used with different types of accessories.
- > TCV Head up to 4 bar, capacity up to 60 m³/h.
- > TC Closed impellor centrifugal pumps suitable for the transfer of clean liquids where high head and capacity is required.
- > TC features self lubricating internal mechanical seal during operation.
- > TC Head up to 8 bar, capacity up to 140 m³/h.
- > Range of options, including stainless steel motor covers and stainless steel trolley and adjustable legs.



LIVERANI MUST/LIQUID PUMP

- > Wide range of models with varying outputs.
- > Stainless steel trolley and pump casing.
- > Silicon impeller with indent design allows liquid to circulate around each end of the impeller – aids lubrication and cooling, reducing wear and overheating.
- > Drive shaft moulded in one piece with the impeller, reducing the possibility of impeller wear.
- > Self priming with forward and reverse.
- > Single and three phase units available.



MONO CP RANGE – SMALL LIQUID TRANSFER PUMP

- > Sizes from 715 L/hr (CP11) to 7,600 L/hr (CP1600).
- > Stainless steel internal rotating parts.
- > Tough acetyl co-polymer plastic housing.
- > Pulsation free operation a result of the uniform flow rate.
- > Low rotor revolutions facilitates gentle liquid transfer.
- > All models available in single and three phase.
- > Simple and easy to clean and maintain.



TECNICAPOMPE AGE AGITATORS – EXTRACTABLE

- > Compact, simple, functional - suitable for the mixing of liquids inside tanks.
- > Achieves high efficiency and reliability.
- > Standard motor with AGE agitators allows for customising the mixing parameters in terms of power and speed.
- > Easily positioned and extracted (with the fully retractable shaft) into the tank via a ball valve joint allowing minimal loss of liquid.
- > The AGE Agitators are supplied in 3 different sizes: 15kl, 35kl and 70kl capacity.



:: presses ::

Air presses and hydraulic baskets available in a range of sizes.

DELLA TOFFOLA CENTRAL MEMBRANE AIR BAG PRESS

- > Sizes from 1,200 L/drum (PE12) to 70,000 L/drum (PF700).
- > Available in Closed Tank or Open slotted design.
- > Inflation and deflation of bag occurs from the centre of the drum, allowing the full 360° outer diameter of the drum surface to be used for juice separation. This offers up to 100% drain screen area.
- > Pre-programmed automatic cycles, semi-automatic or fully manual control.
- > Greater screen area coverage results in better throughput – larger load in volumes and faster pressing cycle times. Plus improved juice and wine quality from less time on skins.



SIRIO ELECTRIC HYDRAULIC BASKET PRESS

- > Range of 8 models from 230kg to 9,000kg capacity.
- > Wooden basket with stainless steel rings, or full stainless steel basket on wheel mounted extractable trolley or forklift.
- > Automatic pre-set pressure control with cut out.
- > One or two baskets available.
- > Basket mounted on extractable trolley.
- > Drain mats for quick, low solids pressing.



:: flotation systems ::

Della Toffola Flotation Systems are available in static and continuous formats, providing a unique clarifying system for must and juices that need to be fermented or concentrated.

DELLA TOFFOLA FLOTATION SYSTEM

- > Available in Model FLN1(CV) 20,000 L/hr and FLN2(CV) 30,000 L/hr capacity.
- > Fabricated in 304 stainless steel.
- > Saturator units are fully self contained and wheel mounted for easy movement.
- > Includes up to 3 peristaltic dosing pumps for addition of fining agents (2 as standard on static units).
- > Includes centrifugal feed pump.
- > Continuous flotation system includes separation tank complete with revolving brush system.
- > Separates solids in juice to reduce hold up time and refrigeration to cold settle juice, reduces lees volumes to RDV.



Static format pictured

:: separation/clarification ::

23 years of centrifuge development and design by SEITAL Italy, the range features innovative technology and operational excellence – providing for separation and clarification efficiencies.

SEITAL RANGE OF CENTRIFUGES

- > Designed specifically for winery applications.
- > Available from 1,000 L/hr (111S) to 40,000 L/hr (501S).
- > Skid-mount design offering ease of installation, significantly reduced costs of installation and site preparation.
- > Extremely efficient separation/clarification with minute carry over solids in wine thus reducing down line filtration costs/requirements.
- > Variable speed with low power use (37/45kW) providing excellent savings.
- > Semi and fully automated models with easy touch screen interface.
- > Remote access and monitoring capabilities.
- > Highly efficient with electric emergency breaking.
- > Very high flow clarification rates – 5,200 rpm.



:: filters ::

An extensive range of filters, including cartridge, plate and frame, RDV, earth and cross flow. Della Toffola water filtration solutions are also available.

DELLA TOFFOLA PLATE & FRAME

- > Noryl food grade plastic plates 40cm x 40cm.
- > Available in models from 2,000 L/hr (A2) to 10,000 L/hr (A10) maximum output.
- > Full stainless steel body.
- > Sight glasses, sample valves, pressure gauges and butterfly valves included on inlet and outlet.
- > Includes stainless steel drip tray.
- > Fitted with wheels for ease of movement.
- > Manual screw closure included.



DELLA TOFFOLA ROTARY DRUM VACUUM (RDV)

- > Available in 2.5m², 4m² and 6m² with external extraction pump.
- > Also available in a number of models from 10m² to 80m² with internal extraction pump.
- > Centrifugal and vacuum pumps, filter and drainage cloth, valves and all connecting pipelines fully constructed in stainless steel.
- > Micrometric adjustable drum rotation via PLC with pre-programmable, semi-automated and fully automated cycles.
- > Additional pump to maximise juice recovery from the basin.
- > Della Toffola use Tecnicapompe pumps with superior stainless steel screw impellers.



:: filters ::

DELLA TOFFOLA HORIZONTAL EARTH

- > Manual discharge units available in 3m², 4m² and 5m² with unique vertical tipping feature to enable easy, thorough discharge and cleaning.
- > Centrifugal discharge available in models from 5m² to 50m² with a built-in automated cleaning system.
- > Horizontal plates allow longer cycle runs.
- > Media attaches more effectively and uniformly to the plates.
- > Fully constructed in stainless steel.
- > Includes stainless steel valves, sight glasses, and pressure gauges.
- > Larger units have control panel operated automatic CIP.



DELLA TOFFOLA CERAMIC MEMBRANE CROSS FLOW

- > 'A' series available in filtration area sizing of 20-700m² plus, achieved by its modular design feature (can be sized to specification) – bypass function also allows for small batch processing.
- > New fully automated entry level 'N' series now available in filtration area sizing of 10-170m² at competitive price points.
- > Fully automated continuous filtration – requires no additional filtration media.
- > Able to filter juice, must and finished wines, including sparkling.
- > Ceramic membranes offer the longest life of any current cross flow filtration media – available in a range of membrane pore sizes.
- > Resistance to high filtration pressures to maintain flow rates over very long cycles.
- > Very high temperature resistance allows up to 85°C water to be used for most effective cleaning processes without damage to the membrane.
- > The durable membrane can be confidently used with abrasive chemicals and CIP regimes without damage to the membrane.
- > Together with the automated back flush system, allows for greater consistency of filtration over the broadest range of wine products.



'A' series



'N' series

DELLA TOFFOLA MICROFILTRATION CARTRIDGES

- > Cartridge filter systems used prior to bottling for final filtration of wines.
- > Complete stainless steel construction of housing.
- > Available in single cartridge or lenticular modules.
- > Sample valves, sterile pressure gauges and sight glasses included on inlet and outlet.
- > Aseptic butterfly valve control.
- > All connection types available including BSM, BSP, triclover and triclamp.
- > Range of cartridges to suit this system are available.



Housing for microfiltration pictured

:: storage ::

A range of variable capacity and static stainless steel tanks available, together with the high quality Tonnellerie MERCIER range of oak products.

ALGOR STAINLESS STEEL TANKS

- > All tanks are fabricated in heavy gauge 304 stainless steel.
- > All supplied fittings and lids are manufactured in the higher quality 316 stainless steel.
- > Sterile welding and circular polish ensures easy cleaning for longer aesthetic presentation of tank.
- > Choice of lids, fixed or variable capacity (VC) kit.
- > All variable capacity tanks have a reinforced rim to prevent warping.
- > Sizes available from 100 to 25,000 litre capacity.



TONNELLERIE MERCIER OAK

- > Premium wine enhancement barrels – Tonnellerie MERCIER produces a limited number of barrels from the best French, American and European oak available.
- > Oak is specifically sourced on grain tightness and seasoned at Tonnellerie MERCIER for 30 to 36 months.
- > Tonnellerie MERCIER sources oak from all the renowned forests in Central France, notably Vosges, Nevers, Allier, Juilles, Tronçais, Limousin and Bertranges.
- > Blended, Regional and Specific Forest barrels are available.
- > Winemaker able to choose the combination from a number of toast profiles and oak type, to achieve desired flavour and style.
- > The MERCIER Barrel Range includes: Francis Hand Select (long term maturation style 14 to 24 months), Francis Delicate (softer, more subtle and easy going on the fruit), and Regional, Blended and Delicate Range (30 months seasoned oak).
- > Range of other oak products available, including chips (small, medium, large), tank staves and barrel chains.



:: refrigeration ::

Refrigeration options to suit your specific needs, including monobloc, scraped-surface, tube-in-tube and continuous tartrate stabilisation.

DELLA TOFFOLA MONOBLOC

- > Wide range of models, from 12,500L (RMA/1 x 5E) to 56,500L (RMA/2 x 13E).
- > Alloy outer covering.
- > Units include compressor and reverse cycle fans.
- > Heating element protects the evaporator.
- > Thermostatically temperature controlled to turn itself on and off.
- > Della Toffola can manufacture units to suit any winery design.
- > Complete refrigeration designs include: total PLC control, separate glycol storage tank, separate compressor and all installation requirements.



DELLA TOFFOLA SCRAPED-SURFACE WINE COOLERS

- > Wide range of models, from 22,000L (CRA15000) to 300,000L (CRA240000).
- > Manufactured completely from stainless steel.
- > Available as wheel mounted or fixed frame units.
- > Suitable for must, juice or wine.
- > Includes scrapped-surface evaporator with gear motor.
- > Copper gas piping.
- > PLC control panel in stainless steel case included for easy use and reliability.



DELLA TOFFOLA TUBE-IN-TUBE HEAT EXCHANGER

- > Manufactured completely from stainless steel pipes and mounted on stainless steel frame.
- > Suitable for must or juice.
- > Available in a range of sizes, and can be configured to your specific requirements.
- > Pipes are easily accessible for maintenance, cleaning, repair or adjustment.
- > Systems can easily be modified with the addition or subtraction of pipes as requirements change.
- > Includes 2 thermometers.



CONTINUOUS TARTRATE STABILISATION – POLAR SYSTEM

- > Extensive savings through reduced energy use, cleaning costs, water usage and waste management stream – in comparison to traditional stabilisation methods.
- > Wide range of models with varying capacity – from 1,000L/hr (P12) to 20,000 L/hr (P200)
- > The stabilisation process is essentially implemented without any addition of potassium bitartrate crystals.
- > Negates the need for low temperature tank farm refrigeration.
- > Managed on-line by Polar Point Laboratory technology equipment – quickly and reliably determines the specific conductivity and separation temperature.
- > Automatic dosing of cream of tartar on the basis of the analytical data provided by the Polar Point system.
- > Complete plant set up, reliable and easy to use.
- > Stability with little to no loss of wine.



:: laboratory ::

Delta Acque – leaders in laboratory and process flow analysis equipment.

DELTA ACQUE COLD STABILITY CHECKING LABORATORY EQUIPMENT

- > Quickly, easily and reliably analyse cold stability through its range of bench top machines.
- > Software manager allows for study, commentary, filing and review of each analysis.
- > The wide graphic display user interface allows ease of use.
- > Range of 6 models – fully automated and semi-automated models available.



:: fermentation ::

The fermentation range includes the latest Della Toffola technology to aid colour and flavour extraction, cap irrigators and plunging systems.

DELLA TOFFOLA BIO-THERMOCOOLER VINOIFICATION SYSTEM

- > Available in capacities of 5, 10, 15, 20, 30 and 60 tonne p/hr.
- > Submerges berries in a single rapid movement into an 85°C-90°C environment followed by instantaneous cooling – initiating a more efficient breakdown of the entire berry structure.
- > Inhibits damaging enzymes such as polyphenol oxidase and laccase.
- > Increased anthocyanins, tannins, polyphenols, flavour and aroma compounds.
- > Reduction of on-skin fermentation time to increase winery throughput and tank space during processing of red wine.
- > Can be used for concentrating and evaporating processes.
- > Technology can be used at lower temperatures and integrated into moderate thermal vinification practices.



TECNICAPOMPE – ORD CAP IRRIGATORS

- > Fully programmable irrigators.
- > Used for the pumping-over of red must.
- > Allows a completely homogenous spraying of the whole surface of the “cap”.
- > Improved polyphenolic extraction and colour.
- > Available in 2 fermenter capacities: 2mtr or greater diameter (ORD 60), and 4mtr or greater diameter (ORD 85).



:: fermentation ::

PNEUMATIC MUST PLUNGING SYSTEM

- > Standard sizes available to suit open fermentation tanks or variable capacity tanks.
- > Full 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.



:: barrel washing ::

EKINSA is the world leader in automated barrel washing, featuring complete automatic systems, automatic barrel washers, semi-automatic and manual barrel washers.

EKINSA AUTOMATIC SYSTEMS

- > Ease of use with fully programmable automatic process.
- > High pressure cleaning.
- > Process includes emptying, steaming, washing, sulphuring and filling.
- > Complete system design.
- > Consulting, installations, commissioning, training and maintenance available.



BARREL WASHERS

- > Available in 2, 3 and 4 barrel configurations for small to medium wineries.
- > Single barrel configuration also available in manual and semi-automatic format for the smaller wineries.
- > Available for all type of racks – complete, efficient and easy to operate.
- > Full stainless steel construction with adjustable legs for height and level correction.
- > Touch panel controls and adjusts machine operations – includes emergency stop button, electrical protections, display and timer controls.
- > Automatic system for barrel's hole centering.
- > Lees recovery system (include racking pump).
- > Installation for high pressure steam injection.
- > Installation for water and ozone injection.
- > Low pressure shower to refrigerate barrels after washing.



:: bottling ::

Advanced bottling solutions spanning depalletisers, filling, corking, labelling and capping equipment, to fully automated bottling lines.

FRAMAX AUTOMATIC BOTTLING LINES

- > Units available from capacities of 1,000 to 40,000 bottles p/hr.
- > Suitable for wine and sparkling wine.
- > Leading edge technologies and layout design provide optimum efficiency, to reduce labour and keep line stops to a minimum.
- > Monoblock units are available in a range of models.
- > Solid construction with stainless steel, ensuring long life and easier sterilisation.
- > Complete bottling lines.
- > Bottling lines are customised and tailored to customer requirements.
- > Consulting, installations, commissioning, training and maintenance available.



:: sparkling wine ::

A specific range of equipment for the emerging sparkling wine segment.

SIRIO ALIBERTI HIGH PRESSURE TANKS

- > SIRIO ALIBERTI designs and produces highly reliable pressure tanks.
- > Pressure tanks are tested and certified in all phases of production.
- > Available in 316/304 stainless-steel pressure tanks.
- > Insulated pressure tanks can be produced in polyurethane-stainless steel, with satin or flower patterned finish.
- > Carbon steel pressure tanks are treated on the inside by sanding to grade SA3 and cold or stove enameled.
- > SIRIO ALIBERTI also produces isobaric samplers, batchers in stainless steel tested at 8 bar, and stainless steel saturators.



NECK CHILLING

- > Available in models from 150 bottles p/hr (Fixed 24) to 1,000 bottles p/hr (Rotating 100).
- > Offered in fixed square plate or rotating circular plate design.
- > Stainless steel body.
- > Polyurethane insulation.
- > Bottles are manually loaded and unloaded.
- > Cooled using glycol ethylene.
- > Unit includes agitator.



:: sparkling wine ::

SEMI AUTOMATIC DISGORGING – DOSING – FILLING

- > 150 to 500 bottles p/hr.
- > Fabricated completely in stainless steel.
- > This unit is able to dose, traditional disgorge and dose, ice disgorge and dose, or method disgorge and dose.
- > Unit is manually loaded.
- > Capable of processing 375ml, 750ml and magnum size champagne bottles as well as other traditional bottle shapes.
- > Single disgorging arm controls the removal of the bidule and crown cap to reduce product losses.
- > Units are easy to clean and sterilise.



AUTOMATIC DISGORGING – DOSING – FILLING

- > 500 to 800 bottles p/hr.
- > Fully automated disgorging and dosing unit.
- > Capable of processing 375ml, 750ml and magnum size champagne bottles as well as other traditional bottle shapes.
- > Single disgorging arm controls the removal of the bidule and crown cap to reduce product losses.
- > Single adjustable emptying spout.
- > Two adjustable levelling spouts ranging from 55 to 100mm.
- > Larger rotary type disgorging, dosing and filling machines from 1,500 to 2,500 bottles per hour also available.



SEMI AUTOMATIC CORKING AND MUSELET APPLICATOR WORKSTATION

- > Bottle capacity up to 500 p/hr.
- > Free standing unit fabricated completely in stainless steel.
- > Equipped with mushroom corking machine and muselet applicator.
- > Manually loaded bottles onto both corker and muselet applicator.
- > Automatic bottle lifting plates.
- > Pedal activated corker control.
- > Push button muselet control.
- > Wheel mounted.



Disclaimer: To the best of our knowledge all information in this catalogue is correct at the time of printing. To allow for continuing product development, all specifications and availability are subject to change without further notice. Although every effort has been made to make this publication accurate, it is the client's final responsibility to check the exact specification of the item at the time of ordering.



DELLA TOFFOLA

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TECNICAPOMPE

MERCIER

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