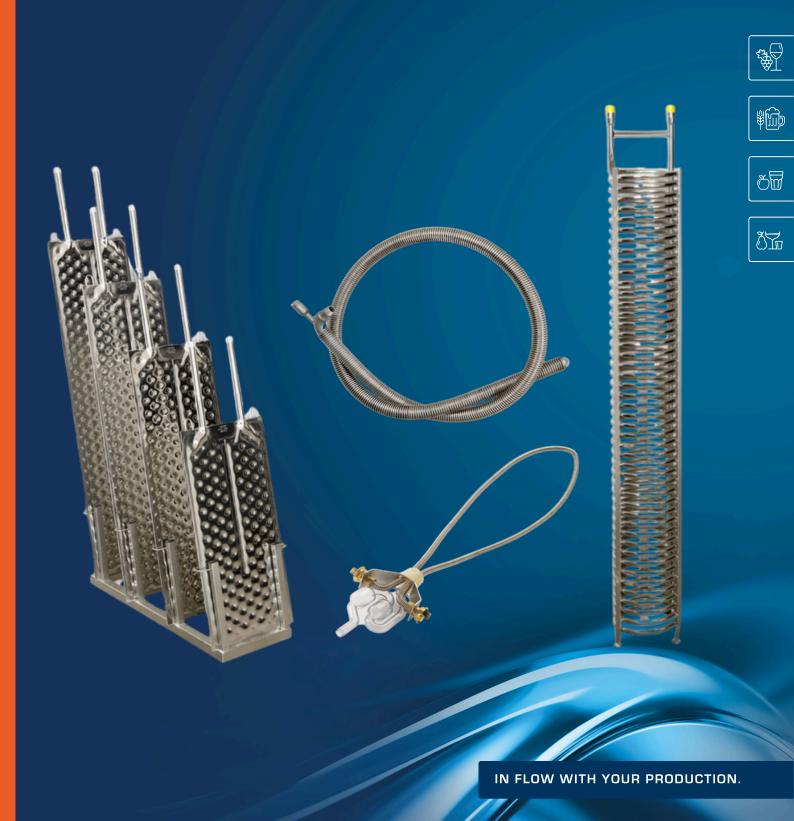


HEAT-EXCHANGERS



EP HEATTRANSFER PANELS



The heat-exchange plates EP allow perfect control of the temperature during alcoholic fermentation and biological reduction of acids. They are made of stainless steel with an electro-polished surface.

These panels are available in many sizes and can therefore be accurately selected for your application. The EP plates are suitable for application in stainless steel, concrete, enamel or PVC tanks as well as in barrels. Also larger tanks and containers can be cooled with the EP heatexchange plates

The panels are to be placed inside the tank and connected to the water system. Cold water supplied by the coolingunit will circulate through the plates in the system. The cooling energy will be transferred to the fermenting medium and the naturally emanating heat from the fermentation process will be absorbed and removed. The EP plates are equally suitable for heating.

CHARACTERISTICS

- → Various models / sizes available
- → For containers between 500lt and 100.000lt according to model / size and number of plates
- > Panels for bigger containers available please enquire
- → Fittings: ½" or 3/4", 300mm (from them 100 treaded), according to model / size
- Max. work pressure: 3 bar

'SERPENTINEN' KSR

TUBE HEAT-EXCHANGER



The heat-exchange spirals KSR, also known as 'Serpentines', are made of round bent stainless steel tube (inner diameter 18mm). Their surface is electropolished with firm anchorage rods along the spiral ending with stable feet.

A main advantage of the 'Serpentines' is their relatively large surface, and with it the good heat-exchange capacity. They can be set for application in tanks, but their main application area is the cooling and heating of redwine must in vats.

The KSR are available in four sizes. They are suitable for application in stainless steel, concrete, enamel or PVC tanks as well as in wooden barrels.

CHARACTERISTICS

- → Available in 4 sizes: KSR 10 / 15 / 20 / 25
- → Diameter: 274mm to 364mm according to size
- → Height: 1,00m to 1,91m (with another 200mm fittings)
- Serpentines for bigger containers available please enquire
- → Fittings: ¾" female (inner thread)
- Max. Operating pressure: 6 bar

KRI FLEXIBLE COOLING TUBE



The flexible heat-exchange tubes type KRI are especially suited for cooling or heating of small containers. The tubes are made of stainless steel and are equipped with a flexible PVC inner tube. The concept allows fitting sufficient heat-exchange surface into the tank also in tight places, such as cellars with a low or arched ceiling.

The cooling tubes KRI are suitable for application in stainless steel, concrete, enamel or PVC tanks as well as in barrels. A main advantage is that they can be fitted immediately also into full containers, for example through the hole on top of the barrel.

The KRI heat-exchange tube will be hung through the opening at the top of the container. Cold water will circulate through the plates in the system. The cooling energy will be transferred to the fermenting medium and the naturally emanating heat from the fermentation process will be absorbed and removed. The KRI tubes are equally suitable for heating.

CHARACTERISTICS

- → Six models available: KRI 06 / 15 / 25 / 35 / 50 / 80 Length: 0,60m - 8,00m, according to the model
- → For containers from 500lt to 8,000lt, according to model
- → Fittings: Inlet ½" male (outer thread); outlet ½" female (inner thread)
- > Suitable for barrel openings from min. DIN 40
- Max. work pressure: 3 bar

KR-COMPLETE

FLEXIBLE COOLING TUBE



The cooling-tubes type KR-Complete are especially suitable for the use in small containers. The tubes are made of stainless-steel, equipped with quick-fitting coupling. The KR-Complete is supplied with the transparent fermentation-tube for noting the fermentation intensity at a glance. These are set into a rubber plug suitable for fixing into the barrel top hole.

The KR-Complete are suitable for application in stainless steel, concrete, enamel or PVC tanks as well as in barrels. They can be fitted also into full containers. The heat exchange tube will be hung through the opening at the top of the container. Cold water will circulate through the tubes in the system. The cooling energy will be transferred to the fermenting medium and the naturally emanating heat from the fermentation process will be absorbed and removed.

The tubes are equally suitable for heating. The KR-Complete is available in five different sizes, with tube lengths from 2,00 up to 10,00m.

CHARACTERISTICS

- → Five models: KR-Complete 20 / 40 / 60 / 80 / 100
- → Tube length: 2,00m 10,00m, according to model; the tube doubles itself, resulting in final lengths of 1,00m -5,00m
- → For containers from 500lt to 3.000lt, according to model
- > Connections: quick couplers
- Max. work pressure: 6 bar

