

VINCOOL COOLING SYSTEMS

- **EXTREMELY RELIABLE**
- **PARTICULARLY QUIET**
- **HEATING OPTION ALSO AVAILABLE**

TEMPERATURE MANAGEMENT

VINCOOL UNITS OFFERING THE PERFECT SOLUTION TO PROVIDE THE REQUIRED TEMPERATURE TO YOUR COOLING/HEATING SYSTEM

RELIABLE AND COMPACT

State-of-the-art refrigeration technology, combined with many years of experience in wine cellars, led to our new cooler, the “VinCool”. The cooler, specially designed for the wine sector, is resilient, compact, and quiet.

VinCool systems have a galvanised and powder-coated case. On request all VinCool systems are available in stainless steel housings, too.



CONSTRUCTION

All parts with water contact are isolated and made of stainless material. The systems can also be provided with an electric heater or heat pump function, both of which are optional.

A feature of particular importance, all VinCool systems are equipped with a fan speed control as standard. This allows optimal performance at all operating conditions, along with the added benefit of typically very quiet operation.

FULLY AUTOMATED OPERATION

VinCool is a completely automatic machine. Using the integrated temperature regulator with digital display it is possible to choose the required water temperature. The aggregate cools or heats the water to the desired, specified temperature.

The circulating pump can receive a shutdown signal if used in conjunction with our fermentation control system, meaning that the cooler will only be active to lower or maintain the temperature of the product in storage (or the room itself).

Our standard series are already equipped with our VinPilot Pro Bus Controller. This means that our customers with the VinPilot Bus system are able to monitor and operate the system via the visually displayed software.

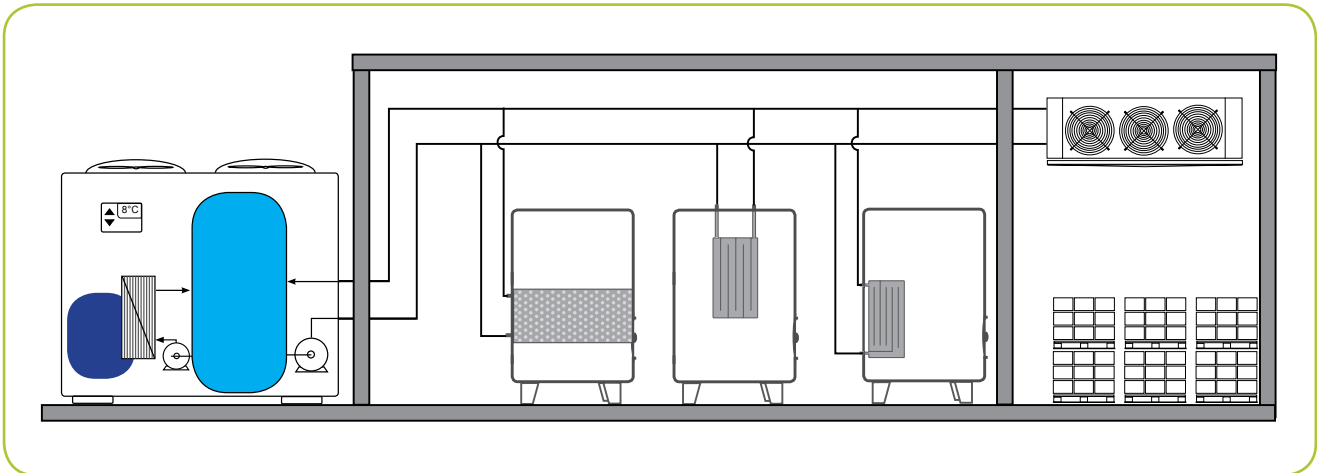


FOR PRODUCERS, LARGE AND SMALL

With 15 years of experience within the industry, WFT is your competent contact.

In co-operation with our partners, from consulting to finished installation and commissioning, you can rely on us for any project, large or small.

SCHEME



AIRCOOL - ROOM COOLING

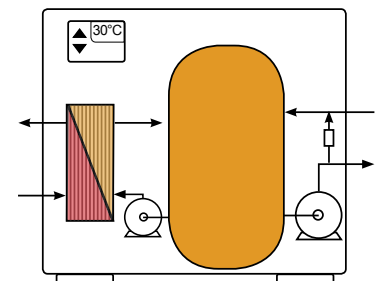
With AirCool, the VinCool system is used for cooling the room, but with minimum added investment.

AirCool is easily integrated into an existing hot and cold water system, and are suitable for the most industrial part of the winery, right through to the tasting room or even the offices.

COOLING AND HEATING

All VinCool units have the option to include a heater too. This can be an electrical heater or an energy-efficient heat pump, or a combination of the two.

If you wish to use your system for simultaneous heating and cooling, the VinCool heat exchanger system is the best solution for you. It is used to heat the water-glycol mixture by using an existing heating system. The console is used to set the target temperature, which the VinCool system will reach by circulating the water-glycol mixture through the system until the target temperature is achieved.



CONFIDENCE IS GOOD, BUT CONTROL IS MUCH BETTER

From the beginning we have placed great emphasis on quality and agility. Our customers appreciate in particular the high technical standard and the operational safety of our cooling systems. We achieve this with consistent quality management and the implementation of the latest technology.

Prior to delivery to our customers, each system is checked from top to bottom once more. A necessary process which protects you from unnecessary surprises. Nevertheless, should any issues occur, you can count on our competent service technicians.

SPECIFICATIONS

THE RIGHT SYSTEM FOR EACH SIZE OF OPERATION

YOUR BENEFITS

- High operational reliability
- Heat pump function
- Low noise emission
- Systems between 3 – 100kW

SPECIFICATIONS									
Type	Capacity in kW	Maximum hectolitres in fermentation ^①	Minimum cooling temperature	Voltage	Power consumption (ampere)	Dimensions L x W x H	Vaporiser (stainless steel)	Tank capacity (litre)	External buffer
VCCL 370	3,7	120	8/-10	230 V	8,5	750x650x1200	Tube	60	no
VCCL 520	5,2	160	8/-10	230 V	9,5	750x650x1200	Tube	60	no
VCCL 710	7,1	230	8/-10	230 V	12,5	750x650x1200	Tube	60	no
VCCL 714	7,1	230	8/-10	400 V	8,0	750x650x1200	Tube	60	no
VCCL 880	8,8	280	8/-10	400 V	9,0	1000x650x1200	Tube	60	no
VCCL 1130	11,3	360	8/-10	400 V	10,0	1000x650x1200	Tube	60	no
VCC 1040	10,4	340	8/-10	400 V	9	1500x650x1300	Plate	90	optional
VCC 1220	12,2	400	8/-10	400 V	10,5	1500x650x1400	Plate	90	optional
VCC 1520	15,2	500	8/-10	400 V	12	1500x650x1400	Plate	90	optional
VCC 2000	20	660	8/-10	400 V	14,5	1600x650x1700	Plate	140	optional
VCC 2540	25,4	840	8/-10	400 V	20	1800x650x1700	Plate	140	optional
VCC 3160	31,6	1040	8/-10	400 V	24	2000x650x1700	Plate	140	optional
VCS 3520 ^②	35,2	1160	8/-10	400 V	24	1700x650x1600	Plate	180	yes
VCS 4100 ^②	41,0	1353	8/-10	400 V	26	1700x650x1600	Plate	300	yes
VCS 5000 ^②	50,0	1640	8/-10	400 V	31	1700x650x1700	Plate	300	yes

^① Maximum hectolitres in fermentation are non-committal recommendations ^② Measures and current consumption without external buffer station.
Special customized units with different configuration or higher cooling capacity upon request.

CONSULTING AND SERVICE

Customer service and consulting are more than marketing words for WFT. Therefore, during the fermentation period we are available 24/7. If necessary a member of our team or a service partner will be on site quickly.