

VINIFICATOR TYPE BM-P

With volume range up to 25 m³, it ensures the necessary conditions for vinification process, for both – red and white wines. The vinificator allows producing of wine under pressure as well as following classical fermentation technology with sinking the hat. For its full functionality we have provided strain off device, heat-exchange jackets and a set with a pump, pipeline and sprinkling device which could be replaced with washing head. During fermentation under pressure formatting of stiff “hat” is prevented and natural mixing takes place caused by the intensively liberating CO₂, thus avoiding mechanical treatment on the must. The tank is equipped with programmable control type CO₂MATIC®, which regulates pressure, temperature and dosing of the necessary oxygen. It is possible to save all the parameters for any processes have been conducted and to repeat them, or to transfer to save on an external memory (flash memory). The operator can enter additional data for the implementing process (physical-chemical characteristics of the wine, date, time, etc.), which provides its complete information description. This vinificator could be used also as a storage tank.

Basic completion

- Upper manhole
- Pressure relief valve
- Heat exchange jacket
- Thermometer
- Dose unit for O₂, – oxygenator
- Inlet/Outlet
- Sample cock
- Manhole for total discharging
- Control panel
- Total outlet

Volume	Diameter	Total height
m³	mm	mm
BM-P5	1592	3600
BM-P8.5	1874	4200
BM-P10	2024	4200
BM-P15	2359	4700
BM-P20	2400	5700
BM-P20	2674	4800*
BM-P25	2674	5800*
BM-P30	3056	5300*

*Option for mechanized discharge