

The standard for Wine tank mixing

- ▶ The VinFoil Mixer sets the standard for mixing.
- ▶ The geometrical design moves the highest volume of gallons the most efficiently and gently.

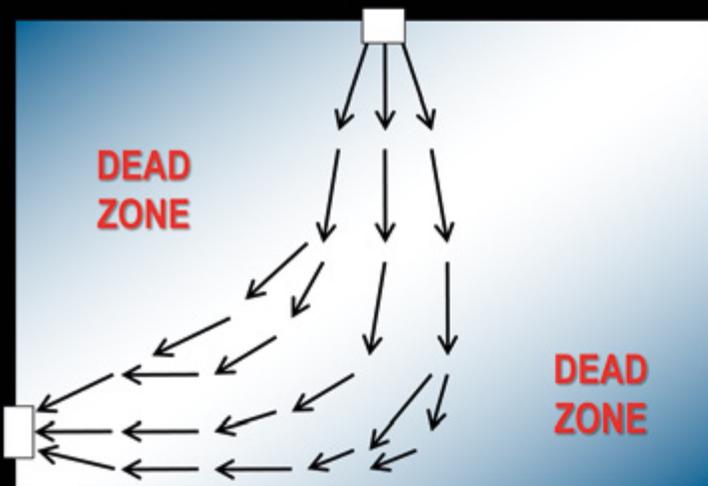


Why Vinfoil?

- ▶ Blend times improved by up to 90%.
- ▶ Cold stabilization achieved 3 times faster.
- ▶ Complete tank homogenization in a fraction of time.
- ▶ Energy savings of 80% or more.
- ▶ Significant labor reduction.
- ▶ Compatible with any Automation Systems.

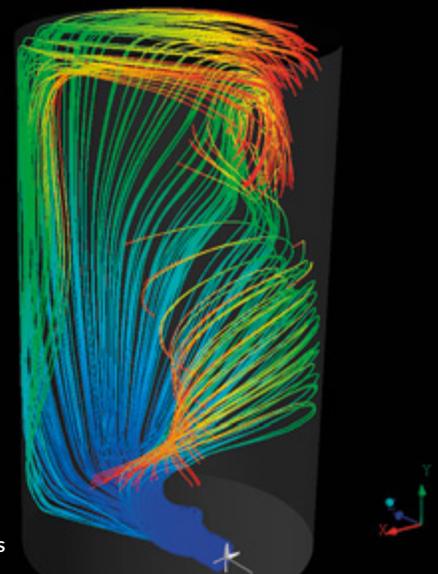
Pump-over vs Wine agitation

Pump over method



Side entry VINFOIL

7 degree horizontal agitator



Why mix Wine?

Mixing wine can have a dramatic effect on wine consistency, quality and taste, as well as accelerating the process of winemaking by creating or accelerating below process changes:

- ▶ Blending and motion.
- ▶ Solid suspension.
- ▶ Heat or mass transfer.

Why use Agitators?

- ▶ Gentle and consistent blending with no tank dead zone unlike pumping.
- ▶ Improved wine structure and better mouth feel.
- ▶ Significantly faster homogenization thus better plant utilization.
- ▶ Lower capital and operating cost.

Vinfoil Technology and Configurations

Vinfoil Hydrofoil Technology - RTF4

The Vinfoil Mixer's Hydrofoil RTF4 impeller technology is engineered to maximize flow and minimize turbulence. The impeller blades are slim at the tip, where the speed is highest, and wide at the base where speed is lowest, allowing all available energy to be transferred into a pure axial flow pattern in the tank. The twist in the blades is computer proportioned to the tank, to eliminate turbulence.



The flow created provides the required duty to cut through thicker liquids or to dissolve additives into the liquid body without damaging the product.



Thanks to its Unique Geometry, the impeller can transform all available power to an axial flow pattern in the tank leading to high turnaround volume at minimum energy input.

Thorough and effective mixing in a short time, offering **maximum plant utilization and major cost savings.**

Gentle on product, thus no product damage while enhancing product quality (taste, color, transparency, etc.).

Vinfoil Configurations

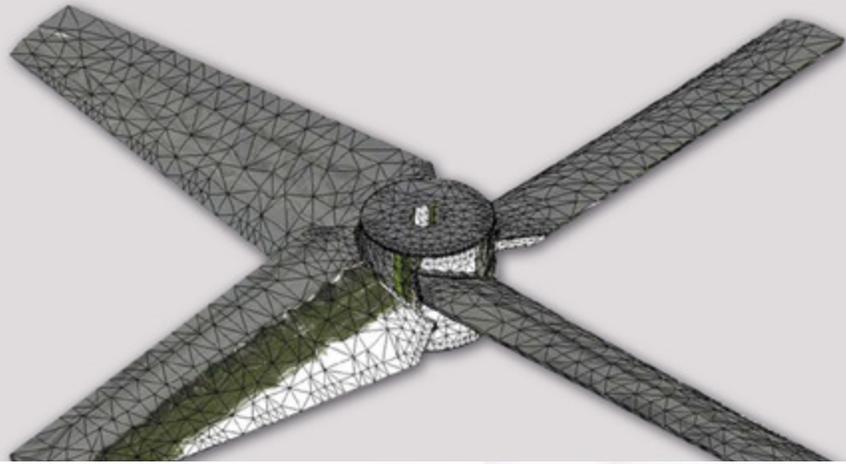
- Wide size range from small boutique wineries to large scale operations.
- Top, side, and bottom tank entry points (portable agitators available).
- Direct drive and gear reduced motors.
- Retractable agitator to conduct maintenance with full tank.
- Explosion protected motor available.
- Various seal options (mechanical, lip, hydraulic, etc.).
- Special agitator for operating under high pressure (Charmat method).





Try before you buy:

The VINFOIL Mixer offers superior advantages but don't take our word for it, try it for yourself. Our custom built trial unit is designed to fit any standard tank door size so you can compare the VINFOIL Mixer for yourself and see the difference.



Vinfoil Applications

- ▶ Cold stabilization.
Faster and more efficient cold stabilization.
- ▶ Solids feed to centrifuges.
Uniform blend for consistent solid feed rate.
- ▶ Oak extraction.
Accelerated extraction of oak flavor profiles.
- ▶ White wine primary fermentation control.
Controlled blending throughout the fermentation cycle.
- ▶ General blending / Temperature control.
Gentle blending in a fraction of the time.
- ▶ Whiskey blending.
Enhances production efficiency and quality.

"There's no way we could've made harvest happen as successfully as we have without the use of these mixers. We went from cold stabilizing our 50,000 gallon, unseeded tanks, over the course of 10-14 days, down to having them finish in under 48 hours enabling us to finish 600,000 gallons faster and thus increasing our production capacity."



Jeff Collins

General Manager, Asti Winery.



Contact us today!

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