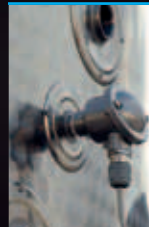




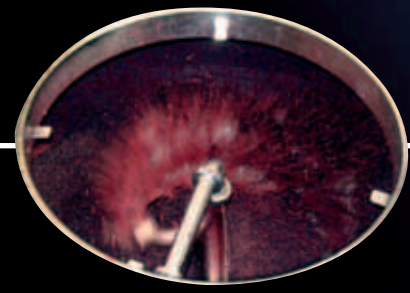
Digital thermometer



Temperature probe with outer casing



Tinotank with large manhole cover and handhole



Overhead view of the Monofly sprayer of the must on the marc



Electric board controlling the pump over pump or the punching down phases



Large manhole cover for punching down

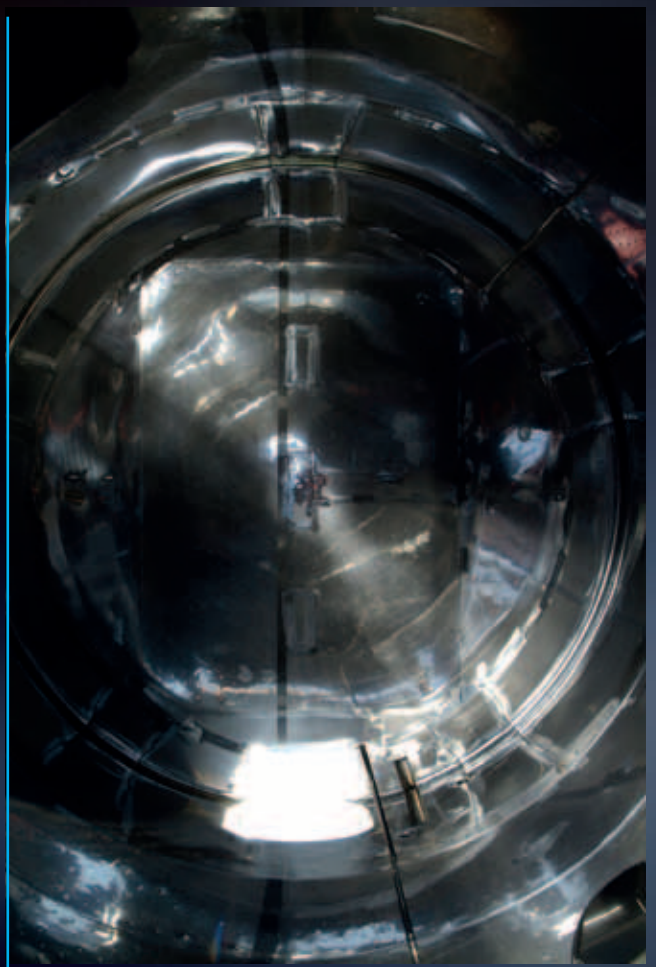
TINOTANK

Classic truncated cone fermentation tank.

The truncated cone is a classic fermentation tank shape, ideal for punching down or *délestage* because its tapered shape, during punching down, permits the cap of marc to lower into the must, pushed by the blade or the punching down foot, and to spread out and break up. During *délestage* the cap-breaking poles (Palitank) cause the cap of marc to come apart and spread out as it lowers. The tapered shape does this more easily than a classic cylindrical fermentation tank. It is provided with all accessories: thermometers, Termostar jackets for heating or cooling even on the bottom, fixed or mobile oxygenization units, pump over pumps with PLC-equipped electric boards for total control and management of the fermentation process, marc extraction blade or even fixed punch down piston using our patented "Moreno" self-rotating blade system.



Tinotank with Monofall-tank with self-rotating blade



Overhead view of a Tinotank

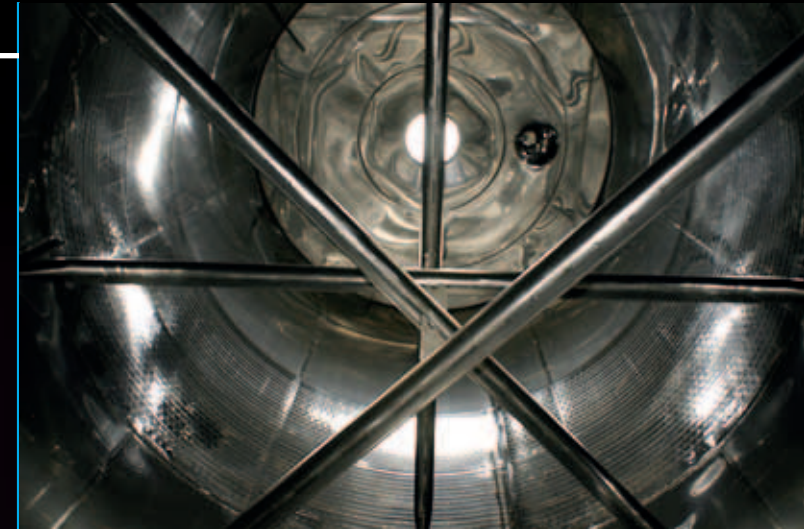


Side view of a Tinotank with a flat bottom inclined 3% forward and with Termostar jacket



Tinotank with Termostar jacket with forced recirculation paths

the ideal fermentation tank for délestage



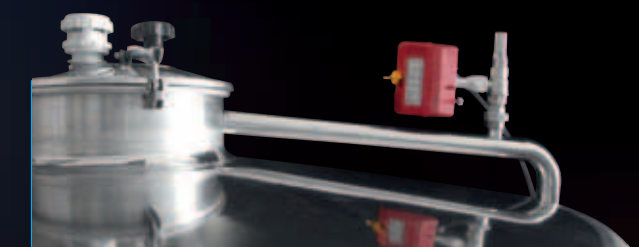
Palitank to break up the cap during délestage



Very large hermetic manhole cover with quick-release adjustable strap closure



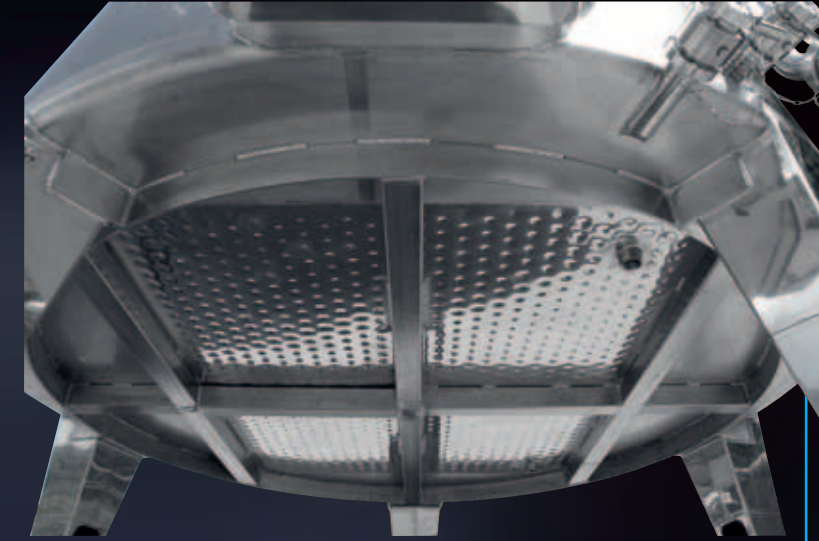
Autofly self-rotating sprayer to spray the must evenly onto the cap of marc



Automatic motorized oxygenation system



View of a Tinotank from below



3% forward inclined flat bottom, temperature-controlled by Termostar



Guillotine door with "Meccanotank" mechanical marc discharge mechanism



Control board for temperature and automatic pump over



3% forward inclined flat bottom with mechanical extraction blade



Truncated cone fermentation tank, temperature-controlled by "Termostar" for controlled temperature fermentation