Resources and solutions of our own manufacture for the art of making good wine. Magusa, your right hand, manufacturing since 1975.

#02 Second Edition

VINITECNOLOGIA | 1975

Magusa©

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Our History

It all began with Maquinaria Gual in the 70's with the installation and repair of wine machinery. It was the origin of a visionary business idea: to try to achieve a greater technological advancement to obtain a total satisfaction of our customers. This was the the beginning of a story of improvement and success! The curiosity to improve is an adjective that has always accompanied us:

1.978 - Creation and manufacture of our own design of rubber roller crushers: EG, EGF and C88.
1.980 - Manufacture of our own design of different types of pumps: BG and BGT helicoidal pumps.
1.982 - Creation and manufacture of our own design of stainless steel discharge hoppers: Comput hoppers.
1.984 - Manufacture of own design of destemmers: DG Destemmers.
1.986 - Creation and manufacture of own design of the 3-way valve.
1.997 - Expansion of the division with the in-house manufacturing of stainless steel tanks.

The manufacturing term, always present until today, we have combined it with an after-sales technical service, to offer our customers peace of mind. In 2002 the company undergoes a generational change: MAGUSA is born. This led us to expand our structure our structure with a change of location, in a larger space that allows us to and that allows us to increase our production capacity.
The concern for other sectors and our experience lead us to the incorporation of a new division: Olive Oil sector.

2002 - We created our own range of ITG heat exchangers.
2003 - Redesigned and improved the BGT and BGI helicoidal pumps to offer a more compact model.
2004 - We positioned ourselves in the market as the first manufacturer in the world in peristaltic pumps made entirely of stainless steel, VIAR Pumps
2006 - We developed the complete range of MG Sorting Tables and CTG conveyor belts.
2010 - Creation of a new range of Premium tanks called ELITE.
2012 - We upgraded our entire production process with state of the art technology to offer high quality machinery.
2013 - Updating of our corporate image.
2015 - Consolidation and expansion of our export sales network with distributors in South American countries.
2017 - Expansion and improvement of our showroom.
2019 - We improved the ESTALE MAG impeller pumps with a new design to improve their functionality.
2022 - We add to our range of pumps, the lobe pumps TRËBOLE because of the due to high market demand.
2023 - We developed all the systems for unloading and conveying the grapes by boxes or grape pallets with independent or integrated Automatic Turner in the sorting tables
2024 - Modernization and total change of the corporate image and web site to face our recent 50th anniversary.
2025 - ...We continue innovating

Our philosophy

“Talent wins games, but teamwork and intelligence wins championships”

Michael Jordan

The effort of a whole team, together with the most advanced technology allows us to carry out the entire production process: From the design of the piece to its manufacture and to be able to adapt ourselves to the of each customer.

Our Slogan

Constant innovation is the only way to stay competitive because any advantage is sustainable in the long term.

At MAGUSA we are often asked how can we continually develop new machinery if everything seems to have already been invented? Our answer: Our daily creative and innovative drive is based on being able to improve every day.

With 50 years of experience at MAGUSA there is one thing that has never changed: Our philosophy, our passion for the work we do and our attention to the detail.

Unloading Hopper Comput

Comput hoppers have been an icon of the company since the 1980s thanks to their robustness, reliability and diversity of models. With more than 45 years of experience i manufacturing hoppers, we have developed a high quality product. The design and quality of the Comput Hopper has allowed Magusa to position itself among the most recognized companies in the wine industry. In addition, its manufacture in AISI 304 stainless steel provides resistance to corrosion and a long service life. Its exclusive design, which allows it to receive and temporarily store the total of its capacity without danger of clogging or bridging. The hopper is able to withstand the impact generated in a maximum discharge of 36 tons at a speed of 4 m/s. Once the grapes have been unloaded into the hopper, the process of separation between the fruit and the must begins immediately. While the grapes are stored and at rest, the must is drained and stored in the must box, which is installed in all models. Subsequently, the augers are then activated, transporting and dosing the grape discharge constantly. In our hoppers we install long-pitch augers with a continuous cold-rolled propeller, which offer a delicate treatment to the grapes. Thanks to this technology we avoid the compression of the fruit during transport. The traction system consists of a single gear motor, even in the models with two augers. This allows the perfect distribution of tractive forces and and optimum energy efficiency. The Comput hoppers are suitable for all types of Wineries, as we have a wide range of models for the reception from 10 Tn to 35 Tn. This versatility makes them to be viable for small producers as well as for big cooperatives.

Features

- Receiving hopper with front and side discharge.
- Available with one 500 mm auger or two 350 mm augers.
- Must collection box at the front of the hopper (grape outlet).
- Mobile walkway or safety outrigger (depending on the project).

Options

- Stainless steel wall lining
- Bent sheet metal raisers
- Weighing equipment by means of load cells
- Compact indicator or Multifunctional indicator with ticket printing
- Hermetically closing guillotine gate
- Pneumatic must flow regulating valve
- Electronic variable speed drive
- Additional must collection drawer

Specifications

Model	Power (Kw)	Capacity (Kg)	Number of Augers	Dimensions (mm)	Weight (Kg)
COMPUT 1-10	4	10.000	1 x 500	3.000x3.000	800
COMPUT 1-15	5,5	15.000	1 x 500	4.500x3.000	1200
COMPUT 1-20	7,5	20.000	1 x 500	6.000x3.000	1530
COMPUT 1-25	7,5	25.000	1 x 500	7.000x3.000	1680
COMPUT 1-30	11	30.000	1 x 500	6.000x3.500	1820
COMPUT 1-35	11	35.000	1 x 500	7.000x3.500	2040
COMPUT 2-10	4	10.000	2 x 350	3.000x3.000	800
COMPUT 2-15	5,5	15.000	2 x 350	4.500x3.000	1200
COMPUT 2-20	7,5	20.000	2 x 350	6.000x3.000	1530
COMPUT 2-25	7,5	25.000	2 x 350	7.000x3.000	1680
COMPUT 2-30	11	30.000	2 x 350	6.000x3.500	1820
COMPUT 2-35	11	35.000	2 x 350	7.000x3.500	2040

*Performance according to the project.

Comput-I Inclined Unloading Hopper

In the 1990s, with the advent of mechanized harvesting, the need arose for faster must drainage and immediate separation between the must and the grapes. In order to meet this need, we developed the Comput I Hopper. The Comput I Hopper is characterized to be installed with a slope with respect to the ground level. This allows to direct the must to the rear and to realize a faster drainage. In addition, its manufacture in AISI 304 stainless steel that provides resistance to corrosion and a long service life. Its unique design allows it to receive and temporarily store the total of its capacity without, without danger of clogging or bridging. The hopper is able to withstand the impact generated in a maximum discharge of 36 tons at a speed of 4 m/s. Once the grapes have been unloaded into the hopper, the process of separation between the fruit and the must begins immediately. While the grapes are stored and in rest, the must is drained and stored in the must box, which is installed in all models. Subsequently, the augers are then activated, transporting and dosing the grape discharge constantly. In our hoppers we install long-pitch augers with a continuous cold-rolled propeller, which offer a delicate treatment to the grapes. Thanks to this technology we avoid the compression of the fruit during transport. The drive system consists of a single geared motor, even in the two-screw models. This allows for perfect distribution of the traction forces and optimum energy efficiency. The Comput hoppers are suitable for all types of wineries, as we have a wide range of models for the reception from 10 Tn to 35 Tn. This versatility makes it viable for both small producers as well as big cooperatives.

Features

- Receiving hopper with inclined frontal discharge.
- Entirely built in stainless steel.
- Available with one 500 mm auger or two 350 mm augers.
- Must collection drawer at the rear of the hopper.
- Mobile walkway or safety outrigger (depending on the project).

Opctions

- Stainless steel wall lining
- Bent sheet metal hoists.
- Weighing equipment by means of load cells
- Compact indicator or Multifunctional indicator with ticket printing
- Hermetically closing guillotine gate
- Pneumatic must flow regulating valve
- Electronic variable speed drive
- Additional must collection drawer

Specifications

Model	Power (Kw)	Capacity (Kg)	Number of Augers	Dimensions (mm)	Weight (Kg)
COMPUT I 1-10	4	10.000	1 x 500	3.000x3.000	800
COMPUT I 1-15	5,5	15.000	1 x 500	4.500x3.000	1200
COMPUT I 1-20	7,5	20.000	1 x 500	6.000x3.000	1530
COMPUT I 1-25	7,5	25.000	1 x 500	7.000x3.000	1680
COMPUT I 1-30	11	30.000	1 x 500	6.000x3.500	1820
COMPUT I 1-35	11	35.000	1 x 500	7.000x3.500	2040
COMPUT I 2-10	4	10.000	2 x 350	3.000x3.000	800
COMPUT I 2-15	5,5	15.000	2 x 350	4.500x3.000	1200
COMPUT I 2-20	7,5	20.000	2 x 350	6.000x3.000	1530
COMPUT I 2-25	7,5	25.000	2 x 350	7.000x3.000	1680
COMPUT I 2-30	11	30.000	2 x 350	6.000x3.500	1820
COMPUT I 2-35	11	35.000	2 x 350	7.000x3.500	2040

*Performance according to the project.

Comput-V Vibrating Unloding Hopper

The Comput V hoppers were born around the year 2000, in order to offer our customers a more delicate treatment in the reception of grapes. For this reason, we decided to integrate the concept of vibration in our hoppers. This new technology in the vinification process, allows the unloading and dosing of the grapes in a gradual way and without breaking the fruit, thanks to the vibrating box. Being faithful to this technique, we only produce vibrating hoppers of small capacities, between 1 and 8 m3. We firmly believe that the production of larger of vibrating hoppers of larger capacity, do not respect the delicate treatment of the fruit, a concept on which was the basis for the creation of these machines. Its manufacture in stainless steel AISI 304 that provides resistance to corrosion and a long service life. The most relevant feature of this type of machine is the vibration. The grapes are transported by means of a vibratory feed system, composed of two lateral motors with adjustable eccentric masses, this allows for a continuous and delicate flow of the grapes that will be directed towards the outlet opening equipped with a hermetically sealed pneumatic gate with hermetic sealing and adjustable opening that doses the quantity of grapes. The vibrating drawer is equipped with a drainage grid for the first separation of the must and small unwanted particles, which will be directed to the must receiving tank. This hopper concept is aimed at small producers looking for a special treatment for their product.

Features

- Receiving hopper with front and side discharge.
- Equipped with vibrating box of 500 or 800 mm width according to model.
- Pneumatic gate with hermetic closing.
- Complete safety and simplified cleaning.
- Must collection drawer at the bottom of the hopper.
- Electronic speed variator (inverter).
- Movable walkway or safety balance beam (depending on the project).

Options

- Stainless steel wall lining
- Pneumatic must flow regulating valve.
- Height supplements in feet from 0 to 600 mm
- Speed regulation by artificial vision cell
- 400 mm hopper lifts on three sides of the hopper
- Weighing system up to 6 Tn with non-metrological version printer
- Weighing system up to 6 Tn with Metrological printer version

Specifications

Model	Width Depth (mm)	Power (Kw)	Capacity (m^3)	Variable Performance	Box Dimensions Length x Width x Height(mm)	Overall Dimensions Length x Width x Height(mm)	Weight (Kg)
COMPUT V-1/500	500	2 x 0,26	1	Entre 3.000 - 35.000 kgs/hora	1.490 x 1.500 x 930	2.000 x 1.645 x 1.870	490
COMPUT V-2/500	500	2 x 0,26	2	Entre 3.000 - 35.000 kgs/hora	1.490 x 1.500 x 1395	2.000 x 1.645 x 2.335	510
COMPUT V-4/500	500	2 x 0,75	4	Entre 3.000 - 35.000 kgs/hora	2.915 x 2.215 x 1.161	3.500 x 2.305 x 1.766	1040
COMPUT V-6/500	500	2 x 0,75	6	Entre 3.000 - 35.000 kgs/hora	2.915 x 2.215 x 1.456	3.500 x 2.305 x 2.061	1125
COMPUT V-8/500	500	2 x 0,75	8	Entre 3.000 - 35.000 kgs/hora	2.915 x 2.215 x 1.756	3.500 x 2.305 x 2.361	1208
COMPUT V-4/800	800	2 x 0,75	4	Entre 3.000 - 35.000 kgs/hora	2.915 x 2.215 x 1.161	3.500 x 2.305 x 1.766	1040
COMPUT V-6/800	800	2 x 0,75	6	Entre 3.000 - 35.000 kgs/hora	2.915 x 2.215 x 1.456	3.500 x 2.305 x 2.061	1125
COMPUT V-8/800	800	2 x 0,75	8	Entre 3.000 - 35.000 kgs/hora	2.915 x 2.215 x 1.756	3.500 x 2.305 x 2.361	1208

*Performance according to the project.

Comput-VE Vibrating Unloding Hopper

The Comput-VE Vibrating Elevating Hopper system avoids the need for a large pit. Thanks to its low height and its lifting parallelogram system, it can be installed in small pits. The lifting system allows us to unload directly into the destemmer or onto the conveyor belt, pump or sorting table, depending on the working system of each winery. For this reason we decided to integrate the concept of vibration in our hoppers. This new technology in the winemaking process allows the unloading and dosing of the grapes in a gradual way and without breaking the fruit, thanks to the vibrating box. Being faithful to this technique, we only produce elevating vibrating hoppers of two capacities, 4 and 6 m3. We firmly believe that the manufacture of vibrating hoppers of larger capacity does not respect the delicate treatment of the fruit, the concept on which the creation of these machines is based. Its manufacture in AISI 304 stainless steel provides resistance to corrosion and a long service life. The most relevant characteristic of this type of machine is vibration. The grapes are conveyed by means of a vibrating feed system, consisting of two lateral motors with adjustable eccentric masses, which allows a continuous and delicate flow of grapes that will be directed towards the outlet opening equipped with a hermetically sealed pneumatic gate with adjustable opening that doses the quantity of grapes. The vibrating box is equipped with a drainage grid for the first separation of the must and small unwanted particles, which will be directed to the must receiving tank. This hopper concept is aimed at small producers who are looking for a special treatment for their product.

Features

- Receiving hopper with front and side discharge.
- Equipped with vibrating box of 500 or 800 mm width according to model.
- Pneumatic gate with hermetic closing.
- Complete safety and simplified cleaning.
- Must collection drawer at the bottom of the hopper.
- Electronic speed variator (inverter).
- Movable gangway or safety balance beam (depending on the project).

Options

- Stainless steel wall lining
- Pneumatic must flow regulating valve.
- Height supplements in feet from 0 to 600 mm
- Speed regulation by artificial vision cell
- 400 mm hopper lifts on three sides of the hopper
- Weighing system up to 6 Tn with non-metrological version printer
- Weighing system up to 6 Tn with Metrological printer version

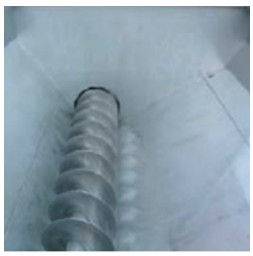
Specifications

Model	Width Depth (mm)	Power (Kw)	Capacity (m^3)	Variable Performance	Box Dimensions Length x Width x Height(mm)	Overall Dimensions Length x Width x Height(mm)	Weight (Kg)
COMPUT VE-4/500	500	2 x 0,75	4	Entre 1.000 - 20.000 kgs/hora 1.765	3005 x 2305 x 1050	4.135 x 2.305 x 1685	1040
COMPUT VE-6/500	500	2 x 0,75	6	Entre 1.000 - 20.000 kgs/hora 2.060	3005 x 2305 x 1345	4.135 x 2.305 x 1980	1125
COMPUT VE-4/800	800	2 x 0,75	4	Entre 1.000 - 20.000 kgs/hora 1.765	3005 x 2305 x 1050	4.135 x 2.305 x 1685	1040
COMPUT VE-6/800	800	2 x 0,75	6	Entre 1.000 - 20.000 kgs/hora 2.060	3005 x 2305 x 1345	4.135 x 2.305 x 1980	1125

*Performance according to the project.

Elevating Hopper TGE

The TGE elevating hopper system avoids the need for a large pit. Thanks to its low height and its lifting parallelogram system, it can be installed in small pits. The elevation system allows direct unloading in the destemmer or in the belt, pump or selection table, depending on the working system of each winery.



Features

- Stainless steel case with front and side discharge.
- Chassis made of painted carbon steel.
- Walls with different inclinations to avoid grape bridging.
- Hermetic discharge gate operated by hydraulic piston.
- Must collection box at the bottom of the hopper.
- 300 mm diameter auger (TGE30 and TGE40) with variable hydraulic speed regulation.
- 350 mm diameter auger (TGE60) with variable hydraulic speed regulation.
- Hydraulic power unit for movement and speed regulation.

Options

- Stainless steel wall lining.
- Load cell weighing system.
- Compact indicator or multifunctional indicator with ticket printing.
- Manual must flow regulating butterfly valve DN50.

Specifications

Model	Central Hydraulic Power (Kw)	Capacity (m^3)	Maximum Discharge Height (mm)	Box Dimensions (mm)
TGE 30	7,5	3,0	1.670	3.000 x 1.600 x 1.250 H*
TGE 40	7,5	4,4	1.670	3.000 x 1.800 x 1.250 H*
TGE 60	7,5	6,2	1.880	3.500 x 2.000 x 1.500 H*

*H: height from the ground.

RGE lift trailer

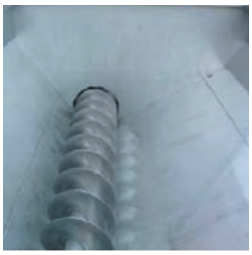
The RGE lifting trailer system simplifies the work of receiving grapes in a single piece of equipment. This self-unloading system performs the function of trailer and hopper at the same time. It is ideal for small producers who do not have large winery infrastructures. This trailer allows the unloading of the grapes directly from the field to the destemmer or to the belt, pump or sorting table, depending on the working system of each winery.

Features

- Stainless steel enclosure with front and side discharge
- Chassis made of painted carbon steel
- Walls with different inclinations to avoid grape bridging
- Airtight discharge gate operated by hydraulic piston
- Must collection drawer at the bottom of the hopper
- 300 mm diameter auger (RGE30 and RGE40) with variable hydraulic speed regulation variable hydraulics
- 350 mm diameter auger (RGE60) with variable hydraulic speed adjustment variable
- Power, movement and performance are transmitted through the tractor's hydraulic intake

Options

- Manual must flow regulating butterfly valve DN50
- Single homologation system



Specifications

Modelo	Power	Capacity (m^3)	Maximum Discharge Height (mm)	Box Dimensions (mm)
RGE 30	Tractor	3,0	2.050	3.000 x 1.600 x 1.800 H*
RGE 40	Tractor	4,4	2.050	3.000 x 1.800 x 1.800 H*
RGE 60	Tractor	6,2	2.390	3.500 x 2.000 x 2.000 H*

*H: height from the ground.

MTV sorting hopper

Located before the sorting table or destemmer, it allows to dose and evenly distribute the bunches of grapes, favoring the selection of the product. The grapes are moved forward by the vibration of the lower box. The lower drawer is used to collect the excess must and to carry out a first cleaning of the grapes.

Features

- Structure completely made of AISI 304 stainless steel with height adjustable feet.
- Vibrating surface with grid with longitudinal openings.
- With electronic frequency variator.
- Front closing and regulation damper with manual operation (MTV-1000).

Options

- Outlet bib 500 mm long (MTV-130 only).
- 1500x1500 mm discharge hopper ideal for unloading Euro-Box (MTV-130 only).
- Kit of four swivel wheels with brake (MTV-250 only)
- Dry waste drawer (MTV-250 only)
- Door with pneumatic opening (MTV-1000 only)

Specificactions

Model	Power (Kw)	Efficiency (Kgs/h)	Capacity (Kg)	Dimensions (mm) L x W x H	Weight (Kg)
MTV-130	2 X 0,18	2.000 - 10.000	130	1.235 x 1.130 x 1.420	145
MTV-250	2 X 0,30	5.000 - 15.000	250	1.542 x 1.270 x 1.330	205
MTV-1000	2 X 1,1	15.000 - 20.000	1.000	2532 x 2004 x 1934	900

MG Sorting Table

The MG selection table was born from the need to carry out an accurate selection of the grapes in the winery. It is the most suitable option for unloading boxes of grapes harvested by hand and we have a complete range of tables to adapt to the needs of our customers. Its exclusive and careful design allows us to receive the grapes directly on the belt, thanks to its reception hopper. Once unloaded, the grapes advance at a constant speed along the table up to the exit bib. The table incorporates a motor-variator that allows to adjust the speed of advance according to the number of people ready to select. On the sides, it has a longitudinal rail where the discarded grapes can be placed. It also has a height and inclination adjustable exit bib and its operation is quieter than other options on the market. These characteristics give the MG sorting table a great versatility, being able to adapt to the needs of each customer.

Features

- Made of AISI 304 stainless steel
- 800 mm wide smooth PVC belt for foodstuffs (1)
- Manual belt tensioner
- Grape outlet bib adjustable in height and inclination (4)
- Drive drum with NBR elastomer coating
- Stainless steel bearings with food-grade plastic casing
- Lower tray for must collection, with NW outlet and longitudinal openings for easy cleaning (13)
- Two scrapers for cleaning the upper and lower belt, with waste collection tray (5)
- Height adjustable telescopic legs
- Stainless steel swivel wheels with brake and polyurethane tread for easy movement.
- Mechanical speed variator (6)
- On/off electric panel with thermal protection and emergency stop (6)

Options

- Quick belt tensioner (11)
- Grape reception hopper (2)
- Funnel system (10)
- Led lighting system (8)
- Set of two lateral rails for grape discarding, adjustable in height and removable for cleaning (3)
- Set of four adjustable feet for stabilizing the table (12)
- Tray with two plastic boxes for the discarded product (7)
- Electric panel with electronic speed variator (inverter)
- Drum motor with inverter panel
- Box turner coupled or independent according to need (9)

Specifications

Model	Power (Kw)	Efficiency (Kg/h)	Belt Length (mm)	Dimensions (mm) L x W x H	Weight (Kg)
MG - 2,5	0,55	2.000 - 15.000	2.500	3.165 x 1.167 x 1.254	240
MG - 3	0,55	2.000 - 15.000	3.000	3.665 x 1.167 x 1.254	265
MG - 3,5	0,55	2.000 - 15.000	3.500	4.165 x 1.167 x 1.254	290
MG - 4	0,55	2.000 - 15.000	4.000	4.665 x 1.167 x 1.254	310

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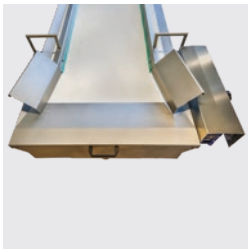

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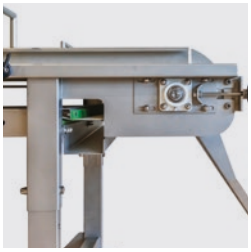

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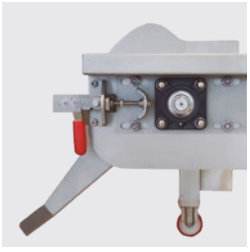

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MGV Vibrating Sorting Table

Machine for the manual selection of whole grapes harvested by hand or by machine or destemmed, to remove all unwanted products such as unripe grapes, leaves, etc... The grapes are moved forward by means of the vibration of the working surface driven by an appropriate motorized vibrating device. In the initial part of the working surface there is a perforated grid for the immediate recovery of the must by means of a folded tray equipped with an outlet thread. The four anti-vibrating and height-adjustable legs adapt to the operator's needs in order to facilitate the work of the line. The machine is extremely easy to clean, as well as silent and practically maintenance-free. The vibration system as well as the working plane is easily controlled at a glance.

Features

- Made entirely of stainless steel.
- Vibrating table in stainless steel with a width of 800 mm.
- Two lateral rails for grape discharge, easily adjustable and removable for cleaning.
- Fixed bib for grape discharge.
- Lower tray for must collection with Nw outlet.
- Set of 4 height adjustable feet for stabilization in working mode.
- Set of 4 telescopic feet with wheels for easy handling.
- Electronic speed variator (inverter) with stop and emergency stop button.

Options

- Second bleed grate.
- Receiving hopper of 1500 x 1500 for bins.

Specifications

Model	Power (Kw)	Efficiency (Kg/h)	Table Length (mm)	Dimensions (mm) Length x Width x Height	Weight (Kg)
MGV - 2,5	2 x 0,30	2.000 - 15.000	2.500	2.880 x 1.050 x 910	400
MGV - 3	2 x 0,30	2.000 - 15.000	3.000	3.380 x 1.050 x 910	420
MGV - 3,5	2 x 0,30	2.000 - 15.000	3.500	3.880 x 1.050 x 910	440
MGV - 4	2 x 0,30	2.000 - 15.000	4.000	4.725 x 1.050 x 910	480

CTG-L Elevator Belt

The L version is a variant of the CTG elevator belts specially designed for the evacuation of pomace from the presses, due to its design of the lower part that allows it to be comfortably housed in reduced spaces. It shares the same advantages, design and philosophy as the CTG elevator belts.

Features

- Entirely made of stainless steel
- Food grade PVC belt 400/600 mm wide depending on the model and double coating to avoid elongation. With lateral bordonflex (runner) and cleats every 330 mm.
- Stainless steel clamp for belt connection and easy assembly and disassembly.
- Upper head with drive shaft and fixed speed geared motor and belt tensioner.
- Removable safety grid
- Pvc scraper to clean the internal part of the belt, with adjustable counterweight to adjust the contact of the scraper with the belt.
- Lower head with DN50 outlet and plug for wort collection and cleaning
- Head bearings made of stainless steel and food grade plastic.
- On/off switchboard with “CE” emergency stop button

Options

- Interchangeable loading hoppers with different dimensions
- Adjustable trestle by means of hydraulic piston
- Fixed legs with different degrees of inclination
- Head skirt
- Upper channel for rotating product distribution
- Electric panel with frequency inverter
- Mechanical variator

Specifications

Model	Power (Kw)	Length (m)	Height Discharge (mm)
CTG-L-3	1,10	3,0	1.520
CTG-L-4	1,10	4,0	2.180
CTG-L-5	1,50	5,5	2.850
CTG-L-6	2,20	6,0	3.515

* Todos los modelos se fabrican con ancho de banda 400 o 600 mm

CTG- Elevator Belt

Grape transport. The continuous search for the improvement of the quality of the wines has led us to the conclusion that the transport of the grapes is a very decisive factor for a good result. In order to achieve the highest quality standards we are continuously updating our products and we have managed to offer a complete range of belts that can cover all the needs of our customers. Ctg tapes stand out for their design, quality, versatility, robustness and a wide range of options to suit all requirements. One of the advantages of these belts is the placement of the motor reducer that is located at the top, this allows the belt to always work in drag allowing the belt to never slip. The driving pulley and the belt drive pulley are made entirely of stainless steel and are conical and "squirrel cage" type, a feature that allows a perfect traction with the belt. Due to the great variety of sizes and options, this type of machine is suitable for any winery and for any application: Destemmer feeding, press filling, tank filling, Ovi deposit feeding, press marc emptying, red wine tank devatting, ...

Features

- Made entirely of stainless steel
- 400 mm wide food grade PVC belt with double coating to avoid elongation and with V-shaped curved cleats every 330 mm (1).
- and with V-shaped curved cleats every 330 mm (1)
- Stainless steel clamp for belt connection and easy assembly and disassembly.
- Upper head with drive shaft and fixed speed geared motor and belt tensioner
- Removable safety grid (2)
- Pvc scraper to clean the internal part of the belt, with adjustable counterweight to adjust the contact of the scraper with the belt.
- to adjust the contact of the scraper with the belt (3)
- Lower head with DN50 outlet and plug for must collection and cleaning.
- DN50 fitting with plug for water inlet for cleaning (4)
- Bearings of the heads made of stainless steel and food plastic

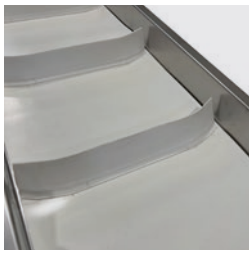
Options

- Belt with lateral bordonflex (runner) and cleats every 330 mm (6)
- Food grade PVC belt 200 and 600 mm wide, depending on the model and requirements, with double coating to avoid elongation and with curved V-shaped cleats every 330 mm
- Interchangeable loading hoppers with different sizes (4)
- Adjustable trestle by mechanical winch with brake (7)
- Hydraulic trestle
- Fixed legs with different degrees of inclination
- Fixed or pendular skirt for head according to need (2)
- Coupling for crusher on head zal (8)
- Upper channel with NON-rotating product distributor
- Start-stop panel with emergency stop button "CE" (5)
- Upper channel for product rotating distributor (9)
- Electric control panel with frequency inverter (10)
- Mechanical inverter
- Cleaning system
- Dosing system and uniform grape distribution along the entire belt

Specifications

Model	Power (Kw)	Length (m)	Discharge Height Min - Max (m)	Shovel Height (mm)	Shovel Pitch (mm)	Yield With Whole Grapes (Kg/h)	Efficiency With Destemmed Grapes (Kg/h)
CTG-2,0	1,1	2	1,06 - 1,35	50	330	according to project	according to project
CTG-2,25	1,1	2,25	0,85 - 1,52	50	330	according to project	according to project
CTG-2,5	1,1	2,5	1,05 - 1,64	50	330	according to project	according to project
CTG-2,75	1,1	2,75	1,08 - 1,82	50	330	according to project	according to project
CTG-3,25	1,1	3,25	1,29 - 2,15	50	330	according to project	according to project
CTG-3,75	1,1	3,75	1,50 - 2,49	50	330	according to project	according to project
CTG-4,25	1,5	4,25	1,71 - 2,82	50	330	according to project	according to project
CTG-4,75	1,5	4,75	1,93 - 3,16	50	330	according to project	according to project
CTG-5,25	1,5	5,25	2,22 - 3,48	50	330	according to project	according to project
CTG-7	2,2	7	2,96 - 4,65	50	330	according to project	according to project
CTG-8	2,2	8	*	50	330	according to project	according to project
CTG-9	2,2	9	*	50	330	according to project	according to project
CTG-10	2,2	10	*	50	330	according to project	according to project
CTG-11	2,2	11	*	50	330	according to project	according to project
CTG-12	2,2	12	*	50	330	according to project	according to project

* All models are manufactured with 200, 400 or 600 mm belt width.



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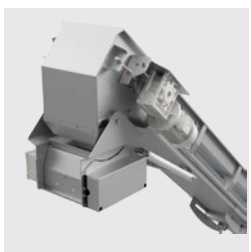

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NEÖ Destemmer

They are the current result of more than 40 years dedicated to the manufacture of destemmers, achieving a more modern design and a working system adapted to current needs. Neö destemmers have been designed to achieve a delicate destemming of the grapes. Due to their FEATURE and flexibility of use, they allow the destemming of any type of grape, including grapes harvested with a grape harvester. All this is possible thanks to the interchangeability of the destemming cylinder with different perforation diameters and made of different materials such as stainless steel or polyethylene. The central axis of the destemmers is equipped with adjustable rubber spatulas that allow a precise adjustment of the destemming process. All Neö destemmers are equipped with a mobile crusher that allows us to crush the grapes at will. Equipped with movable rubber food rollers that allow to regulate the crushing of the grapes in order to avoid the breakage of the seeds and to obtain an optimal result. The rollers are manufactured in star format, with exclusive design of our brand that stand out for the quality of the crushing at low revolutions (45 rpm).

Features

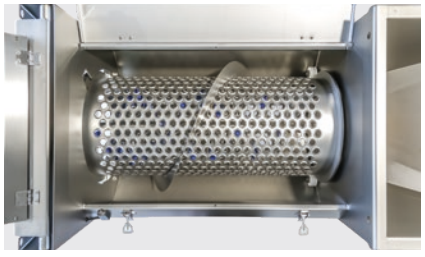
- Entirely made of stainless steel
- Destemming drum with perforation and deep-drawing diam. 22 mm (1)
- Fast and efficient internal machine washing system, from Neö 1000 onwards.
- Roller crusher (2)
- Destemming shaft with swivelling rubber spatulas (3)
- Gravity feed hopper (4)
- Telescopic stainless steel legs with swivel castors with brake for Neö 500, 600 and 720. All other models fixed legs without wheels (5)
- Ergonomic and adjustable stainless steel control panel equipped with all the necessary controls for an optimal work, for Neö 500, 600 and 720.
- Rest of the models without incorporated control panel (6)
- Electronic variable speed drive (inverter)

Options

- Neö to Rolltec destemmer coupling system
- Feeding hopper by auger feeder and must draining drawer
- Destemming drum with different perforation sizes (18mm, 30mm and combined 22/16 mm)
- Destemming drum in white polyethylene (18 mm and 22 mm)

Specifications

Model	Power (Kw)	Voltage (V)	Efficiency (Kg/h)	Destemmer Shaft Revolutions (rpm)	Drum Dimensions (mm)	Dimensions (mm) L x W x H	Weight (Kg)
Neö 500	2,25	400 - Trifásico - 50 Hz	6.000 - 7.000	300-550	Diam. 380 x 1.000	2.170 x 800 x 1350	360
Neö 600	2,9	400 - Trifásico - 50 Hz	8.000 - 12.000	300-550	Diam. 380 x 1.230	2.415 x 800 x 1350	420
Neö 720	3,6	400 - Trifásico - 50 Hz	13.000 - 15.000	300-550	Diam. 440 x 1.230	2.530 x 1.060 x 1.490	620
Neö 1000	5,6	400 - Trifásico - 50 Hz	25.000 - 30.000	300-550	Diam. 560 x 1.700	3.150 x 890 x 1.730	920
Neö 1500	9,3	400 - Trifásico - 50 Hz	35.000 - 50.000	300-550	Diam. 730 x 1.900	3.560 x 1.220 x 2.320	1320
Neö 2000	12,3	400 - Trifásico - 50 Hz	60.000 - 70.000	300-550	Diam. 980 x 1.980	3.700 x 1.400 x 2.400	1520



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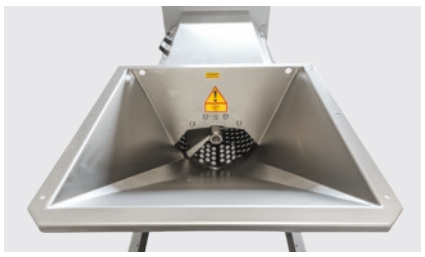

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EG Crusher

The manufacture of this type of machines was one of the beginnings of Magusa. The most outstanding particularity of the EG Crushers is the pendular rocker system that allows a perfect regulation of the crushing in order to avoid grape seed breakage. The rollers are manufactured in star format, with the exclusive design of our brand, which stand out for the quality of the crushing at low revolutions (45 rpm).

Features

- Entirely made of stainless steel
- Centralized greasing system
- Spring loaded and spring loaded roller opening and pressure adjustment
- EGF, EG and C 88 food grade rubber rollers, depending on each model.
- Traction gears made of high resistance polyamide
- Aluminum separators with retainer between bedplate and bearing to prevent wort ingress

.EGF Roller

.EG Roller

.C 88 Roller

Specifications

Model	Power (Kw)	Efficiency (Kg/h)
EGF-1	0,75	4/5.000
EGF-2	1,10	8/10.000
EGF-3	1,50	12/15.000
EGF-6 (4R)	3,00	25/30.000
EG-4-A	1,50	15/20.000
EG-6-A	3,00	25/30.000
EG-12-A (4R)	5,60	50/60.000
EG-14-A (4R)	7,50	60/70.000
C-88-7	5,60	60/70.000
C-88-6 (4R)	7,50	110/120.000

Estale MAG Impeller Pump

Following our motto of constant innovation, we have decided to offer to the market the second generation of Estale Mag impeller pumps with a very compact design and following our aesthetic principles. These pumps have been designed for pumping mainly wine, with some other variants such as oil, dairy products, chemical, pharmaceutical and food industry in general. Referring to the uses of these pumps in the oenological sector, they are suitable for wine transfer, barrel filling, filtration and bottling. Some models are capable of conveying destemmed grapes, depending on the impeller diameter.

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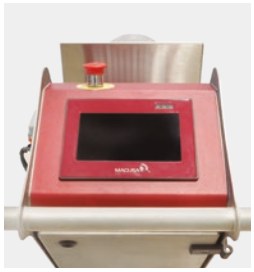

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Features

- Pump body made of Aisi 316 cast stainless steel with matte external finish
- Pump outlets with DIN thread
- Impeller in food grade Perbunan NR
- Sealing by mechanical seal
- Trolley made of Aisi 304 stainless steel with matte external finish (1)
- Two stainless steel swivel castors with brake and two fixed castors
- Transmission between motor and pump by means of toothed belt
- Transmission without motor reducer
- Ergonomic support for electric panel integrated in the pump chassis
- CE single-speed electrical panel with reversing and thermal protection

Options

- GAS, Macon, ITA and Clamp threaded pump outlets
- Impellers in NBR
- Ergonomic stainless steel electric panel with Inverter speed variator (2)
- 7" color touch screen with a wide range of functions adapted to the working needs (3)
- Automatic or manual stop gun for barrels filling
- Digital flow meter
- Simple remote control (Start-Stop only)
- Complex remote control (Start-Stop, speed variation and rotation inverter)
- Product sensor
- Remote and local control

Specifications

Model	Power (Kw)	Maximum Liquid Output (l/h)	Maximum Working Pressure (Bars)	Connection Type	Dimensions (mm) Length x Width x Depth	Weight (Kgs)
Estale Mag 700	3	20.000	3	DIN 50	953 x 458 x 948	152
Estale Mag 1000	4	35.000	2,5	DIN 65	1.073 x 576 x 1.050	240
Estale Mag 1500	7,5	60.000	2,5	DIN 80	1.073 x 576 x 1.050	250

Trëbole Lobular Pump

The new range of Trëbole pumps has emerged due to the great demand of the market. After several years of design and functionality work, in 2022 it comes to the market as the latest creation in the range of Magusa pumps. They are self-priming, reversible and constant flow pumps with two rubber coated rotors suitable for the food industry in general, and especially the wine industry for the transfer of wine, must, dregs and destemmed grapes. These pumps are capable of racking wines with a minimum oxygen supply. They accept a passage of solid particles in suspension with a maximum diameter of 38 mm (Trëbole 700 and 1000 models) and 50 mm (Trëbole 1500 and 2000 models). Due to the body design, this pump offers an optimal cleaning and an easy maintenance.

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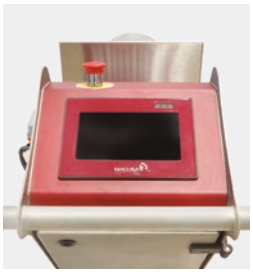

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Features

- Pump body made of Aisi 316 cast stainless steel with matte external finish.
- Pump outlets with DIN thread
- Rotor coated in food grade Perbunan NR
- Sealing by mechanical seal
- Trolley made of Aisi 304 stainless steel with matte external finish (1)
- Two stainless steel swivel castors with brake and two fixed castors
- Transmission between motor and pump by means of toothed belt
- Transmission without motor reducer
- Ergonomic support for electric panel integrated in the pump chassis
- CE single-speed electrical panel with rotation reversal and thermal protection
- Motorized butterfly valve for total sealing (only for pumps with variable speed control panel) (2)

Options

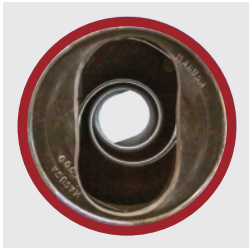
- Pump outlets with GAS, Macon, ITA and Clamp threads
- Rotor coated in food grade EPDM, NBR, Viton or even completely in stainless steel
- Ergonomic electric panel in stainless steel with Inverter speed variator (3)
- 7" color touch screen with a wide range of functions adapted to the working needs (4)
- Automatic or manual stop gun for barrel filling
- Overpressure by-pass
- Digital flow meter
- Simple remote control (Start-Stop only)
- Complex remote control (Start-Stop, speed variation and rotation inverter)

Specifications

Model	Power (Kw)	Maximum Liquid Output (l/h)	Maximum Working Pressure (Bars)	Connection Type	Dimensions (mm) Length x Width x Depth	Weight (Kgs)
Trëbole 700	4	25.000	3	DIN 50	1.073 x 576 x 1.000	250
Trëbole 1000	5,5	35.000	4,5	DIN 65	1.073 x 576 x 1.000	260
Trëbole 1500	7,5	60.000	4,5	DIN 80	1.175 X 636 x 1.050	312
Trëbole 1500-P	11	60.000	6	DIN 80	1.175 X 636 x 1.050	312
Trëbole 2000	11	80.000	4,5	DIN 100	1.200 X 636 x 1.050	340
Trëbole 2000-P	15	80.000	6	DIN 100	1.200 X 636 x 1.050	340

BGI Screw Pump

With this machine we started Magusa's own manufacturing concept: It was the first design and the first machine in production. Since 1975 this machine has undergone countless changes in order to improve it for a perfect operation and a continuous adaptability to apply this technology in many fields. The helicoidal pumps or also called volumetric pumps are based on the variation of capacity of a space between moving parts (rotor) and static parts (stator) that increase when they communicate with the suction side and decrease when they are connected to the delivery side. In this way, the same volume of fluid is transported in each cycle. It consists of a solid rotor made entirely of stainless steel and a stator made of food-grade Perbunan. The in-house manufacturing of these components allows us to have a wide range of models. This pump is characterized by treating both clean and viscous liquids in a uniform, constant and pulsation-free way. Due to this and to its total sanitary finish, it is suitable for the transport of fluids in any field: meat, dairy, pharmaceutical, chemical, oil, wine, among others.



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Features

- Made of AISI 304 stainless steel with glossy polished interior and matte exterior finish.
- Stator in food grade Perbunan (1)
- Solid rotor in stainless steel AISI 304 (2)
- Sealing by means of mechanical seal Ceramic/Graphite/EPDM
- Supplied on a base with wheels
- Ergonomic support for electrical panel
- CE electric panel with rotation inverter and thermal protection (3)

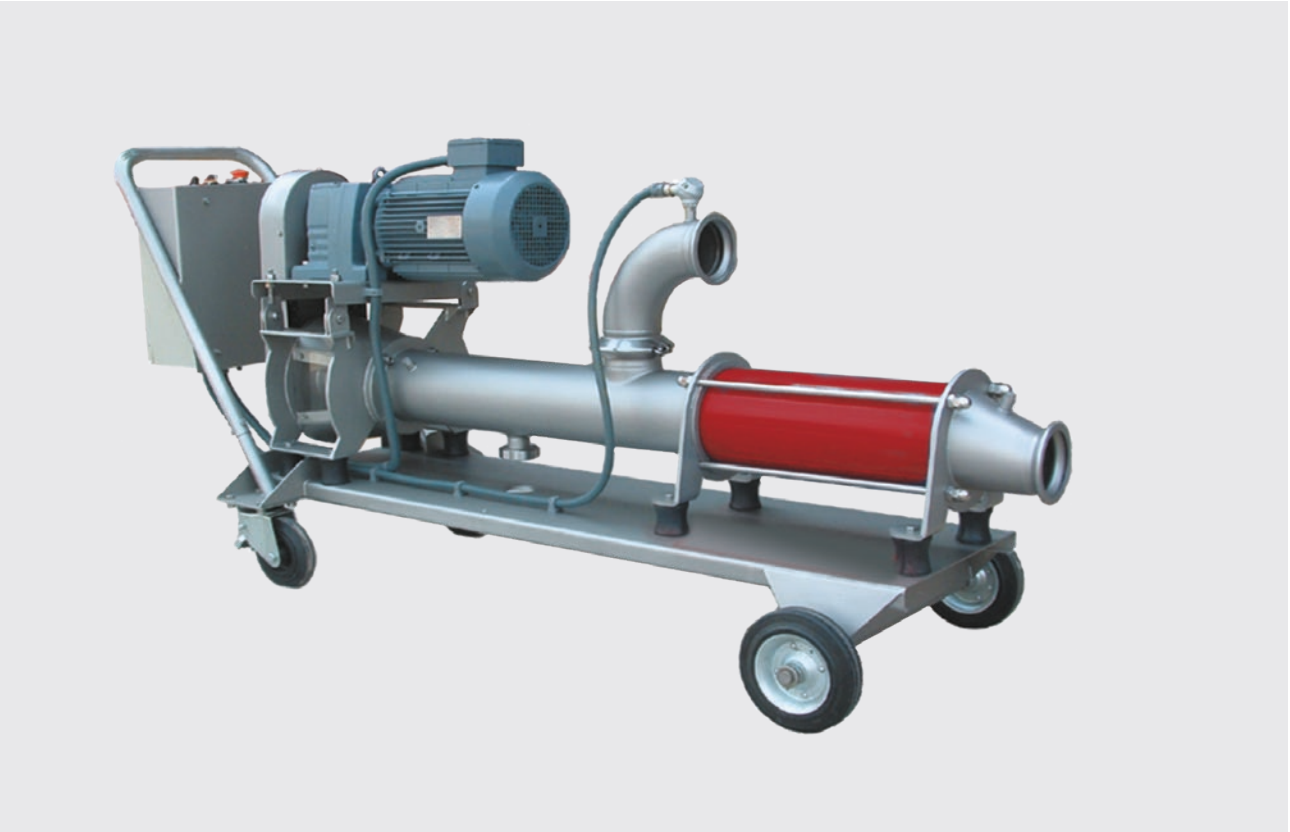
Options

- Stator in different materials: Hypalon, EPDM and Viton.
- Motor protection casing
- Ergonomic fiberboard electric panel with inverter speed variator
- By-Pass with manual ball valve (4)
- Overpressure by-pass
- Flow sensor (5)
- Remote and local control

Specifications

Model	Power (Kw)	Efficiency (l/h)	Pressure (Bars)	Motor (rpm)
BGI 300	0,75	2.100	6	1.500
BGI 320	1,50	2.100	12	1.500
BGI 400	2,20	5.600	6	1.500
BGI 420	3,00	5.600	12	1.500
BGI 600	5,50	10.600	6	950
BGI 620	7,50	10.600	12	950
BGI 700	4,00	15.000	6	650
BGI 720	5,50	15.000	12	650
BGI 800	5,50	30.000	6	250

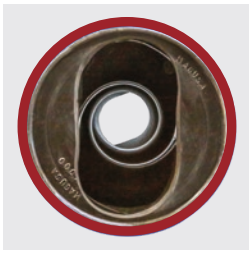
.BGI 400 with ball valve by-pass, CE electrical panel with inverter and thermal protection and motor protection housing.



.BGI 800 with flow sensor.

BGT Screw Pump

Our fourth generation helicoidal pumps have led us to achieve a range of pumps of maximum robustness and minimum maintenance. Both the design and manufacture of these pumps has been achieved thanks to the joint work of our team of professionals taking care of every detail so that the last link in the chain: the customer, is satisfied and has guaranteed a perfect handling of your product. It is composed of a loading hopper with an auger that feeds the solid stainless steel helicoidal rotor, which is responsible for pumping together with the perbunan stator. The geared motor transmission is direct, avoiding bearings and chain, which means less maintenance. Bgt pumps are suitable for pumping any liquid or viscous material with suspended matter regardless of its density. Referring to the oenological sector, they can pump whole grapes with or without stalk and fermented pomace.



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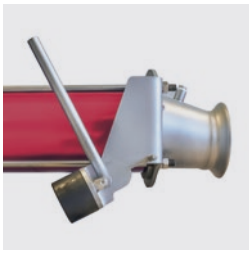

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Features

- Made of AISI 304 stainless steel with matte finish inside and outside.
- Stator in food grade Perbunan (1)
- Solid rotor in stainless steel AISI 304 (2)
- Sealing by means of seals
- Loading hopper incorporated in the pump chassis (3)
- Supplied on baseplate with two stainless steel swivel casters with brake and two fixed casters
- Anti-vibration folding front shock absorbers (4)
- Front product outlet with ITA connection (5)
- Hopper total emptying pipe with DIN outlet (6)
- Screwed safety grid (6)
- Ergonomic support for electric panel
- Fixed speed motor reducer

Options

- Stator in different materials: Hypalon, EPDM and Viton.
- Rotor in stainless steel AISI 316
- Ergonomic stainless steel electric panel with inverter speed variator (7)
- CE electric panel with inverter and thermal protection
- Product sensor (8)

Specifications

Model	Power (Kw)	Efficiency (Kg/h)	Speed (rpm)	Output Connection	Dimensions (mm) Length x Width x Depth	Weight (Kgs)
BGT 4/600	3	8.000 - 10.000	370	ITA 100	1990 x 590 x 1040	77
BGT 4/720	4	14.000 - 18.000	380	ITA 100	2250 x 640 x 1105	146
BGT 4/1000	5,5	30.000 - 35.000	197	ITA 125	2435 x 765 x 1160	214
BGT 4/1500	7,5	40.000 - 50.000	180	ITA 150	2675 x 775 x 1235	259
BGT 4/2000	11	60.000 - 70.000	180	ITA 150	3157 x 1244 x 1350	430

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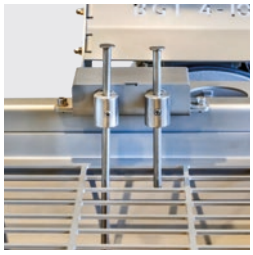

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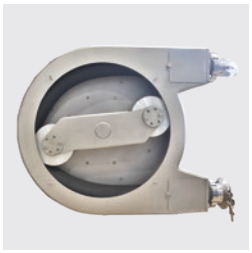
VIAR Peristaltic Pump

25 years ago we were pioneers in Europe in the manufacture of this pump, intended for the oenological world, entirely in stainless steel. The principle of operation is based on an intermittent pressure and depression of the peristaltic hose, thus achieving a continuous transport of the product with softness and gentleness: VOLUMETRIC PRINCIPLE. The product conveyed inside the peristaltic hose never comes into contact with the pumping mechanism, thus avoiding any undesired chemical or physical effect, such as: oxidations, emulsions, breakage of undesired elements... It is the best choice for a careful treatment of your grapes, fermented pasta or wine.



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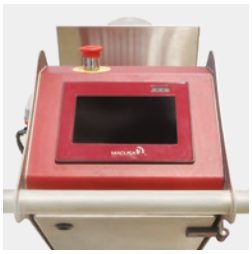

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Features

- Made of AISI 304 stainless steel with interior and exterior matte finish.
- Two/three aluminum rollers with bearings (1)
- Peristaltic hose in food Perbunan
- Grease nipples on the pump body
- Two stainless steel swivel casters with brakes and two fixed casters
- Two glossy-finished expanding hoods: one simple and one equipped with pressure switch (2)
- Transparent methacrylate cover
- Ergonomic support for electrical panel
- Fixed speed gear motor / 2 speed gear motor

Options

- Feeding hopper by auger and/or bridge breaker (3)
- 2 or 3 NW50 must inlet manifold
- CE electric panel with rotation inverter and thermal protection
- Ergonomic stainless steel electric panel with inverter speed variator (4)
- 7" color touch screen with a wide range of functions adapted to the working needs (5)
- Remote and local control
- Simple remote control (Start-Stop only)
- Complex remote control (Start-Stop, speed variation and reversing)
- Automatic or manual stop gun for barrel filling (6)

Specifications

Model	Power (Kw)	Efficiency in Liquid (l/h)	Efficiency in a Destemmer and Crusher (Kg/h)	No. of Rollers	rpm	Dimensions (mm) Length x Width x Depth	Weight (Kgs)
Viar 500	1,5	8.200	5.000	2	72,5	1.426 x 550 x 1.057	300
Viar 600	3	12.500	8.500	2	58,0	1.551 x 550 x 1.166	350
Viar 700	4	20.000	14.000	2	58,0	1.670 x 550 x 1.250	400
Viar 1000	6/4,20 *	15.000/30.000	10.000/20.000	3	51,7	2.000 x 730 x 1.320	625
Viar 1500	11/9,2 *	30.000/60.000	20.000/50.000	3	51,7	2.300 x 940 x 1.320	810

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Storage Tanks
Elite Series SDGS

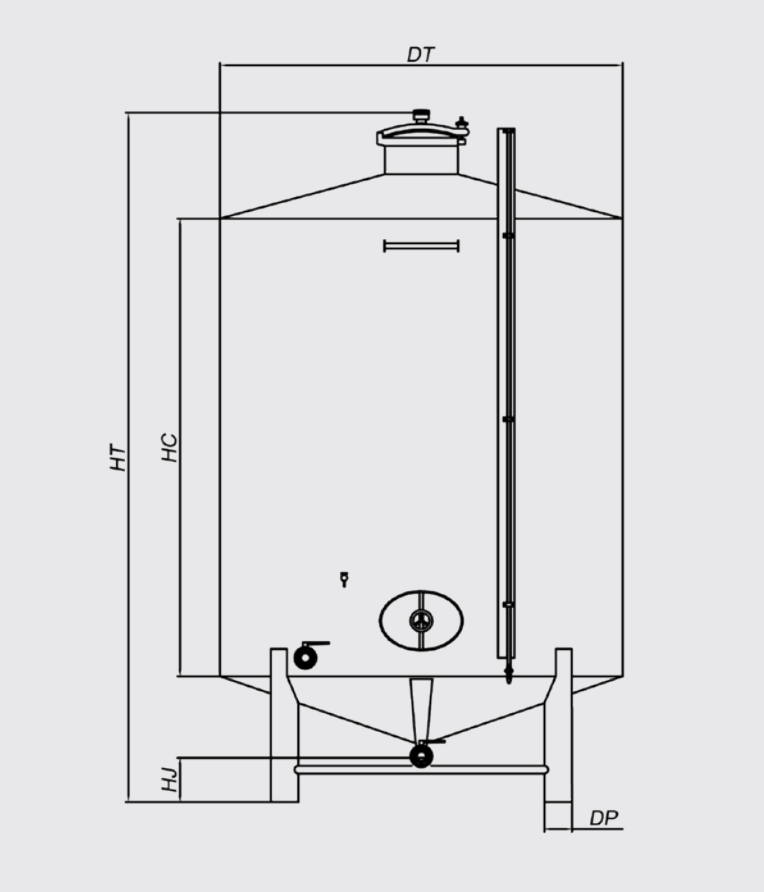
Storage tanks with conical bottom. Built entirely in AISI 316 stainless steel with Scotch finish and mirror polished interior. Tanks with capacities from 2.000L to 50.000L (consult for other capacities).

Features

- Round top door Ø500 mm (centered)
- Stainless steel vent valve
- Truncated conical legs with adjustable stainless steel feet
- Ladder support
- Ears for loading and unloading
- Stainless steel level regulator with volumetric setting
- Level tap 1/2" stainless steel
- 1/2" stainless steel sampling tap
- Butterfly valve for clear outflow with clearance finder
- Butterfly valve for total outlet
- Rising tube
- Stainless steel cleaning ball
- Standard cooling jacket
- Stainless steel analog thermometer Ø 100 mm with sheath
- Oval bottom door (manhole)
- Rear thermowell for temperature probe
- Hinged nameplate with built-in note panel

Options

- Supplementary neck for upper door
- Support for gangway (bracket type)
- Upper door Ø 1.000 mm or Ø 1.200 mm
- Stainless steel inerting valve
- Stainless steel ball valves
- Additional cooling jacket
- Coil type cooling jacket
- Digital thermometer with thermowell



Specifications

Capacity (l)	DT	HC	HT	HJ	Outputs	DP	Legs
2.000	1.250	1.500	2.250	250	250	Ø125	3
2.500	1.250	2.000	3.050	250	250	Ø125	3
3.000	1.250	2.500	3.550	250	250	Ø125	3
3.000	1.550	1.500	2.650	250	250	Ø125	4
5.000	1.550	2.500	3.650	250	250	Ø125	4
5.500	1.550	2.750	3.900	250	250	Ø125	4
5.500	1.800	2.000	3.250	250	250	Ø125	4
7.500	1.800	2.750	4.000	250	250	Ø150	4
7.500	2.000	2.250	3.550	250	250	Ø150	4
10.000	2.000	3.000	4.300	250	250	Ø150	4
10.000	2.200	2.500	3.850	250	250	Ø150	4
15.000	2.200	3.750	5.100	250	250	Ø150	4
15.000	2.500	3.000	4.450	250	250	Ø150	5
20.000	2.500	4.000	5.400	250	250	Ø200	5
20.000	2.600	3.750	5.250	250	250	Ø200	5
25.000	2.600	4.500	6.000	250	250	Ø200	5
25.000	2.850	3.750	5.300	250	250	Ø200	5
30.000	3.000	4.000	5.600	250	250	Ø250	5
35.000	3.000	4.750	6.350	250	250	Ø250	5
40.000	3.000	5.500	7.100	250	250	Ø300	5
50.000	3.500	5.000	6.750	250	250	Ø300	6

Table of measures for storage or fermentation tanks (dimensions in millimetres) mod. SDGS Elite Series. For other sizes, capacities and options, please consult us.

Storage Tanks
Elite Series SDGAI

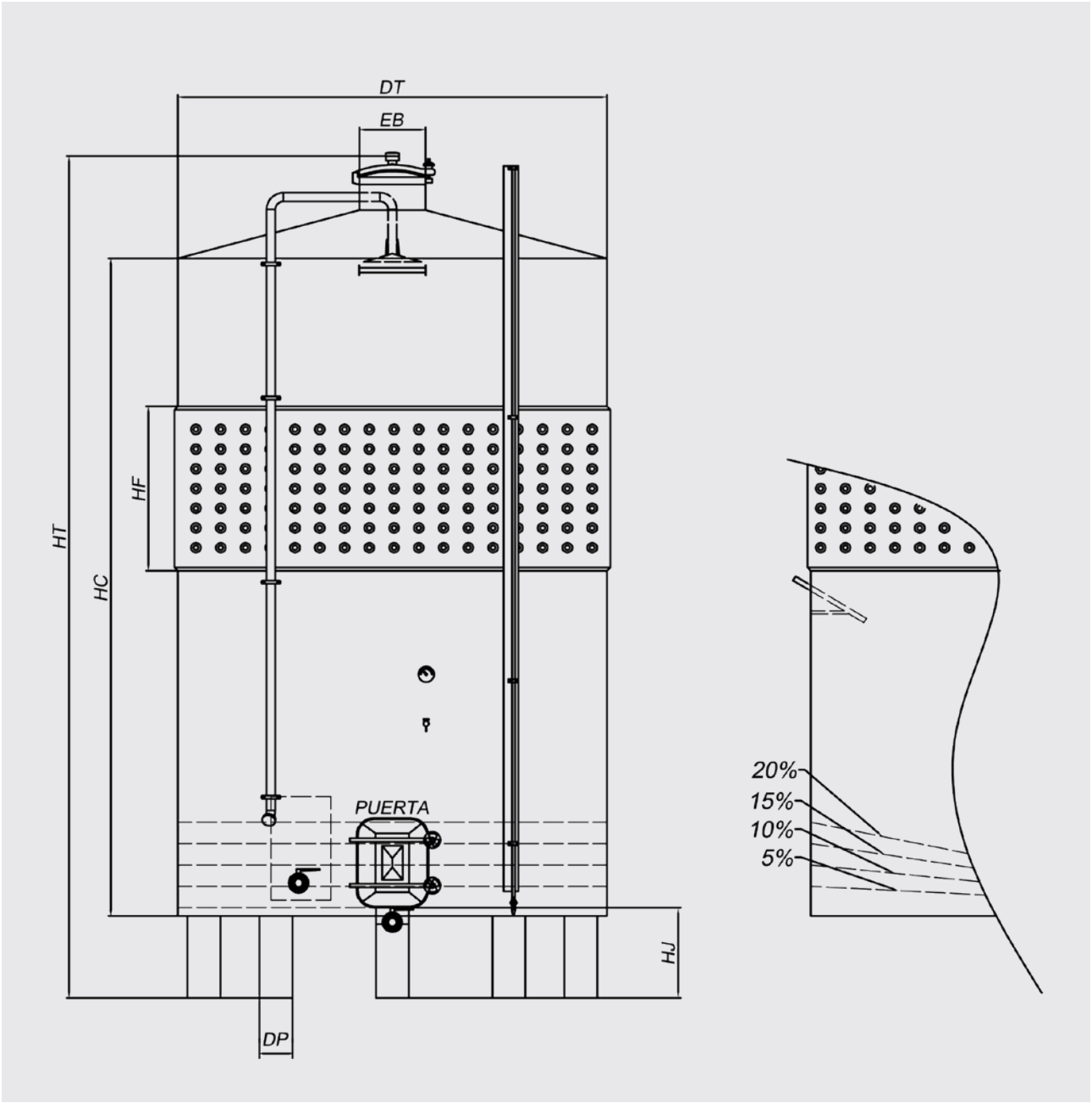
Fermentation tanks with inclined flat bottom with legs. Built entirely in AISI 316 stainless steel with Scotch finish and mirror polished interior. Tanks with capacities from 10.000L to 40.000L (consult for other capacities).

Features

- Round top door Ø500 mm (centered)
- Stainless steel vent valve
- Truncated conical legs with adjustable stainless steel feet
- Ladder support
- Ears for loading and unloading
- Stainless steel level regulator with volumetric setting
- Level tap 1/2" stainless steel
- 1/2" stainless steel sampling tap
- Ball valve for clearance outlet
- Ball valve for total outlet
- Pumping tube
- Height adjustable rotating diffuser
- Standard cooling jacket
- Stainless steel analog thermometer Ø 100 mm with thermowell
- Removable bleeding grid
- Rectangular door with external opening
- Rear sheath for temperature probe
- Foldable nameplate with built-in memo panel

Options

- Supplementary neck for upper door
- Support for gangway (bracket type)
- Upper door Ø 1.000 mm or Ø 1.200 mm
- Stainless steel inerting valve
- Stainless steel butterfly valves
- Additional cooling jacket
- Coil type cooling jacket
- Digital thermometer with thermowell
- Cleaning ball accessory
- Oval bottom door (manhole)



Specifications

Capacity (l)	DT	HC	HT	EB	HF	HJ	DP	Legs	Grates	Outputs	Door
10.000	2.200	2.750	3.800	500	600	500	Ø150	4	318x500	NW-50	420x530
15.000	2.500	3.000	4.100	500	1.000	500	Ø150	5	318x1000	NW-50	420x530
20.000	2.600	4.000	5.100	500	1.000	500	Ø200	6	318x1000	NW-50	420x530
25.000	2.850	4.000	5.250	500	1.000	600	Ø200	6	318x1000	NW-50	450x750
30.000	3.000	4.250	5.500	600	1.000	600	Ø250	6	318x1500	NW-50	450x750
35.000	3.000	5.000	6.250	600	1.000 x 2	600	Ø250	6	318x1500	NW-50	450x750
40.000	3.000	5.750	7.000	600	1.000 x 2	600	Ø250	6	318x2000	NW-50	450x750

Table of dimensions for fermentation tanks (dimensions in millimeters) mod. SDGAI Elite Series (with legs). For other sizes, capacities and options, please consult us.

Storage Tanks
Elite Series SDGAE

Self-emptying tanks with helix and conical bottom. Built entirely in AISI 316 stainless steel with Scotch finish and mirror polished interior. Tanks with capacities from 20.000L to 80.000L (consult for other capacities).

Features

- Round top door Ø500 mm (centered)
- Stainless steel vent valve
- Truncated cone-shaped legs with adjustable stainless steel feet
- Oval lower door (manhole)
- Ladder support
- Ears for loading and unloading
- Stainless steel level regulator with volumetric setting
- 1/2" stainless steel level tap
- 1/2" stainless steel sampling tap
- Ball valve with suction manifold of the bleeding grids
- Ball valve for total outlet
- Ball valve for pump suction
- Ball valve for the pumping pipe
- Pumping tube
- Height adjustable rotating diffuser
- Standard cooling jacket
- Stainless steel analog thermometer Ø 100 mm with thermowell
- Removable perimeter bleed grids (depending on capacity)
- Flexible impeller pump with 1 speed flexible impeller with inverter
- Power and performance according to capacity
- Set of hoses plus fittings for connecting the pump to the pumping tube
- with the pumping tube
- Rear sleeve for temperature sensor
- Foldable nameplate with built-in note panel

Options

- Rectangular door for external opening
- Support for gangway (square type)
- Upper door Ø 1.000 mm or Ø 1.200 mm
- Stainless steel inerting valve
- Stainless steel butterfly valves
- Additional cooling jacket
- Coil type cooling jacket
- Digital thermometer with thermowell
- Cleaning ball accessory

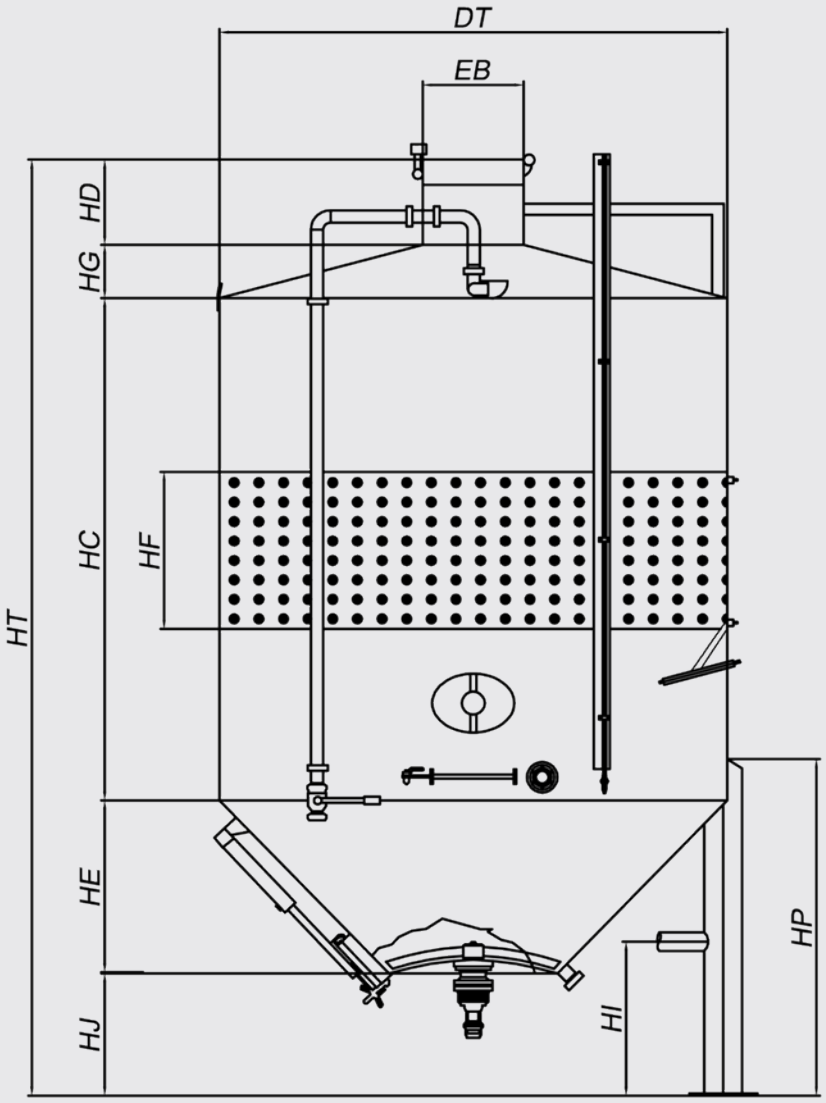
Specifications

Electrical part

- Panel with IP55 protection
- Pump rotation selector
- Pump start-stop button
- Pump run timer
- Pump pause timer

Hydraulic or pneumatic part

- Cylinder for opening and closing of the sash door
- Hydraulic or electric geared motor for operating the propeller for marc evacuation
- Distributor with 2 levers: opening and closing of the door and another one for the right left rotation of the propeller
- Connection hoses



Capacity (l)	DT	HC	HT	HP	HE	HF	HD	HI	HJ	HG	EB
20.000	2.670	3.000	5.560	2.000	1.000	1.000	600	850	660	400	500
25.000	3.000	3.000	5.560	2.000	1.000	1.000	600	850	660	400	600
30.000	3.000	4.000	6.560	2.000	1.000	1.000	600	850	660	400	600
40.000	3.000	5.500	8.060	2.000	1.000	1.000x2	600	850	660	400	600
50.000	3.000	6.500	9.060	2.000	1.000	1.000x2	600	850	660	400	600
50.000	3.500	4.750	7.760	2.000	1.250	1.000x2	600	850	660	500	600
60.000	3.500	5.750	8.660	2.000	1.250	1.000x2	600	850	660	500	600
70.000	3.800	5.750	8.910	2.000	1.400	1.000x2	600	850	660	500	600
80.000	3.800	6.750	9.910	2.000	1.400	1.000x3	600	850	660	500	600

Table of measures for self-emptying tanks (dimensions in millimeters) mod. SDGAE. For other sizes, capacities and options, please consult us.

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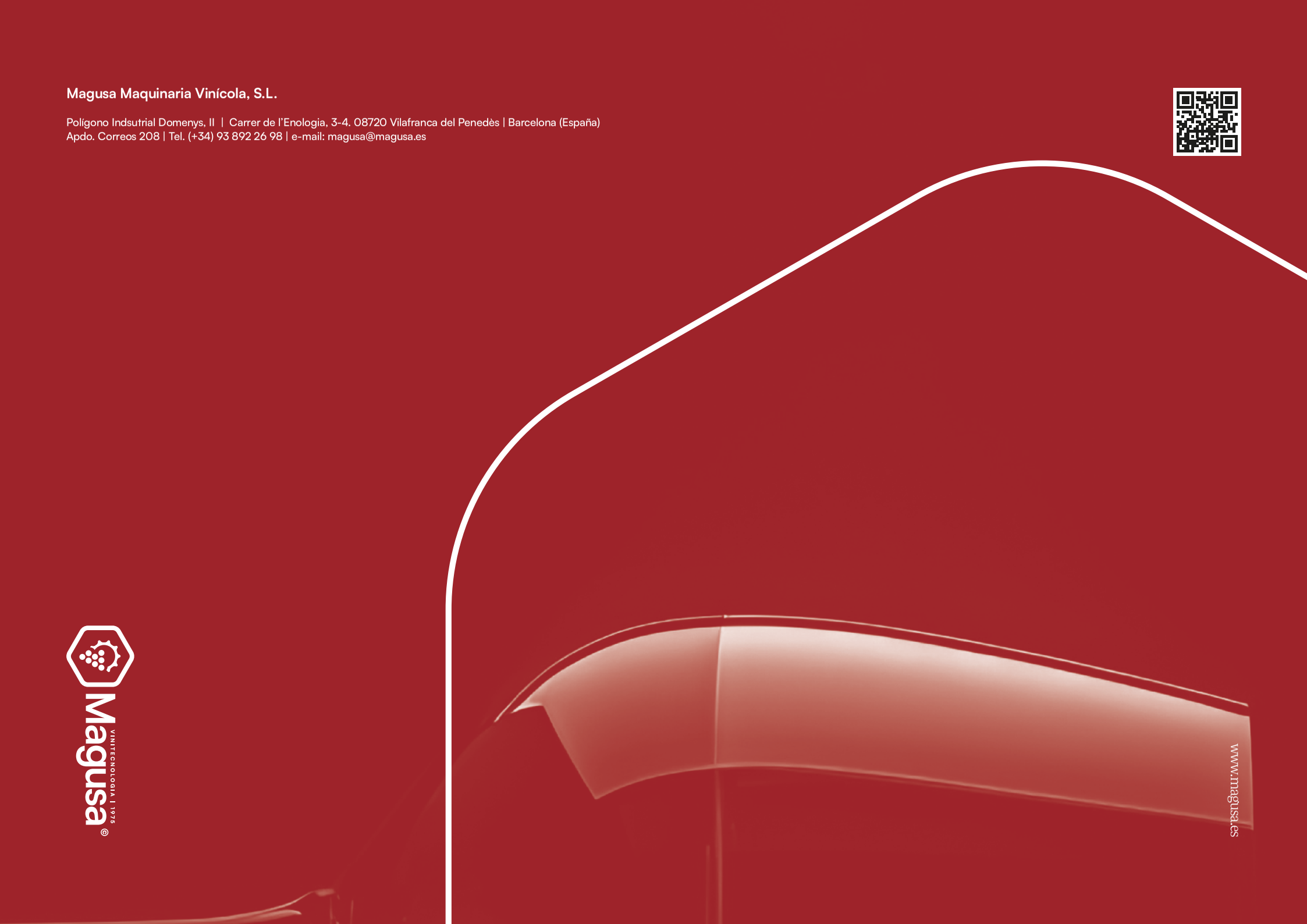

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