



## » Red wine mash fermenter SD-MGRL (horizontal)

The horizontal edition of our red wine mash fermentation tank was especially developed for low ceilinged cellar rooms. The slow-moving wings gently immerse the marc cake piece by piece. After approx. five rotations the cake is fully immersed. By means of a freely programmable regulation the immersion time and pause time can be pre-selected at your convenience. Slightly tilted wings ensure the automatic release of the mash.

By means of an optional double jacket it is possible to either obtain the desired fermentation temperature in a short time or to cool the content in case the temperatures are too high. The horizontal red wine mash fermentation tank allows for the homogeneously stirred mash to be forwarded into the press and released from the press either in a direct way or, more efficiently, with a mash pump via a ball valve NW 125. The entire tank is made of AISI 304.



### OUR ADVANTAGES

- › Homogeneous mash
- › Mash outlet with thread NW 125
- › Automatic release
- › Efficient and gentle at the same time

## STANDARD EQUIPMENT FOR RED WINE MASH FERMENTER SD-MGRL (HORIZONTAL)

- › Tank top and tank bottoms made of AISI 304 stainless steel, surface IIIId (2R), marbled outside
- › Ladder safety bow
- › Free-standing on welded-on support saddles

### FILLER NECK

- › Filler neck NW 400, positioned up front, Flap lid with vent neck NW 50 Rd 78 x 1/6", secured by protection bar

### TEMPERATURE MEASUREMENT

- › Weld-on thread NW 10 DIN 11851
- › Threaded sleeve with locking screw and cap nut NW 10
- › Bi-metal dial thermometer 100 mm D, measuring range -20 °C to +60 °C

### RACKING OUTLET

- › Reinforced plate with drilled hole  $\varnothing$  48 mm (to hold flap valve Gr. 37 or weld-on thread NW 50 DIN 11851)

### SAMPLING

- › Weld-on thread NW 20 DIN 11851
- › Sampling tap with cap nut NW 20 DIN 11851

### MASH OUTLET







- › Welded-on neck with thread NW 125

### MASH IMMERSION SYSTEM

- › Electronic control system (stainless steel control cabinet, by default arranged on the left), Connection 380 V, 50 Hz, IP 44
- › Immersion time and pause time continuously variable, stable stirring shaft
- › Immersion arms with scrapers for the immersion and release of the mash
- › Gear motor speed 380 V, 50 Hz, one slow rotational speed (approx. 6 rpm) for the recirculation / regroupment during the mash fermentation and for efficient release



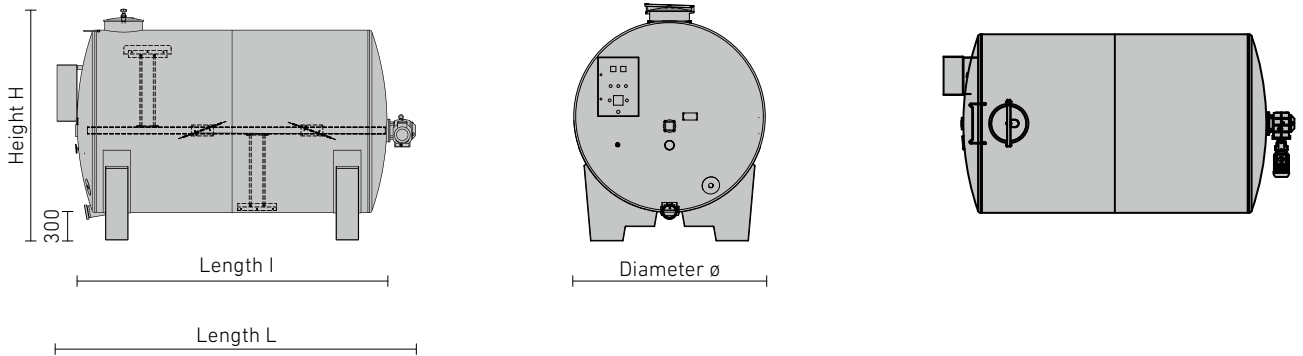
## SET-UP EXAMPLE FOR RED WINE MASH FERMENTER SD-MGRL (HORIZONTAL)

Item	Order No.
	<b>Red wine mash fermenter SD-MGRL-200-8400</b> <ul style="list-style-type: none"><li>&gt; L=3,581 mm</li><li>&gt; l=2,906 mm</li><li>&gt; H=2,461 mm</li><li>&gt; Standard equipment as on page 111</li></ul> SD-MGRL-200-8400
	<b>Racking outlet (page 175)</b> <ul style="list-style-type: none"><li>&gt; With mounted flap valve Gr. 37</li></ul> KA-120I
	<b>Manhole (page 184)</b> <ul style="list-style-type: none"><li>&gt; Door with bow and hand wheel with electric fuse</li><li>&gt; 420x320 LW</li></ul> ML-110S
	<b>Bottom outlet / mash outlet (page 175)</b> <ul style="list-style-type: none"><li>&gt; With ball valve NW125</li></ul> 65684
	<b>Automatic temperature regulation with target indicator and actual indicator (page 192)</b> <ul style="list-style-type: none"><li>&gt; Mash heating / cooling via local warm water / cold water source is automatically regulated according to target value input by the control system via magnet valve</li></ul> DMS-1
	<b>Heating and cooling jacket (page 130)</b> <ul style="list-style-type: none"><li>&gt; Double jacket B1 5,6 m<sup>2</sup> with welded gland thread G 1" for connection to available warm water / cold water source</li><li>&gt; Version 1, layout 85, connection position B1</li></ul> 1B1





**DIMENSIONS OF RED WINE MASH FERMENTER SD-MGRL (HORIZONTAL)**



Capacity	Mash fill quantity	ø	L	l	H	Order No.
litres	%	mm	mm	mm	mm	
6,800	80	2,000	3,081	2,406	2,461	SD-MGRL-200- 6800
8,400	80	2,000	3,581	2,906	2,461	SD-MGRL-200- 8400
10,000	80	2,000	4,081	3,406	2,461	SD-MGRL-200-10000
11,000	80	2,400	3,400	2,880	2,930	SD-MGRL-240-11000
13,500	80	2,400	3,900	3,380	2,930	SD-MGRL-240-13500
16,000	80	2,400	4,400	3,880	2,930	SD-MGRL-240-16000
18,000	80	2,400	4,900	4,380	2,930	SD-MGRL-240-18000
20,000	80	2,400	5,400	4,880	2,930	SD-MGRL-240-20000

**Please note: installation space L + 500 mm for motor installation!**

