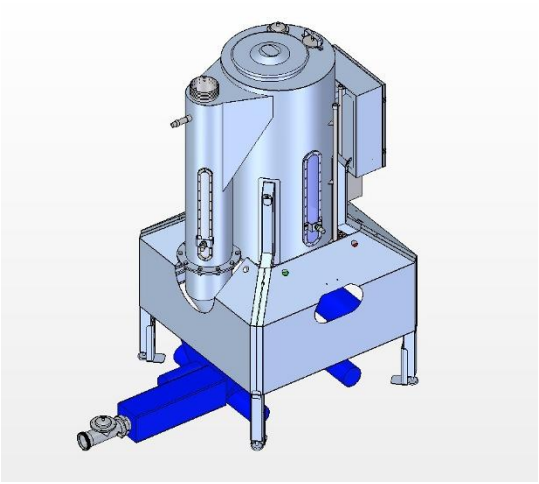
MIROS Srl

ATI international srl

Krios

Code: D00000

COOLING SYSTEM OF GRAPES PRESSED WITH GAS COLD KRIOS



The equipment is designed to cool the pressed grapes using cryogenic gases, in this case carbon dioxide in liquid form. The cooling potential in continuous operation is about -10 ° C with power to 10.000 Kg / h, (in relation to the type of grapes). The management is completely automatic controlled by a latest generation Siemens electronic programmer. the gas inlet is controlled by the levels and temperature probes that open and close the valves of the CO2. The lowering of the temperature is inversely proportional to the feeding speed, therefore it is advisable to equip the feed of the pressed pump of a special inverter or other of the flow management system to parameterize the best working speed to obtain the delta of desired cooling.

Standard features:
PLC and Touch screen Siemens
Command electrical panel lectern positioned up to three meters
Total construction in stainless steel AISI 304
Mono pump product discharge with adjustable speed through inverter
butterfly valve for exhaust with stainless steel lens of large size
portholes of large dimensions for inspection and cleaning, safety system in the porthole, porthole lexan for visual control of the product inside the tank
Automatic washing system inside the tank
leaning ladder
Manual of use and maintenance
Machine made and marked in accordance with CE standards

Optional: cyclone of decantation of the outlet gas