

GRAVITANK

Fermentation tank with gravity drain system

Gravitank is the only fermentation tank that drains marc by gravity without having to grind or break it up. The offset steeply tapered bottom of the Gravitank permits gradual and easy removal of marc, using the hatchway opening mechanism, after the wine is drawn off. The tank empties totally thanks exclusively to the force of gravity, without using electric motors. Gravitank is a very economical, easy to use and safe fermentation tank because it has no mechanical mechanisms and, given its simple operation, requires no maintenance. Gravitanks can be equipped with all necessary accessories, thermometers, Termostar jackets on the cylinder and even on the bottom to heat or cool the tank, oxygenation systems in various fixed or mobile versions, pump over tubes, fixed or mobile washing plants, pump over pumps with PLC-equipped electric boards for total monitoring and control of the fermentation process. It can also be provided with cap-breaking poles for délestage or with a fixed long-stroke pneumatic piston for soft punching down using our patented "Moreno" self-rotating blade system



Rear view of a Gravitank with inclined tapered bottom offset towards the front

marc drains by gravity



Gravitank with door closed and locked in place

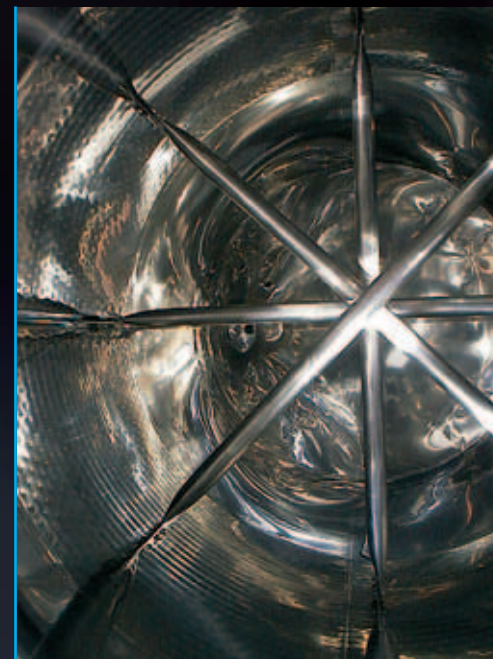


Gravitank with door totally open



Totally open front door

Self-rotating Autofly sprayer to homogeneously spray must on the cap of marc



Palitank for délestage and to break up the cap during fermentation and also a help when draining off marc at the end of the fermentation



The offset truncated cone bottom favors gravity drainage of the marc



Digital thermometer

Side view of Gravitank with door open, hydraulic opening



Gravitank, the only fermentation tank that drains marc without using mechanical mechanisms