

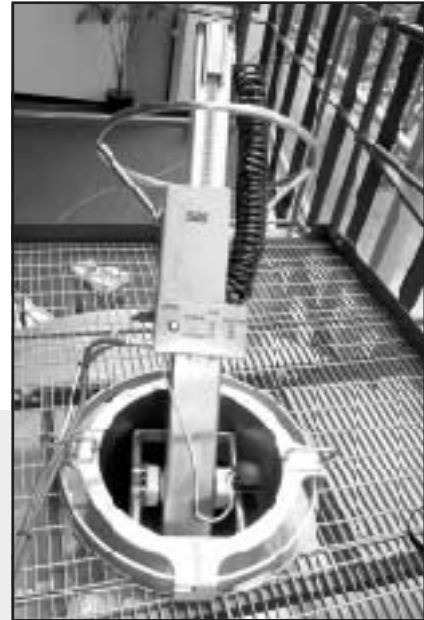
Simple Operation

The Smart Plunger™ Universal uses a pneumatic air cylinder to push and pull the plunger head through the layer of skins floating at the top of a red wine ferment. The plunging action is controlled with a switch.

To access ferments at differing levels inside the tank, both the operation depth of the plunging head and the stroke of the air cylinder are adjustable. This also allows the unit to function with different tank sizes.

System Requirements

- Compressed air supply (90 PSI)
- 240v power supply (reduced to 24v by supplied inverter)
- Plunger transport system if movement from tank to tank is required (a system can be installed to your requirements)



The Smart Plunger™ Universal showing the controls and the method of affixing to catwalk



One Smart Plunger™ Universal unit can plunge multiple tanks.


Installs almost anywhere


The Smart Plunger™ Universal requires surprisingly simple modifications to an existing processing installation. Only one Smart Plunger™ Universal is required to service one or several tanks. The plunger is transported from tank to tank using a simple overhead rail or a trolley system.


We encourage you to contact us using the details below to discuss how the Smart Plunger™ Universal can be best utilised in your winery. We are also very happy to answer any questions you may have.




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