

DELESTAGE

Set of 250x1000 mm mobile drainage grates to stop the skins during délestage



Palitank mechanism with draining grate in the center



530x420 mm mobile grate on a rectangular door, flush with the bottom



530x420 mm mobile grate on a rectangular manhole cover with slide



Palitank removable side dripping mesh tube



Autofly self-rotating sprayer to

evenly spray must on the cap of

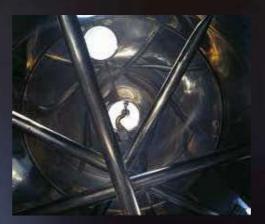
Draining grates mounted on the total drain valve on wooden vats



Palitanks seen from above



Palitanks seen from below



Palitank with "Autofly" self-rotating sprayer



Reinforced Palitanks for 600 hl fermentation tank for red grapes

WITH PALITANK

The cap of marc breaks up by gravity

Pallitank is designed to cope with the problems encountered with the static marc cap typical of the pumping over technique. Palitank is a system of 4 reinforced stainless steel tubes placed like spokes but offset at several levels. The design functions to 'slice-up' and overturn the marc cap utilising the force of gravity, during both the lowering phase (emptying) and the ascending phase (filling), doing so very slowly without macerating the skins when carrying out "delestage". This achieves the total disintegration of the marc cap whilst avoiding the use of motorised equipment and with the great advantage of not generating lees. Disintegration of the marc cap makes it possible to thoroughly leach and consequently extract the compounds contained within the grape skin and achieve maximum copenetration between marc and must. At the end of the winemaking the Palitank are simply removed to allow for other winemaking techniques and may if required be mounted into other tanks. Palitank, combined with the special Irrortank self-rotating sprayer crates an excellent system for flooding the marc homogenously with the must.





View of the cap of marc that is breaking up as it lowers below the Palitanks



