

COLD STABILIZATION

WINE AGITATION TECHNOLOGY



FASTER AND MORE EFFICIENT COLD STABILIZATION

CHEMPLANT Agitators provide gentle and efficient mixing to reduce the time required to cold stabilize wine. The process of cold stabilization in a static tank environment can be extremely time and energy consuming. By agitating and passing the wine over the refrigerated tank surface, the rate of heat transfer is increased and a cold stabilized product is achieved faster.

The benefits of this process are reflected in reduced energy consumption and an increase in tank turnover.

CHEMPLANT Agitators are used extensively throughout Australia, New Zealand and the USA wine industry (under the VINFOIL® brand).

- Eliminates tank temperature striation
- Improves heat transfer
- Optimizes tank utilization
- Significantly reduces time required to achieve cold stabilization

