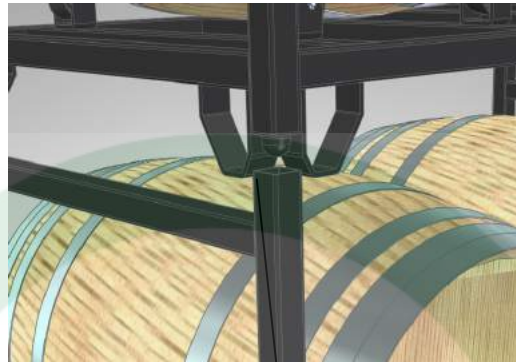


KCP-225L/710 RR Cod Art (50027)



Technical Features:

External dimensions	LxWxH	1450x800x936/176
Constructive features	<p>Composed of a base for two barrels, with four wheels by barrel and two side uprights for superimposing other sets.</p> <p>Mechano-welded tubular structure.</p> <p>Oven-polymerized paint.</p>	
Applications and technical characteristics	<p>Handling in the cellar of Bordeaux barrels of 225 l. by mechanical means.</p> <p>Each barrel only supports its own pressure.</p> <p>Thanks to the four wheels in each barrel, it can be rotated about its own axis for fillings, removed from lees ...</p>	
Stackable	5/1	
Handling elements	<p>Conventional forklift truck.</p> <p>Access by both laterals, and also by the width side and by long side.</p>	
Capacity	Two 225l bordeaux barrel / 228l burgundy barrel	



Detail of centering and locking.




*-Continuity of the structure, without any elements projecting out of it.
- Customizing the height of the uprights, for have more or less space depending on processing needs.*

-We can put only the bases, for working in a single height, but taking advantage of the wheels and ease of movement of the barrels by mechanical means.



Options: We can manufacture, on demand, in other types of surface finish, such as hot galvanized, paints according to RAL, C4 certificated DOUBLE COAT finishes...

	<p>Advantages of the KCP-225/710 RR</p>	<p>Realizado: Isidro Flores Andueza Edición: 20/06/16</p>
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ADVANTAGES OF THE KUPELA® KCP-225/710 RR

Our goal is to design a system to improve work processes for fermentation and aged wine, storage and handlings, taking into account the efficiency and flexibility in processes, health and safety, and the total investment of the installation.

PROCESSES

Fermentation wines

- Comfortable access of the operator to each of the barrels to the yeast removed. This process is performed at least once or twice a week, and handling all barrels must not be required.

Aged or "crianza" wines

- Comfortable access of the operator to each of the barrels for filling them. This process is performed according to the type of wine. If the filling is not performed, you can optimize the space of the corridors, which can double the capacity by m2.

HEALTH AND SAFETY

CE certificate, according to Directive 98/37 / EC.

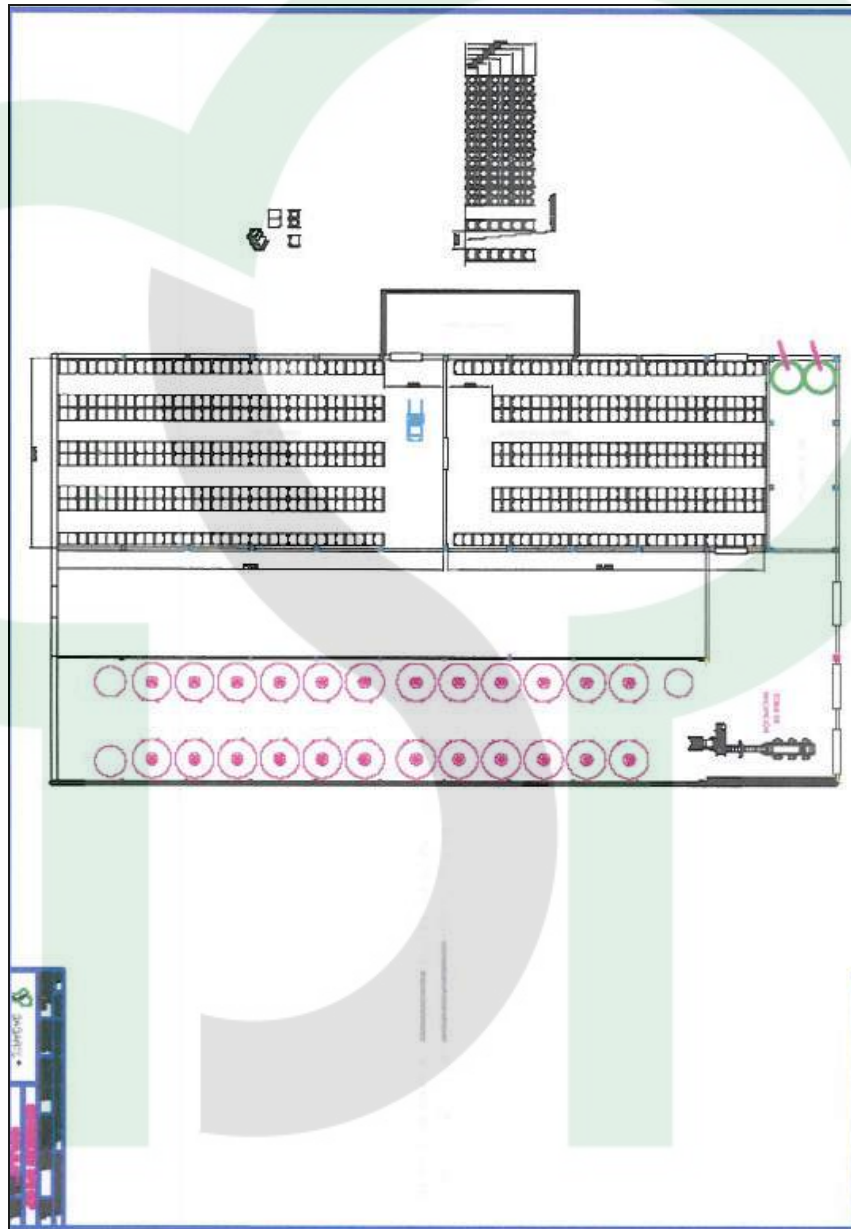
We must perform a risk assessment process, for eliminate and / or minimize them. This system is designed for make the emptying and washing of the barrels in an area intended for this purpose, which eliminates spills wine in the barrel room, getting it always in perfect hygiene conditions. In addition, we get minimizing installation costs of drains and pipes in the barrel room, because we are limiting all this equipment to the washing area.

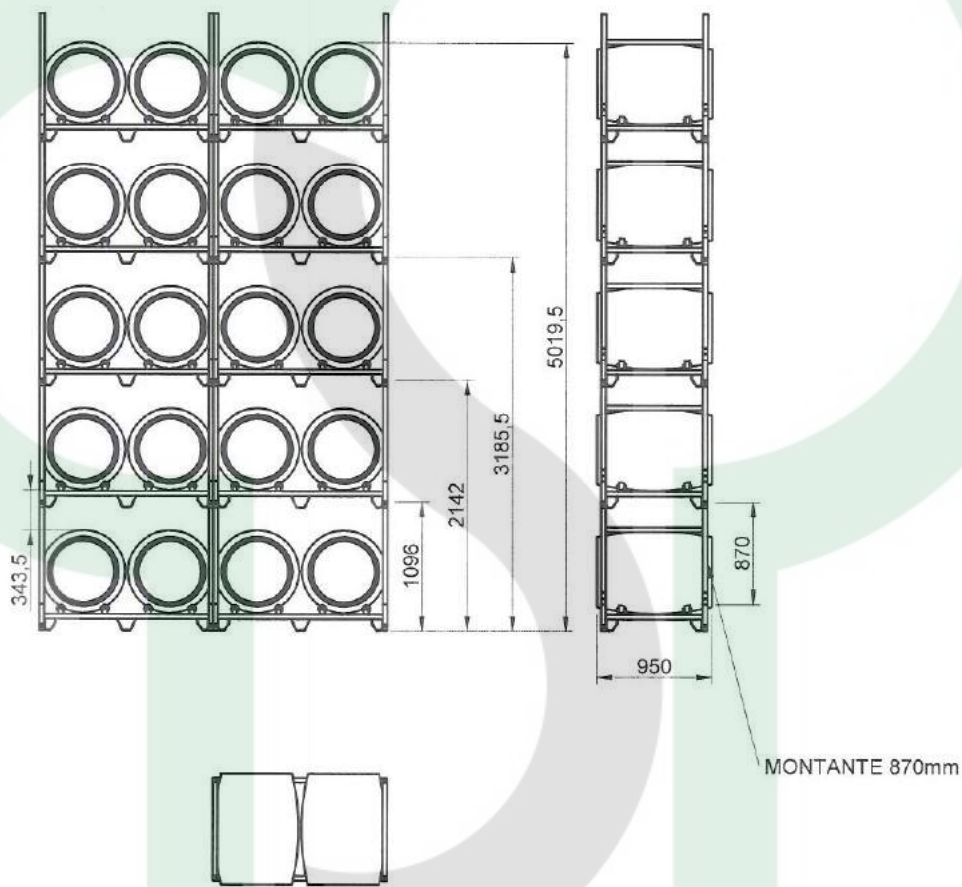
GLOBAL INVESTMENT OF THE INSTALLATION

If we consider that with this system we can work in several heights, both in "in situ" handling processes, as in comfortable and safe handling of the barrels when performing the processes of the wash room, we find a comparative overall savings to consider:

- If we work at two heights, we reduce the surface of the barrel room to least half and in the same way, proportionately up to a maximum of 5 or 6 heights.
- We reduce the cost of infrastructure, because we don't must make sanitation in the halls of barrels, since we will not work with pumps, water, etc. So, these facilities will be made in an area designated to this purpose, and isolated from the barrel rooms.
- With the concentration of all this equipment at a single point, we get reduce cost and, further isolate from aggressive environments, such as sulfur and water cleaning equipment both barrels and supports as people.

SCHEME – TYPE OF INSTALLATION





Material:			Tratamiento:	Peso: 671,95 kg
	NOMBRE	FECHA	Denominación: KCP-225L/710 (RR)	Escala
PROYECTADO:	<i>Isidro</i>	<i>10/09/2008</i>		-
DIBUJADO:	<i>Isidro</i>	<i>10/09/2008</i>		
COMPROBADO:	-	-		
 SAGARTE ®			PLANO N°:	Versión