

## **PROJECT**

**(Uzbeksitan -2022)**

**REV\_1**

## PART 1\_ FIRST (DIEMME Enologia + Cadalpe /Italy)

### 1.1.

Quantity	General Description	PRICE EURO/Price in EURO
1 com.	<p><b>Receiving hopper</b></p> <p>Dimensions (length and width): 5660mm. X 2450mm; Loading side height: 1000mm and other side height: 2060mm.</p> <ul style="list-style-type: none"> <li>• Manufactured from AISI304 stainless steel with a metal sheet thickness of 2.0 mm.</li> <li>• Screw Ø 400 mm and pitch 400 mm. Without intermediate supports, but with anti-wear profile.</li> <li>• Bevel gear motor 380 V - 4.0 kW</li> <li>• Mobile safety protection with manual winch and safety microswitch</li> <li>• Hydraulically-operated hatch, driven by pump and manually operated</li> <li>• Declaration of conformity for quasi-machine (without electrical system)</li> </ul> <p>PRICE: 34,800.00</p>	<b><u>31 320,00</u></b>
1 com.	<p><b>Rake Separator - Crusher (Mod. KAPPA 15) and Mezzanine Pump</b></p> <p>Capacity from 8 to 13 tons / hour. The machine is completely made of stainless steel AISI 304. Reel with differentiated holes 22-16 mm dia.; optionally can be supplied with differentiated holes <b>25-16 mm.</b> holes (No change in price). The beater (combing fingers) is made of stainless steel AISI 304; optionally it can be supplied with rubber tips (No change in price). Frame with legs height 264mm. On Wheels. Gravity hopper. Washing column.</p> <p style="text-align: right;">Price of the comb separator: 13,535.00.00 EUR</p> <p>Crushing plant with adjustable rubberized crushing rollers, Crusher price: 3 520,00 EUR</p> <p>Electric control panel with inverter for variation (setting different speeds) of the drum and beater of the comb separator. Electric control panel price €3,279.00</p>	

	<p>PUMPS - Mezgan pump (Progressing Cavity Pump) <u>complete with hopper and wheels.</u> (15 cubic meters/hour)</p> <p>Price of the mezzanine pump:</p> <p>8,346.00 EUR ELECTRONIC CONTROL PANEL for the pump built-in.</p> <p>Control panel price: EUR 1,765.00</p> <p><u>Total price of the complete set</u> (Rake Separator, crusher, mezzanine pump, including control panels), without additional options: 30 445.00</p>	<p><b><u>27 662,00</u></b></p>
<p>Features and Benefits of the Rake Separator - Crusher and Mezzanine Pump</p> <p>-Grebnet Separator:</p> <ul style="list-style-type: none"> <li>✓ it is possible to choose the best option for the drum holes (without changing the price)</li> <li>✓ built-in washing column</li> <li>✓ Built-in inverter for speed control</li> <li>✓ <u>Simplified washing and cleaning system with pressurized water, easy to remove drum, beater and crusher for separate and thorough washing</u></li> </ul> <p>1) Crusher:</p> <ul style="list-style-type: none"> <li>✓ The gap between the rubberized crushing rollers can be adjusted (according to the type/variety of grapes)</li> </ul> <p>The crusher can be moved, i.e. you can eliminate the crushing of grapes (for special types of wine)</p> <p>Mezgon pump:</p> <p>complete with hopper, wheels, Capacity - 15 cu.m./hour</p>		
<p><u>1 com.</u></p>	<p><b>CLOSED Membrane Press (Mod.VELVET 50 1P)</b></p> <p>Closed stainless steel tank with 6 drains. AISI 304 stainless steel construction.</p> <p>Capacity of the tank/tank: 5000 l.</p> <p>Receiving capacity: <b>crushed grapes/mezga-10.000kg.</b> grapes; fermented grapes wort-15000kg. (depending on the grape variety, figures may vary)</p> <p><u>Electronic control panel with 10 DOUBLE touch screen, adjustable, easy to remove and put back on (i.e., between seasons, can be dismantled and stored separately). Complete with Smart Pressing Program with Volume Measurement and Rocking System to rock the press during operation. Complete with Compressor to inflate the press diaphragm, and one additional compressor for axial valve control and automatic door opening.</u></p> <p>Automatic door, dimensions 650 x 480mm. AISI 304 stainless steel juice collector tank with a capacity of 200l.</p>	

	<p>Automatic axial flow DN 125 with ball valve and safety pressure switch. Container with safety brake disc. Prepared for automatic washing. Equipment on fixed feet.</p> <p style="text-align: right;">Price per unit 75 851,00 EUR</p> <p>- Pulse Jet Automatic Washing System</p> <p style="text-align: right;">Price: 3 623,00 EUR</p> <p>- Juice level sensor of the juice pump electrical control system (pump is not switched on)</p> <p style="text-align: right;">Price per unit:EUR      1,118.00 (X2)</p> <p>- Hand wheels for the Press (2 pivoting +2 fixed)</p> <p style="text-align: right;">Price wheels: 2 264,00 EUR</p> <p><u>TOTAL price: 82,856.00</u></p>	<u>74 571,00</u>
<p><i>Features and benefits of Diemme PRESSES</i></p> <ul style="list-style-type: none"> <li>✓ <i>Optimal juice output thanks to mirror-polished drains and a large drainage surface.</i></li> <li>✓ <i>Intuitive control system via touch screen, which controls the operation of the entire system and all parts</i></li> <li>✓ <i>30 preset pressing programs (10 standard, 10 flexible, 5 for red grapes and 5 for cream</i></li> <li>✓ <i>Complete with 2 Compressors (1 for inflating the press diaphragm, and one additional compressor for other parts)</i></li> <li>✓ <i>The control panel is easy to remove (at the end of the season) and install (at the beginning of the season)</i></li> <li>✓ <i>The membrane is easy to remove and/or install without special skills and knowledge (thanks to the special mounting system)</i></li> <li>✓ <i>Small amounts of product can be pressed (the diaphragm is blown to maximum even without product)</i></li> </ul>		
1 pc.	<p><b>Juice Pump (Press Tank) Model RID MAJOR 60</b> Pump on cart and designed for automatic operation with the PRESS (<u>Required the presence of the Juice Level Sensor in the press for automatic operation of the Pump</u>)</p> <ul style="list-style-type: none"> <li>• AISI 304 stainless steel pump with flexible natural rubber impeller.</li> <li>• Connections: Garolla 60</li> <li>• Installed power: 2.2 kW (400 V/50 Hz/3 phases)</li> <li>• Speed: 700 rpm.</li> <li>• Capacity [m<sup>3</sup>/h]: 18 m<sup>3</sup>/h at 0 m height, 15 m<sup>3</sup>/h at 4 m height, 8.4 m<sup>3</sup>/h at 12 m height</li> <li>• On cart with grabber for moving with electric board "EC" and dry running device.</li> </ul> <p><u>TOTAL PRICE: 4,068.00</u></p>	<u>3 660,00</u>

## 1.2. Pumps, Filters and Accessories

Quantity	General Description	PRICE EURO/Price in EURO
1 pc.	<p><b>RECIPROCATING PUMP</b>  Double-acting pump, completely made of stainless steel AISI316.  Reversible ball valve and flow regulator. Output per hour: 1st speed 15000l; 2nd speed 30000l. Connection DN 65 11851.  4.4/3.3 Volt 400/50 kW IP 55 electric motor.  Mounted on a cart with wheels.  Weight: about 300 kg  Dimensions: 135/60/90 cm.</p> <p>Price list €22,800.00</p>	<b><u>20 250,00</u></b>
2 pcs.	<p><b>EP MAJOR 60 COAXIAL PUMP</b></p> <ul style="list-style-type: none"> <li>• AISI 304 stainless steel pump</li> <li>• Connections: Garolla 60</li> <li>• Installed power: 1.87 kW (400 V/50 Hz/3 phases)</li> <li>• Speed: 900 rpm.</li> <li>• Capacity: 22,500 l/h</li> <li>• On a cart with a handle to move with the electric control panel "EC".</li> </ul> <p>Price per unit € 2.565,00 x 2 = 5.130,00</p>	<b><u>4 617,00</u></b>
1 pc.	<p><b>SCREW PUMP MOD. DMN80</b>  Four wheels, with opener and electric control panel. AISI 304 stainless steel standard hopper and aluminum pump hopper. Safety nets. Pressure 3 bar. Delivery DN 125. Installed power (pump + opener) 8,25 kW.  Squeeze feed: m<sup>3</sup>/h 29 (depending on squeeze condition, length of hoses, etc.).</p> <p>Price list € 16,152.00</p>	<b><u>14 537,00</u></b>
1pc.	<p><b>400X400MM CARDBOARD FILTER WITH 100 PLATES</b></p> <ul style="list-style-type: none"> <li>- Polypropylene plates 400x400</li> <li>- NBR rubber gaskets</li> <li>- Filter with manual hydraulic closure</li> <li>- The frame and pipes are made of stainless steel AISI 304.</li> <li>- Pressure gauge for checking the inlet and outlet pressure of the product</li> <li>- Sight glass for visual control of fluid output</li> <li>- Rotary valve with DIN 40 mm fittings (other fittings on request)</li> <li>- Mounted on wheels for easy movement</li> </ul>	

	<ul style="list-style-type: none"> <li>- Tray made of stainless steel AISI 304.</li> <li>- Minimum number of plates that can be used: 92</li> <li>- The maximum number of plates that can be used: 106</li> <li>- Filtration surface: 16 m<sup>2</sup></li> <li>- Hourly filtration capacity: 11.200 ÷ 17.600 l/h with water</li> <li>- Dimensions: 3230 x 2550 x 1720</li> <li>- Maximum operating pressure 4 bar</li> </ul> <p><b>Price list € 14,098.00</b></p>	<b><u>12 688,00</u></b>
<b>2pc.</b>	<p><b>FLOTATION DEVICE</b> Made of Aisi 304 stainless steel.</p> <ul style="list-style-type: none"> <li>- Motor 7.5 kW 3-phase 400V 50Hz</li> <li>- Pressure: maximum 5 bar</li> <li>- Nitrogen flow rate: 15-25 liters/minute.</li> <li>- Maximum pump capacity: 22000 l/h</li> <li>- Double impeller pump</li> <li>- Inlet/outlet fittings Ø50 mm.</li> <li>- Dimensions in mm: 1320 x 570 x H 1130</li> <li>- Weight: 105 kg</li> </ul> <p><b>Price list € 7.653,00 x 2 = 15.306,00</b></p>	<b><u>13 766,00</u></b>
<b>1 pc.</b>	<p><b>KIZELHUR FILTER Mod. 5 with horizontal discs.</b> The filter is made of stainless steel AISI 304, equipped with a centrifugal pump and a metering pump. It is also equipped with a series of stainless steel tubes that ensure complete filtration of even the residual liquid in the barrel. Machine description:</p> <ul style="list-style-type: none"> <li>- Tubular frame made of stainless steel AISI 304.</li> <li>- Double-rotor centrifugal pump with AISI 304 stainless steel casing and impellers.</li> <li>- Piston-type metering pump with shaft for mixing the product.</li> <li>- AISI 304 stainless steel mixing spout.</li> <li>- Control Panel.</li> <li>- Inclined stainless steel bowl with barrel slide rod.</li> <li>- Top safety and barrel venting.</li> <li>- Stainless steel barrel locking clamp made of cast iron for added safety.</li> <li>- The filtration unit consists of: a series of stainless steel filter discs; a stainless steel filter disc for filtration of residues, a number of plastic gaskets, sealing rings.</li> <li>- The barrel is made of stainless steel AISI 304.</li> <li>- Stainless steel pipes with butterfly valves, illuminated sight glasses and stainless steel pre-filter.</li> <li>- <b>Hourly capacity: 10,000 l/h;</b></li> <li>- <b>Filter discs Nr.28.</b></li> <li>- Filtration surface area: 5 m<sup>2</sup></li> <li>- Residue filtration disk Nr.1.</li> </ul>	

	- 3 kW centrifugal pump, maximum working pressure 7 bar; Metering pump 0.33 kW, maximum working pressure 10 bar Weight 340 kg <b>Price list € 21,147.00</b>	<b><u>19 032,00</u></b>
<b>1pc.</b>	<b>Dispenser Kieselgur</b> - press filter dosing pump with tank and agitator; Membrane dosing pump with adjustable capacity; Illuminated viewing window. Features: - On wheels; - Capacity 200 liters; - Power supply 3-phase 380V 50Hz; - Garolla or DIN fitting Price list € 13,091.00 - 10% =	<b><u>11 782,00</u></b>
<b>Comp.</b>	<b>Hoses, Connections and Fittings ***</b> - 50 meter hose DN50 - 25 meter hose DN70 - 25 meters DN120 hose - Clamps, Clips & Clamps  *** Provisional price €3,158.00 - 10% = Exact PRICE will be clarified after the customer provides the exact calculations and dimensions of the plant	<b><u>3 015,00</u></b>

SUB-TOTAL (Primary + pumps + filters): **237,180.00 EUROS**

### **1.3. COOLING AND COOLING SYSTEM**

<b>1 Com.</b>	<b>COOLING UNIT</b> Outdoor unit, R410A gas-fired, with built-in air condenser and hermetic compressors. Complete with vibration protection device. Cooling capacity at air temperature +35°C: - 227,400 kcal/h (264.39 kW) in glycol solution from +12°C to +7°C. Heat output at air temperature +7°C: - 232,950 kcal/h (270.9 kW) in glycol solution from +40°C to +45°C. <b>Price list € 101,935.00 - 10% =</b>  <b>BUFFER RESERVER for glycol solution, 25 hl capacity.</b> Manufactured in AISI 304 stainless steel, insulated with polyurethane foam of suitable thickness to limit heat dissipation, and covered with stainless steel on the outside to allow outdoor installation. It is equipped with a top hatch, air purge valve, exhaust valve, inlet and outlet connections for the coolant to connect to the cooling unit and users, and	
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	<p>probe riser. This buffer tank serves point 11 of the cooling unit.  <b>Price list € 13,300.00 - 10% =</b></p> <p><b>Pump kW 3</b>          Centrifugal type, equipped with a mechanical seal and connected directly to a closed ventilated motor with IP 55 protection. Made of stainless steel and suitable for circulating glycol solution between the cooling unit and the buffer tank.  <b>Price per unit € 3,230.00 x 10 pcs. = 32.300,00 - 10% =</b></p> <p><b>TOTAL PRICE: 147,535.00 EUR</b></p>	<p><b><u>132 782,00</u></b></p>
	Connecting pipes and other cooling system accessories are available after clarification of all details, drawings and dimensions	

#### **1.4. Services**

	<p>According to our preliminary calculations on the above list of equipment</p> <ul style="list-style-type: none"> <li>- Installation work takes about 21 days</li> <li>- Pre-commissioning and commissioning takes approximately 16 days</li> </ul> <p>These services are not included in the proposal, as final calculations can be made only after all the details of the project are clarified</p>	
	<b>Transportation costs</b> - final calculations can be made only after all details of the project are clarified at the time of signing the Contract	

**TOTAL COST of Primary + Filters + Pumps + Refrigeration System = 369,962.00 EUR (not including services and transport, as well as unspecified numbers of connections, pipes and hoses)**



**PART 2\_TUBLES (Haskovo, Bulgaria).** On the recommendation of the Italian company, we have chosen the Bulgarian manufacturer as the supplier of the Tanks (the contract will be signed directly between the Manufacturer and the Customer without the intervention of a third party)

- 2.1. **OPTION 2 - VESSELS** are delivered as semi-finished products on a pair of trucks and the final assembly is carried out on site by specialists of the Manufacturer's Company\*.

\*The prices **below include Transportation of semi-finished products to NAVOI, final assembly services (Manufacturer's equipment and workers) - EXCEPT:**

- Accommodation and meals for workers at the assembly site
- local transportation
- Lifting equipment needed to complete assembly work and physical assistance
- Electricity 380 volts
- Welding gas and other additional necessary accessories to complete the welding
- Customs and tax fees and charges for import and export of welding equipment, for work and services of welders on site

No	Name and description	Quantity	Price per unit (EURO)	Total Price in EUR
1.	<p>Vinifikators - Tanks for white wine fermentation, V = 25,400l.</p> <p>Overall dimensions:</p> <ul style="list-style-type: none"> <li>➤ Diameter, D: f2450 mm</li> <li>➤ Cylinder height, Hc: 5250 mm</li> <li>➤ Total height, Ht: ~ 6350 mm</li> <li>➤ Geometric volume: ~ 25440 l</li> </ul> <p>Technical data:</p> <ul style="list-style-type: none"> <li>➤ Vertical cylindrical tank</li> <li>➤ On adjustable legs - 4 pcs.</li> <li>➤ Top: Conical eccentric</li> <li>➤ Bottom: Conical</li> <li>➤ Material: AISI 304</li> <li>● Surface internal: 2B (III c)</li> <li>● Surface finish: 2BF (marble)</li> </ul> <p>Description and accessories:</p> <ul style="list-style-type: none"> <li>➤ Circular hatch Ø400 mm, top</li> <li>➤ Two-way safety valve 2" PVC</li> <li>➤ CIP pipe DN50 with flushing sphere</li> <li>➤ Lifting lugs - 3 pcs.</li> <li>➤ Staircase support</li> </ul>	<u><b>5</b></u>	<u><b>16 177,00</b></u>	<u><b>80 885,00</b></u>

	<ul style="list-style-type: none"> <li>➤ Sampling valve DN20</li> <li>➤ Thermal drill head 1/2" - 2 pcs.</li> <li>➤ Analogue thermometer</li> <li>➤ Open-type level indicator, plexiglass tube</li> <li>➤ Elliptical hatch: 440x308 [mm]</li> <li>➤ Spherical valve DIN DN50, partial outlet with decantation elbow</li> <li>➤ Spherical valve DIN DN50, common output</li> <li>➤ <b>Cooling Jacket:</b> <ul style="list-style-type: none"> <li>● <b>type: stamped;</b></li> <li>● <b>size: B = 750 mm - <u>3 pcs</u> / S = 17.3 m2;</b></li> <li>● <b>operating pressure - not more than 2.0 bar;</b></li> <li>● <b>spigot: 1" / 1 1/4" - inlet / outlet</b></li> </ul> </li> </ul>			
2.	<p><b>Tanks for storage, V=25400 l</b></p> <p>Overall dimensions:</p> <p>Overall dimensions:</p> <ul style="list-style-type: none"> <li>➤ Diameter, D: f2450 mm</li> <li>➤ Cylinder height, Hc: 5250 mm</li> <li>➤ Total height, Ht: ~ 6350 mm</li> <li>➤ Geometric volume: ~ 25440 l</li> </ul> <p>Technical Data</p> <ul style="list-style-type: none"> <li>➤ Vertical cylindrical tank</li> <li>➤ On adjustable legs - 4 pcs.</li> <li>➤ Top: Conical eccentric</li> <li>➤ Bottom: Conical</li> <li>➤ Material: AISI 304</li> <li>● Surface internal: 2B (III c)</li> <li>● Surface finish: 2BF (marble)</li> </ul> <p>Description and accessories:</p> <ul style="list-style-type: none"> <li>➤ Circular hatch Ø400 mm, top</li> <li>➤ Two way safety valve 1 1/4" PVC</li> <li>➤ Lifting lugs - 3 pcs.</li> <li>➤ Staircase support</li> <li>➤ Sampling valve DN20</li> <li>➤ Thermal drill head 1/2" - 2 pcs.</li> <li>➤ Analogue thermometer</li> </ul>	<u>15</u>	<u>15 511,00</u>	<u>232 665,00</u>

	<ul style="list-style-type: none"> <li>➤ Open-type level indicator, plexiglass tube</li> <li>➤ Elliptical hatch: 440x308 [mm]</li> <li>➤ Spherical valve DIN DN50, partial outlet</li> <li>➤ Spherical valve DIN DN50, common output</li> <li>➤ <b>Cooling Jacket:</b> <ul style="list-style-type: none"> <li>● <b>type: stamped;</b></li> <li>● <b>size: B = 750 mm - 2 pcs / S = 11.5 m2;</b></li> <li>● <b>operating pressure - not more than 2.0 bar;</b></li> </ul> </li> <li>➤ ● Port: 1" / 1 1/4" inlet / outlet</li> </ul>			
3.	<p><b>DISTILLATE storage tanks, V=25400 l</b></p> <p>Overall dimensions:</p> <ul style="list-style-type: none"> <li>➤ Diameter, D: f2450 mm</li> <li>➤ Cylinder height, Hc: 5250 mm</li> <li>➤ Total height, Ht: ~ 6350 mm</li> <li>➤ Geometric volume: ~ 25440 l</li> </ul> <p>Technical data:</p> <ul style="list-style-type: none"> <li>➤ Vertical cylindrical tank ➤ On adjustable legs - 4 pcs.</li> <li>➤ Base: conical</li> <li>➤ Top: Conical</li> <li>➤ <b><u>Material: AISI 316</u></b></li> <li>➤ Surface internal: 2B</li> <li>➤ Surface finish: 2BF (marble)</li> </ul> <p>Description and accessories:</p> <ul style="list-style-type: none"> <li>➤ Manhole with round top 400 mm - AISI 316</li> <li>➤ Two-way safety valve DN50 PVC</li> <li>➤ Sampling valve DN20 - AISI 316</li> <li>➤ Ladder support - AISI 304</li> <li>➤ Open-type level indicator for alcohol</li> <li>➤ Socket for thermal drill - AISI 316</li> <li>➤ Thermometer - AISI 304</li> <li>➤ Elliptical manhole 440 x 308 [mm] - AISI 316</li> <li>➤ Spherical valve DIN DN 50, partial outlet - AISI 316</li> <li>➤ Spherical valve DIN DN 50, common output - AISI 316</li> <li>➤ <b>Cooling Jacket:</b> <ul style="list-style-type: none"> <li>● <b>type: stamped;</b></li> <li>● <b>size: B = 750 mm - 2 pcs / S = 11.5 m2;</b></li> <li>● <b>operating pressure - not more than 2.0 bar;</b></li> <li>● <b>spigot: 1" / 1 1/4" - inlet / outlet</b></li> </ul> </li> </ul>	<u>5</u>	<u>17 554,00</u>	<u>87 770,00</u>

4.	<p><b>Fermentation tank for red wine, V=20000l</b></p> <p>Overall dimensions:</p> <ul style="list-style-type: none"> <li>➤ Diameter, D: f2450 mm</li> <li>➤ Cylinder height, Hc: 4250 mm</li> <li>➤ Total height, Ht: ~ 5400 mm</li> <li>➤ Geometric volume: ~ 20290 l</li> </ul> <p>Technical parameters</p> <ul style="list-style-type: none"> <li>➤ Vertical cylindrical tank</li> <li>➤ On adjustable legs - 4 pcs.</li> <li>➤ Top: Conical eccentric</li> <li>➤ Bottom: flat with a 3% slope</li> <li>➤ Material: AISI 304</li> <li>● Surface internal: 2B (III c)</li> <li>● Surface finish: 2BF (marble)</li> </ul> <p>Description and accessories:</p> <ul style="list-style-type: none"> <li>➤ Circular hatch Ø400 mm, top</li> <li>➤ Two-way safety valve 2" PVC</li> <li>➤ Recirculation system without pump, includes: <ul style="list-style-type: none"> <li>● Static spraying device;</li> <li>● Recirculation pipe DN50;</li> <li>● Spherical valve DIN DN 50</li> </ul> </li> <li>➤ Lifting lugs - 3 pcs.</li> <li>➤ Staircase support</li> <li>➤ Sampling valve DN20</li> <li>➤ Thermal drill head 1/2" - 2 pcs.</li> <li>➤ Analogue thermometer</li> <li>➤ Rectangular hatch 530x406 [mm]</li> <li>➤ Vertical drain, H=3500 mm</li> <li>➤ Spherical valve DIN DN50, partial outlet</li> <li>➤ Spherical valve DIN DN50, common output</li> <li>➤ <b>Cooling Jacket:</b> <ul style="list-style-type: none"> <li>● <b>type: stamped;</b></li> <li>● <b>size: B = 750 mm - 2 pcs / S = 11.5 m2;</b></li> <li>● <b>operating pressure - not more than 2.0 bar;</b></li> <li>● <b>nozzle: 1" / 1 1/4" - inlet / outlet</b></li> </ul> </li> </ul>	<u>3</u>	<u>16 561,00</u>	<u>49 683.00</u>
	<i>Transportation of semi-finished products from the Plant to NAVOI - Included</i>			
	<b>Total cost of delivery with transport (preliminary) - if the tanks are delivered semi-finished and the final assembly is carried out on site by specialists of the manufacturer (including transportation at the rates of European carriers): 451 003,00 EUROS</b>			

### PART 3: Distillation (Cadalpe. Italy)

Quantity	General Description	PRICE EURO/Price in EURO
1 com.	<p><b>DISTILLATION (distillation) DIVISION BLOCK C27</b> for wine, fermented grapes and other fruits - works with indirect steam at max. 0.5 bar at atmospheric pressure. <b>Distillation cube capacity: 1000 liters</b></p> <p><b>PRICE:</b> <i>Steam generator/boiler and cold and clean water systems not included</i></p>	<b><u>85 300,00</u></b>
<p>Features and Benefits</p> <p><u>Main technical characteristics:</u>  Production capacity of raw materials per cycle: - 1000 liters Total  time of each cycle: - 2.5/4.5 hours  Maximum percentage of solids in the distilled liquid: 50% Maximum recommended alcohol content in the distilled material: - 10-12% Operating steam pressure: - 0.5 bar  Calcium carbonate load for sulfur dioxide absorption unit: -70 kg Installed electric power: 2.3 kW  Distillate quantity approx. 75 % alk. is produced in each cycle: 30/160 liters</p> <p><u>Used all over the world for distillation:</u></p> <ul style="list-style-type: none"> <li>- <u>wine for the production of cognac/brandy or wine spirits</u></li> <li>- <u>Pomace for the production of Grappa</u></li> <li>- <u>fermented grape pulp for the production of grape distillate</u></li> <li>- <u>Fermented crushed fruit for the production of fruit distillate</u></li> </ul>		
<u>1 com.</u>	<p><b>INDEPENDENT DISTRIBUTION AND RECTIFICATION COLLECTOR C7, Model 1</b> Suitable for distilling up to 8,000 liters of wine at 10°G in 24 hours, with a final capacity of up to 44 l/h distillate at 75°G.L. Made of stainless steel and copper, the unit is complete:</p> <ul style="list-style-type: none"> <li>- Demethylation column with 41 plates, complete with condenser, connecting pipes and fittings.</li> <li>- Equipment that allows the plant to operate with water from the cooling tower. PRICE:</li> </ul> <p><i>Does not include cooling tower for cold water, piping and electrical line, steam and water line</i></p>	<b><u>195 740,00</u></b>

<p>Features and advantages of the C7 model 1</p> <p>As standard, it is suitable for processing:</p> <ul style="list-style-type: none"> <li>- phlegm at about 15°GL, coming from the de-alcoholization of grape presses with a final distillate of 60° to 85°G.L (the equipment can also distill phlegm obtained from fermented fruit);</li> <li>- wines, strong and well fermented, with a final brandy of 65-70°G.L.</li> </ul> <p><b>Technical parameters:</b></p> <ul style="list-style-type: none"> <li>• Production capacity of raw materials (wine) in 24 hours: 8000 liters</li> <li>• Alcohol content of the wine at entry: 10% (theoretically)</li> <li>• Distillate quantity at 75% : 44 liters/hour (theoretical)</li> <li>• Alcoholic sputum inlet content: 20% (theoretical)</li> <li>• Distillate quantity at 75% : 88 liters/hour (theoretical)</li> <li>• Operating steam pressure: 0.2/0.5 bar</li> <li>• Installed electrical power: 2.2 SIZE (approx.)</li> <li>• Length: 8 meters</li> <li>• Width: 2 meters</li> <li>• Height: 11 meters</li> </ul>		
<u>1 com.</u>	<p><b>INDEPENDENT DISTRIBUTION AND RECTIFICATION COLLECTOR C7, Model 2</b></p> <p>Suitable for distilling up to <b>15,000</b> liters of wine at 10°G in 24 hours, with a final capacity of up to 83 l/h distillate at 75°G.L. Made of stainless steel and copper, the unit is complete:</p> <ul style="list-style-type: none"> <li>- Demethylation column with 41 plates, complete with condenser, connecting pipes and fittings.</li> <li>- Equipment that allows the plant to work with water from the cooling tower.</li> </ul> <p>PRICE: <i>Does not include cooling tower for cold water, piping and electrical line, steam and water line</i></p>	<b><u>217 500,00</u></b>
<p>Features and advantages of the C7 model 2</p> <p>As standard, it is suitable for processing:</p> <ul style="list-style-type: none"> <li>- phlegm at about 15°GL, coming from the de-alcoholization of grape presses with a final distillate of 60° to 85°G.L (the equipment can also distill phlegm obtained from fermented fruit);</li> <li>- wines, strong and well fermented, with a final brandy of 65-70°G.L.</li> </ul> <p><b>Technical parameters:</b></p> <ul style="list-style-type: none"> <li>• Production capacity of raw materials (wine) in 24 hours: 15,000 liters</li> <li>• Alcohol content of the wine on entry: 10% (theoretically)</li> <li>• Distillate quantity at 75% : 83 liters/hour (theoretical)</li> <li>• Alcoholic sputum inlet content: 20% (theoretical)</li> <li>• Distillate quantity at 75% : 166 liters/hour (theoretical)</li> <li>• Operating steam pressure: 0.2/0.5 bar</li> <li>• Installed electrical power: 2.65 SIZE (approx.)</li> <li>• Length: 8 meters</li> <li>• Width: 2 meters</li> <li>• Height: 11 meters</li> </ul>		

	<u>Installation and commissioning services - the cost of services is determined based on the selected customer equipment</u>	
	<u>Transportation - to be discussed and clarified</u>	