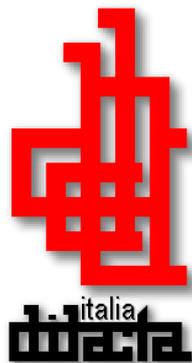


Didacta Italia

Food Technologies

FTC04

Champagne-Type Wine Processing Line



ISO9001:2000

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Wine Processing Line

A distinguishing feature of the wine sector is the use of a large amount of advanced-technology and very specific skills. As a consequence, professional people should be trained with suitable instruments, apt to allow ample experimenting on even small-productions.

In the agricultural and food-processing sector **Didacta Italia** enriches its own product range including a complete line of modular and flexible pilot plants in order to learn experimentally the technologies for producing red and white wines and the sparkling process of the latter.

The units supplied by Didacta have the following characteristics:

- they derive from industrial machines in order to get processing cycles showing the industrial conditions;
- they allow to introduce into the market new products got by new technologies of production;
- they can be used for small product quantity;
- they are supplied with handbooks featuring ready-to-use experiments.

This catalogue shows in their standard version:

- **White and Red Wine Processing Line**
- **Sparkling White Wine Processing Line**

This line, created by Didacta Italia, allows to produce red and white wines to be preserved and mellowed. Besides, it allows to get sparkling white wine for a substantial qualitative and economical improvement of the original product.

The versatility of the proposed structure enable the future operators (production and distribution) to improve their knowledge by using appropriate plants and absolutely innovating complex instruments.

An important opportunity is the one allowing to evaluate economically the preferred process just comparing the different techniques to be carried out.

The pilot plants show all the processing conditions of a real production.

In addition to their equipment, Didacta supply a variety of pre- and after-sales services (development of special projects, advisory services, installation of equipment at the customer's site, training courses, etc.) for the transfer of know-how often difficult to be found on the market.

The equipped line as described has a maximum productive capability of:

- 1000 liters per cycle for wine processing line;
- 1000 liters per cycle for sparkling wine processing line.

FTC04 Champagne-Type Wine Processing Line

CONFIGURATION

Service Equipment

TA64/1D	Freezing Water Production Unit
EC24D	Electric Compressor with 24 l Tank

Pilot Plants

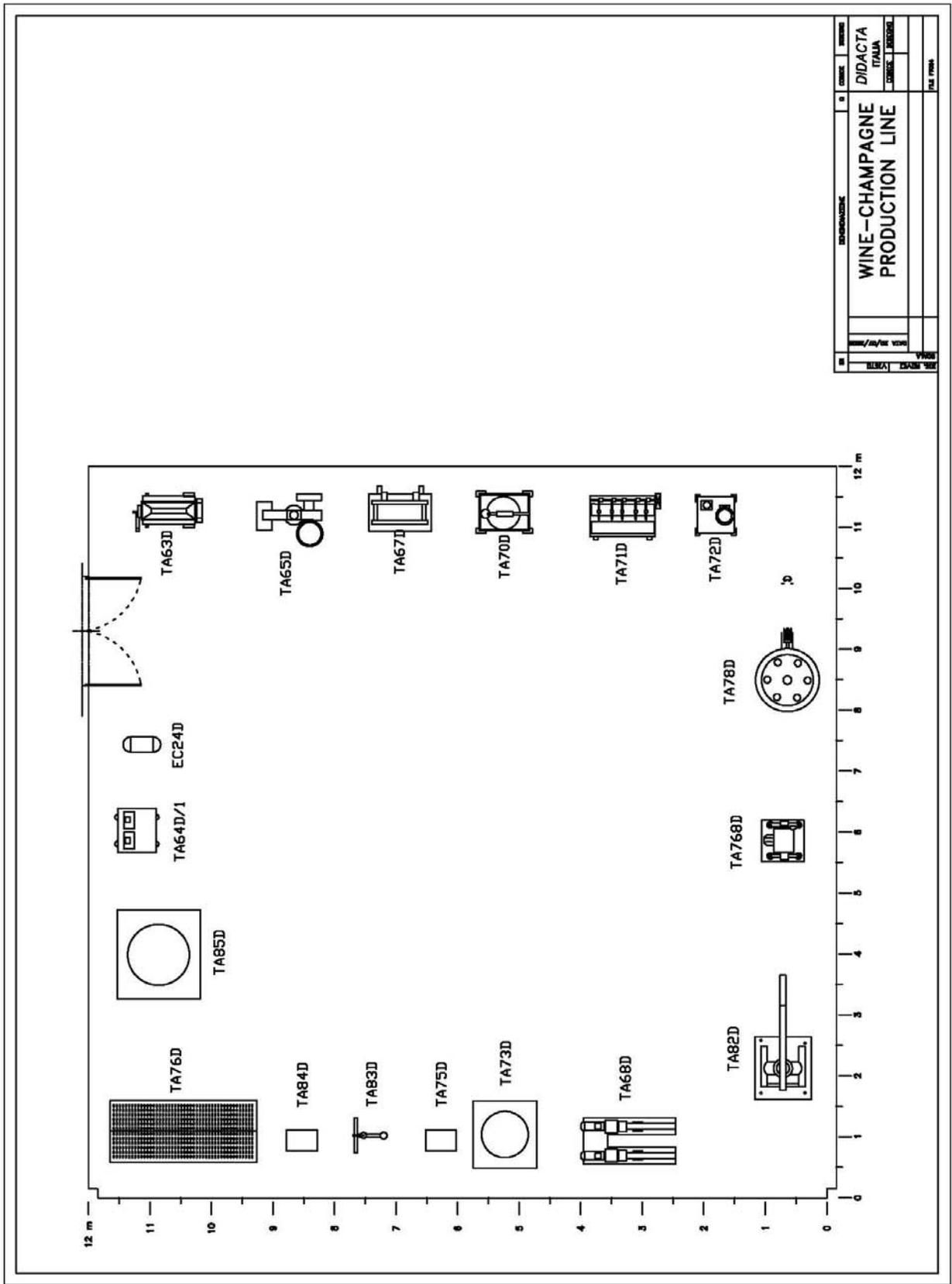
TA63D	Grape Stalk Removal Press
TA65D	Revolving Cage Hydraulic Press
TA67D	Cardboard Filter
TA70D	Bottle Rinsing Machine
TA71D	Linear Filler
TA72D	Semiautomatic Corking Machine
TA78D	Bottle Neck Freezer
TA82D	Manual Corking Device for Mushroom Shaped Corks
TA768D	Disgorging Dosing Levelling monoblock Machine

Accessories

TA68D	Single Screw Pump for Must and Wine
TA73D	Red Wine Storage and Production Tank
TA75D	Capping Unit for Crown Caps
TA76D	Bottle Rack
TA83D	Manual Cage Fitting Unit
TA84D	Bench Capsuling Unit
TA85D	White Wine Storage and Stabilisation Tank
TA543D	Red and White Wine Fermentation Tank

Optional

TA74D	Oak Cask
TA77D	Instrument to Check Pressure of Sparkling Wines
TA162D	Grape-Container
TA163D	Grape-Stalks Container



DISTRIBUZIONE		CONFEZIONE	REVISIONE
WINE-CHAMPAGNE PRODUCTION LINE		DIDACTA ITALIA	
DATA: 10/01/2001		CONFEZIONE	REVISIONE
AUTORE: CHAM 001		DATA: 10/01/2001	