



# aeno concept

Epernay - Champagne - France



INTEGRATOR OF WINE-MAKING PROCESSES

# Sugar mixing tank



It can be used for mixing casein, bentonite and many products

Multi-functional - Efficient  
Gentle stirring

Special shape of the tank and gentle but efficient stirring do melt very fast sugar into the wine.



Sugar mixing tank

Mobile  
Compact  
and  
Efficient



REMUAGE  
RIDLING



STOCKAGE  
STORAGE



PRESSURAGE  
WINEPRESS



VINIFICATION  
WINERY

# Sugar mixing tank

The only mixing tank on wheels.  
It can be used for mixing casein, bentonite and many products



## PRESENTATION

Special design of this tank enables melting a big bag of 750kg up to 1000kg into the wine in 15 minutes only.

No more need to handle bags, a person is enough to carry out the tank loading.

No product left in the bottom of the tank at end.

Possibility of mixing casein and keeping homogeneous even low volume into the tank.

Made of 316L stainless steel: 23 NDT 17.11.02.

The only mixing tank on wheels.

## TECHNICAL FEATURES

2 tilting lids, easy to move.

Level gauge graduated in millimeters + 1 tap.

1 bowl valve at the bottom of the tank.

4 feet on wheels, 120mm diameter, 2 fixed – 2 swiveled.

Horizontal shaft, 30mm diameter, with tilted hoops closed to bottom.

1.1kW Motor and reducer for a 70rpm speed of the stirrer.

Electrical panel with circuit breaker relay.

## Options

**Stirring speed control** through a mechanical or electrical variator.

Exchange surface for **heating or cooling**.

Others **capacities**.



## Dimensions

| Dimensions | 7hl  | 18 hl | 26 hl |
|------------|------|-------|-------|
| Lenght     | 1660 | 2010  | 2010  |
| Width      | 800  | 1060  | 1370  |
| Height     | 1060 | 1830  | 1980  |

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