

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 Savings.
- ▶ Compatible with any Automation Systems.

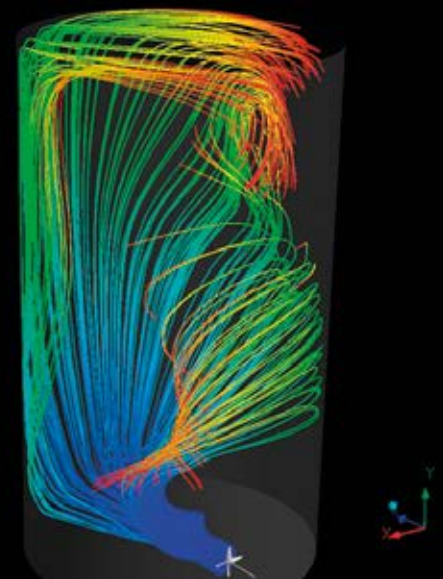
Pump-over vs Wine Mixing

Pump over method

Side entry mixing



7 degree horizontal agitator



Time = 100s

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 mixers?

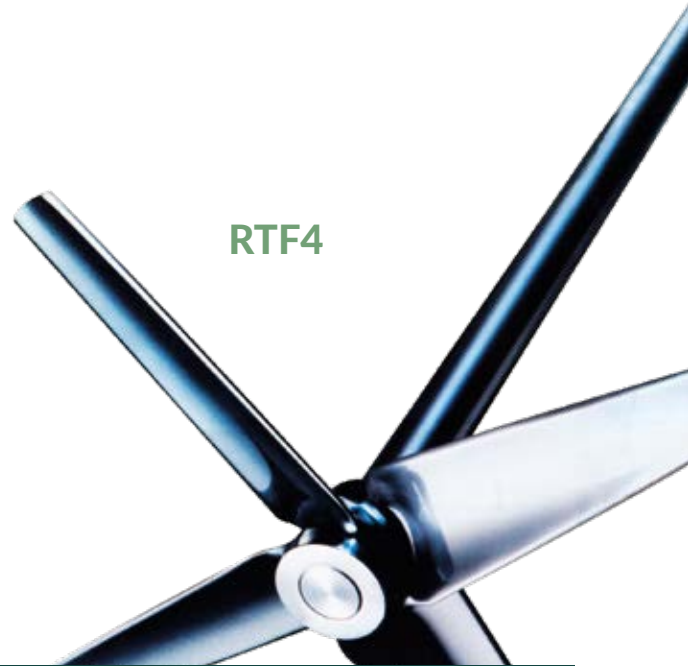
- ▶ Gentle and consistent blending with no tank dead zone unlike pumping.
- ▶ Improved wine structure and better mouth feel, during primary fermentation.
- ▶ Significantly faster homogenization thus better plant utilization.
- ▶ Lower capital and operating cost.

Vinfoil Impeller Options

Hydrofoil Technology – RTF4

Thanks to its Unique Geometry, RTF4 impeller can transform all available power to Axial Flow leading to high turnaround volume at minimum energy output.

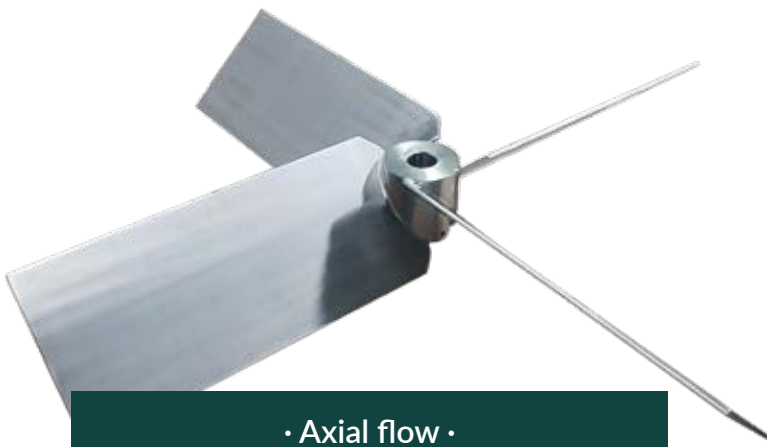
- Suitable for fast and thorough mixing and effective solid suspension.
- Efficient with minimum energy input to achieve desired results, leading to major cost savings.
- Fast heat stabilization.



RTF4

- Blade arc
- Profiled edge
- Increased width
- Blade twist

P-series



- Axial flow
- Medium shear
- Reduced product damage

Medium Shear - P series

The flow created by the P series impellers provides the required duty to cut through thicker liquids or dissolve additives into the liquid body.

- Used for additive mixing (Bentonite, etc.).
- Axial Flow with Medium Shear.
- Often used in combination with RTF4 impeller for optimal results.

Vinfoil Configurations

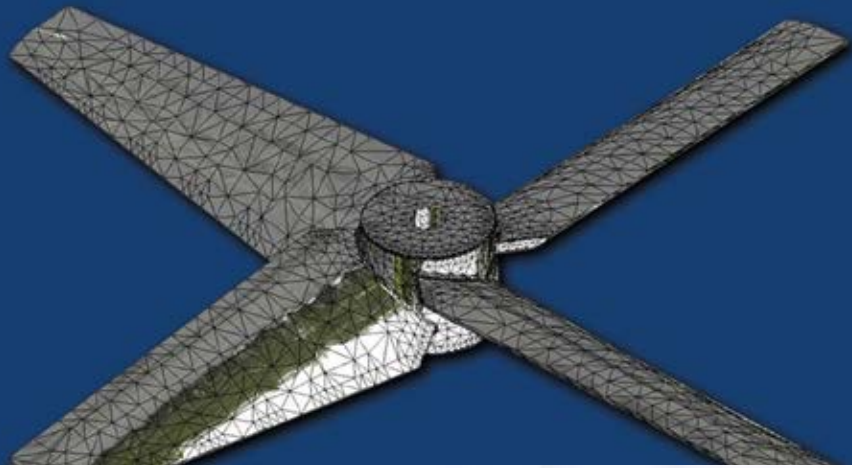
- Wide size range from small boutique wineries to large scale operations.
- Top, side, bottom tank entry points, and portable tank mixers.
- Retractable agitator to conduct maintenance with full tank.
- Explosion protected motor available.
- Various seal options (mechanical, lip, hydraulic, etc.).
- 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 and consistent extraction of oak flavor profiles.
- ▶ White wine primary fermentation control.
Controlled blending throughout the primary fermentation cycle.
- ▶ General blending / Temperature control.
Gentle blending in a fraction of the time.
- ▶ Spirits (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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