



## Submersible Heating Rods



The solution to your stuck ferment problems! Mat, from Pegasus Bay, has been working with a heating company for the last year to come up with a wine proof submersible heater to be fully submersed in tanks of wine. There are two models;

2.3 kw (single phase) about 1m long and 32mm diameter - \$1,250 + GST each  
The 2.3kW heats 1000 litres by about 2.3°/hour

8 kw (3 phase) about 1.65 long and 51mm diameter - \$2,250 + GST each  
The 8kW heats 1000 litres by about 8°/hour

We find its best to put them about 2/3rds of the way down the tank and they heat gently by convection. They cannot be put in lees or grape skins or there is the risk of cooking them (the heater relies on the liquid being fluid enough to convect the heat away).

For heating vats or tanks these can but put inside a "pinot sieve". It is desirable that the tank is gently agitated or pumped over to reduce "caramelising" product onto the rod.



Click

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