



English

Unique and customized systems

Albrigi has been in the winemaking industry for over three decades. Its business strategy is focused on a policy of listening to and understanding clients requirements, then conceiving and designing the most beautiful and efficient wineries. Albrigi creates customised and unique systems for each customer using cutting edge technology, offering the most suitable solution for every type of winery to enable them to create the finest wines. Fermentation technologies are adapted to specific types of wines to allow the customer complete control of the desired end product. State of the art data processing systems allow Winery Technicians to monitor, control and record each winemaking procedure from raw material handling, through each fermentation stage, even from remote work stations. Our technology focuses special attention on sterilisation and cleanliness of all winery equipment. Detailed design provides for a safe working environment, ease of operation and the efficient use of energy. Our Archimede system can oversee an entire winery and store all of the data for events that take place for up to ten years, paying special attention to control and compliance of all fermentation stages. Submitted data is constantly examined by Albrigi in collaboration with universities and institutes from around the world. These studies lead to increasing yields and the achievement of the goal of getting the utmost in quality from each single grape. Albrigi Technologie designs and manufactures low environmental impact systems that minimize use of pollutants such as detergents and refrigerant liquids. Albrigi Technologie manufactures more than 40 different tank models including 6 fermentation tanks, 1 bâtonnage tank, 3 cryomaceration tanks, 1 carbonic maceration tank, 1 délestage tank, 1 tartar stabilization tank, etc. ...



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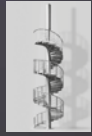

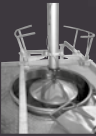




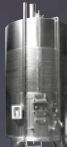




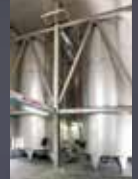






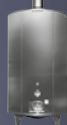





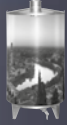
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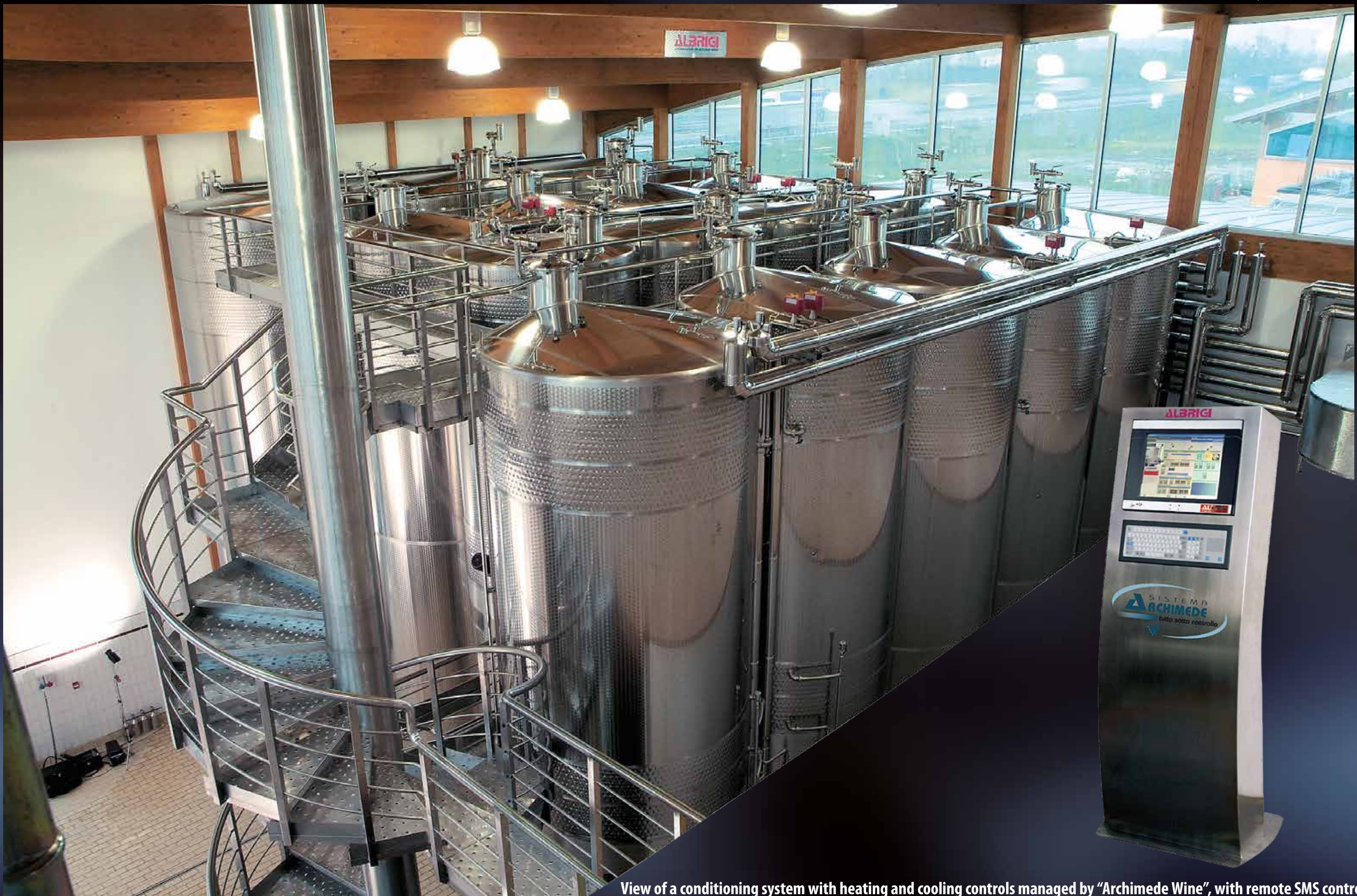
SUPERIOR TECHNOLOGIES
EDUCATIONAL DVD VIDEO
PUBLISHED BY ALBRIGI TECNOLOGIE

Stefano Albrigi with "Luxtank"
the Lion of Saint Mark
and the Veneto Moon

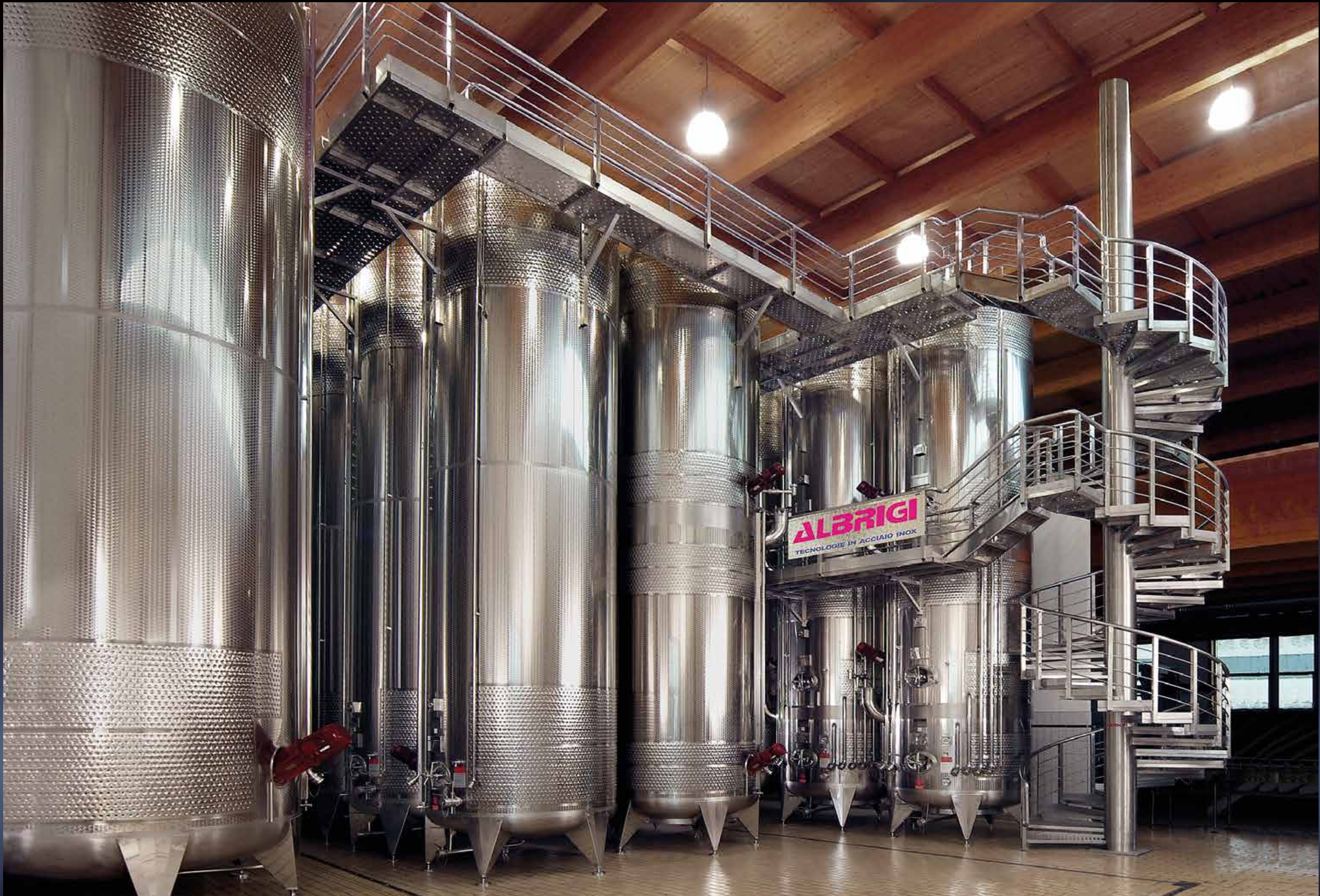


SUMMARY

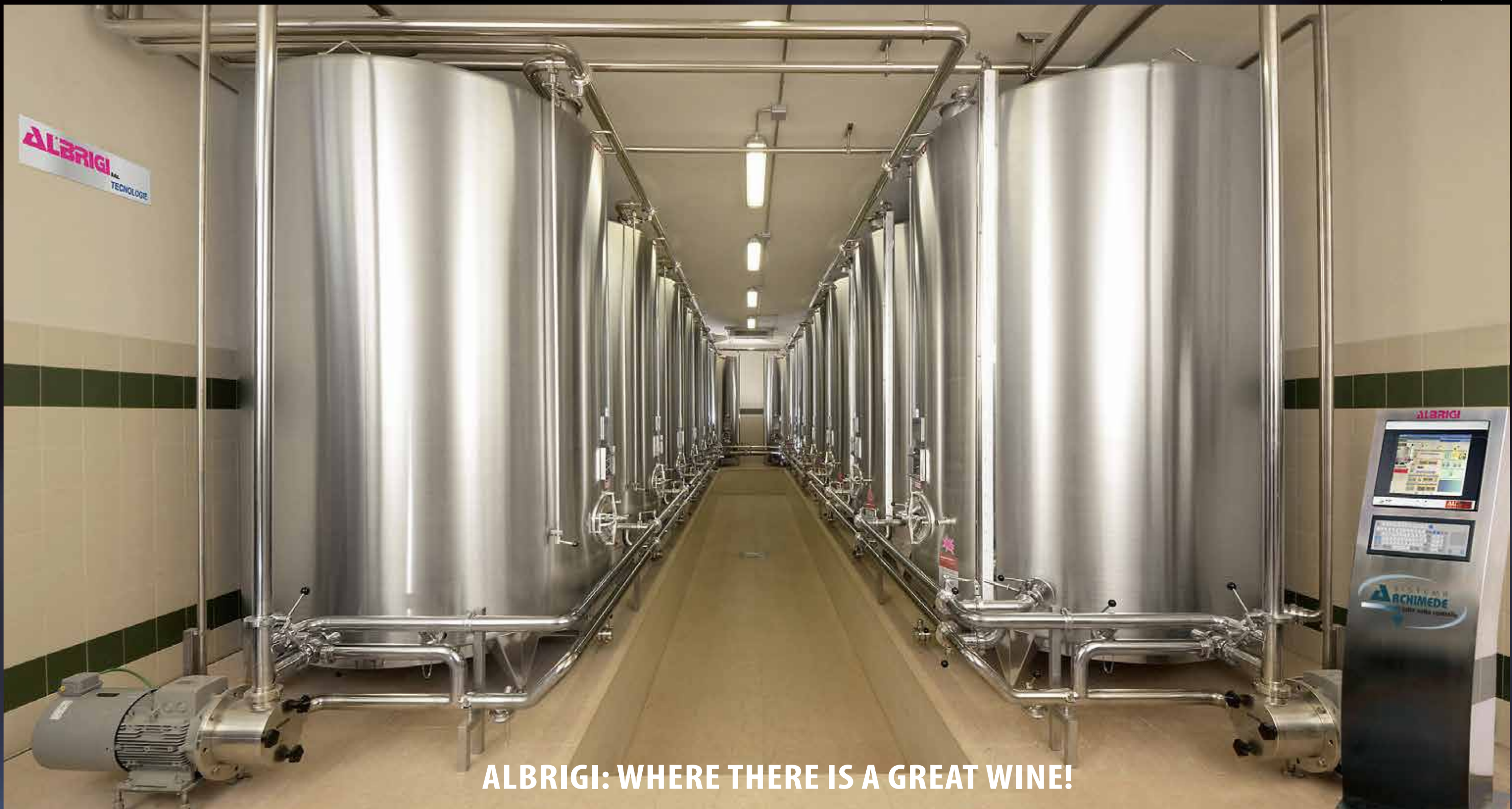
	Volvotank	8-9		Monofolltino	48		Transport	71		Innergas	90-91
	Turbotank	12-13		Multifolltank	49		Compatank	72		Pluviatank	94-95
	Variotank	16-17		Variofolltank	52-53		Gravitank	73		Ladders	98-99
	Politank	20-21		Superfollrail	56		Dryer	75		Gangways	102-103
	Frigotank	24-26		Monofollrail	57		Meccanotank	76-77		Megatank	106
	Supertank	28-29		Minifollrail	59		Délestage	80-81		Bigtank	107
	Bâtonnage	32-33		Monofolltank	60-61		Classic finishes	84		Cementinox	109
	Criotank	36-37		Tinotank	64-65		Elegance finishes	85		Archimede	110
	Enopalet	40-41		Noveltank	67		Fantasy finishes	86			
	Pressuretank	44-45		Eurotank	68-69		Image finishes	87			



View of a conditioning system with heating and cooling controls managed by "Archimede Wine", with remote SMS control



Storage cellar with 600 and 300 hl Bigtank Thermo tanks and 150 + 150 hl, 200 + 100 hl and 50 + 50 + 100 hl Politank Thermo tanks, all temperature-controlled by Termostar, Cleanfix washing plants and Innergas systems



ALBRIGI: WHERE THERE IS A GREAT WINE!



Stainless steel low-speed pump



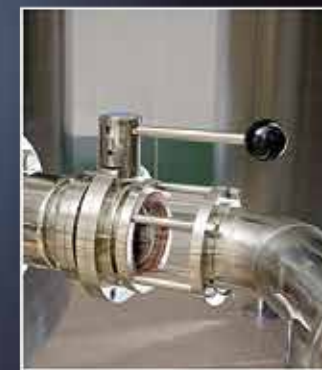
Stainless steel piping



Stainless steel three-way butterfly valves



Stainless steel upper manways with vent valve



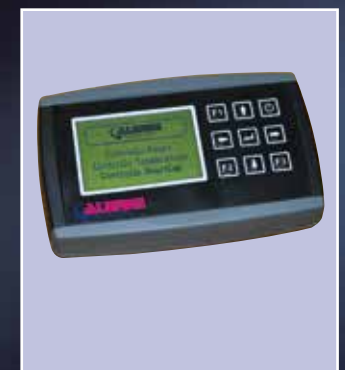
Sight glass



Inside view of stainless steel racking decanting arm



Outside view of stainless steel racking decanting arm



Wireless remote control

HONOS ALIT ARTES HONOUR NOURISHES THE ARTS

New storage and transfer system for wine, consisting of:

- VINOTANK AISI 304 L stainless steel tank with HIGH CLEAN INSIDE mirror finish interior, and fine brushed SCOTCH BRITE finished our exclusive ELEGANCE finishing exterior
- All tank connections are made with internally and externally polished LUXPIPE tubing, whose TIG-welding are made with an orbital inert gas welding machine (white weldings)
- THREWAY 3-way semi-pharmaceutical grade butterfly valves with seals
- DEBOURTANK decanting valve fitted to the racking valve for separating cloudy portion of liquid from clear portion
- LEVELGLASS tempered glass sight glasses for each valve
- ASPIR PUMP inspectable low speed self-priming pumps in stainless steel
- ELECTRIC POWER electrical control panel with speed control system for performing all transfer operations (filling, emptying and transfer from one tank to another) without using plastic hoses (in this system everything is made of stainless steel)
- ARCHIMEDE WINE is our proprietary computer system with easily modifiable user-editable programmes for receiving data and transmitting orders via the electrical panel to control all transfer operations. All operations are remotely controllable within a 200 metres range with our "MOBILCONTROL" palm-held unit. This unit dialogues with "ARCHIMEDE" to manage, control and supervise all procedures, and will even warn the user of any problems in the current programme progress with an alarm or a specific message
- This is FIERI IUSSIT

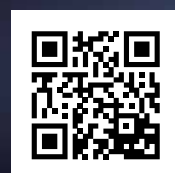


ARCHIMEDE WINE is our management system for controlling and supervising all transfer procedures, which takes care of every stage in the process to eliminate the need for any manual involvement

The PANEL CONTROL touchscreen monitor visualises all the functions of the system, for quicker and easier control



The MOBILCONTROL palm-held unit controls all functions remotely via ARCHIMEDE, and lets the user supervise all functions and operations from a single location





View of the pump over pump, oxygenizer and PYREX inside inspection window



Both manual and motorized oxygenization system



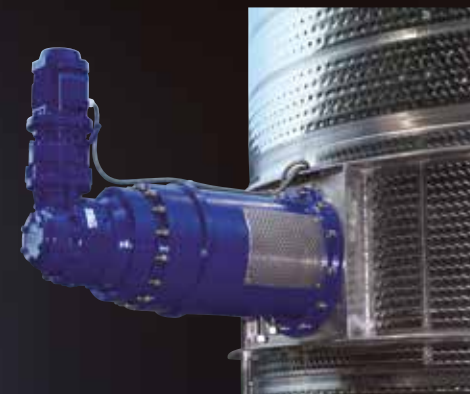
Mobile oxygenizer for a partial drain valve



Upper manhole with protective grate and safety microswitch



Epicyclic geared motor powering blade rotation with a rotary hydraulic joint



Right-angle geared motor to rotate the marc extraction blade

Special patented fermentation tank for fresh, saignée or passerillage raising grapes

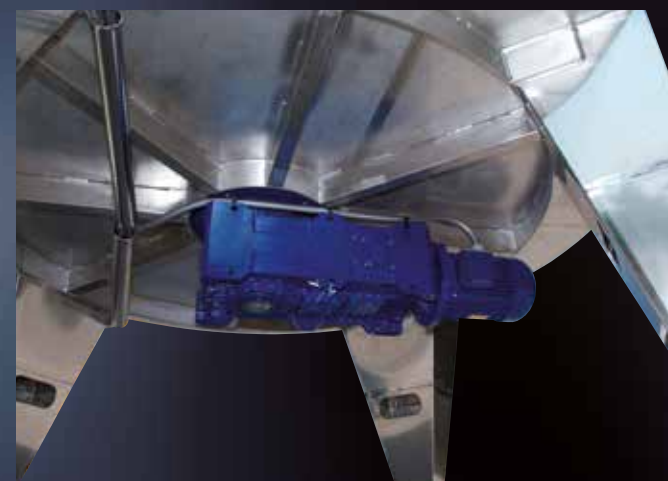
- Volvotank embodies an innovative concept of punching down
- It is the only vertical cylindrical tank with a full disc rotating blade, technology patented by Albrigi Technologie
- Volvotank caresses the marc as it rises, immersing it delicately into the must below with an adjustable rotary motion
- It is ideal for all varieties of grape, both tough and tender skinned, fresh, saignee or passerillage raising
- It is precisely in these cases where the percentage of the marc is higher that the Volvotank shows its unique qualities
- Volvotank does not create lees and does not tear skins while still achieving total and unparallel extraction
- Volvotank is fully temperature controlled on the bottom, cylinder and the blades
- It monitors the temperature with accuracy even in the core of the mass, perfectly regulating maceration and fermentation processes
- Volvotank, in conjunction with the Archimede Wine control system infinitely reprogrammable to adapt to varying processing strategies



Stainless steel electric board with protective PVC rolled up curtain and PLC that programs all pause/work phases



Top of the fermentation tank with manhole cover and inside inspection LED light



View of the rotation blade during manufacture, patented by Albrigi

PATENTED

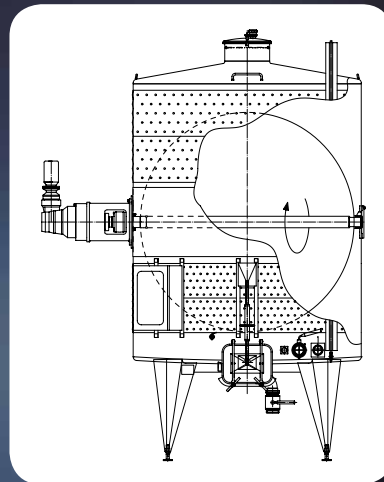
Great wines have a steel heart



Full disk rotating blade patented by Albrigi, temperature-controlled on both sides



Vertically positioned rotating blade patented by Albrigi, with dry-raisin marc during a pause in the work cycle



100 hl Volvotank equipped with all accessories



600 hl Megatank, temperature controlled by Termostar Double, fitted with Isoplus Insulation and Cleanfix washing plant



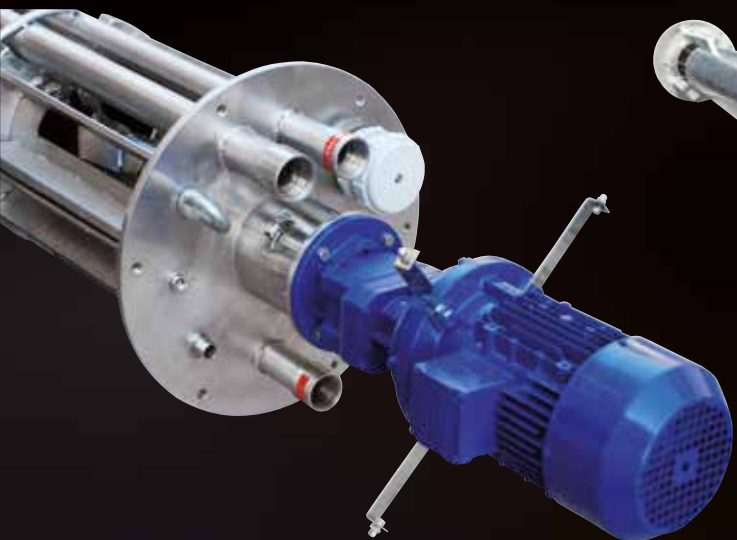
Bank of 600 hl Megatanks with 300 hl Bigtanks temperature controlled by Termostar Double and fitted with Cleanfix washing plant

TURBOTANK

Automatic patented pump over system for large 600 hl to 1500 hl fermentation tanks

The Turbotank is a very simple equipment that exploits the principle of communicating vessels

- It is composed of a stainless steel turbine inserted vertically in the center of the winemaking tank
- Ideal even for large already existing fermentation tanks
During the active phase the must, located below the cap of marc in the bottom part of the tank, is sucked and sent over the cap, flooding the cap in a very short time period
- The must can be cooled during this phase because the outer tube of the turbine has a jacket where a refrigerant solution circulates. Oxygen can also be injected to oxygenize the must during pumping over.
- During the passive phase the Turbotank acts as a relief chimney to eliminate a large amount of heat and carbon dioxide, preventing the onset of damaging overpressures under the cap of marc and making it safe to use this system even for large masses and capacities up to 1500 hl.
- The Turbotank is designed to pump over large masses of must without producing any lees: the suction blades are very small in size, programmed to operate at very low RPM and do not generate any friction against the walls of the turbine.
- The Turbotank is supplied equipped with inside and outside washing plant.
- It can also be used like a stirrer when blending different types of wine or like a mixer when adding oenological products.



Turbotank "Termo" seen from above, temperature-controlled with conditioning fluid inlet and outlet, inlet to washing plant, oxygen inlet, temperature control probe and air vent valve



Turbotank seen from below



Turbotank installed inside a 1000 hl fermentation tank



Board with oxygenation control unit



Temperature probe with outer casing



Digital thermometer



Washing ball



Turbotank operating during the washing phase



Side view of a Turbotank "Termo" ready for installation in a 600 hl fermentation tank



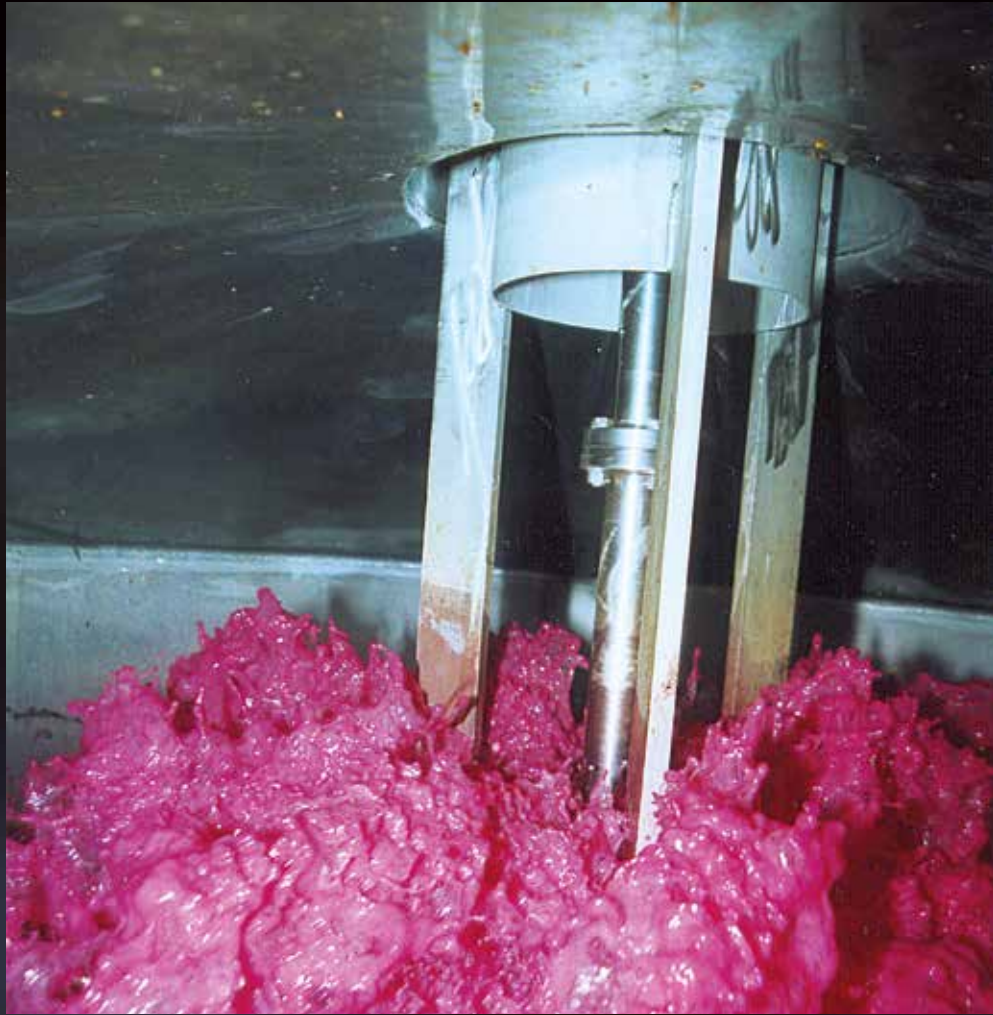
Turbotank for a 1200 hl tank



View from above of the must outlet baffles with the anti-vortex propeller and washing plant

PATENTED

The Turbotank makes large fermentation tanks extremely efficient



Turbotank operating during the must pump over phase



Turbotank "Termo", patented by Albrigi, installed inside a 600 hl fermentation tank



Temperature-controlled Turbotank with "Motorvalve" motorized valve to recirculate the glycol in the jacket



View of a dismantled Turbotank



Lower part of the turbine with porous oxygen injection core



1200 hl fermentation tank containing a Turbotank "Termo"
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150 hl Termotank, temperature-controlled by Termostar and Isofix insulation 200 hl Termotank, temperature-controlled by Termostar Double, both equipped with Cleanfix washing plant



VARIOTANK



Enopallet palletizable small capacity Semprepienti (always full) tanks



Politank with Variotank top level, temperature-controlled by Termospiral



Variotank with two Termostar jackets: hot and cold



Politank, temperature-controlled by Termostar, Isotank insulation with Variotank top level



Topclean washing ball



Variotank Termo with low conditioning Termostar jacket



Wide and low Variotank Termo for fermentation



The Variotank is a classic storage Semprepieno (always full) tank. This model comes equipped with a lever to make it easy for the operator to rotate the pneumatic cover



Variotank Termo with Termostar jacket half way down the cylinder

Variable capacity, small and large tanks

Albrigi manufactures a full range of variable capacity "Variotank", storage or fermentation tanks with pneumatic mobile covers in sizes from 75 up to 15,000 l. They come in many shapes and are the solution for temporary wine storage with constant problem free racking and for the must fermentation with the marc, which in this case is visible from above.

Variotanks may be combined in various ways with the low cost "Polifascia" (multiple band post-installation) or Termostar conditioning jackets installed on top, sides or bottom, either vertically or horizontally.

They may be fitted with various accessories for: pumping over the musts, keeping the cap submerged or for refrigerating small quantities of must with the insulated mobile cover. They are available in palletizable models "enopalet" or stackable models with various capacities. They may be equipped with pneumatically powered mobile rail punchdown mechanisms or with numerous accessories for automatic washing and for the oxygenisation of wines and musts.



Pneumatic hermetically sealed mobile cover

Versatile mobile cover storage



Variotank with "Polifascia" multiple band jacket and special mobile Monofolltank for "Semprepieni" (always full) tanks



Variotank Termo with fine outer SCOTCH BRITE satin finish



Variotank for wine stabilization, Isotank insulation, temperature-controlled by Termostar



Bridge arm



100 hl Variotank with mobile pneumatic cover, winch, swivel arm, for temporary storage of wines ready for sale



Winch to lift the Variotank float



Pump to inflate the air chamber



Variotank, Isifix insulation with Termostar conditioning jacket for cryomaceration



Variotank equipped with hermetically sealed top to become a standard storage tank. With this type of cover it becomes a "Combitank"



Fermentation Variotank Termo with mobile punch down tool, adjustable for different diameters



Variotanks "Semprepieni" (always full) with sizes from 75 to 5000 liters and mobile dust cover





POLITANK

Two, three and four compartment wine vessels

The Politank system can be used to store different products in the same container. It is the only tank that exploits vertical space while maintaining ground-level control of all fill/discharge, wash, and nitrogen saturation procedures of the upper compartments. The exclusive Albrigi Superbottom inclined bottom and tapered counter-bottom system guarantees strength and prevents bothersome expansions which could cause overflows and topping off of compartments. A fermentation tank can be created on the top level with mechanical marc extractor or with a 30% inclined plane for gravity marc removal. A storage tank can be created on the lower level to carry out natural gravity délestage of the must. These units can be equipped with mixing systems, conditioning systems, 30° or 45° inclined flat bottoms for fermentation and for removing the marc. They can be totally insulated and conditioned to carry out cold tartar stabilization.



Two 150 + 150 hl Politanks with opposed doors and accessories



150 + 50 hl Politanks, temperature-controlled by Termostar equipped with accessories



Fermentation and storage Politanks, temperature-controlled by Termostar, Isotank insulation



Service valves for the upper compartments of a three-compartment Politank with total and partial drain, washing, nitrogen and pumping over systems

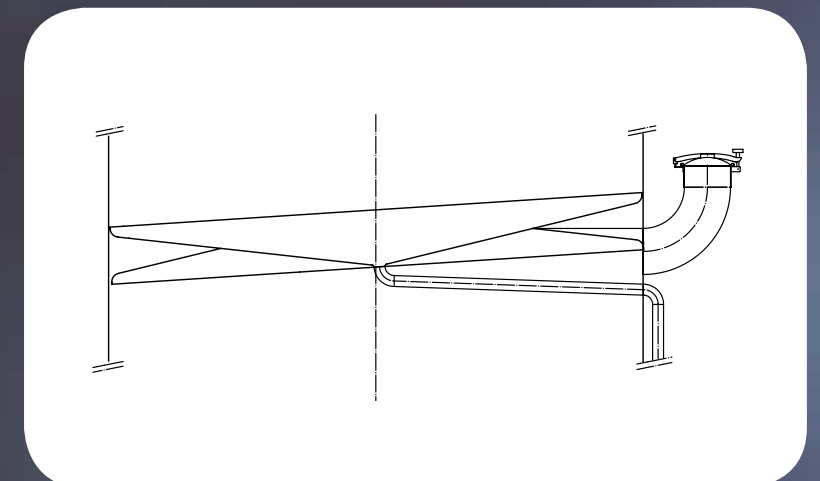


View from below of the Albrigi patented Superbottom with manhole cover air vent channels



Albrigi patented Superbottom bottom and counter-bottom with Sprayball washing ball

EXCLUSIVE



Tapered bottom with the Albrigi patented Superbottom counter-bottom system, inclined 3% to bleed out all the air

Multiply available space and use it well



200 + 100 hl Politank with Cleanfix washing plant and total/partial drains of the lower extended compartments



Politank with two compartments, temperature-controlled by Termostar, Isotank insulation with Variotank upper compartment, sizes 50 + 25 hl



60 + 40 hl Politank Termo with Cleanfix washing plant and Innergas



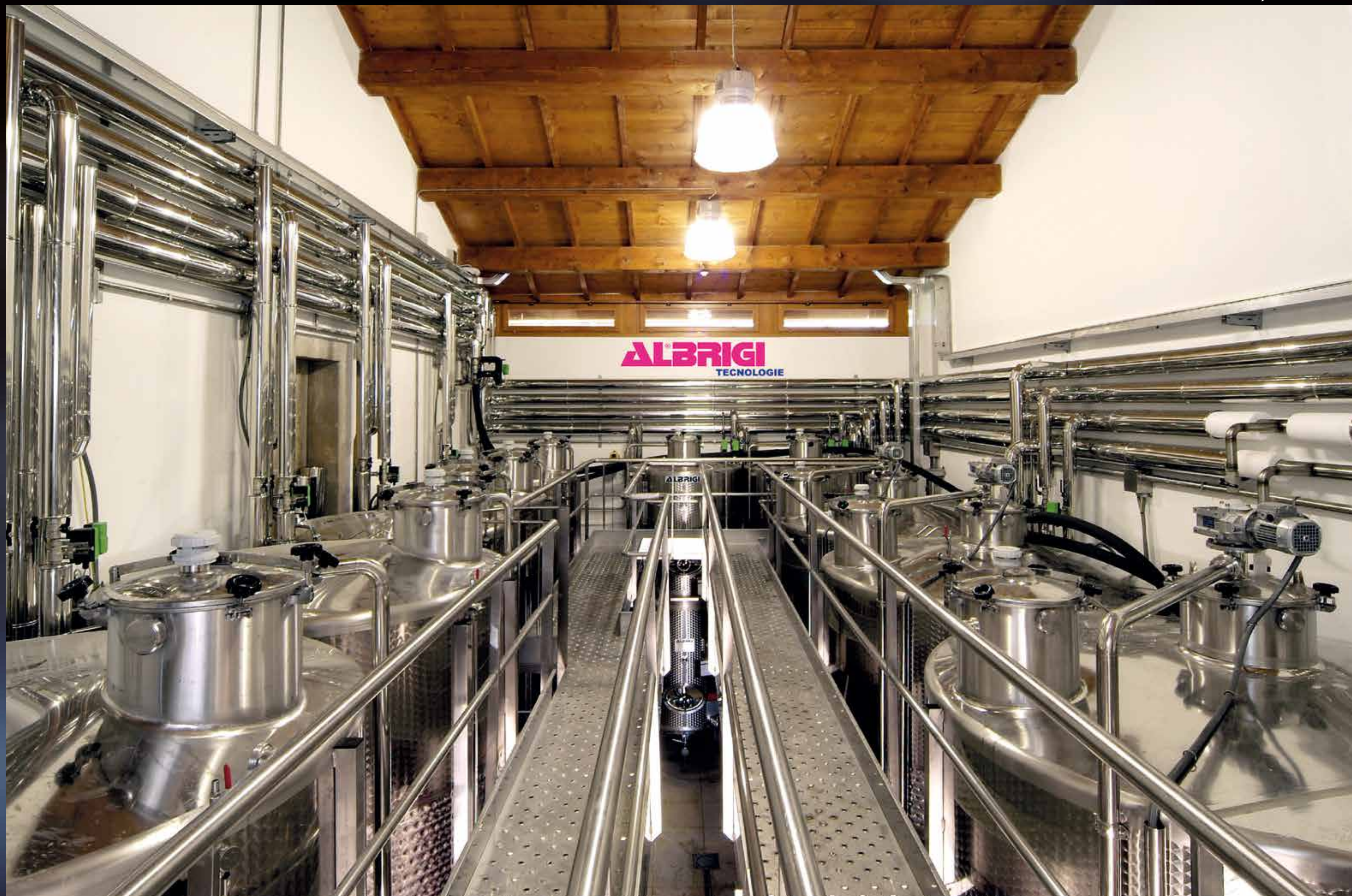
50 + 25 + 25 hl Politank equipped with all accessories



50 + 100 + 150 hl three-compartment Politank equipped with all accessories



100 + 200 hl Politank equipped with all accessories



Conditioning system for winemaking tanks



Meccanotank winemaking tanks with electric boards to control the fermentation processes

FRIGOTANK

Temperature-controlled and insulated tanks

White wines must be refrigerated in order to be stabilized. This natural system helps balance their structure over time. Our "Frigotanks" and "Termostar" jackets, the highest in heat-exchange efficiency and the strongest and most long-lasting (10-year warranty), are used to do this. All this is possible with minimum energy losses and full exploitation of refrigeration units using the sealed welded "Isotank" insulation (10-year warranty).

Albrigi Tecnologie offers thermostatic tanks for all capacities, going from 1,000 up to 500,000 liters and with a unique and unrepeatabe range of refrigeration accessories. Other available accessories include side-mounted "Sidemix" mixers, temperature sensors that connect to our Archimede temperature control system and complete turn-key conditioning systems composed of refrigeration unit, plenum tank, circulation pumps, "Tecning" solenoid valves, probes, insulated pipelines, electric boards and connection to our Archimede control system.



Decanting valve mounted on the partial drain

Set of valves on a total drain Frigotank with partial pump over and inclined valve for removable MOBILMIX stirrer

Top view of an autoclave with washing accessories, safety unit pipeline, level gauge, insulated with Isotherm



"Isotank" insulated double door



Digital thermostat with protective cap



Digital thermometer with sealed casing



Rectangular door and insulated double door for condensate drain



Temperature control probe carrier



Digital thermometer



530x420 mm rectangular door with insulated double door and sampling device



View of the lower part of a Frigotank



"Mobilmix" mobile stirrer to be inserted in the partial drain valve



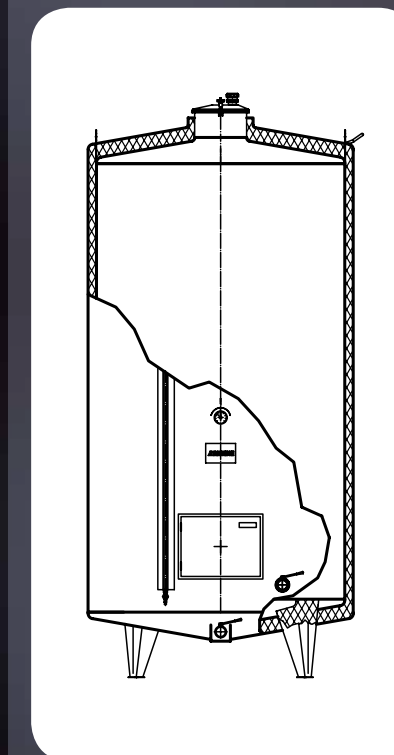
Insulated total drain



GUARANTEE



Termostar jacket with forced recirculation circuit paths, inlet threaded fittings and Isotank or Isotherm insulation with 10-year warranty



Tartar stabilization and cold clarification in the wine cellar



Temperature-controlled Frigotank with vertical 420 to 520 mm rectangular door



Frigotank with set of total or partial drain valves, Mobilmix removable stirrer and CO2 bottom injector



20 + 20 hl Politank, totally temperature-controlled by "Termostar", "Isofix" insulation



Frigotank insulated with "Isotherm" and insulated double door



Frigotank, totally temperature-controlled by "Termostar", even on the bottom and totally insulated with "Isotank"



Pressuretank Autoclave insulated with "Isotherm" and with "Sidemix" stirrers



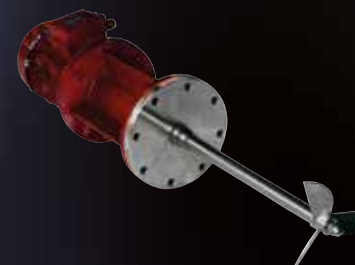
Tank with partial insulation on the cylinder using "Isofix" insulation



"SIDEMIX" side stirrer applicable on the wall of each tank



Rectangular door with insulated hatchway



100 hl Frigotank with "Termostar" jacket, "Isotank" insulation, temperature control unit with "Motorwave" motorized control valve



Specialtank, temperature controlled by Termostar Double, fitted with Cleanfix washing plant and Innergas system all controlled by Archimede



Meccanotank winemaking tanks, temperature controlled by Termostar Double and fitted with Cleanfix washing plant, Innergas system and Motorfly pumpover

SUPERTANK



View of the grate placed on a "Semprepieno" (always full) Variotank



Top view of the fermenting must pressure relief hatchway



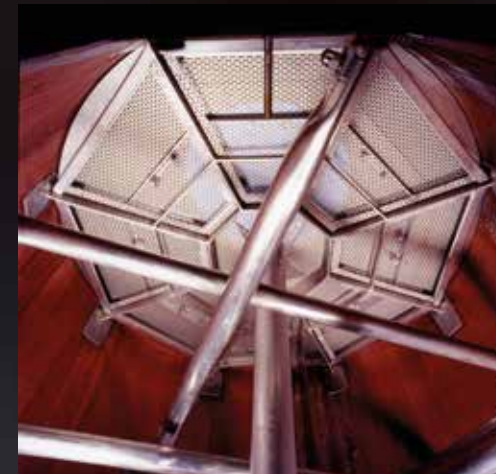
Submerged cap mechanism on a wooden vat, removable from the outside



Digital thermometer



Disk for flooding must over the submerged cap mechanism



View of the mechanism with cap-breaking poles for délestage



Variotank with Supertank submerged cap mechanism



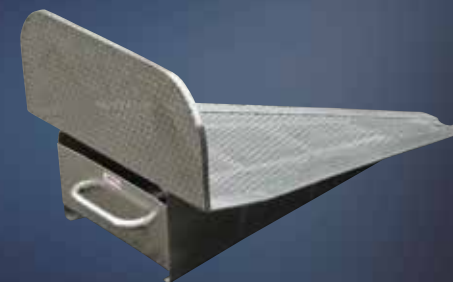
Outside view of the submerged cap mechanism for the "Semprepieno" (always full) tank



View of the lower marc discharge hatchway with the mechanism for separating the must from the skins



Probe carrier for temperature control



Mobile mechanism for separating marc from must, mountable on the lower hatchway

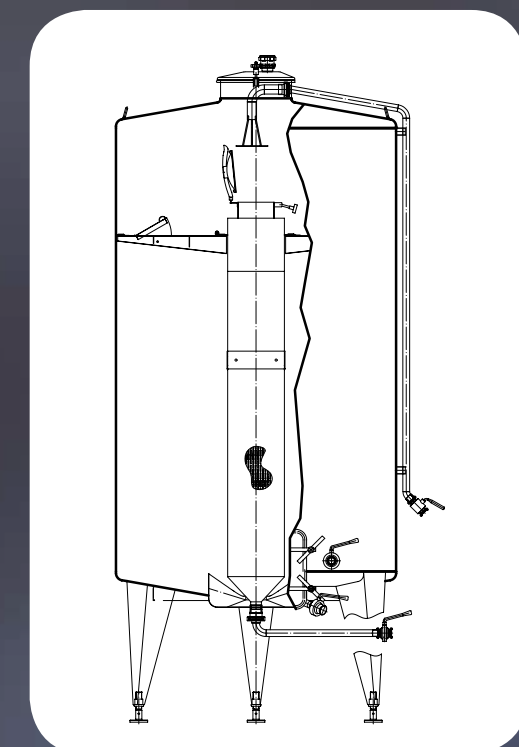


System for fastening the central fermentation pressure relief pipe to the bottom

Submerged cap fermentation with Palitank for délestage, Albrigi patent

Supertank is a fermentation tank that keeps the cap of marc submerged for the desired amount of time, exploiting the natural CO₂ that is the primary vehicle for pumping over musts without moving the natural lees. It is ideal for special fermentations, combined with cold délestage and cap-breaking poles, creating a fermentation process that pumps over musts naturally without using pumps. Just change the temperature a few degrees hotter or cooler to have the must naturally and constantly recirculate from the bottom upwards. Cooling the must makes the cap of marc descend in the must to where it is broken up by four cap-breaking poles.

This is a patented fermentation tank for connoisseurs where the key roles are played by temperature and by rotation of yeasts dissolved in the must. The entire process is completed by adding an automatic oxygenization system. No traditional pump over pumps are used: pumping over is done by Nature, leaching the must on the cap of marc that cannot be compacted.



PATENTED

General layout of how the demountable submerged cap mechanism can be installed on any existing fermentation tank

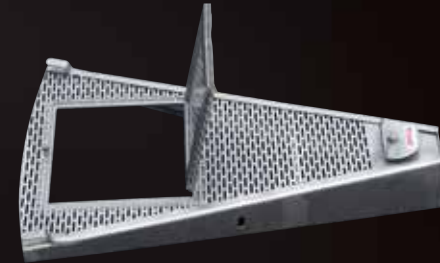
Pumping over must on marc is done naturally during fermentation



View from below of the submerged cap mechanism with cap-breaking poles



Component removed from the submerged cap grate with marc filling hatchway



View of the patented submerged cap mechanism from above



The mechanism is totally and easily demountable



Mobile oxygenizer for a partial drain valve



Natural must pumping over takes place with the hatchway open. Forced recirculation takes place with the hatchway closed, using the pump and the pump over tube



Supertank fermentation tank with Termostar jacket and equipped with all accessories for fermenting with the submerged cap of marc and with cap-breaking pole mechanism for délestage

NATURAL CYCLE
The cap of marc is always submerged. The must pumps over naturally thanks to the CO₂. The cap-breaking poles break up the cap of marc to carry out délestage

Oxygenization system from below with a porous core



10 + 15 hl Politank Termo with lower fermenting compartment and upper storage compartment, temperature-controlled by Termostar and equipped with Cleanfix washing plant



Set of fermentation tanks - Délestage - Monofoltank - Supertank – Pluviatank, temperature-controlled by Termostar equipped with all accessories

BÂTONNAGE



Inside view of the self-rotating must sprayer and the washing ball



View of the patented rotating blade on the bottom.



Motor to power blade rotation on the bottom



View of the front manhole cover with pumping over and the Cleanfix washing plant



Electric Board complete with PLC and client programmed rotation cycles

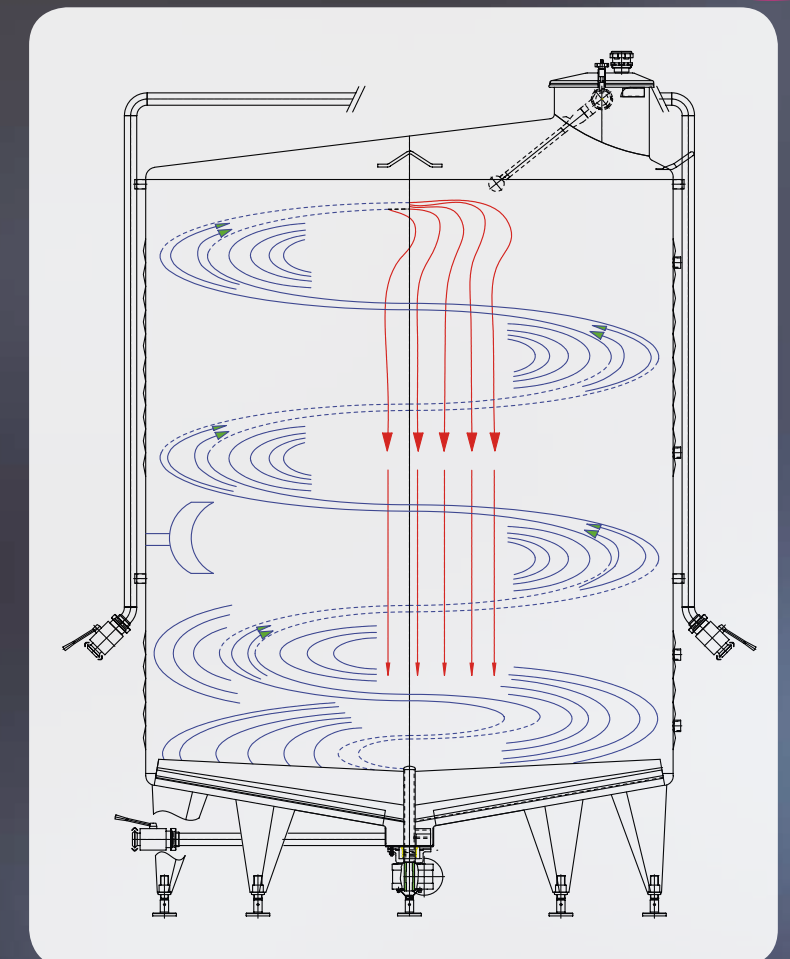


Processing the fine lees

Bâtonnage is a cutting-edge technique that exploits the noble lees of the wines. These are generated during fermentation and are made exclusively out of dead yeasts. This system envisages periodically suspending these lees, exploiting an enzymatic action that causes autolysis of the yeast cell. This demolition favors release of several compounds, first and foremost the mannoproteins which increase the fullness and roundness sensation in wines.

This patented mechanism is composed of one interchangeable propeller-shaped blade with food grade rubber scraping against the bottom. It is designed to lift up the deposit during rotation. It can be installed on both existing and new tanks with tapered, dished or flat bottoms and with diameters from 1,100 mm up to 4,000 mm and maximum 100,000 liter capacity.

PATENTED

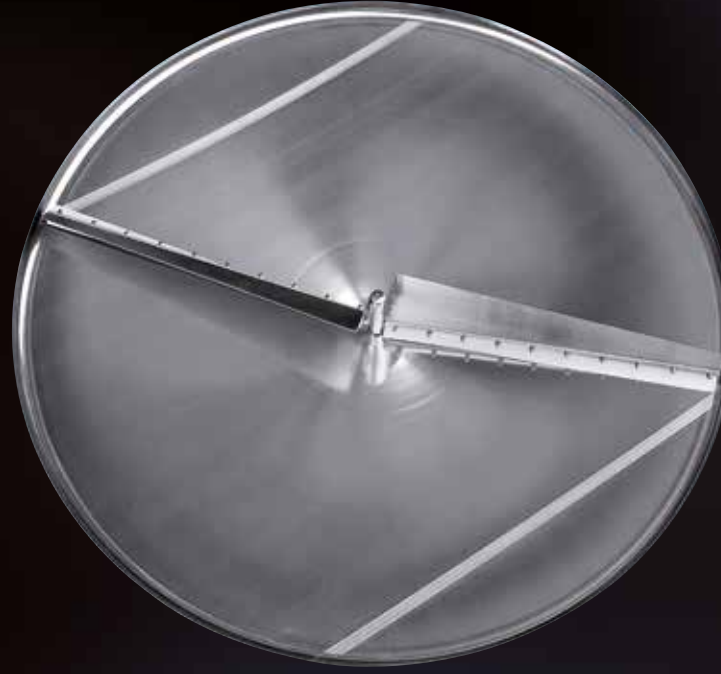


The fine lees, using the Albrigi patented mechanism, are lifted and made to rotate, rising up even 6 meters and then slowly falling down in the center.

Albrigi Technologie patent - automatic system for bâtonnage and lifting yeasts up to the top of the fermentation tank



Side view of the Albrigi patented sliding blade with food grade rubber on the bottom



View of the rotating Bâtonnage blade on the bottom



Side view of the Albrigi patented rotating Bâtonnage blade



Mobile oxygenizer for partial drain valve



Front view of the patented blade that moves the fine lees, rotating and sliding on the bottom and lifting the lees at regular time intervals



The Bâtonnage Termotank tank, for processing the fine lees after fermentation, is an Albrigi patent



100 + 100 hl Politanke Termo Tanks, temperature controlled by Termostar, fitted with Cleanfix washing plant and Innergas



150 + 50 hl Politank Thermo Tanks, temperature controlled by Termostar, fitted with Cleanfix washing plant and Innergas

CRIOTANK



100 hl bare cryomacerator with removable self-discharging drain grate, inclined 30°



Cryomacerators, temperature-controlled by Termostar, Isotank insulation with a static inner marc separation mechanism



100 hl Criotank with 2 Termotank jackets and door opening mechanism



Marc discharge door



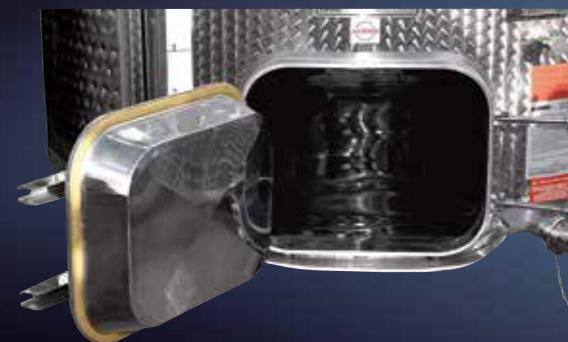
50 hl Criotank with insulated double door



50 hl Criotank with 2 Termotank jackets and door opening mechanism



Demountable grate, removable through the hatchway



420x530 mm insulated rectangular door



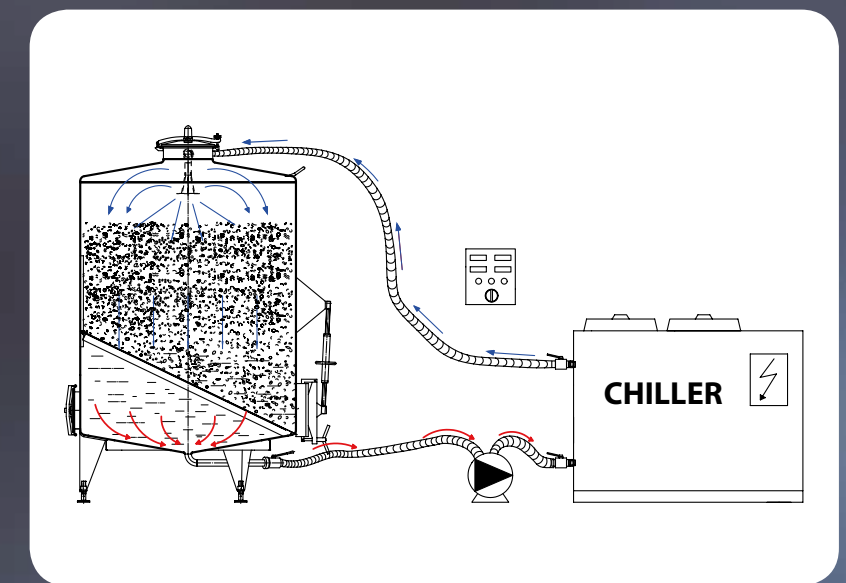
200 bar 30 l orbital rotating washing head to wash the grate above and below

Patented static cryomacerator from 4°C. to 14°C.

Grapes, depending on the variety, can contain large amounts of aromatic substances called terpenes, found in free or glycosylated forms – tied to sugars and consequently not directly perceptible. Extracting the greatest quantity of these substances becomes important in order to obtain wines with greater olfactory fullness and overcome gustative complexities. Low temperatures cause the cell membranes to tear, thus facilitating diffusion of the compounds in the cells that are still whole in the grape and, in particular, those in the skins. Criotank has been designed to implement this technology. Criotank is equipped with a removable inner grate positioned in the lower section and jackets around the entire surface of the cylinder to control the temperature of the pressed grapes.



PATENTED

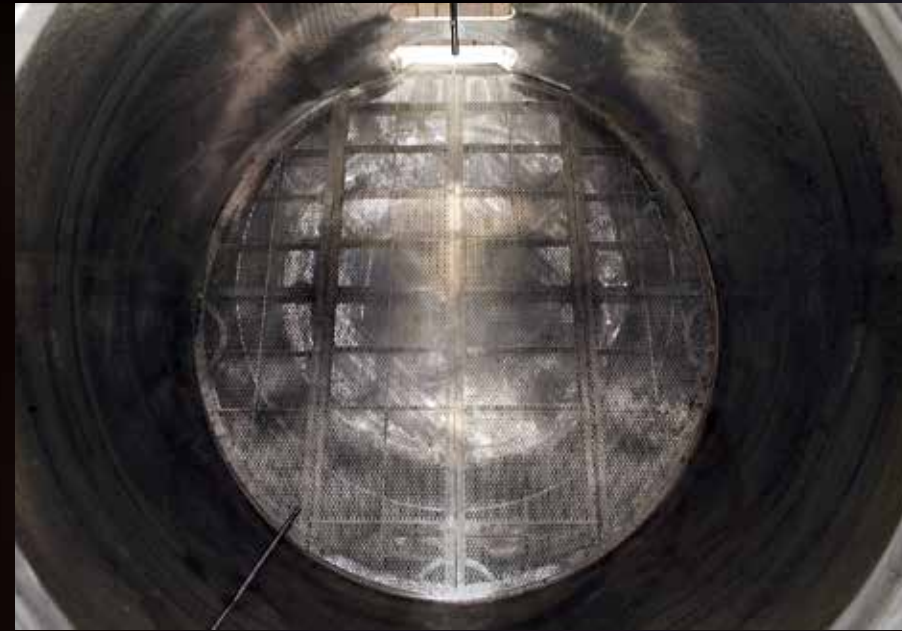


Scheme for re-circulating refrigerated must on to the mass of static marc to be carried out consistently at regular intervals

Static temperature controlled cryomacerator for forced re-circulation of refrigerated must



Rectangular front door with upwards-opening mechanism for discharging the marc



Overhead view of the grate separating the marc from the must, inclined 45° forward



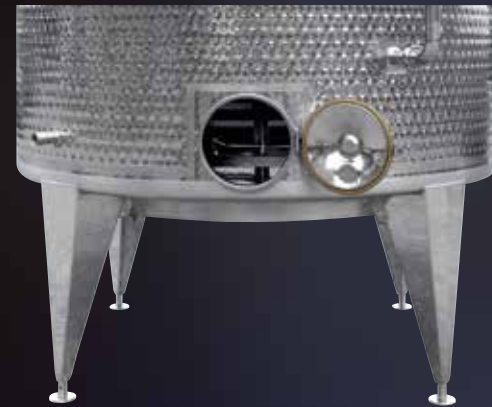
Thermometer



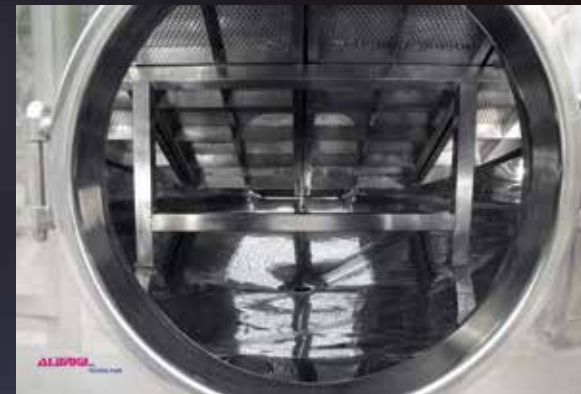
Probe carrier for temperature control



Open rectangular front door for discharging the marc



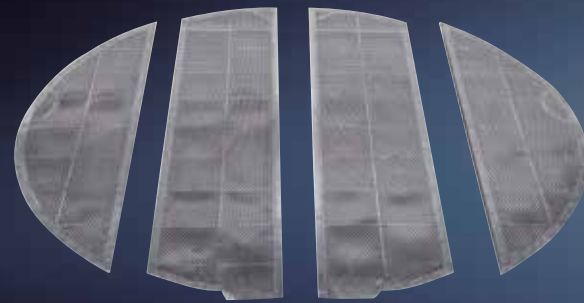
Dia. 300 mm rear door to clean below the dripping grate



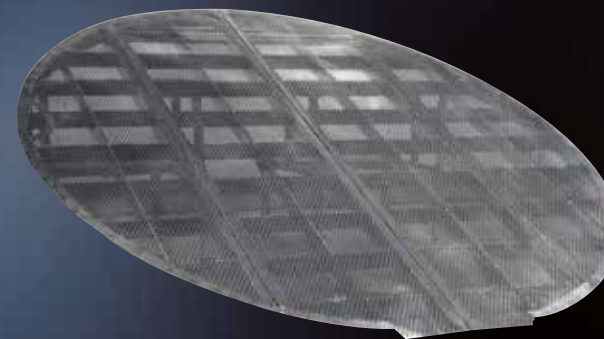
Inside view of the lower part of the dripping grate through the lower hatchway



Side view showing how the grate is inclined



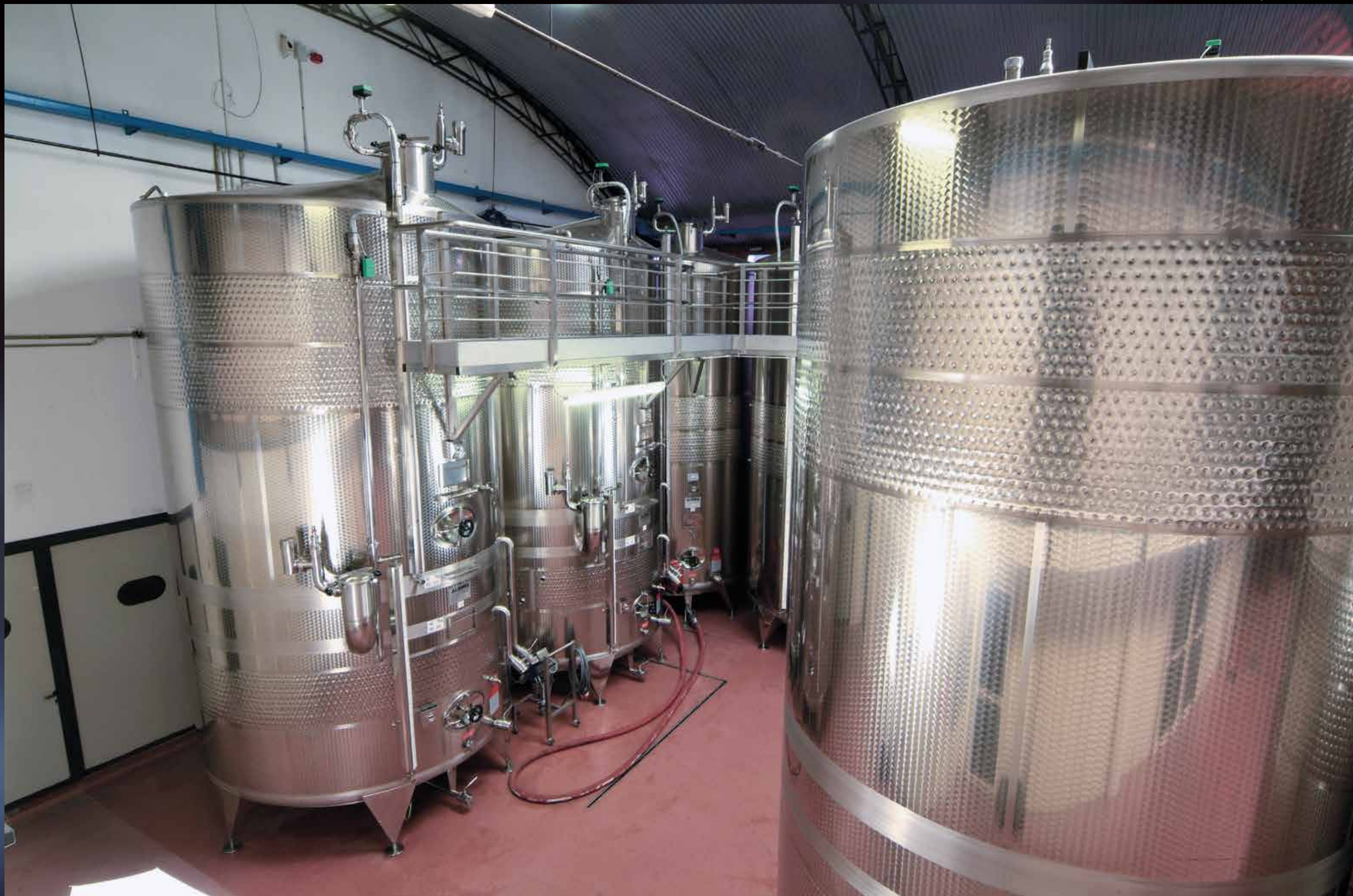
Front view of the demountable grate that exits from the lower hatchway



Front view of the inclined grate



Criotank with total Termotank jacket to refrigerate and maintain the cryomacerated product at a preset temperature, with pumping over tube



100 + 200 hl Politank Termo tank and 200 hl Termostank, temperature-controlled by Termostar, Cleanfix washing plant and Innergas



100 + 200 hl Politank Termo Tanks and 200 hl Termo Tank, temperature controlled by Termostar, fitted with Cleanfix washing plant and Innergas

ENOPALLET



1070 liter Enopallet tank in a shop selling bulk wine



Mobile plate thermal plate for the Enopallet tank manhole cover



Enopallet - tub model



Mobilmix removable stirrer for Enopallet tank



1070 liter Enopallet tank with Mobilmix removable stirrer

6.1, 8.3, 10.7, 15.3 hl special palletizable winemaking tanks

Enopallet is a palletizable Tank that is a necessity in any wine cellar. It is specifically designed for small quantities and is very versatile, being used to: store, transfer and ferment small batches of pressed grapes, must and wines. It can be fitted with numerous accessories.

These may include large doors for the removal of marc after fermentation, conditioning jackets, temperature monitoring instruments, mobile or fixed washing plant. Designed to enable the mounting of Nitrogen inertisation system and also to utilise the famous "Polifascia" polypropylene multiple band, stainless steel thermal bands or fixed Termostar heating/cooling jackets.

Pressure rated tanks are manufactured to PED 1-3 & 3-6 bar ratings for sparkling wines.



INDESTRUCTIBLE



Stackable Enopallet tanks from 100 to 1500 lites in size



1000 liter insulated Enopallet tank with nitrogen gas system and 1000 liter "S" series Minitank



610 liter and 1070 liter Enopallet tank for micro-fermentations



Stainless steel ladder for Enopallet tank



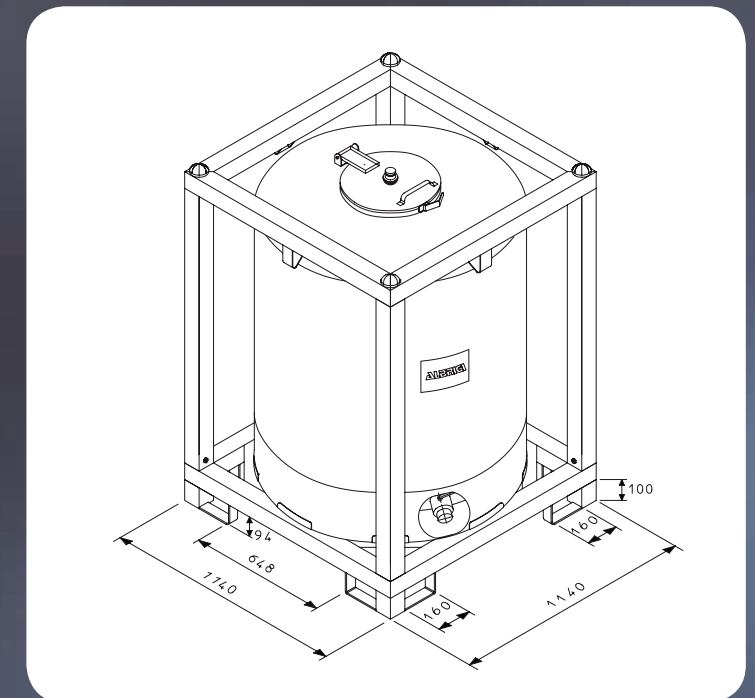
600 liter Enopallet tank with air float



Dia. 400 manhole cover for Enopallet tank with safety unit for nitrogen



Topclean washing ball



Paletank - stackable to 5 pieces and transportable on all types of transpallets and fork lifts

A friend in the wine cellar



1000 and 1500 liter Enopallet tanks with pneumatic variable-capacity cover



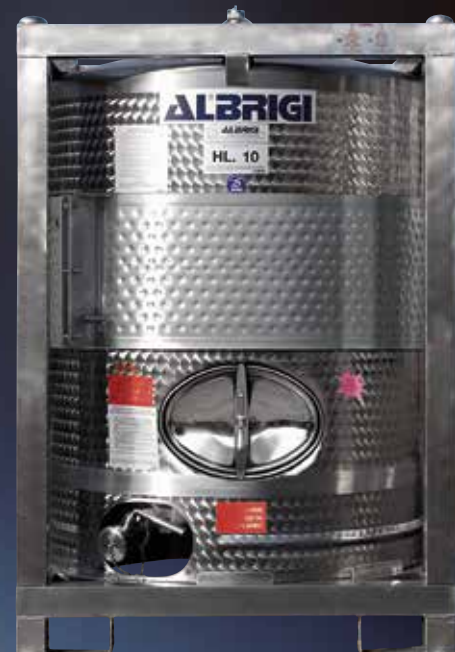
610 liter Enopallet tank with multiple band



1000 liter Enopallet tank, 1.5 bar PED tested with accessories



1530 liter Enopallet tank with rectangular door and conditioning jacket, with thermometer and temperature probe and 2 valves, ideal for micro-fermentations



1070 liter Enopallet tank with stainless steel temperature-controlled thermal band jacket that can be installed on existing palletizable tanks



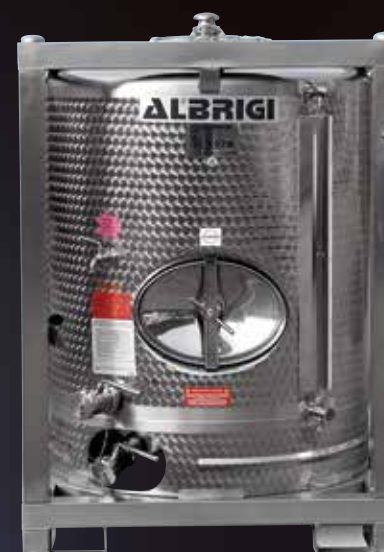
1000 liter totally insulated Isopallet tank for refrigerated wines



Digital thermometer



Probe carrier for temperature control



1070 liter Enopallet tank with 340x440 mm oval recessed hatchway which does not extend out from the outer frame, Albrigi patent



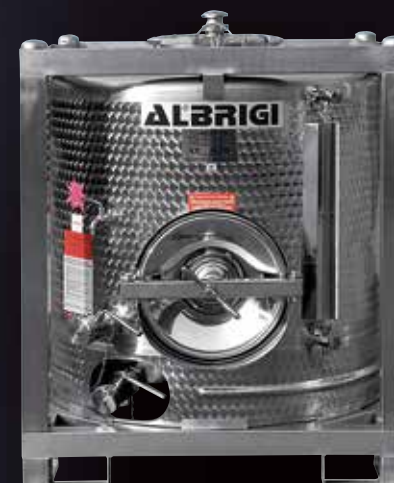
Sampling device



Shallow pressed total drain bottom



Stainless steel protected total drain valve for Enopallet tank



830 liter Enopallet tank with dia. 400 round hatchway



Stackable Enopallet tanks, sizes 610, 830, 1070, 1530 liters



Storage wine cellar with 300 hl Vinotank with Cleanfix washing plant



ALBRIGI



300 hl Frigitank, temperature controlled by Termostar, fitted with Isotank insulation, Sidemix stirrer and Cleanfix washing plant

PRESSURETANK



PED tested hatchway with safety microswitch



Safety unit with PED calibrated valve



Temperature probe with outer casing



Digital thermometer



Open hatchway with inner support arm



Sidemix stirrer with protective casing



Aisi 316L sintered stainless steel porous core for sparkling process



Open hatchway with outer support arm



"Sprayball" washing ball for stirrer and mechanical seal cleaning



Cleanfix fixed washing plant for washing inside the Sidemix side stirrer



CO₂ injection device with stainless steel on/off check valve

3-6-9 bar pressure tanks, PED tested

3, 6 & 9 bar PED tested & type approved pressure tank. Indispensable for making sparkling wines using the CHARMAT process. This is a pressure vessel fully equipped with all of the instrumentation required for safe pressure control. It includes jackets for heating/cooling of the wine and must. These include the "Thermostig" jackets for the highest thermal efficiency, the safest & the longest lasting (10 year warranty). All this is possible with minimum energy loss and full exploitation of refrigeration units using the sealed fully welded "Isotank" insulation (10 year warranty). Pressure tanks may be fitted with "Sidemix" or demountable "Mobilmix" stirrers, porous cores for the injection of gases and electric control boards for the automatic management of all phases of the process. Albrigi Technologie offers its "Pressure tanks" in a full range of capacities. From 10 to 600 hl complete with a full range of unique accessories providing special attention to hygiene and operator safety.



**PED
TESTED**



"Thermostig" jacket, ideal for refrigerating down to -4°C

Indispensable for effervescence and sparkling processes



Installation of a Mobilmix mobile removable stirrer mounted on the partial drain valve



Mobilmix removable stirrer



Safety unit with PED calibrated safety valve and pressure gauge



Pressure tank autoclave, temperature-controlled by Termotig, Isotherm insulation, equipped with Sidemix stirrer, PED calibrated valve safety unit and Cleanfix fixed washing plant



3 bar gassing unit with Termospiral jacket



Stainless steel PED test certification plate



Washing ball



Bare Pressure tank with Termotig jacket covering the entire cylinder



Board for automatic temperature and stirrer control



Isotherm insulated Pressure tank equipped with stirrer and all that is required for refermentations or for sparkling process



Fermentation Cellar with 300 hl Termostar tank; temperature controlled by Termostar Double and fitted with Cleanfix washing plant



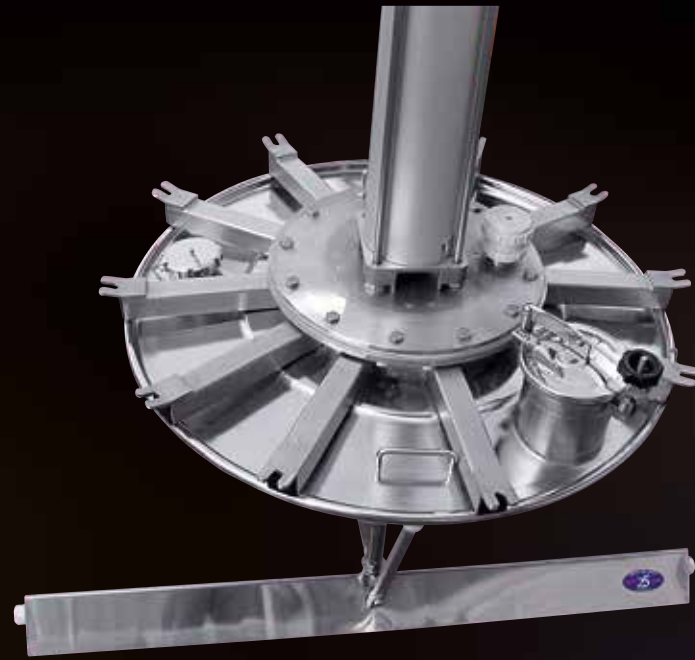
300 and 150 hl Termotanks with Innergas system and Cleanfix washing plant

Punching down in wood and steel vats

MONOFOLLTINO



Monofolltank mounted on a truncated cone wooden vat



Monofolltank mechanism for the manhole cover on a wooden vat



View of wooden and steel top reinforcing systems on wooden vats with Monofolltank mechanism



Monofolltank mounted on a truncated cone steel vat



View from above of the top of a vat with Monofolltank mechanism



View from inside the wooden vats with patented self-rotating blade and cap-breaking poles for punching down and délestage

Classic punching down

MONOFOLLTANK punch down mechanisms can be installed on all types of truncated cone vats. Their tapered shape greatly fosters marc recirculation during the phase when it is punched down into the must below. MONOFOLLTINO is a unique patented punch down device that can be installed on new or existing truncated cone tanks. The patent consists of a long-stroke pneumatic piston, a self-cleaning and self-rotating blade that slowly punches down small parts of the cap of marc into the must below, making it rotate and dissolve without tearing.

It is a lightweight mechanism that can be easily removed at the end of the fermentation. Thanks to its self-rotating and self-cleaning blade it covers the entire surface of the cap of marc in just a few cycles. The rounded edges of the blade totally respect the skins, massaging them without breaking. This system is ideal for truncated cone vats with capacities from 20 up to 300 hl. All Albrigi Monofolltank fermentation tanks can be equipped with handy accessories such as fixed or mobile oxygenization systems, marc extraction blades, heat-exchange jackets on the bottom or the cylinder and PLC-equipped electric boards to set punch down phases and times in function of how fermentation is progressing.



PATENTED



"Monofolltank" self-rotating mechanism for wooden and stainless steel vats, "MORENO" Patent

MULTIFOLLTANK

Special punching down device for special passerillage raisining and saignée grapes

Punching down device with four self-cleaning tapered feet

Multifolltanks are special and unique fermentation tanks, perfect for passerillage raisining and saignée grapes that must be handled with great care. They are ideal for turning the caps of very thick marc because they are very strong and are able to slowly punch down slices of marc into the must with total rotation of the entire surface of the cap, punching it down in small portions. Folltanks consist of a punch down mechanism with four very tapered feet and well-rounded self-cleaning edges that pamper the marc and guarantee maximum cleanliness during rising phases. The feet are powered by four long-stroke pneumatic pistons to punch the marc well down into the must. These carry out the punch down process at regular intervals, operating individually, in pairs or alternating to break up and turn the cap of marc without creating lees. They are provided with automatic oxygenization systems, conditioning jackets installed around the entire cylinder and on the bottom and electric boards with PLCs to monitor and control all type of fermentation or drawing off process, even under slight pressure using natural CO₂.



Inside view during punching down with 4 pneumatic feet at work



Hydraulic punch down mechanism with 4 special self-cleaning feet and PLC that controls alternating punching down phases



View from above of the self-cleaning punching down foot



Inside side view of the special self-cleaning pneumatic punching down feet that cover 75% of the surface area of the fermentation tank



Mobile oxygenizer for partial drain valve



4-piston punch down mechanism with special self-cleaning foot, pneumatic short-stroke pistons



Punch down mechanism with 4 special self-cleaning feet and long-stroke pneumatic pistons



Bâtonnage - Délestage - Spartank - Volvotank - Frigotank - Noveltank - Pluviatank - Criotank – Monofolltank - Supertank Experimental fermentation cellar with 9 different types of fermentation tanks and a static grape seed separator



Meccanotank 300 hl fermentation tanks, temperature-controlled by Termostar Double with Palitank for délestage

VARIOFOLLTANK



MANUALFOLLTANK
Manual punch down mechanism for small open Vario tanks



Punching down is easy using Albrigi patented manual mechanism



MANUALFOLLTANK
This punch down system helps keep you in shape



Removable Variofolltank with fixed bracket on a Vario tank



Temperature probe with outer casing



Digital thermometer



Fixed or mobile Variofolltank mechanism to be installed on new or already existing fermentation tanks



Self-cleaning Variofolltank blade



Variofolltank with adjustable fastening bracket

This is for "Semprepieni" (always full) tanks

VARIOFOLLTANK is specifically designed to be installed in a fixed or mobile version on 20 to 150 hl "Semprepieni" (always full) tanks using a special stainless steel support that can be mobile but that is adjustable. It can be left fixed permanently in place or moved from one "Semprepieni" (always full) tank to another as required, using a winch and in just a short time period. This is a unique patented punch down unit that can be installed on new or existing "Semprepieni" (always full) tanks. The patent consists of a long-stroke pneumatic piston, a self-cleaning and self-rotating blade that slowly punches down small parts of the cap of marc into the must below, making it rotate and dissolve without tearing. It is a lightweight mechanism that can be easily removed at the end of the fermentation. Thanks to its self-rotating and self-cleaning blade it covers the entire surface of the cap of marc in just a few cycles. The rounded edges of the blade totally respect the skins, massaging them without breaking. Punching down in "Semprepieni" (always full) tanks is ideal because the marc remains visible during the plunge. All Albrigi "Semprepieni" (always full) tanks with Monofolltank can be equipped with many useful accessories such as fixed or mobile oxygenization systems, marc extraction blades, heat-exchange jackets on the bottom or on the cylinder and PLC-equipped electric boards to set punch down phases and times in function of how fermentation is progressing.



Mechanism on a mobile base for punching down with a self-rotating blade on "Vario tank"



PATENTED

Mobile and fixed Mono punch down mechanism for "Semprepieni" (always full) tanks



Electric board for punch down mechanism

Patented punch down mechanism for low and wide temperature-controlled "Semprepieni" (always full) tanks



Inside and outside view of the "Variofolltank" punch down mechanism on a 50 hl "Semprepieno" (always full) tank



Variofolltank for 20 hl Variotank



Variofolltank on 100 hl Variotank with control board to control punch down phases



Variofolltank mechanism for Variotank with Albrigi patented self-rotating and self-cleaning raised blade and bracket



Removable oxygenizer for partial drain valve



Volvotank - Frigotank - Noveltank - Pluviatank with wheel-mounted tub and "Security" staircase



Stainless steel Criotank - Monofolltank - Palitank / Délestage - Supertank made of durmast oak

Mobile punch down mechanism for multiple side-by-side fermentation tanks

SUPERFOLLRAIL

AUTO-MANUAL

Single-foot punch down mechanism on double rail

Manual/automatic, sliding below or suspended. This is a single-foot punching down mechanism moving on a double rail. It is designed for manual or automatic punching down where there is more than a single row of fermentation tanks. It can serve even 2/3 rows of tanks because it is equipped with two rails that can be placed on the floor, rested on the gangway or up, suspended from the ceiling. Ideal for punching down in large 100 to 500 hl fermentation tanks because its structure and power can handle even thick layers of marc and even multiple tanks placed in multiple rows.

The mechanism is able to punch down every point on the surface of the cap of marc through the upper entry door, doing this homogeneously because its punching down foot, with rounded edges and with a truncated cone shape that makes it self-cleaning and free of sharp edges, favors soft punching down without tearing. Every time it lowers it punches down the cap of marc and dissolves it in the must below, turning it softly because every movement is done slowly and with delicacy. The long-stroke piston means punching down can be done in all types of fermentation tanks, turning the marc over even on the outer edge of the surface, always immersing the marc very slowly for a very soft massage, even in depth and for large quantities of marc because the pneumatic piston is designed for a stroke with from 1 to 4 meters of useful stroke. It can work manually, moving it and repositioning it from time to time above the (large size) manhole cover or it can work independently and automatically using a motorized system controlled by a PLC with a memory that has a specific customized punching down program for every type of small or large tank and every type of grape. It can even operate independently during night hours when there are lots of fermentation tanks and punching down must be precise and prompt.



Using and adjusting the Albrigi patented self-cleaning single-foot punching down mechanism



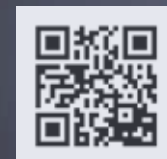
View of Superfollrail with twenty 200 hl fermentation tanks and the single punching down foot in its at-rest position



Punching down mechanism on a double rail overhead traveling beam with the single foot in its at-rest position



Self-cleaning tapered punching down foot ready to start



MONOFOLLRAIL

MANUAL



Sliding carriage



Punching down foot

Punch down mechanism for single rows of fermentation tanks

This is ideal for serving several fermentation tanks in a single row. It uses a rail for manual or motorized movements (forward and backward as desired). It enters through the large upper manhole cover and is able to punch down every point of the surface of the cap of marc. It does this homogeneously because it is equipped with a long-stroke light alloy pneumatic piston, mounted on a joint and equipped with a punching down foot with a truncated cone shape and rounded edges. This makes the foot, without edges, self-cleaning and favors soft and tear-free punching down. Every time the foot lowers it punches the cap of marc below the must, softly and slowly turning it with great delicacy.

The long-stroke piston can punch down in all types of open, closed, tapered, rectangular, tall, low fermentation tanks that are positioned in a same row. It carries out excellent punching down even on the outer edge of the surface of the marc to be immersed.

The slide beam is easy to install. It can be fastened to the ceiling or the roof because it is rigid, self-supporting and very strong. This eliminates the need to reinforce existing structures. Up and down movements can be adjusted manually or mechanically using a PLC. Forward and backward movements are done by simply pushing the carriage. This can be manual or motorized. Ideal for fermentation tanks with sizes from 20 to 150 hl and even when they have wide and low shapes. The only requirement is that they have large upper manhole covers. The mechanism can be used with all sizes of "Semprepieni" (always full) tanks.

Manual punching down mechanism on a monorail, with self-cleaning tapered foot, for punching down on "Tinotanks" with large manhole covers

Manual punching down mechanism on a monorail, with self-cleaning tapered foot, for punching down inside a "Variotank" without its floating cover

Manual punching down mechanism on a monorail, with self-cleaning tapered foot, for punching down inside a wooden vat with a large manhole cover

Manual punching down mechanism on a monorail, with self-cleaning tapered foot, for punching down inside a fermentation tank with a large manhole cover





EVEN ON
EXISTING TANKS

Detail illustrating installation of Alveotrap in a wine cellar

Existing Vinotanks with Alveotrap installed by the customer in the wine cellar



It is ideal for punching down 20 to 20 hl variotanks

Rotary blade punch down unit on a double rail with manual or automatic operation with sliding system optionally on the upper edge of the Variotank or up suspended from the roof or attached vertical to the rear wall of the winery.

This unit is designed for manual or automatic punching down of a bank of Variotanks. It comes with two rails that can be positioned where they do not interfere with the pneumatic float and make the most of available space. It is ideal for punching down 20 to 200 hl Variotanks because it is very versatile with a structure that permits programmed punching down in depth and in large containers. It has a self-cleaning, self-rotating patented blade that covers the entire surface of the cap of marc, punching down and turning upside down. This is done homogeneously for the entire volume because the side edges of our PATENTED punching down blade skim totally up against the surface of the inner wall of the Variotank cylinder; it is without edges so that it carries out total and in-depth punching down, dissolving the cap even in the submerged and less visible part. The long stroke pneumatic piston, with a useful stroke from 1 to 3 meters managed by PLC, has an electronic control for punching down in all types of Variotank. Work can be done manually, moving the carriage and positioning it from time to time to carry out punching down in total safety thanks to special mechanisms that permit it to be used only when all the centering parameters are compliant. It can operate automatically, controlled by a PLC with special punch down programs; it is equipped with all the electropneumatic servomechanisms that control work. This means that the unit can punch down even at night, when no personnel are present, serving a bank of 30 Variotanks.



Electropneumatic control board for manual/automatic lift and lowering



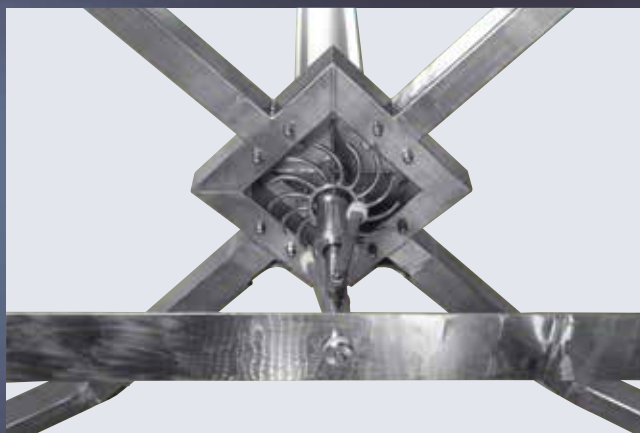
Rotary blade punch down unit on a double rail with manual or automatic operation



View of the slide rail carriage



View of the lock system with compliant safety devices



Patented self-rotating blade



View of the patented self-rotating blade



View of the forward-backward guide drawbar



Topclean washing ball



Winch to lift the Variotank float

MONOFOLLTANK



Self-rotating must sprayer that mounts on the front manhole cover

Micro oxygenizer mountable on the partial drain valve



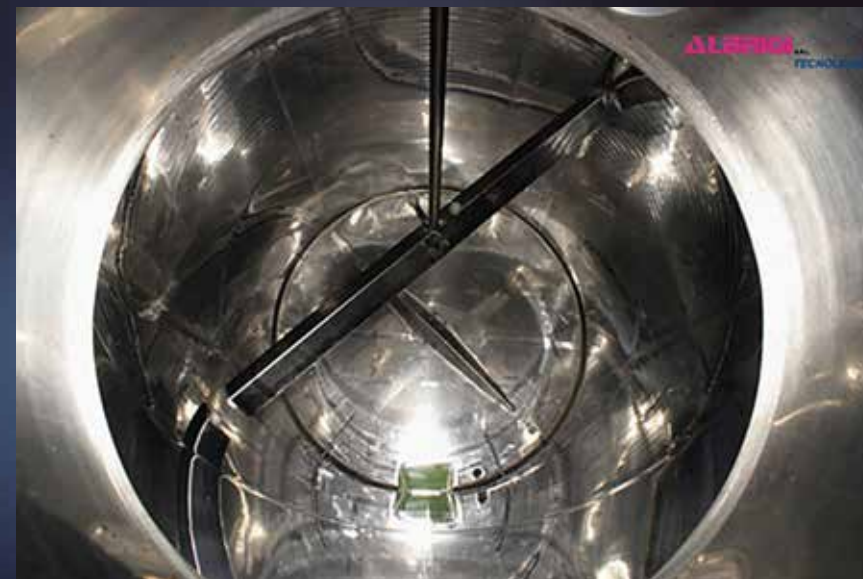
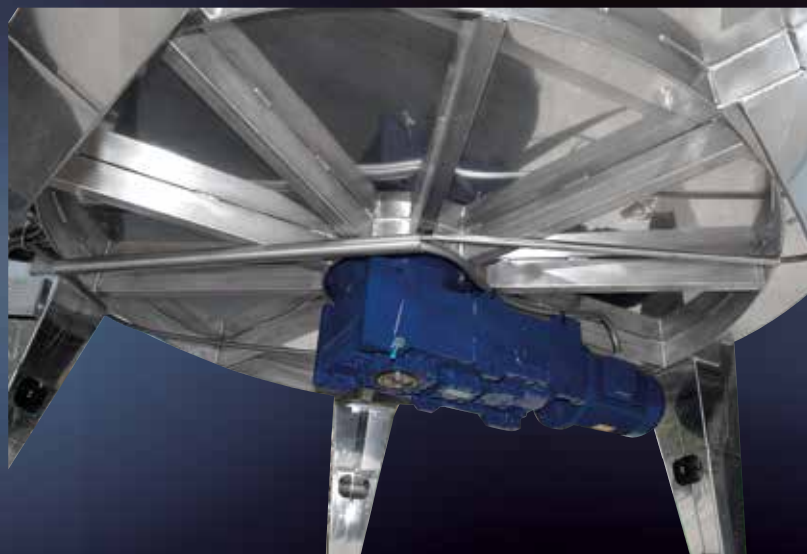
Electric board controlling the pump over pump and the punching down phases



200 hl Monofolltank with long-stroke piston, Termostar jacket and guillotine door



Mechanism for removing the marc from the flat bottom inclined 3% forward



Inside view of the 2nd front manhole cover with patented punching down blade and marc extraction blade

Soft punching down

Albrigi MONOFOLLTANK is a unique punching down equipment. It can be mounted on new or existing tanks. The patent consists of a long-stroke pneumatic piston and a self-cleaning and self-rotating blade that punches down the cap of marc into the must below, rotating and dissolving it without tearing. It is a lightweight mechanism that can be easily removed at the end of fermentation.

Thanks to its self-rotating and self-cleaning blade it covers the entire surface of the cap of marc in just a few cycles. The rounded edges of the blade totally respect the skin, massaging it without breaking. Ideal for 20 to 300 hl capacities.

All Albrigi Monofolltank fermentation tanks can be equipped with many useful accessories, such as fixed or mobile oxygenization systems, marc extraction blades, heat-exchange jackets on the bottom or on the cylinder, PLC-equipped electric boards to set punch down phases and times in function of how fermentation is progressing.



PATENTED

Patented punching down mechanism for dia. 400 manhole cover with long-stroke piston and self-rotating blade

Can be mounted on new or existing fermentation tanks



Autofly self-rotating sprayer to homogeneously spray the must on the cap of marc



Both manual and motorized oxygenization system



Single-blade punching down mechanism in its at-rest position

Patented single-blade punching down mechanism that can be mounted on existing tanks



Albrigi patented self-cleaning punching down blade that plunges into the marc



Digital thermometer



Temperature probe with outer casing



Monofolltank long-stroke mechanism to mount on new or existing tanks, including concrete tanks



View from above of the long-stroke punching down piston with reinforced top



Open guillotine door with marc extraction blade



100 hl Monofolltank temperature-controlled fermentation tank with punching down mechanism that can be removed and stored at the end of fermentation, turning the fermentation tank into a standard wine storage tank



150 and 600 hl Vinotanks with service gangways and landing accessing every manhole cover



300 hl Termotank, 150 + 150 and 200 hl + 100 hl Politank Thermo tanks all with Innergas, Cleanfix washing plant and service gangways

TINOTANK



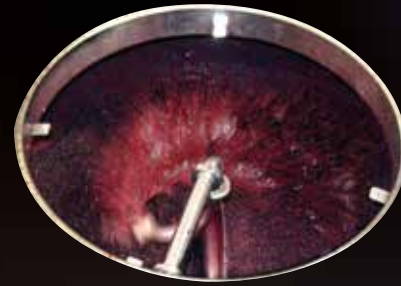
Digital thermometer



Temperature probe with outer casing



Tinotank with large manhole cover and handhole



Overhead view of the Monofly sprayer of the must on the marc



Electric board controlling the pump over pump or the punching down phases



Large manhole cover for punching down



Tinotank with Monofoll-tank with self-rotating blade



Overhead view of a Tinotank



Side view of a Tinotank with a flat bottom inclined 3% forward and with Termostar jacket



Tinotank with Termostar jacket with forced recirculation paths

Classic truncated cone fermentation tank

The truncated cone is a classic fermentation tank shape. It is ideal for punching down or for delestage, because during the punch-down cycle it permits the cap or marc to be gently pressed in to the must by the blades or punch-down foot to spread out and break up. During delestage the cap-breaking poles (Palitank) cause the cap or marc to come apart and spread out as it lowers. The classic tapered shape does this more easily and effectively than the typical cylindrical fermentation tank. It may be provided with numerous accessories including: Thermometer, Termostar jackets for heating/cooling even to the bottom, fixed or mobile oxygenation units and pump-over pumps, marc extraction bladder or even fixed punch-down piston using the patented "Moreno" self-rotating blade system. With PLC equipped electric boards total control and management may be exerted over the whole of the fermentation process.

The ideal fermentation tank for délestage



Palitank to break up the cap during délestage



Very large hermetic manhole cover with quick-release adjustable strap closure



Autofly self-rotating sprayer to spray the must evenly onto the cap of marc



Automatic motorized oxygenization system



View of a Tinotank from below



3% forward inclined flat bottom, temperature-controlled by Termostar



Guillotine door with "Meccanotank" mechanical marc discharge mechanism



Control board for temperature and automatic pump over



3% forward inclined flat bottom with mechanical extraction blade



Truncated cone fermentation tank, temperature-controlled by "Termostar" for controlled temperature fermentation



Storage department with tanks with Termostar jackets for malolactic fermentation with Innergas

NOVELTANK

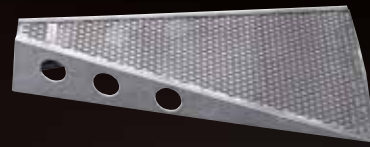
Whole grape carbonic maceration fermentation tank

This fermentation tank, specifically designed for carbonic maceration, is built with all the conveniences for filling and draining off the whole grape. Specifically built for the classic maceration process, filled through its front and top doors with whole grapes using a conveyor belt. An automatic system starts the malolactic process and monitors the cycle until it is terminated, thanks to the grates that separate the grapes from the small percentage of must. It can be provided with a CO₂ injector and with electric boards to control the various phases and processes until, after lowering the temperature, it is time to empty the macerated grapes out from the tank. The tank is provided with conditioning jackets, mobile loading hoppers, thermometers and probes to ensure constant temperature control, CO₂ injectors and washing plants for cleaning the tank at the end of the work cycle. After it is finished being used as a macerator it becomes a normal storage tank for finished wines.



Conveyor belt for whole grapes with hopper to unload the crates, flat conveyor belt for selecting the grapes and lifting conveyor belt for loading whole grapes into the Noveltank from above through a funnel

Perfect for making new wine



Segment of mobile grate that rests on the bottom, to be removed after fermentation



Digital thermometer



Mobile grate on the bottom to separate the grapes and drain the must



Overhead view of the mobile grate mechanism set on the bottom to keep the whole grapes separated from the must



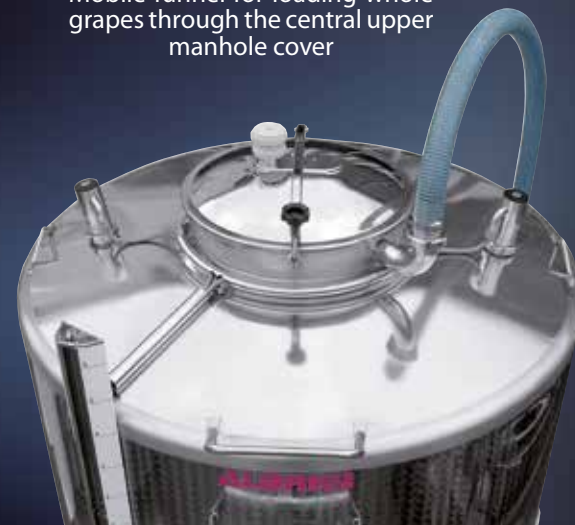
Sintered AISI 316 porous core placed on the bottom and used to introduce CO₂ from below



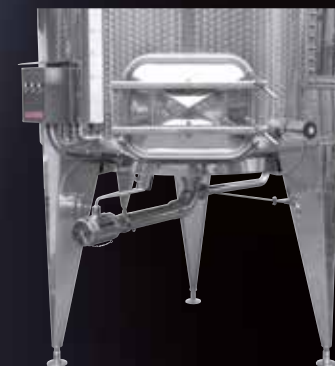
Mobile funnel for loading whole grapes through the central upper manhole cover



Temperature probe with outer casing



Mechanism for collecting the CO₂ and taking it back down to the bottom using a "Turbofan" turbine



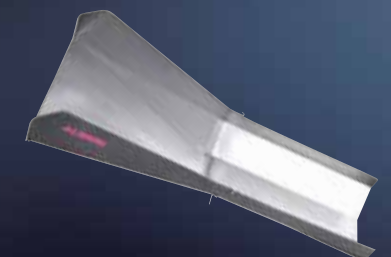
View of the system that injects CO₂ from below



Noveltank with the 2 hoppers for loading the whole grapes



Noveltank for malolactic whole grape fermentation processes, equipped with components for simple loading and removal of the whole grapes



Mobile hopper for loading whole grapes through the rectangular upper front manhole cover

EUROTANK

Unique in the world

We were the first in the world to mass produce a range of small and medium tanks fabricated from AISI 304 L & 316 L stainless steel. With mirror polished interiors and the highest aesthetic exteriors incorporating the finest of all embossed finishes. We were the first to install accessories using rounded and self-cleaning sheet metal shapes. In addition all inner welds are rolled and rounded, self-washing, using a "HIGH CLEAN INSIDE" finish means they are either polished or shaved flush. We are the only manufacturer in the world who produce more than 90 product models. We are still unique for our quality and for the care we give to detail, accessories, service and the search for new solutions to meet all of the requirements of our small and medium sized winemaking clients who have many of the requirements of the largest wineries. This is why our product range is so varied and so complete, every client finds the right model with the correct capacity, according to space and volume requirements at Albrigi Technologie. We are the only company that offers a 25 year warranty for our products because we are confident of the results we have achieved. The testing of our Eurotank models in every way and situation, even the most aggressive, confirms this conclusion. We believe we can claim that in our 30 years of business we have always offered reliable, high quality products to our clientele, higher even than their expectations. Success that is still a reality and which makes us THE ONLY ONE IN THE WORLD.



Eurotank: a complete range of 15 models of small and medium-size tanks in all shapes, all solutions and with all capacities



Mobile wheel-mounted Mixtank, sizes 300-500-750-1000-1500 liters



MT "S" Termo series with jacket, sizes 3-5.5-8-10-15.5 hl, equipped for fermentation and storage



Vat sizes 100-200-300-400-500 600-1000 liters



Mini series "S" Termo "Semprepieno" (always full) tank 3-5.35-6.60-9.25-11-14.7 hl capacities equipped for fermentation and storage



Bucket size 12 liters



Enotanks to store wines, sizes 3-5-8-10-15.5-20-28-34-52 hl



75-110-200 liter Fusto tanks with hermetically sealed cover, adjustable stainless steel clamp and handles



Multitanks to store wines, sizes 3-5-8-10-12.5-15-20 hl



Series "S" Minitanks, sizes 3-5-8-10-15 hl, equipped for fermentation and storage



75-120-200 liter Export tanks with pneumatic and hydraulic cover and dust cover



Stainless steel "Security" ladder



Fermentation and storage Meditank Termo tanks, sizes 20-26-34-40-50 hl

A complete range of small 3 to 60 hl tanks



290-535-660-1100-1470 liter mini-size "Semprepieni" (always full) tanks with air, oil floats, dia. 300 hatchway and mobile feet



10-15-20 hl storage and fermentation tank



19.8-24.8-33-40-50 hl medium-size "Semprepieni" (always full) tanks equipped for fermentation and storage



300-550-800-1000-1550 liter storage and fermentation Minitanks with dia. 300 door, dia. 400 manhole cover and mobile feet



Winch to raise the Variotank float



19.8-24.8-33-40-50 hl Termo medium-size "Semprepieni" (always full) tanks with conditioning jacket



10-15.5-20-28-34-52 hl transport tank



20-26-34-40-56 hl Meditank "Termo" with conditioning jacket



Temperature probe with outer casing



Digital thermometer



Nitrogen inertization system for Paletank and Tirol Minitanks, mountable on all Eurotank models

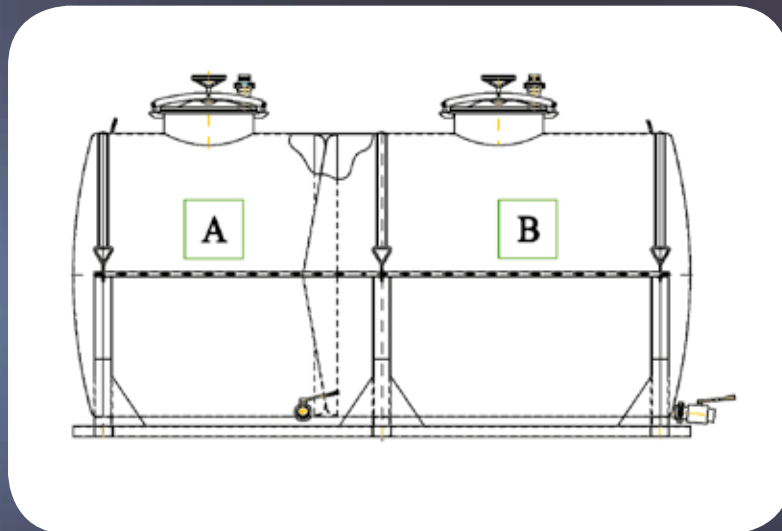


750 hl Bigtank and 360 + 360 hl Politanks with Cleanfix washing plant, all with dished bottom

Easy and safe transport of food liquids

Type-approved for transporting foodstuffs

We have always focused our utmost attention on transportation requirements, to the point where we have created a full range, with all capacities but also in all shapes and with unique technical solutions for small and medium size fixed or mobile transport tanks that are stable during transport and cannot be damaged by road vibrations. Albrigi tanks come equipped with all accessories, ranging from upper access doors, manholes, operating accessories: valves, level gauges, air vent valves, anchor brackets, inner partitions (including Albrigi's exclusive food grade bottom with counter-bottom), guards and wave baffles. Saddles are made of strong stainless steel with independent rubber shock-absorbing support structures and adjustable straps just like large transport tanks. These have joints so that they can be quickly fastened to truck platforms or to our famous self-supporting palletizable (with full or empty tanks) saddles. The product range is completed by tanks insulated with ISOTANK or ISOFIX insulation, with glossy inner finish, steam-sterilizable, with "CLEANFIX" fixed washing plants or temperature-controlled using our TERMOSTAR or TERMOTIG jackets, anti-slip access gangways with railing and folding access ladders. Making everything easier for the operator to do, simplifying liquid transport and guaranteeing long-term safety.



Superspeedytank 2-compartment tank with Albrigi patented separating bottom and counter-bottom



Speedyspecialtank with interchangeable saddle and separation spacers for anchoring it in place on the truck platform



Speedy-paletank with saddle for loading and unloading while full



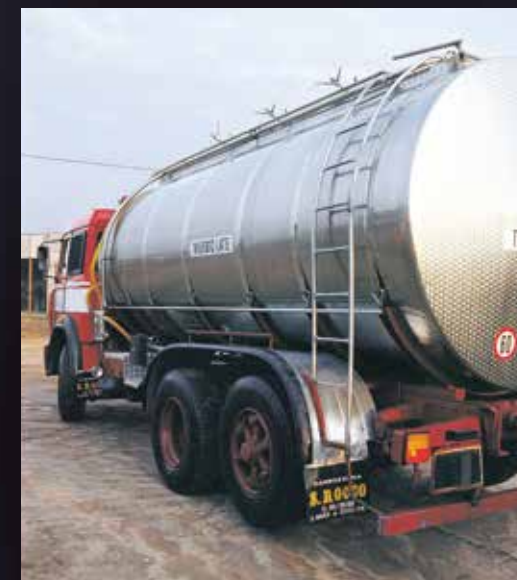
Speedytank with saddle for loading and unloading when empty



Droptank 15,000 liter roll-off insulated foodstuff tank



Speedytank system for using our 8 to 10 hl transport tanks



Transtank 16,000 liter tank fixed on a truck



Superspeedytank 50 hl transport tank with 1 compartment



Superspeedytank 50+50 hl transport tank with 2 separate compartments



Superspeedytank 30+30+50 hl transport tank with 3 separate compartments

Exploit 100% of available space

COMPATANK



Tall and narrow Compatanks



Stackable Compatanks



Compatank with Termostar temperature-controlled walls



Series of custom-size 50 hl Compatank for wine storage



Temperature probe with outer casing



Digital thermometer



Series of independent 3-5-10 hl fixed stacked storage Compatanks



Bank of Compatanks equipped with nitrogen gas system, for sale of bulk wines



Storage and fermentation tank with rounded edges and slightly dished walls to best exploit available space

A good space exploiter

- Compatank was created to get the most out of available space. It recovers 25% space more than a normal vertical cylindrical container
- It is manufactured with rounded corners and slightly dished walls to resist internal overpressures
- The interior comes standard with a mirror finish
- The tank structure has thicknesses that can resist pressures and vacuums with custom-size capacities ranging from 3 to 300 hl
- Compatank is a fully functional winery vessel and can be used for both storage and fermentation
- It can be equipped with all standard accessories such as conditioning jackets on the walls or on the bottom, doors for drawing off wine, pumping over and gas inertization systems (our Innergas)
- Compatank can be built custom-size to exploit the space even in the toughest spots in your wine cellar. It can be stacked, insulated, equipped with fixed washing plants, decanters for débouillage, thermometers and temperature probes
- Compatank, by Albrigi Tecnologie, conveys a touch of elegance and efficiency wherever it is installed, giving the image of a solid and classic container to all those who admire them



Overhead view of the inside of a Compatank with easy-to-clean rounded edges and corners and self-draining profiled bottom

GRAVITANK

Fermentation tank with gravity drain system

Gravitank is the only fermentation tank that drains marc by gravity without having to grind or break it up. The offset steeply tapered bottom of the Gravitank permits gradual and easy removal of marc, using the hatchway opening mechanism, after the wine is drawn off. The tank empties totally thanks exclusively to the force of gravity, without using electric motors.

Gravitank is a very economical, easy to use and safe fermentation tank because it has no mechanical mechanisms and, given its simple operation, requires no maintenance.

Gravitanks can be equipped with all necessary accessories, Thermometers, Termostar jackets on the cylinder and even on the bottom to heat or cool the tank, oxygenization systems in various fixed or mobile versions, pump over tubes, fixed or mobile washing plants, pump over pumps with PLC-equipped electric boards for total monitoring and control of the fermentation process. It can also be provided with cap-breaking poles for délestage or with a fixed long-stroke pneumatic piston for soft punching down using our patented "Moreno" self-rotating blade system



Rear view of a Gravitank with inclined tapered bottom offset towards the front



Marc drains by gravity



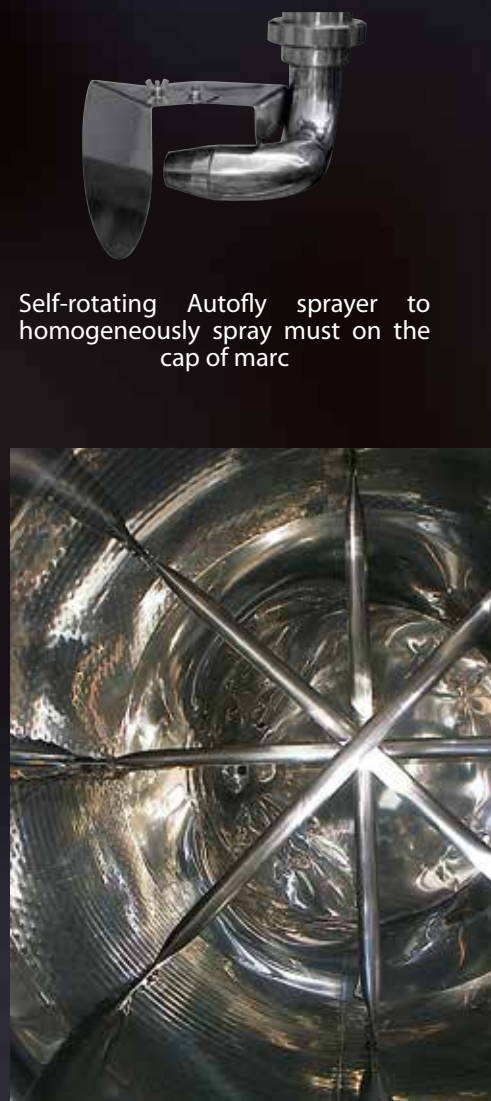
Gravitank with door closed and locked in place



Gravitank with door totally open



Totally open front door



Self-rotating Autofly sprayer to homogeneously spray must on the cap of marc



Palitank for délestage and to break up the cap during fermentation and also a help when draining off marc at the end of the fermentation



Side view of Gravitank with door open, hydraulic opening



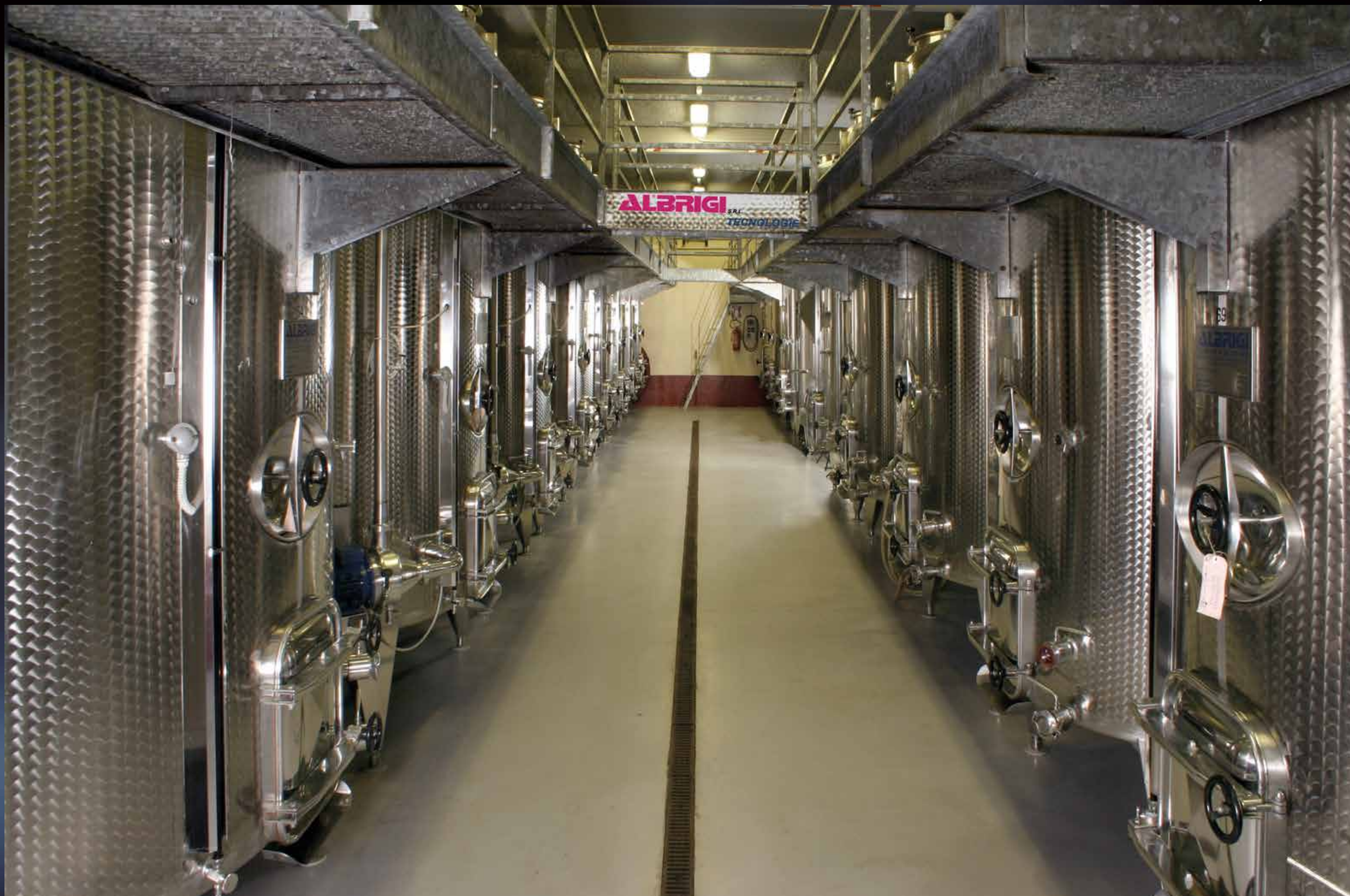
The offset truncated cone bottom favors gravity drainage of the marc



Digital thermometer



Gravitank, the only fermentation tank that drains marc without using mechanical mechanisms



100 hl Specialtank and 100 hl Criotank

DRYER

We concentrate quality

Low temperature grape must concentrator that starts with fresh must or uses pre-concentrated must.

Our concentration system, with an innovative design that complies with the characteristics of the must and with the type of treatment involved, can operate individually or in banks, combining it with any other type of existing concentrator to increase output or greatly improve product quality.

Dryer, during concentration phases, processes the must at approximately 18-20°C. This means the system gets much less dirty and can work constantly for a long period of time, discharging the fresh concentrate at rates of up to 500 liters/hour.

The concentrator comes with heat exchangers especially designed to recover residual calories from existing heating or refrigeration plants, thanks to its low operating temperature which means that it can exploit residual calories that would otherwise be discharged into the atmosphere or left and forgotten in other work cycle plants.



Vacuum must concentrator that works at 18/20° C for 500 liters evaporated every hour

MECCANOTANK



"Motofly" motorized variable speed sprayer



Top of a fermentation tank with double manhole cover, motorized "Motofly" sprayer and "Cleanfix" washing plant



Drain grates to separate must from marc



Stainless steel control board for Meccanotank equipped with all accessories



"S" series 300 hl Meccanotank equipped with all accessories



Palitank cap breaking mechanism



Safety-microswitch on the manhole cover

Safety microswitch on the hatchway



Autofly Mono-type self-rotating sprayer with the must

Fermentation tank with mechanical marc extraction

Meccanotank is a tank suitable for all wine cellars which need to process medium or large quantities of grapes whilst reducing labour to a minimum.

Meccanotank is a fermentation tank equipped with a system of motorised blades that quickly and efficiently discharge the marc through the door on completion of the winemaking process, manual discharge being no longer necessary. High system productivity is achieved by integrating the tank with fixed or mobile conveyor systems (screw, belt, peristaltic pump).

The Meccanotank specified to suit different size and installation requirements, comes in foot mounted winemaking versions with a flat bottom and either side or lower drain suitable for medium capacities & with a truncated cone with a side-lower drain for large capacities.

The extraction is designed to optimise tank emptying with special attention for the prevention of "bridging". Power may be either electric or hydraulic. Motors and reduction units are generously sized to cope with the most arduous of conditions. Sophisticated design ensures that seal leakage is eliminated from the installation of reduction units installed on the bottom of the tank. The design of the reduction unit allows for the removal of the unit for maintenance even when the tank is full.

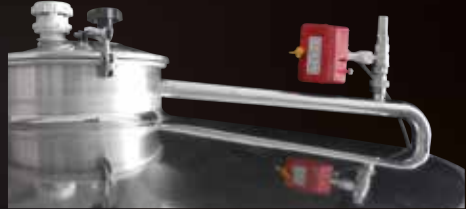


Inside view of the mirror-finish extraction blade

From 50 hl to 1200 hl in size for automatically fermenting red wines and extracting marc



Manual and motorized oxygenation system



Autofly self-rotating sprayer to spray must evenly over the cap of marc



Removable oxygenizer for partial drain valve



Guillotine door with protective cage



Guillotine door with inside view of the extraction blade



300 hl Meccanotank fermentation tank with inclined flat bottom, extraction blade, pump over pump and Palitank



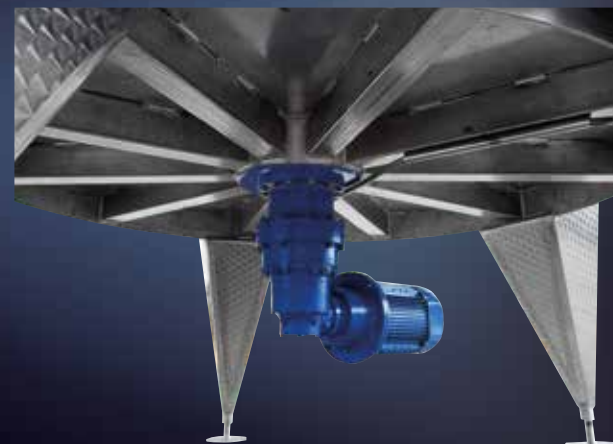
600 hl Meccanotank fermentation tank with inclined flat bottom, extraction blade, pump over pump and Palitank



"S" series 1200 hl Meccanotank fermentation tank with cone with extraction blade and Turbotank



Control unit to control oxygenization and the porous cores





Wine Cellar with 100 hl Volvotank, temperature controlled by Termostar and fitted with Cleanfix washing plant



2500 hl Aisi 304 L Megatank - Aisi 316L top

DELESTAGE

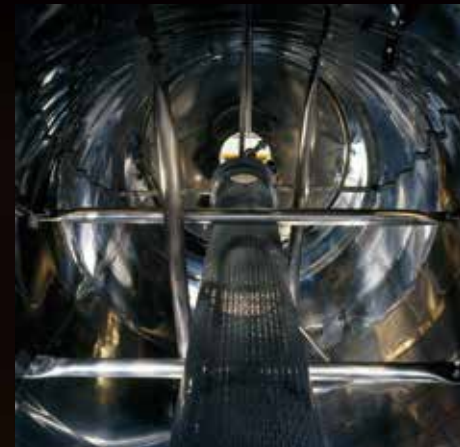
WITH PALITANK

The cap of marc breaks up by gravity

Palitank 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 co-penetration 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.



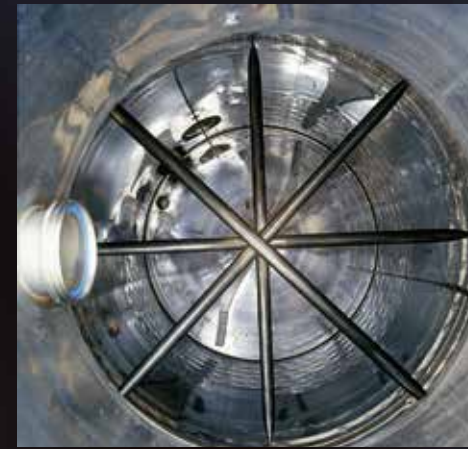
Set of 250x1000 mm mobile drainage grates to stop the skins during delestage



Palitank mechanism with draining grate in the center



Autofly self-rotating sprayer to evenly spray must on the cap of marc



Palitanks seen from above



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



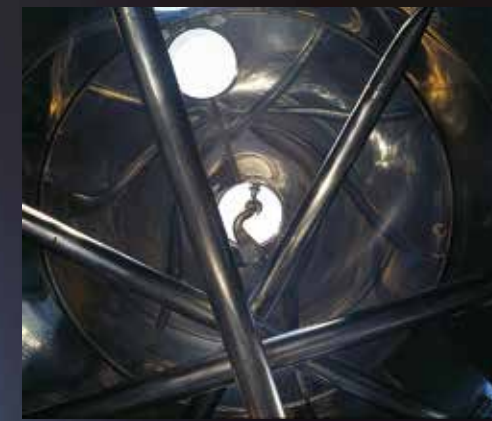
530x420 mm mobile grate on a rectangular manhole cover with slide



Gravity marc separator with drain from below



Palitanks seen from below



Palitank with "Autofly" self-rotating sprayer



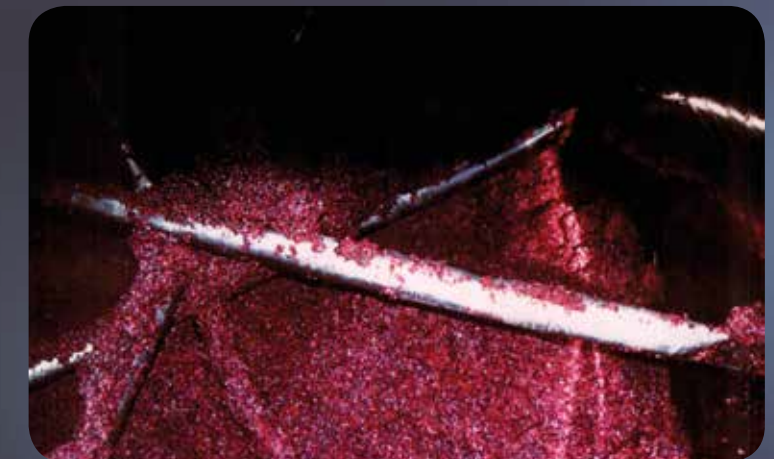
Palitank removable side dripping mesh tube



Draining grates mounted on the total drain valve on wooden vats

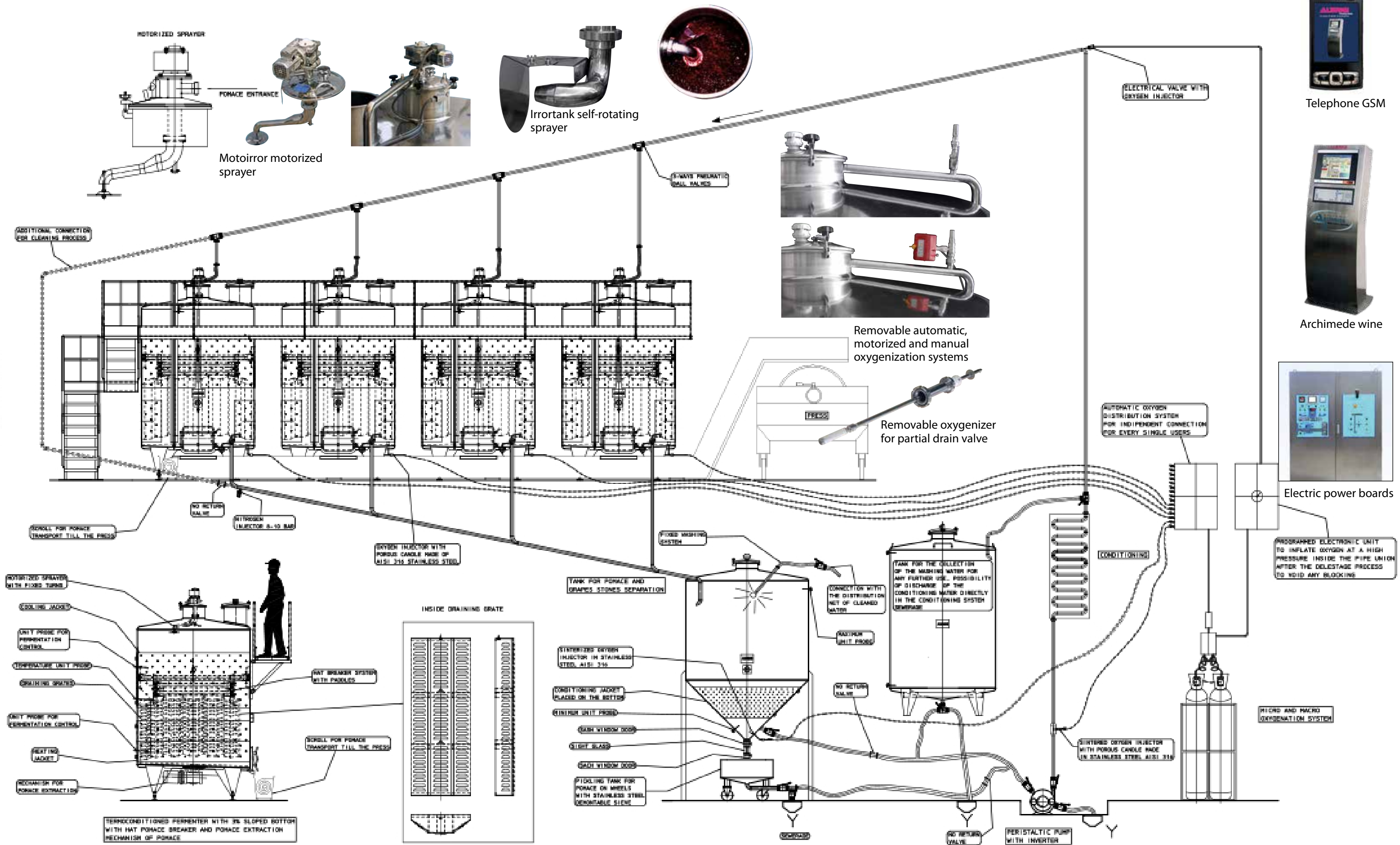


Reinforced Palitanks for 600 hl fermentation tank for red grapes



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

LAYOUT OF A MANUAL/AUTOMATIC DÉLESTAGE SYSTEM WITH FERMENTATION PROCESS CONTROL





100 hl Vinotank storage tank equipped with accessories



300 and 100 hl Frigotanks, temperature-controlled by Termostar, Isotank insulation, 300 and 150 hl Termotanks, temperature-controlled by Termostar and Cleanfix washing plant

CLASSIC FINISHES

The world's most popular finish



2B Natural finish



2B NATURAL

2R MIRROR FINISH

- 2B is the original naturally pickled finish from the steel rolling mill
- 2R is a special mirror polish finish done by a special annealing process in a controlled atmosphere. Both circular and vertical welds are rolled, shaved and satin-finished to a 60 grain



2R Classic mirror finish



2R Design mirror finish



Embossed finish



EMBOSSED OR STANDARD

Embossed is our most popular finish, unchanged for the last 25 years, exclusive and universally appreciated by everyone because we use exclusively premium grade "Thyssen Krupp" 2R material which makes the embossed design the glossiest of all, with "continuous short pitch strong embossing" and with all welds, either circular or vertical, rolled, shaved and with a grain 60 satin finish.



Fine satin Brushed finish



SATIN OR BRUSHED

is the finish with pre-satin-finished sheet, with 180-220-320-400 grains, vertically patterned and with both circular and vertical welds rolled, flattened and with a grain 60 satin finish.



Ultra-fine brushed Scotch Brite finish



SCOTCH BRITE OR ELEGANCE

It consists of total and uninterrupted satin finishing even on welds which are first, whether vertical or circular, rolled and then shaved and flattened so that no reflections are visible and so that satin-finishing can be total and continuous with no interruptions and in a variety of grains according to the type of exterior finish requested, with ultra-fine grain scotch brite patterns

FANTASY FINISHES

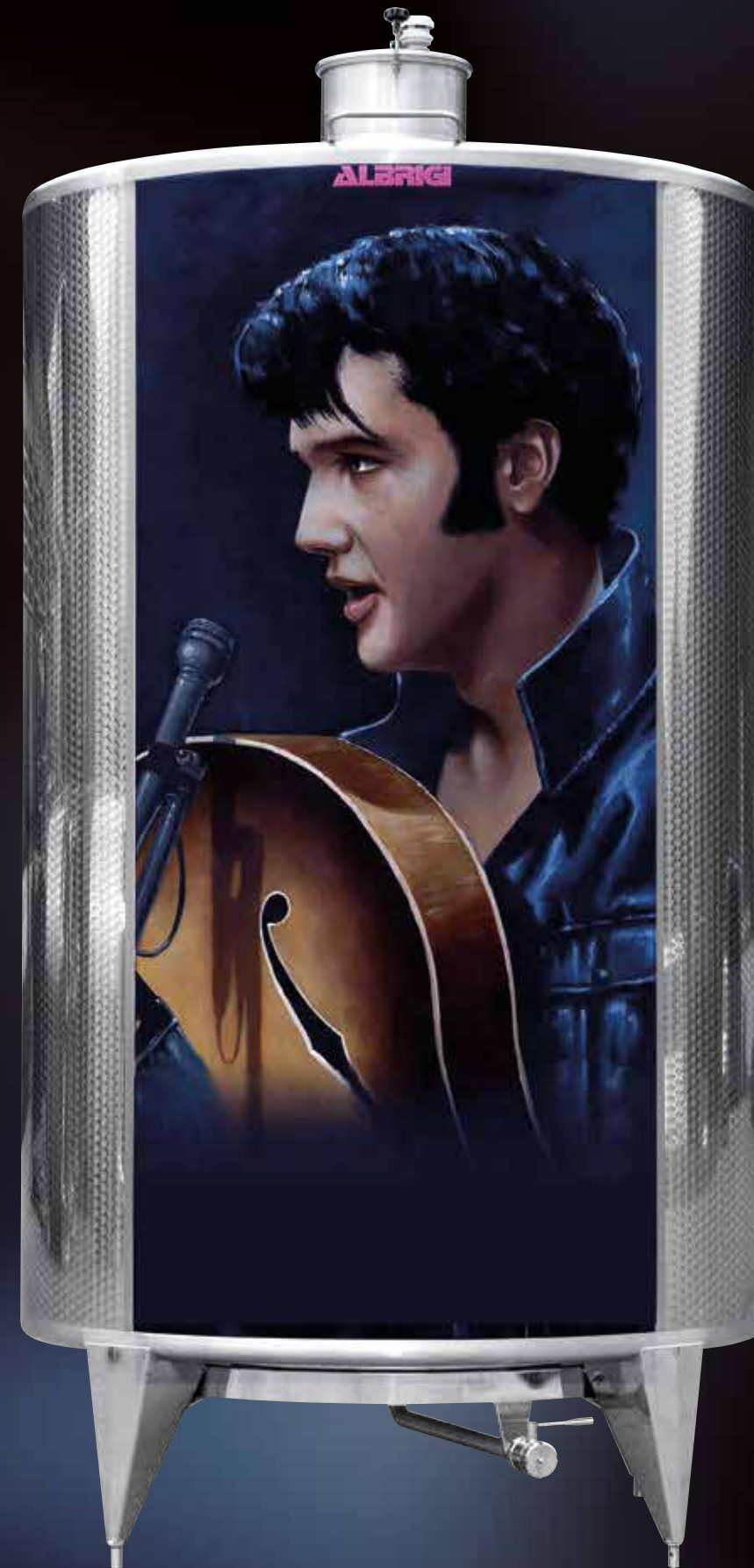
The world's unique silk-screened artistic finish



Colourtank



Exclusive Albrigi patent

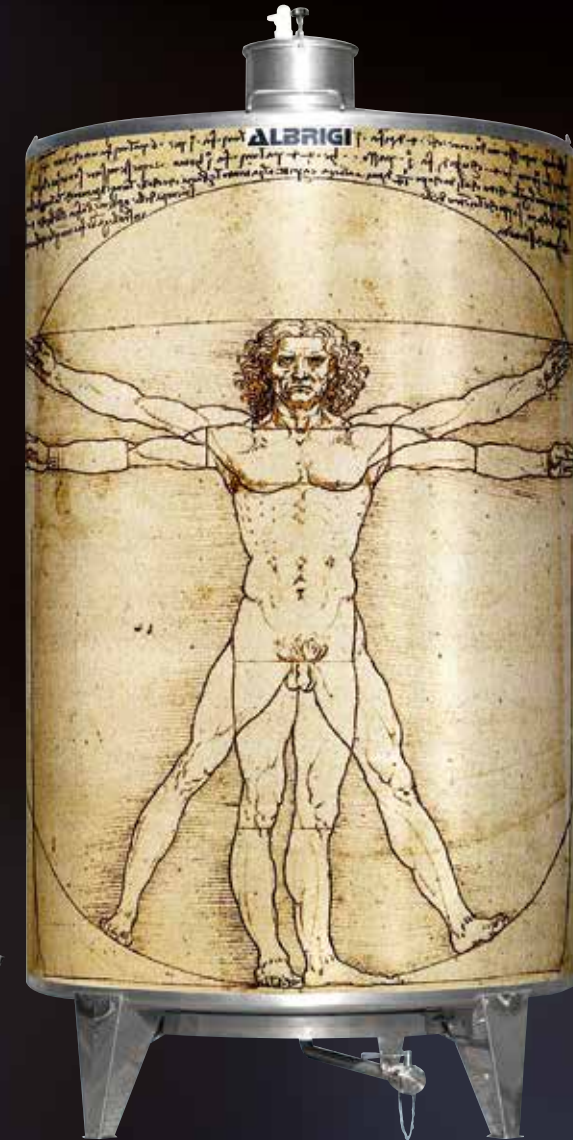
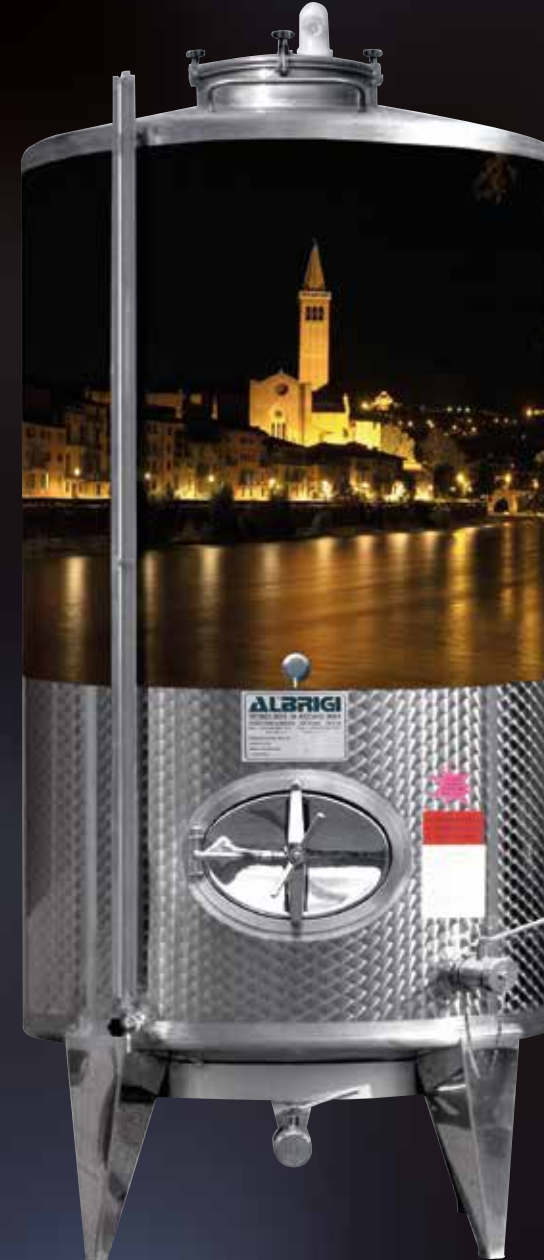


PICTURETANK

Applied directly on the natural steel with silk-screen impression of images or special colors to customer's request. This is an oven-baked paint carried out before the tank is built, making these objects unique because they always convey the message that the customer wants to express

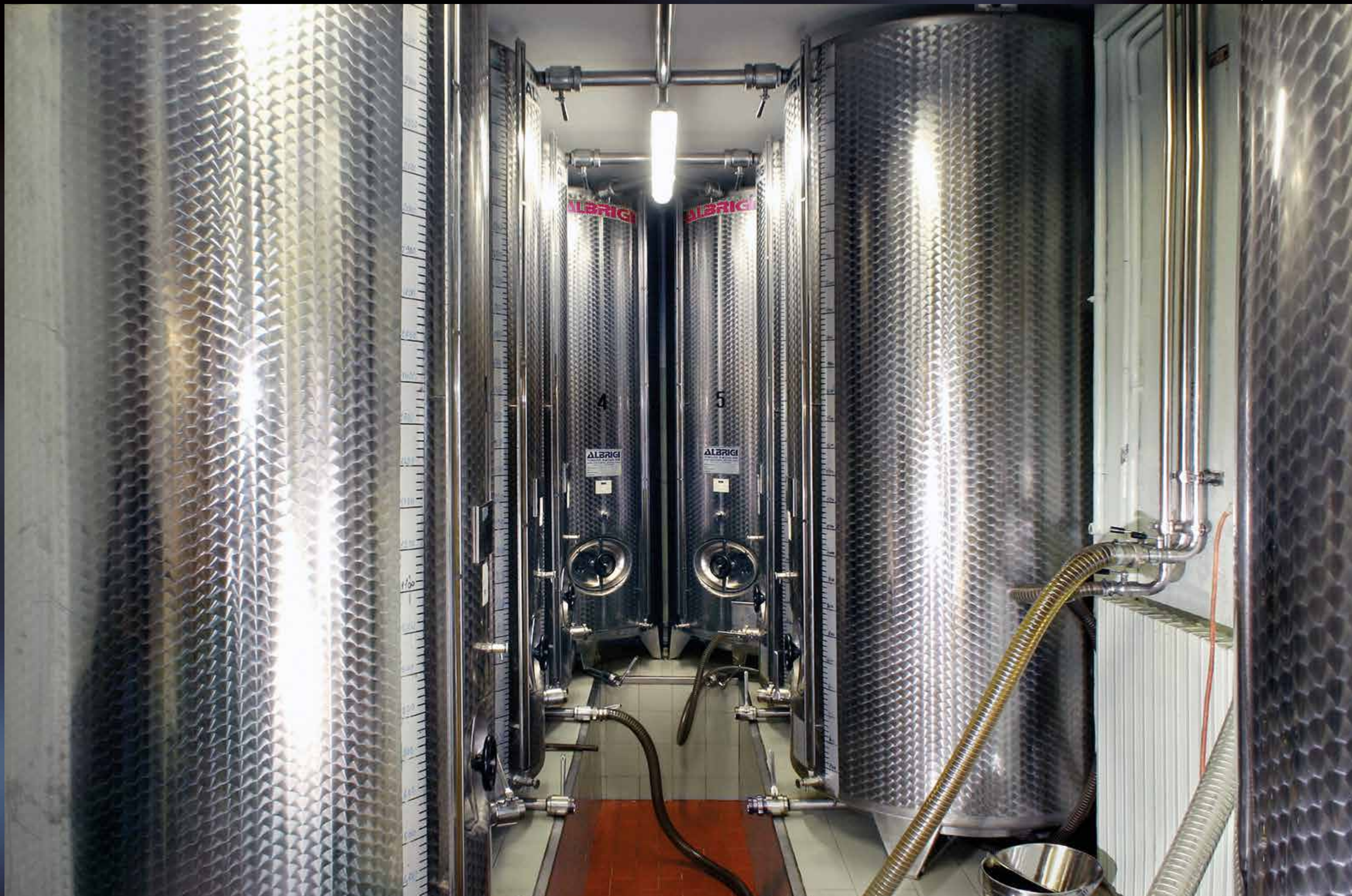
IMAGE FINISHES

Adhesive photographic finish



FOTOTANK

- This is an adhesive film affixed to the tank when it is finished
- The film is made of an exclusive colored plastic. It can also be affixed on existing old tanks
- The film is very economical
- Lasts several years even in direct sunlight because it uses a technology of printing on films designed for outdoor use



Mini-cellar with 30 and 50 hl Vinotanks equipped with accessories



150 hl Specialtank Termo Double, 50 + 100 hl Frigotank/Politank, temperature-controlled by Termostar, Isotank insulation and 150 hl Vinotank

INNERGAS

Nitrogen/CO₂ inertization systems

Innergas is a system that introduces inert gases (nitrogen or Carbon Dioxide) into the tank, preventing contact with the air and eliminating the problem of wine oxidation. A special double-acting safety valve mounted on the safety unit makes sure system pressures and individual tank pressures remain stable. The inert gas system allows the tank to be used as a normal "Semprepieno" (always full) tank. The two-stage reduction control unit introduces the inert gas into the tanks at a 20 mb pressure. The gas, which will always be present inside the tank, eliminates air even when wine is drawn off. The stainless steel double-acting safety valve guarantees system and tank pressure stability. NITROGEN is a colorless, tasteless, non-toxic and totally inert gas that comprises 78% of the atmosphere. CARBON DIOXIDE is also present in the atmosphere and is an inert gas that dissolves in liquids.



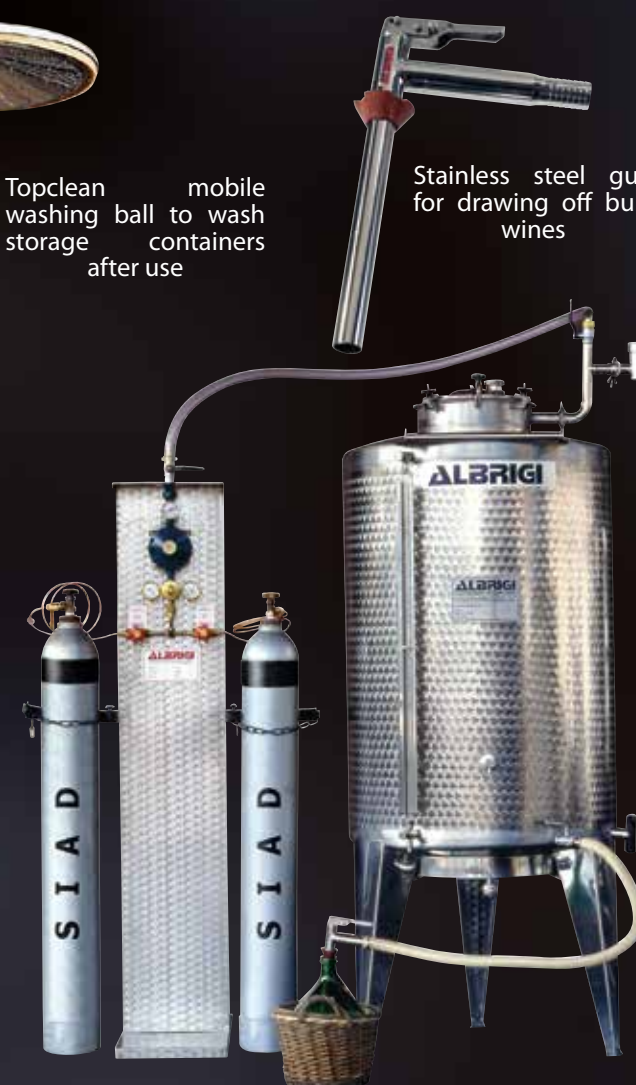
10 hl raised palletizable tank for sale of bulk wine



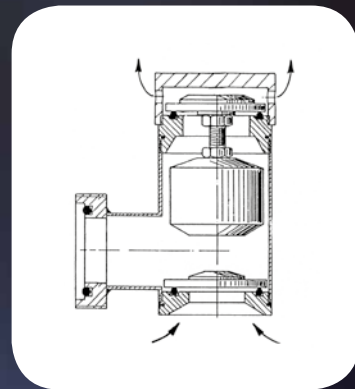
Topclean mobile washing ball to wash storage containers after use

Stainless steel gun for drawing off bulk wines

Storage system for selling bulk wine with a nitrogen inertization system



Layout of a system for drawing off bulk wine with Innergas nitrogen inertization unit



High type of gas safety unit with valve set at + 40 mb and at -20 mb



Low type of gas safety unit with valve set at + 40 mb and at -20 mb



Stainless steel dia. 40-50-60-80 mm demountable double-acting valve with weighted overpressure and vacuum plates with anti-adhesive viton and teflon "O-ring" seals



Fixed central unit with 3 types 20 mb nitrogen pressure plenum tanks for sale of bulk wine



Mobile plenum unit with single wheel-mounted cylinder



Mobile unit for nitrogen or CO₂, delivery rate 100 m³/h



Plenum systems for small, medium and large wine cellars



Bank of nitrogen filled tanks with Innergas for storing bulk wine



Bank of 10 hl raised palletizable tanks for selling bulk wines and with nitrogen system



Fixed plenum unit with two cylinders to serve several tanks, working with nitrogen or CO₂ with delivery rates from 20 to 100 m³/h



Set of 610 - 830 - 1070 - 1530 liter palletizable tanks, blank and insulated, for handling and storing bulk wine



INNERPIPE
Layout of a fixed system to control opening and closure of the nitrogen system from ground level



Fixed plenum unit with Innergas to serve several tanks, working with nitrogen or CO₂ with delivery rates from 20 to 100 m³/h



10 hl palletizable tank designed for a gas safety unit and a gun for drawing off bulk wine



Gangway with 300 hl tanks, safety unit and "Innerpipe" system of fixed stainless steel pipes

Wine cellar with centralized system for saturation with nitrogen inert gas



BIGTANK

1200 hl tanks, temperature controlled by Termostar fitted with Cleanfix and ladders/landings/gangways





Specialtank 200 hl fermentation cellar

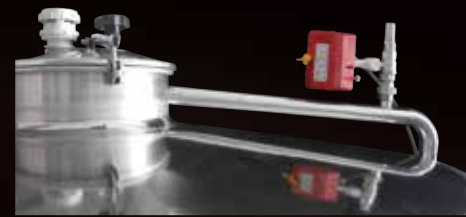
PLUVIATANK

A cascade of must

The innovative design of the Pluviatank fermentation unit is that the leaching of the cap of marc is achieved by gravity. A second upper tank contains a volume of must that with the opening of a dedicated valve is allowed to cascade down and can punch down the marc cap in a few seconds. The Pluviatank is equipped with a control panel that customises the punching down management in: intensity (volume of must used) and frequency. The same panel controls cascade phases, temperature, oxygenation guillotine door operation and start/stop of the marc extraction blade. The Pluviatank, once fermentation is complete, may be used as a storage tank with the fermentation accessories (oxygenator and cascade valve) simply removed and placed in storage. In this way it becomes a versatile storage tank with all inner components perfectly accessible and sterilizable, without joints or narrow corners that are difficult to clean.



Manual or motorized oxygenization system



Cascade valve installed with pneumatic control system



Mobile cascade valve



Cascade valve installed with inner oxygenizer and aeration turbine



Cascade valve with turbine that is removed at the end of the season



Oxygenization turbine with immersion injector



Upper compartment being filled



View from below of the cascade valve with the conveyor closed



Cascade valve with air injector



Upper compartment being oxygenized



Cascade valve open showing a flow of falling must

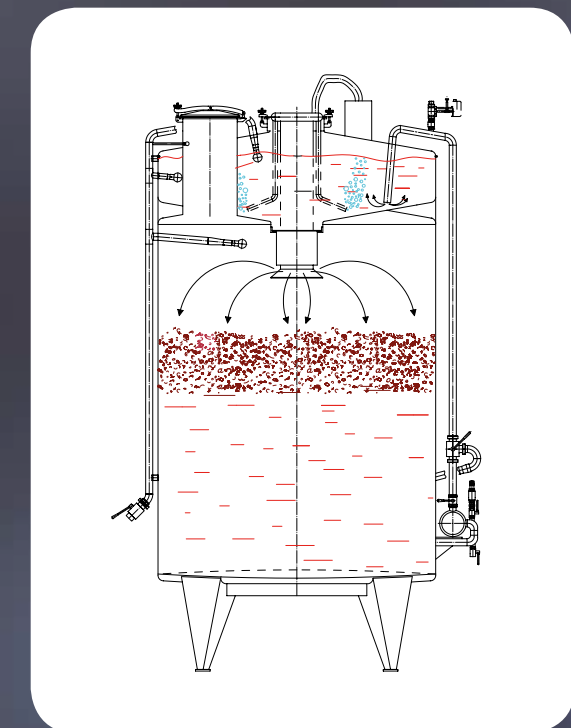


Diagram showing how the cascade acts on the cap of marc

How to properly flood the marc



Mechanical marc extraction blade



Personnel protection cage during marc discharge



Open rectangular and oval doors



Open rectangular door with slide to simplify discharge



Pump for filling the upper compartment with oxygenizer and electric control board



View of the two manhole covers from above



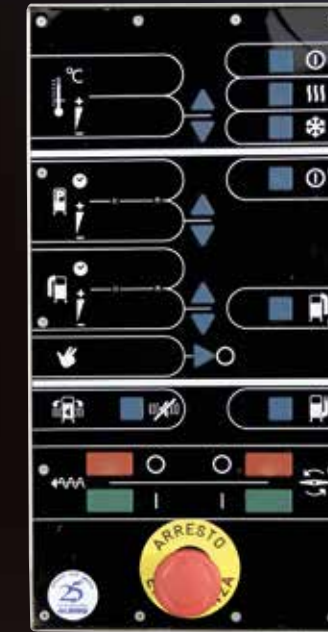
Termostar jacket



View of the upper compartment from below



View of the lower compartment from above



Control board with PLC



Electric board cover



Pluviatank: the fermentation tank with cascade and must oxygenation system



Marc during the cascade of must



Marc before the cascade of must

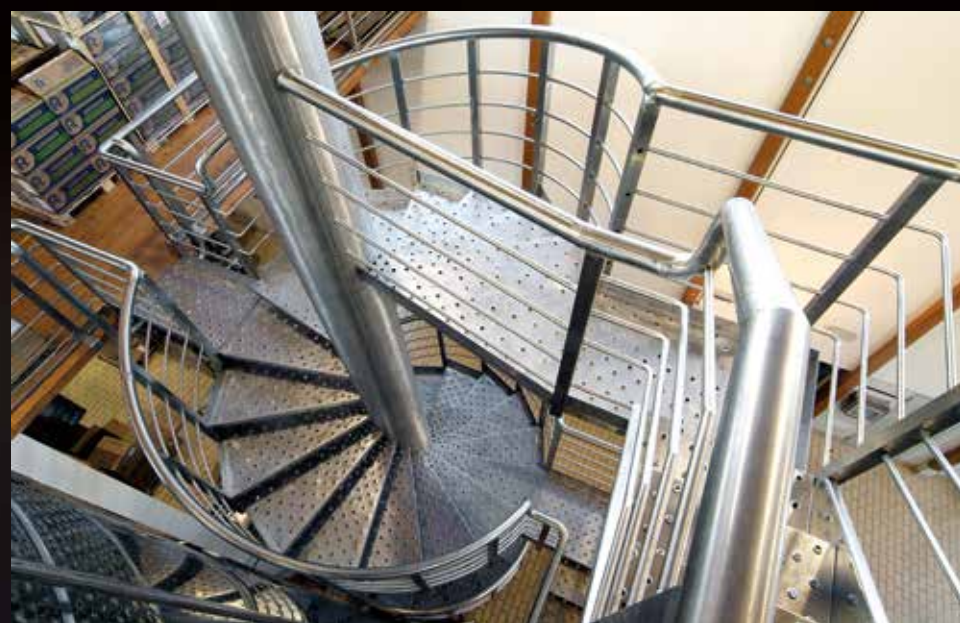


Wine cellar with 24 500 hl wine storage Megatanks



Bank of Termotank Double Tanks, temperature controlled by Termostar, fitted with Isoplus on the jacket & Cleanfix washing plant

GANGWAYS AND LADDERS



GANGWAYS AND LADDERS





20 hl Volvotank & 25 hl Specialtank fermentation tanks temperature controlled by Termostar and fitted with pump-over pump

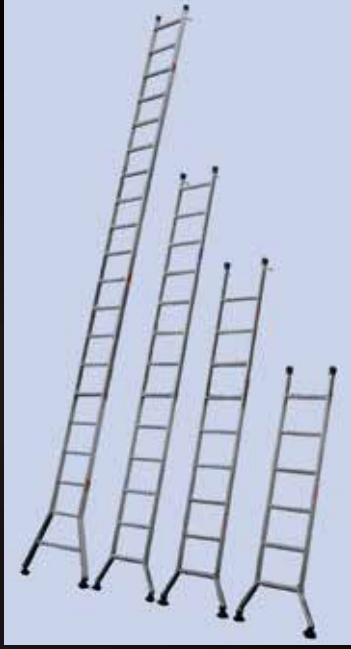


25 & 20 hl Specialtank winemaking tanks, temperature controlled by Termostar, fitted with delestage and pump-over pump

GANGWAYS AND LADDERS



GANGWAYS AND LADDERS





Specialtanks, temperature controlled by Termostar and fitted with fermentation accessories

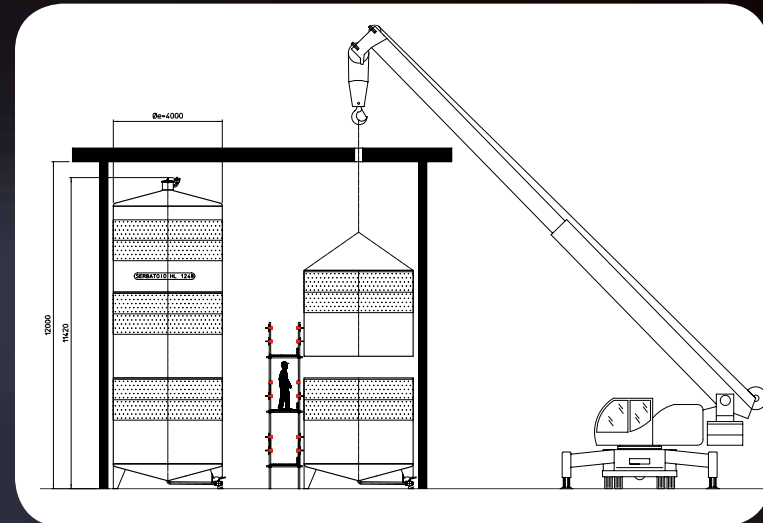


150 hl Vinotank, temperature controlled by Termostar Double and fitted with Cleanfix washing plant

MEGATANKS BUILT OUTDOORS AT OUR CUSTOMERS' SITES



BIGTANKS BUILT INSIDE OUR CUSTOMERS' CELLARS





Wine Cellar with 50 and 25 hl Frigotank, and hl 100 and 50 hl Termotank

CEMENTINOX



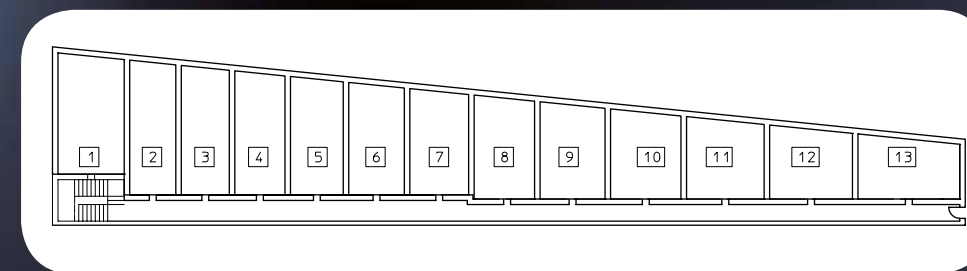
Installed and reinforced top ready for casting



Installed and reinforced top ready for casting



Installation of top and reinforcing



SYSTEM FOR TOTAL MONITORING AND CONTROL OF CELLAR WINEMAKING EQUIPMENT

The Archimede system consists of a leading-edge electronic console that connects to each appliance that produces power and services in order to manage it and monitor it, such as a fermentation tank to be programmed. This elegant steel control board independently carries out a myriad of procedures, setting up even complex work cycles or independent work recipes for each appliance or stainless steel container. It can automatically manage and monitor a great number of procedures such as loading and weighing the grapes, heating and cooling the various fermentation or process phases, schedule automatic washing cycles, carry out plant reset functions and many other services as described below. The system can also be remote-controlled by sending SMS.

This is an open system that can be expanded to include new functions without having to replace the existing one. Each unit has a graphic display and a multi-function keyboard with push-buttons dedicated to each desired function.

Automation is basic because it achieves the highest processing quality levels by real-time measurements of process parameters, optimizing winemaking systems in function of the product being processed.

Sophisticated customized and exclusive supervision software makes it possible to customize and program all the many checks that need to be performed on existing equipment. You can also intervene immediately on each container or process equipment, directly from the console. The system can generate and recreate historical data, filing them for 10 years in a tabular and graphic format so that they can be compared with theoretical values and then interfacing these values with the system management.

And there's more: the system also monitors ambient parameters in the processing and storage areas so as to always keep temperature and humidity values at desired levels. And you can dialogue with the system from any point in the world, using a mobile phone or even using Skype, connecting directly to the system and making precise checks and variations in real time at the minimal cost of one SMS or one telephone call of just a few minutes.

The system can also implement "traceability".

In this way the world becomes even smaller and, thanks to Archimede, everything is under control.

LIST OF SERVICES MONITORED IN THE COUNTRYSIDE

- Company map
- Vineyard map (grape selection)
- Genetics and wine archive
- Irrigation
- Management and programming of vineyard treatments
- Remote monitoring of outdoor atmospheric conditions in vineyards by radio
- Video monitoring of vineyards by radio and filing of data
- Pre-harvest
- Harvest
- Weighing
- Grape selection
- Management of motor vehicles in the vineyard
- Management of wells or irrigation systems with monitoring of water supplies

LIST OF THE MUST FERMENTATION AND PROCESSING PROCESSES IT MONITORS AND MANAGES

- Grape refrigeration
- Heat-treatment of musts and pressed grapes
- Cryomaceration (Criotank)
- Bâtonnage (Bâton tank)
- Processing of fine lees
- Pumping over
- Punching down (Monofoll tank)
- Rotating blade (Volvotank)
- Submerged cap (Supertank)
- Cascade (Pluviatank)
- Pump over turbine (Turbotank)
- Mechanical délestage (Délestage)
- Carbonic maceration (Noveltank)
- Ice wine
- Cold clarification (Chiaritank)
- Cold malolactic
- Délestage (Délestage)

MONITORING AND MANAGEMENT OF PROCESSES AND SERVICES

- Management of supplier grapes
- Accounting management of grapes for passerillage raising
- Grape passerillage raising and climate control in the fruit warehouse
- Crushing - Pressing
- Monitoring, management and filing of fermentation data during the different phases
- General wine cellar management and control of the quantities of musts or wines in tanks or fermentation tanks
- Management of systems and equipment for pressing, filtering, pumps, racking, topping off
- Grape and wine refrigeration
- General wine cellar climate control
- Temperature and humidity management in the aging barrel cellar
- General heating
- CO2 suction from the wine cellar
- Air/nitrogen production
- Steam production
- Management of washing plant
- Management of bottling plant
- Label - carton - cork - bottle - cap - glue warehouse
- Monitoring of drain waters
- Management of lighting and ventilation in the wine cellar
- Operating costs
- Accounting and warehouse management - Suppliers
- Invoicing - Customer management - Transport management
- Marketing management - Agent management
- Event management
- General management of energy productionsystems in the wine cellar
- Monitoring of alternative energy sources
- Energy savings - Heat pumps, geothermal energy, photovoltaic panels, mirror screens - Data transmission - Burglar alarm -
- In-house security monitoring - Kidnapping alarm
- Satellite monitoring of services and measurements
- Plant alarm warned by mobile phone



**ARCHIMEDE
MINOR WINE**

**ARCHIMEDE
MAJOR WINE**

EVERYTHING IS UNDER CONTROL



Albrigi, a company officially sponsored by Technology

“SPECIAL STANDARD SELF-CLEANING INNER SURFACE” AND A 25-YEAR WARRANTY

All ALBRIGI tanks and systems are made exclusively from premium grade 2R MIRROR POLISH steel from THYSSEN KRUPP, Europe's largest steel mill, in castings poured specifically for us according to our specifications, making long-term programmed orders to guarantee long-term HIGH QUALITY, with coils always available in stock, sealed and stored in our armored metals warehouse. All coils are accompanied by casting analyses that confirm that the base metals composing the alloy are pure and free of impurities. Steel of “doubtful” origins is excluded from the start. In this way we are certain of the quality and purity of the casting. This steel mill, the most specialized in the world in producing stainless steel with 2R finish (polished), supplies us with surfaces that are already smooth, with standard 0.05 Ra pharmaceutical roughness, practically ready to be used. All our TANKS have standard mirror-finish inner surfaces with all welds done in TIG/PLASMA “WORK FLOWS”. Cylinder sheets are vertical and not horizontal and therefore all flat welds up to 6 meters in length are done automatically on cooled copper bars and are all vertical welds (we are the only company in the world that still uses this system). Welding of the circular ends of tops and bottoms up to 4.2 meters in diameter is always done (and here again we are the only ones) with an inner circular copper bar weld support, cooled with recirculating water (exclusive system), always done automatically with a double gas protection (ARGON + NITROGEN for the first welding shoe + NITROGEN on the

opposite side that exits from the strip of copper) so that welds are all white on both sides and not oxidized because all welds are immediately cooled. Our tanks all come standard with circular welds up to 3 meters in diameter FLATTENED BY ROLLING and with vertical welds up to 6 meters in length COLD ROLLED to flatten them and increase their mechanical strength and, above all, to round or flatten the inner weld bead so that all welds are flat, smooth or barely convex, almost INVISIBLE.

Then they are all pickled and passivated using a biodegradable passivant rather than a nitric passivant (which is more polluting) and then mirror polished with SISAL and fine grain abrasive polishing paste (eco-friendly). The final result is an inner surface that is very glossy and easy to clean or sterilize even using only steam at 120°C without detergents. In practice we have created a SELF-WASHING tank interior which is our exclusive inner finishing system called “HIGH CLEAN”, the only one with an ORIGINAL FOOD CERTIFICATE, unique in the winemaking sector. This system eliminates down times for the user and is specifically prepared and created to be washed with normal “SPRAY BALL” washing balls having standard size holes and flow rates, mounted fixed inside the tank. Consequently it is no longer necessary to enter the tanks to check or clean hidden or hard-to-access parts or other invisible inner accessories. All accessories are time-tested and premium quality and meet the requirements of even the most special and demanding customers. All accessories

are always mounted on the tank sheet metal using profiled and rounded drawn components that give more sturdiness to the structure, preventing vibrations and favoring work phases. All feet are tapered, box-type, sealed and super strong and oversized for their tasks. Feet are installed on the bottom using a special anti-seismic technique of special time-tested tie-rod reinforcing rings, an exclusive Albrigi technology. Each mechanical part that actuates any movement, whether that of a pump, a piston, a stirrer, a marc rotation blade or a marc extractor is installed in compliance with the most stringent international safety standards for machine manufacturers. All parts are always provided with operating and maintenance manuals, drawings, static calculations and spare parts manuals in the customer's own language. Special attention is given to safety accessories such as protective casings, railing, microswitches, electric sensors and photocells, safeguarding the cellar worker in all his work phases. All electric boards are manufactured in compliance with the most stringent international standards. Operator safety equipment is doubled with respect to the most restrictive reference safety standards so that workers using our equipment are protected against all possible hazards in all situations and so that their work is simplified, alerting them and safeguarding them against all breakdowns and unforeseen circumstances. All standard tanks are tested by being filled with water for 12 hours. Those subjected to PED testing undergo testing at the test pressure for

48 hours. Special process tanks undergo thermal and mechanical stress testing in continuous 24 hour service cycles. All our tanks are manufactured in compliance with E.H.E.D.G. standards that protect users in all their expectations and that are the most stringent reference standards today existing in the world, guaranteeing the total quality of equipment used in the food sector. Albrigi Technologie can supply any type of equipment, branded according to directive 97/23/CE-PED and according to directive 94-9-CE-ATEX. Our engineering department personnel have the lengthy experience and technical prerequisites for designing, calculating and certifying food systems, even for very specific oenological uses. They use international calculation programs specifically designed to meet the requirements of our clientele. 73% of our employees are qualified welders according to UNI-EN-287-1. Our company is equipped to carry out non-destructive tests on its own products (RX penetrating liquids) and the related FERRITE tests and surface roughness tests with all related certifications. Our finishes have been designed so we can offer unique solutions in the winemaking sector, emphasizing the exclusive quality of our products and making them complete, modern and often so leading-edge that they can be considered “AHEAD OF THEIR TIMES”







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