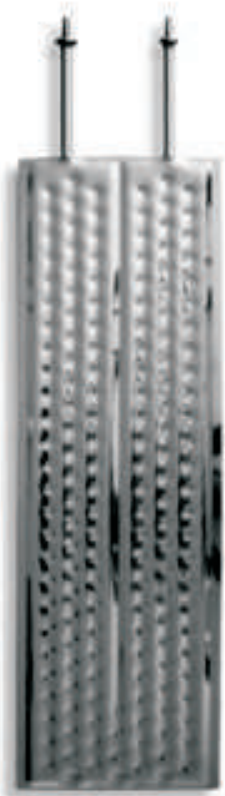


HEAT EXCHANGERS

- ▶ HEAT TRANSFER PANELS EP
- ▶ TUBE HEAT EXCHANGERS "SERPENTINES" KSR
- ▶ FLEXIBLE WINE COOLING TUBES KRI
- ▶ WINE COOLING TUBES WITH FERMENTATION TUBE KR-COMplete



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APPLICATIONS FOR HEAT EXCHANGERS

Cooling plates, spirals and cooling tubes are the most effective heat-exchangers. Being submerged in the wine or must, they come in direct contact with it and can cool or heat the medium most effectively.

Main applications:

- Cooling or heating of must or wine
- Biological reduction of acids
- Wine stabilization
- Regulation of fermentation temperature
- Cool storage of wine until bottling at constant temperatures

HEAT TRANSFER PANELS EP

The heat transfer panels **EP** allow for perfect control of the temperature during alcoholic fermentation and biological reduction of acids. They are made of stainless steel with an electro-polished surface.

These heat-exchange plates are available in many sizes and can therefore be accurately selected for the barrel or tank. The **EP** plates are suitable for application in stainless steel tanks, concrete, enamel or PVC tanks as well as in barrels. Also larger tanks and containers can be cooled with these heat-exchanger plates.

The **EP** panels are to be placed inside the tank and connected to the water system. Cold water will circulate through the plates in the system. The cold will be transferred to the fermenting medium and the naturally emanating heat from the fermentation will be absorbed and removed. The **EP** plates are equally suitable for heating. The **EP** heat-exchange panels are used for the cooling of must and wine with the application of filtered spring water or cold water supplied by the cooling-unit.

TECHNICAL DETAILS

- Various models / sizes available
- For containers between 500 l and 100.000 l, according to model / size and number of panels
- Panels for bigger containers on request
- Fittings: 1/2" or 3/4", 300mm (from them 100 threaded), according to model
- Max. work pressure: 3 bar



TUBE HEAT EXCHANGERS "SERPENTINES" KSR

The heat-exchange spirals **KSR**, also known as Serpentes, are made of round-bent stainless steel tube (Ø 18mm). Their surface is electro-polished with firm anchorage rods along the spiral ending with stable feet.

A main advantage of the Serpentes is their relatively large surface, and with it the good heat-exchange capacity. They can be set for application in tanks, but their main application area is the cooling and heating of red-wine must in vats.

The **KSR** serpentes are available in 4 various sizes. They are suitable for application in stainless steel tanks, concrete, enamel or PVC tanks as well as in wooden barrels in volumes of approx. 2,000lt – 5,000lt.

TECHNICAL DETAILS

- Available in 4 models: KSR 10 / 15 / 20 / 25
- Diameter: 274mm to 360mm according to model
- Height: 1,00m to 1,90m (with another 200mm fittings)
- For containers from 2,000lt to 5,000lt
- Fittings: 3/4" outer thread

FLEXIBLE WINE COOLING TUBES KRI

The flexible heat-exchange tubes type **KRI** are especially suited for cooling or heating of small containers (from approx. 500 to 4,000lt). The tubes are made of stainless steel and equipped with a flexible inner-tube made of PVC. The concept allows fitting sufficient heat-exchange surface into the tank also in tight places, such as cellars with a low or arched ceiling.

The cooling tubes **KRI** are suitable for application in stainless steel tanks, concrete, enamel or PVC tanks as well as in barrels. The **KRI** heat-exchange tube will be hung through the opening at the top of the container. Cold water will circulate through the tubes in the system. The cold will be transferred to the fermenting medium and the naturally emanating heat from the fermentation will be absorbed and removed. The **KRI** tubes are equally suitable for heating. A main advantage is that they can be fitted immediately also into full containers, for example through the hole on top of the barrel and can therefore be added at any future time.

The **KRI** heat-exchange tube comes in a 35mm diameter and in lengths from 0.6m to 8m, with a heat-exchange surface of approx. 0,3m² per length meter.

TECHNICAL DETAILS

- Six models: KRI 06 / 15 / 25 / 35 / 50 / 80
- Length: 0,60m – 8,00m, according to the model
- For containers from 700lt to 8,000lt, according to model
- Fittings: Inlet 1/2" outer thread; Outlet 1/2" inner thread
- Suitable for barrel openings from min. DIN 40
- Max. Work pressure: 3 bar

WINE COOLING TUBE WITH FERMENTATION TUBE KR-COMplete

The cooling-tubes type **KR-Complete** are especially suitable for use in small containers (from 500lt to 4000lt). The tubes are made of stainless-steel, equipped with quick-fitting coupling. The **KR-Complete** is supplied with the transparent fermentation-tube for noting the fermentation intensity at a glance. These are set into a rubber plug suitable for fixing into the barrel top hole.

The **KR-Complete** are suitable for application in stainless steel tanks, concrete, enamel or PVC tanks as well as in barrels. They can be fitted also into full containers.

The **KR-Complete** is available in five different sizes, with tube lengths from 2.00 up to 10.00m. The stainless steel cooling tube doubles on itself resulting in a final length of 1,00 to 5,00m.

The heat exchange tube will be hung through the opening at the top of the container. Cold water will circulate through the tubes in the system. The cold will be transferred to the fermenting medium and the naturally emanating heat from the fermentation will be absorbed and removed. The tubes are equally suitable for heating.

TECHNICAL DETAILS

- Five models: KR-Complete 20 / 40 / 60 / 80 / 100
- Tube length: 2,00m – 10,00m, according to model
- For containers from 500 lt to 3,000 lt, according to model
- Connections: Quick couplers
- Max. Work pressure: 6 bar

