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ST-type truncated, isothermal, wine-making tank with heat exchangers

Capacity range from 25 to 206 hl



The most advanced oenological device for producing premier red wines!

Combining hygienic stainless steel liquid storage tanks with the thermal inertia performance.

In addition to the many benefits of using the ST-type SERAP tank with heat exchangers, the isothermal version also offers:

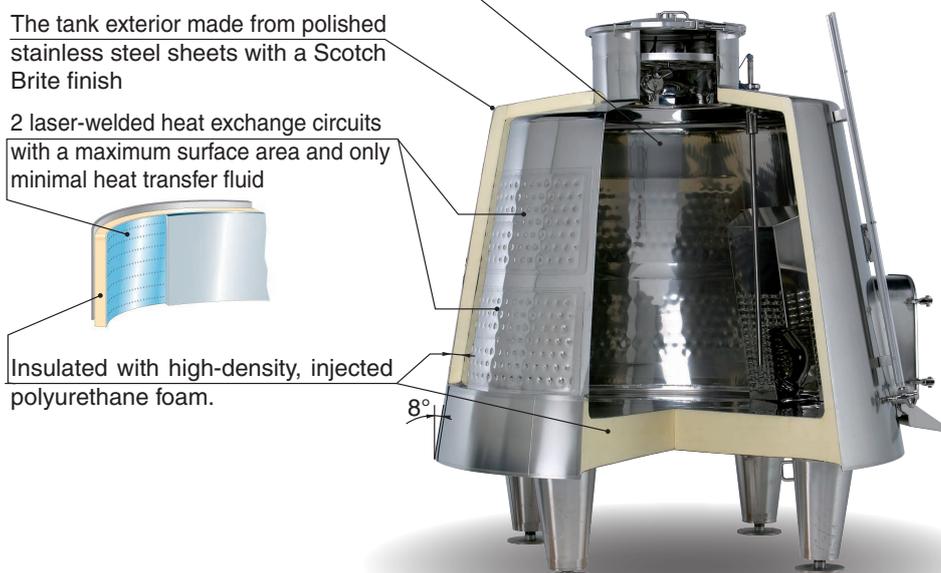
- an energy-saving device that stops condensation from forming on the outer surface of the tank.
- a sandwich-like structure for effective resistance to stress and to provide support for the walkways

The tank interior benefits from bright annealed steel sheets

The tank exterior made from polished stainless steel sheets with a Scotch Brite finish

2 laser-welded heat exchange circuits with a maximum surface area and only minimal heat transfer fluid

Insulated with high-density, injected polyurethane foam.



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An efficient and versatile device for producing premier red wines!

Process examples:

- Cools and keeps the wine harvest at a controlled temperature throughout the pre-fermentation cold maceration process,
- Optimum temperature control throughout all stages of wine production thanks to integral heat exchange surfaces,
- Rack and return through descent of grape pomace cap, facilitated by a perfectly shaped tank,
- Grape pomace cap leaching when reassembling thanks to its reduced surface area,
- Rapid temperature increase for post-fermentation hot maceration process,
- Flow of liquid through wide drainage gate,
- Tartaric stabilisation,
- Stores wines at a regulated temperature and under controlled conditions,
- Inexpensive and easy to clean thanks to its bright annealed stainless steel surface.