



CHILLED WINE BARREL

Innovative Bag-in-Box
System



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Granzotto's innovative Bag-in-Box System

The Chilled Wine Barrel is an innovative system created to contain the Bag-in-Box, capable of holding up to 20 liters.

The wine barrel is equipped with a cooling system that has been placed at the base of the stand while the stainless steel evaporator has been placed in the upper part of the barrel to aid in a more uniform temperature distribution.

The temperature can be controlled by a pressure gauge based on user needs.

The system has been designed as energy-efficient and complies with the strictest of European Community regulations.

Both the barrel and its stand are constructed in solid oak while the hoops are made of stainless steel. The interior of the barrel is coated with clear epoxy resin, fit for contact with food.

When compared with the wine on top dispensing system the Bag-in-Box chilled wine barrel currently appears to be a better solution. It is cost-effective, calls for a simple installation and eliminates maintenance costs. Furthermore, its easy transport and placement in various temporary locations makes it ideal for catering events, parties, etc.

The chilled wine barrel may be customized with a business logo upon request.



COOLING SYSTEM TECNICAL FEATURES

Stainless Steel Evaporator
Compressor power: 1/12 hp
Kcal/h: 120
Temperature Range: 3° - 16°C
Volt/Hz Standard: 230/50
Refrigerant Gas: HFC-134a
Max. Watt: 100

CHILLED WINE BARREL TECNICAL FEATURES

Width: 465 cm
Length: 53 cm
Height with stand: 68 cm
Height of stand: 20 cm
Depth of usable space: 41 cm
Weight with stand: 35 kg
Packing weight of pallet and box: 7 kg
Packing size of pallet: 56 x 60 x 83 cm