

WINE SPRAYERS AND WASHING SYSTEMS

Ginox sprayers, versatile and easy to install on any tank, offer the opportunity to constantly wet the grape cap during fermentation, thus avoiding oxidation and performing the function of fulling. They are not equipped with gears (absence of lubricants), they use only AISI 304L stainless steel and food plastic material. In addition to being very easy to clean and sterilize, they meet the most stringent food safety standards. For their use is sufficient a very common pump that, through a pipe DN 40 (1”1/2), pushes the must inside of the sprayer, causing its rotatory motion. Their versatility, flexibility of use, easy assembly and removal are guaranteed by the different types of connection available (welding, DIN, Garolla or flanged), both axial and radial 90°.

