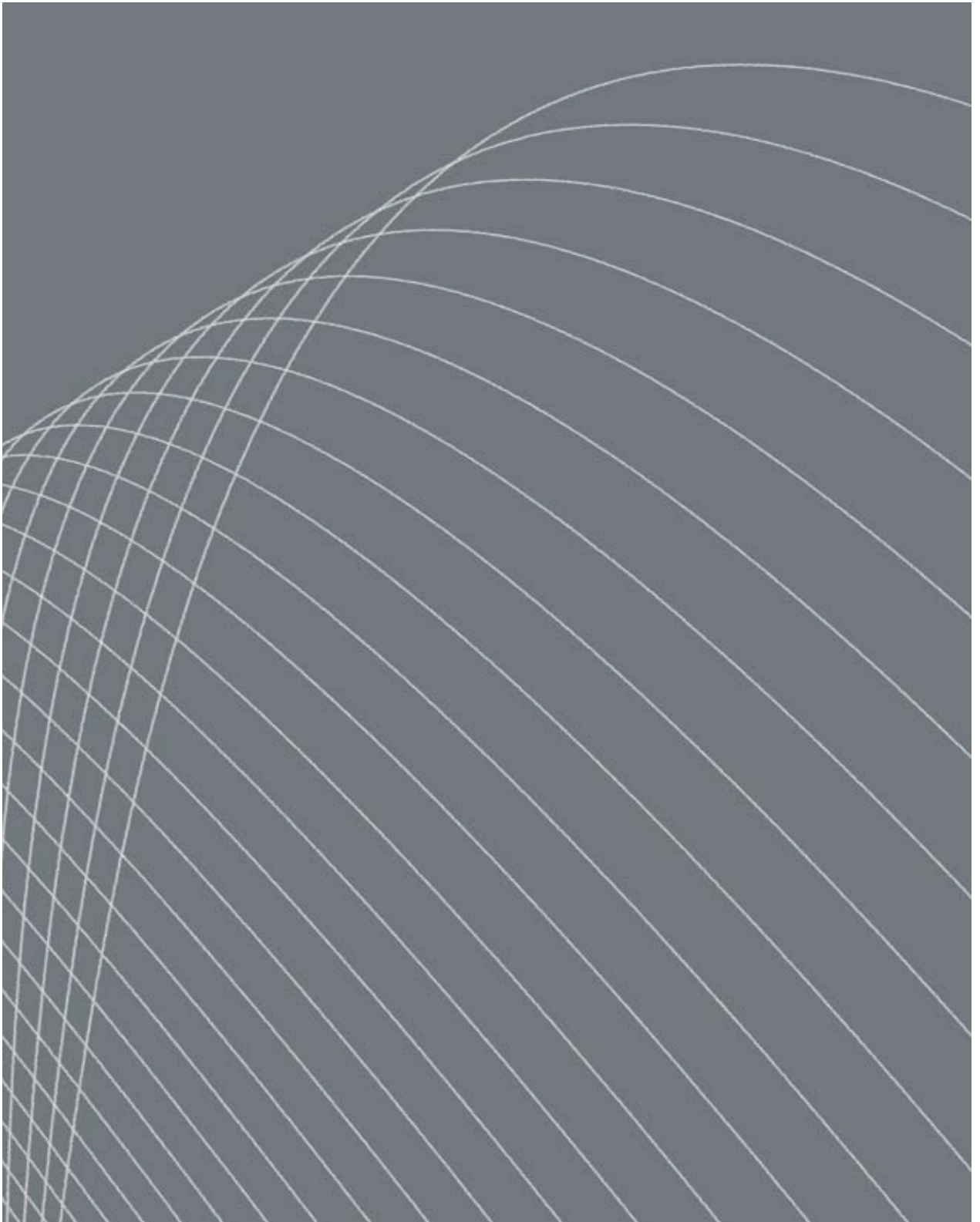




**Vitis &
Winemakers**

vitis & winemakers
equipment catalogue



:: vitis & winemakers ::

Vitis & Winemakers provides innovative, quality, 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 Tonnellerie 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.



FEATURED EQUIPMENT

Crushers/Destemmers

- :: Baesso Crusher/Destemmer
- :: 'Delta' Destemmer/Crusher
- :: 'Gamma' Destemmer/Crusher

Pumps

- :: Della Toffola Open Throat Must Pump
- :: Liverani Must/Liquid Pump
- :: Mono CP Range – Small Liquid Transfer Pump
- :: Tecnicapompe TCD/TGA Must Pump
- :: Tecnicapompe TC/TCV Liquid Pump
- :: Tecnicapompe AGE Agitators – Extractable

Presses

- :: Sample Batch Grape Press
- :: Water Pressure Idro Press
- :: Manual Ratchet Basket Press
- :: Manual Hydraulic Basket Press
- :: Sirio Electric Hydraulic Basket Press

Storage

- :: Algor Stainless Steel Tanks
- :: Tonnellerie MERCIER Oak
- :: Fermentation Vats
- :: Silicon and Rubber Bungs and Airlocks

Accessories & Fittings

- :: Fittings and Adaptors
- :: Hoses

page 3 Fermentation

- :: Pneumatic Must Plunging System

Refrigeration

- :: Della Toffola Monobloc
- :: Della Toffola Immersion Heating/Cooling Plates

Filters

- :: Jolly 20 x 20 Plate & Frame Filter
- :: Della Toffola Plate & Frame Filter
- :: Della Toffola Microfiltration Cartridges

Bottling

- :: Enolmatic Vacuum Bottle Filling System
- :: TEM Bench Gravity Filler
- :: TEM Work Station Filler
- :: Semi Automatic MEP Corkers
- :: Semi Automatic Screw Capsulers – Technomax TSP 2002
- :: TEM Monomatic
- :: Semi Automatic Bottle Rinser
- :: Manual Pedestal Corker
- :: Benchmate Manual Labeller
- :: Heat Shrink Capsule Sealer

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:: crushers/destemmers ::

BAESSO CRUSHER/DESTEMMER

- > 1 – 1.5 tonne p/hr capacity
- > 80kg hopper with electric powered screw auger
- > Baked enamel or stainless steel finish
- > Adjustable food grade rollers available in rubber or nylon
- > Heat treated supports for rollers
- > Light weight and easy to handle



'DELTA' DESTEMMER/CRUSHER

- > Built in must pump moves destemmed berries directly to the fermenter or press
- > Available in 2, 5, 8 and 12 tonne p/hr models
- > 5, 8 and 12 tonne p/hr models finished in stainless steel
- > 2 tonne p/hr model available in baked enamel or stainless steel finish
- > Lower auger feeds berries into the centrifugal must pump's impellor
- > Body opens allowing greater access for easy cleaning



'GAMMA' DESTEMMER/CRUSHER

- > Available in 4, 6, 8 and 10 tonne p/hr models
- > Fully stainless steel with polished finish
- > Stainless steel full rotating destemming drum, co-rotating with rubber destemming paddles
- > Crusher with adjustable silicone rollers
- > Roll away option to facilitate destem & crush or destem only
- > Easy cleaning with removable destemming beaters, axle and drum



:: pumps ::

DELLA TOFFOLA OPEN THROAT MUST PUMP

- > Fully stainless steel body
- > Highly resistant thermoplastic elliptical rotor
- > Extra deep collection hopper
- > Anti-vibration device for firm stability while running
- > Splash proof controls
- > Single or three phase models available





LIVERANI MUST/LIQUID PUMP

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



MONO CP RANGE – SMALL LIQUID TRANSFER PUMP

- > Helical rotor positive displacement pump for the transfer of juice or wine
- > Tough acetyl co-polymer plastic housing
- > Stainless steel internal rotating parts
- > Pulsation free operation – a result of the uniform flow rate
- > Low rotor revolutions facilitates gentle liquid transfer
- > Simple and easy to clean and maintain



TECNICAPOMPE TCD/TGA MUST PUMP

- > 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



TECNICAPOMPE TC/TCV LIQUID PUMP

- > All internal parts fully stainless steel
- > TCV open impellor centrifugal pumps suitable for the transfer of liquids
- > Consists of a single block and can be used with different types of accessories
- > 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
- > Range of options, including stainless steel motor covers and stainless steel trolley and adjustable legs

TECNICAPOMPE AGE AGITATORS – EXTRACTABLE

- > Compact, simple, functional – suitable for the mixing of liquids inside tanks
- > Achieves high efficiency and reliability – AGE agitator 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 ::

SAMPLE BATCH GRAPE PRESS

- > Available in 1, 2 and 5 litre capacities
- > Stainless steel cage, pressing plate and collection basin
- > Manual screw action
- > Rubber non-slip base pad
- > Ideal for laboratory and field samples
- > Easy cleaning



WATER PRESSURE IDRO PRESS

- > Utilises water pressure for pressing (sample and trial batches)
- > Available in 20, 40, 80 and 160 litre cage capacities
- > Fully stainless steel cage
- > Includes pressure gauge and food grade rubber tube
- > 20, 40 and 80 litre models stand upright on three legged stand
- > 160 litre model is available on a tilt frame



MANUAL RATCHET BASKET PRESS

- > Available in 5 models, from 60kg to 200kg capacity
- > Wooden basket with baked enamel rings
- > Food grade epoxy coated drain plate
- > Two speed hand ratchet system



:: presses ::



MANUAL HYDRAULIC BASKET PRESS

- > Available in 5 models, from 210kg to 670kg capacity
- > Wooden basket with baked enamel or stainless rings
- > Also available with full stainless steel basket
- > Food grade epoxy coated drain plate
- > Twin piston hydraulic head with pressure gauge
- > Optional – wheels for ease of movement



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

:: storage ::



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 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
- > Blended, Regional and Specific Forest barrels are available
- > 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

FERMENTATION VATS

- > Vats available in 8 sizes from 110 to 1,500 litre capacity
- > Lids are available for the 500, 750 and 1,000 litre vats only
- > Manufactured in heat resistant food grade polypropylene
- > Available in burgundy (white subject to availability)
- > Optional tap and straining screen



SILICON AND RUBBER BUNGS AND AIRLOCKS

- > Food grade, no taint re-usable silicon bungs available to suit 40mm, 50mm and 60mm outlets
- > Food grade rubber bungs available to suit a wide range of demijohns or barrels
- > All bungs available in solid form or with a hole suitable for an airlock
- > Plastic airlocks to fit bungs in 3 piece or 'S' bend design
- > 50mm cask seals also available
- > Flush fitting allows rolling of the barrel – quick to install and re-usable



:: accessories & fittings ::

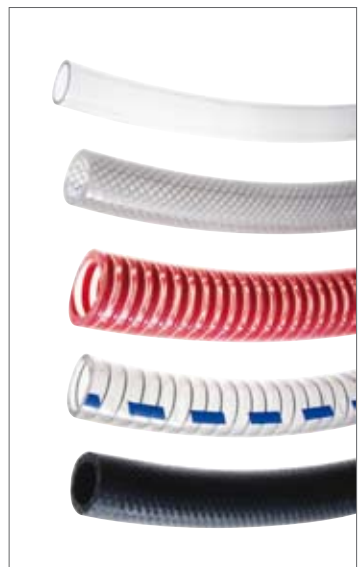
FITTINGS AND ADAPTORS

- > Manufactured in stainless steel
- > Reducers, converters, joiners and specialist items designed and made to order
- > Available in a range of sizes and lengths
- > Available with a range of thread types including BSM, BSP, Triclover and others on request



HOSES

- > Food grade PVC red helix reinforced suction hose available in diameters to suit 25, 38, 50, 63, 75 and 100mm. Tolerates temperatures of -5°C to 60°C
- > Food grade PVC and steel wire helix reinforced suction hose available in diameters to suit 19, 25, 38, 50, 63, 75 and 100mm. Tolerates temperatures of -5°C to 60°C
- > Food grade PVC and polyester yarn reinforced delivery hose available in diameters of 12, 19, 25, 38 and 50mm. Tolerates temperatures of -5°C to 60°C
- > Food grade PVC delivery hose available in soft or heavy wall, in diameters from 3mm to 25mm. Tolerates temperatures of -10°C to 60°C
- > Refrigeration hose suitable for the transfer of glycol at low and high temperature extremes
- > All hoses are available per metre or by the roll



:: fermentation ::



PNEUMATIC MUST PLUNGING SYSTEM

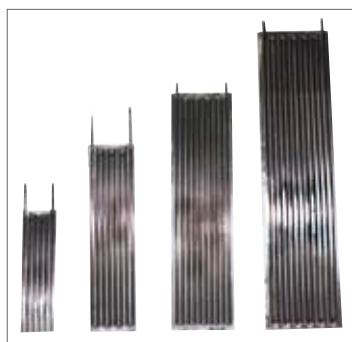
- > Standard sizes available to suit open fermentation tanks or variable capacity tanks
- > Full stainless steel construction
- > Automatic control timer for plunging paddles
- > Pneumatic cylinder with air line tubes
- > Provides quality cap management with fully programmable speed and timing variation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

:: refrigeration ::



DELLA TOFFOLA MONOBLOC

- > Wide range of models, from 12,500L to 56,500L
- > Alloy outer covering
- > Units include compressor and reverse cycle fans
- > Heating elements protects the evaporator
- > Thermostatically temperature controlled to turn itself on and off
- > Complete refrigeration designs include: total PLC control, separate glycol storage tank, separate compressor and all installation requirements



DELLA TOFFOLA IMMERSION HEATING/COOLING PLATES

- > Available in 13 sizes, from 0.45 (m²) to 4.4 (m²) surface area
- > Manufactured fully in AISI 304 stainless steel
- > Electro-polished outside
- > Threaded coupling
- > Also available in a range of widths upon request
- > Designed to be operated in conjunction with the refrigeration monoblocs

:: filters ::



JOLLY 20 X 20 PLATE & FRAME FILTER

- > Fully stainless steel body
- > Noryl food grade plastic plates 20cm X 20cm
- > Units include pressure gauge on inlet
- > Fitted with wheels for easy movement
- > Stainless steel drip tray
- > 19mm BSP male inlet/outlet, optional range of adaptors available if required

DELLA TOFFOLA PLATE & FRAME FILTER

- > Noryl food grade plastic plates 40cm X 40cm
- > Available in models from 2,000 L/hr to 10,000 L/hr 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



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
- > All connection types available including BSM, BSP, triclover and triclamp
- > Range of cartridges to suit this system are available



ENOLMATIC VACUUM BOTTLE FILLING SYSTEM

- > Single head filling units available
- > Adjustable bottle height, variable filling height and filling speed
- > Operates on vacuum which is created when bottle is placed on filling nozzle, drawing wine into the bottle
- > No contact between wine and vacuum pump or mechanical components
- > Single head unit can fill up to 250 bottles p/hr



TEM BENCH GRAVITY FILLER

- > Complete stainless steel gravity filler
- > Large 30 or 60 litre header tanks
- > Two, four or six head filling nozzles with volume control and regulator
- > Liquid and inert gas overflow tubes
- > Fully adjustable bottle and filling heights





TEM WORK STATION FILLER

- > Complete stainless steel free standing filler
- > Large 30 and 60 litre header tanks
- > Four or six head filling nozzles with volume control and regulator
- > Liquid and inert gas overflow tubes
- > Fully adjustable bottle and filling heights



SEMI AUTOMATIC MEP CORKERS

- > Fast and precise closure
- > Suitable for synthetic and natural corks 22 to 26mm diameter
- > Manufactured entirely of 304 stainless steel
- > P12 Pneumatic Corker with hopper (bench unit)
- > P45 Electric Corker with gas purge (bench unit)
- > P35 Electric Corker with vacuum (floor unit)



SEMI AUTOMATIC SCREW CAPSULERS – TECHNOMAX TSP 2002

- > Top and side seal with 4 disk head
- > Stainless steel bench model
- > 150ml to 500ml bottle capacities
- > Push button operation
- > Features no cap no roll detector



TEM MONOMATIC

- > Fills, corks, caps and labels round glass bottles automatically in one step
- > Made entirely in 304 stainless steel
- > Suitable for 0.10 Lt to 2 Lt bottles, 40mm to 120mm diameter and 200mm to 350mm high
- > Touch screen programmable
- > Hourly production rate varies according to shape of bottle – maximum of 800 bottles p/hr
- > Extremely versatile – can be fitted with various types of corks and labellers

SEMI AUTOMATIC BOTTLE RINSER

- > Fully stainless steel
- > No bottle, no rinse
- > Suits all bottle sizes and shapes
- > Rinse water can be recirculated via microfiltration



MANUAL PEDESTAL CORKER

- > Rapid corker has 2 brass jaws with straight descending pin mechanism
- > Ferrari corker has 4 brass jaws, 2 fixed and 2 moveable jaws – 3 piece unit with detachable lever and stand for efficient storage and transport
- > Platina corker has 4 brass jaws, 2 fixed and 2 moveable jaws – available in one or three piece construction
- > Mondial corker has 4 brass jaws, 2 fixed and 2 moveable jaws – flip latch below the jaws allows a half pushed in sparkling cork to be removed from the corker
- > All units feature adjustable bottle height with an automatic bottle support locking device
- > All units suit corks 20 to 32mm diameter X 28 to 50mm length



BENCHMATE MANUAL LABELLER

- > Hand wound operation
- > Will apply both die cut and butt cut roll format self adhesive/pressure sensitive labels to a range of cylindrical products
- > Can apply single, or front and back labels
- > Constructed of durable stainless steel and anodised aluminium
- > Easy to set up and use



HEAT SHRINK CAPSULE SEALER

- > Models available: short heat coil unit, long heat coil unit, long heat coil unit with fan, bench mounted unit
- > Body of unit fully constructed from stainless steel
- > Long and short coil designs include support stand and long insulated handle for easy, safe use
- > Bench unit includes safety grid to protect heating element plus a special chute designed for easy placement and removal of manually loaded bottles



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.

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DELLA TOFFOLA

CEP

LIVERANI

TECNICAPOMPE

MERCIER

ALGOR

**FRAMAV
TRIVITI**

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seital
separatori italia

EKINSA

