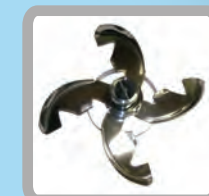


# PUMP-OVER FERMENTER

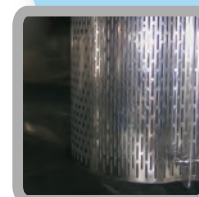
A pump-over fermenter is designed to control the maceration process (for both red and white wines). They are made of high-quality stainless steel W.Nr. 1.4301 BA (AISI 304 – V2A) and the fermenter cover is in W.Nr. 1.4404 2B (AISI 316 – V4A). The supplementary equipment is also made of high-quality stainless steel. A 10%-bottom inclination enables quick and simple emptying/discharging. It is additionally provided with a flow outlet (including a disassembly sieve at the rear side), with a pumping-over tube and a rotation sprayer. During the fermentation process the must is pumped over through an additional flow outlet and through a flow tube. At the end of the tube the must is sprayed through the rotation sprayer, in this way soaking the cap, consisting of the solid particles of pips and grape skins. The fermenter is optionally equipped with various accessories, e.g. double-heating bottom, an additional oval door, temperature control equipment, pump for the must with cabinet for setting-up the spraying cycle, etc.... The pump-over fermenters can also be used for wine-storage.



Rotational sprayer



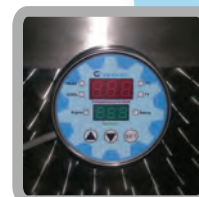
Diffuse sprayer



Disassembly sieve



Top manway door D400



Temperature controller

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