

ENOITALIA

PRICE LIST 2022





Fruit Line



DESTONER PULPER DELTA



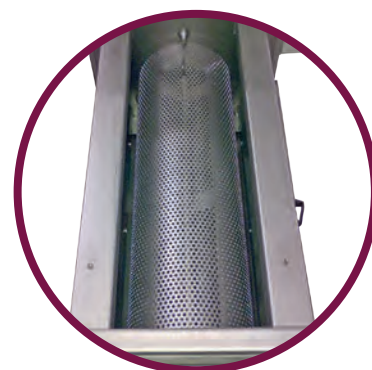
Video



DELTA 1



DELTA ZERO



DELTA 2

STANDARD FEATURES

- Engine and emergency stop
- Structure in AISI 304 stainless steel
- Stainless steel shaft with adjustable rubber blades
- Electrical system with emergency stop
- Stainless steel loading screw
- Stainless steel mesh with 0.8-12mm holes
- Thermal protection for the engine

(Conversion: IE3 2,2Kw = IE1 3Kw)

MODEL

Cod.	Description	€
802	Destoner DELTA ZERO	
801	Destoner DELTA 1 Three-phase	
803	Destoner DELTA 2 Three-phase	

OPTIONAL

Cod.	Description	€
4260	Additional internal basket for DELTA 0 with hole size 0,8 - 12 mm	
4261	Additional internal basket for DELTA 1 with hole size 0,8 - 12 mm	
4262	Additional internal basket for DELTA 2 with hole size 0,8 - 12 mm	
4263	Single rubber plate for DELTA 0	
4264-1	Single rubber plate for DELTA 1	
4264-2	Single rubber plate for DELTA 2	
4265	Internal basket for DELTA ZERO with hole 0,6 mm	
4266	Internal basket for DELTA 1 with hole 0,6 mm	
4250	Electronic speed variator for Delta 1/2	
4251	Increased difference for 5,5 Kw engine for Delta 2	

MODEL	ENGINE HP (Kw)	POWER	STONE UNLOADING HEIGHT	JUICE UNLOADING HEIGHT	LOADING HEIGHT	CAPACITY	DIMENSION mm	WEIGHT
802	1,5 (1,1)	Single-phase / Three-phase	400 mm	300 mm	1300 mm	550 Kg/h	1100x650x1300	80 Kg
801	4 (3)	Three-phase	480 mm	370 mm	1420 mm	1200 Kg/h	1400x700x1420	150 Kg
803	5,5 (4)	Three-phase	480 mm	370 mm	1620 mm	2000 Kg/h	1800x850x1850	250 Kg



POMEGRANADE AND PRICKLY PEAR SEMIAUTOMATIC LINE



Video

Cod. 4271+4278



Cod. 9925



Cod. 3210T



Cod. 4277



Cod. 801

STANDARD FEATURES (4271 - 3210T)

- Structure in stainless steel AISI 304
- Aluminum rollers
- 40 mm hose fittings for cod. 4271 and 50 mm for cod. 3210T
- Removable and interchangeable internal basket
- Accident prevention protections

MODEL		
Cod.	Description	€
4271	Crusher separate for whole fruit - stainless steel HP2 fixed rollers	
4278	Inox support for crusher with loading hopper	
3210T	Jolly 30 destemmer crusher for pomegranates with Euro 50 pump	
9928	Motorized storage tank with Euro40 pump and automatic operating probes	
801	Pulper for pomegranade arils - model DELTA 1	
4277	Centrifuge gravity filter with automatic draining pump	

OPTIONAL

Cod.	Description	€
009	Stainless steel support for cod. 4271 open version (as an alternative to 4278)	
992	Collection tank with pump euro 40 included (as an alternative to 9928)	

MODEL	ENGINE Kw	POWER	CAPACITY	DIMENSION mm	WEIGHT
4271	1,5	220V-50Hz / 380V-50Hz	1200 Kg/h	1210x600x630	65 Kg
3210T	1,8	380V-50Hz	3000 Kg/h	1280x900x900	150 Kg



DESTEMMER FOR ELDER BERRY AND ELDER FLOWER



OUTLET



Cod. 4278



STANDARD FEATURES

- Structure in AISI 304 stainless steel
- Special stainless steel internal basket
- Stainless steel feeding screw
- HP1 engine

MODEL

Cod.	Description	€
4279	Elderberry separator	
4278	Inox support for crusher with loading hopper	

OPTIONAL

Cod.	Description	€
004/S	Electronic speed variator	
009	Stainless steel support for cod. 4279 open version (as an alternative to 4278)	

MODEL	ENGINE HP (Kw)	PRODUCTION	DIMENSION	WEIGHT
4279	HP1 (0,75)	800-1000 Kg/h	120x600x690 mm	53 Kg



Semiautomatic APPLE PROCESSING LINE



Video



ELEVATOR
Cod. 4286



DELTA 1
Cod. 801



FILTER
Cod. 4277



STANDARD FEATURES

- Structure in AISI 304 stainless steel
- Stainless steel support trolley on 4 wheels
- Speed variator for cod. 4286
- Total drain valve in stainless steel
- Control panel with emergency stop
- Enos model liquid pump
- Removable internal basket

MODEL

Cod.	Description	€
4286	Belt elevator with washing tank and integrated mill, speed variator and sorting table	
801	Destoner pulper DELTA 1 with basket 0,6mm TF	
4277	Automatic centrifuge filter with pump and buffer 0,3 mm	

OPTIONAL

Cod.	Description	€
4274	Centralized panel control	

MODEL	ENGINE Kw	POWER	UNLOADING HEIGHT	LOADING HEIGHT	CAPACITY
4286-801-4277	8	Three-phase	1700 mm	600 mm	1000 Kg/h



CENTRIFUGAL FILTER WITH PUMP



STANDARD FEATURES

- Structure in AISI 304 stainless steel
- Support trolley in stainless steel on 4 wheels
- Conical 0.3 mm filter
- Single-phase power for filter
- Level probes
- Stainless steel centrifugal pump
- Control panel with emergency stop

MODEL

Cod.	Description	€
4277	Centrifuge gravity filter with automatic draining pump	

OPTIONAL

Cod.	Description	€
4291	Difference for Three-phase power supply	

MODEL	ENGINE HP (KW)	POWER	LOADING HEIGHT	CAPACITY	DIMENSION	WEIGHT
4277	0,40	Single-phase	410 mm	1000 Kg/h	700x700x850 mm	70 Kg



BELT WASHING ELEVATOR FOR FRUIT



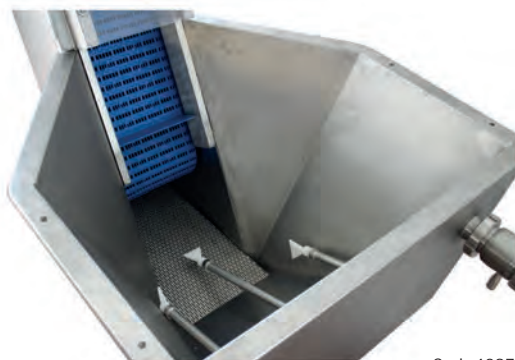
Video



Cod. 4286 + 4287



Cod. 4286 + 4289



Cod. 4287



STANDARD FEATURES

- Structure in AISI 304 stainless steel
- Support trolley in stainless steel on 4 wheels
- Speed variator
- Removable internal basket
- Total drain with inox ball valve
- Control panel with emergency stop
- Fruit rinsing station
- Removable protection for quick cleaning
- Removable sorting table 1mt lenght

MODEL

Cod.	Description	€
4281	Belt elevator and washing with speed variator and sorting table	
4286	Belt elevator with washing tank and integrated mill, speed variator and sorting table	

OPTIONAL

Cod.	Description	€
4287	System for storage tank barboter	
4289	Extension for installation with Delta 2 (h.200 mm)	

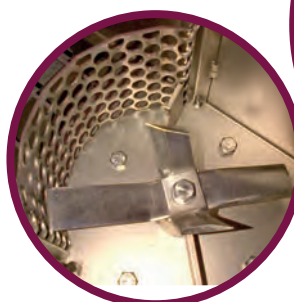
MODEL	ENGINE HP (Kw)	POWER	UNLOADING HEIGHT	LOADING HEIGHT	CAPACITY	DIMENSION mm	DIMENSION HOPPER mm	WEIGHT
4281	1 (0,75)	Three-phase	1880 mm	910 mm	3000 Kg/h	2300/3000x900x2300h	870x840	230 Kg
4286	1 (0,75) + 2,2	Three-phase	1540 mm	910 mm	2000 Kg/h	2300/3000x900x2300h	870x840	260 Kg



MILL FOR FRUIT WITH ENGINE



Video



STANDARD FEATURES

- Structure in AISI 304 stainless steel
- Adjustable feet
- Emergency stop system on opening
- HP 2,5 single-phase 220V 50hz or three-phase 380V electric motor
- Emergency stop
- Interchangeable pressing sieve, holes available: 3,8,12mm (standard)

MODEL

Cod.	Description	€
991	MILL FOR FRUIT M-100	

OPTIONAL

Cod.	Description	€
4267	Special sieve with holes 3 or 8 mm	
4268	KIT replace blades	
4269	Mill scraper	

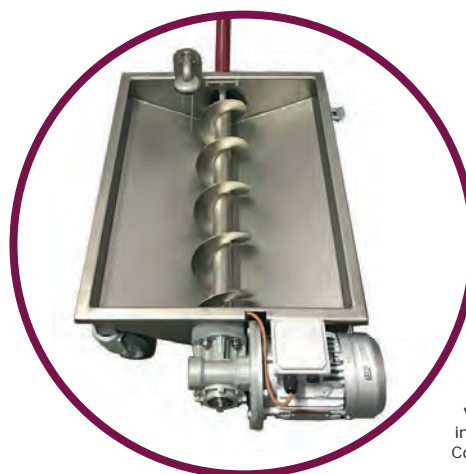
MODEL	ENGINE HP (KW)	HOPPER DIMENSION	LOADING HEIGHT	UNLOADING HEIGHT	CAPACITY	DIMENSION mm	WEIGHT
M100	2,5 (1,8) MF/TF	610 mm	1400 mm	520 mm	1500-1800 Kg/h	1100x610x1400	45 Kg
					packing: 630x580x700		



MOTORIZED BUFFER HOPPER with level controls



Cod. 9928

Version increased
Cod. 9929

Cod. 992

STANDARD FEATURES

- EURO 40 model pump with rotation inverter three-phase / single-phase
- Motorized buffer with 0.37kw engine, capacity 10 lt
- DIN 40 connection fitting
- Stainless steel trolley

MODEL

Cod.	Description	€
992	Motorized loading hopper with pump EURO 40	
9928	Automatic loading hopper with pump and level sensor	

OPTIONAL

Cod.	Description	€
9929	Difference for larger version, with tank capacity 60 lt	

MODEL	ENGINE HP (Kw)	HOPPER DIMENSION	CAPACITY	DIMENSION	WEIGHT
992	hp 2,5 kw 1,87 MF/TF	240x320x370 mm	2000 Kg/h	960x900x620 mm	28 Kg
9928	hp 2,5 kw 1,87 TF	240x320x370 mm	2000 Kg/h	520x1200x930 mm	45 Kg



AUTOMATIC BUFFER TANK



STANDARD FEATURES

- Frame in stainless steel with conical floor
- Internal filter removable in stainless steel
- Panel control single phase with electronic level sensor
- Centrifuge pump ENOS in stainless steel
- Total drain valve
- 4 wheels with brakes

MODEL

Cod.	Description	€
4273	Automatic buffer tank with pump ENOS 20 in stainless steel single-phase	
4275	Automatic buffer tank with single-phase panel and plug for external pump (pump not included)	
4276	Automatic buffer tank with three-phase panel and plug for external pump (pump not included)	

OPTIONAL

Cod.	Description	€
5201	Euro pump 20 Single-phase	

MODEL	FITTING	HOPPER DIMENSION	HOPPER HEIGHT	CAPACITY	WEIGHT
4273	25 mm	600x700 mm	390 mm	130 lt	36 Kg



FRUIT CRUSHER with Aluminium roller and Inox blades



ENO 1 - Hopper Inox, with engine 1 HP



Safety protection



MODEL K



MODEL KP



MICROENO, MINIENO, ENO 1 - Hopper Inox with flywheel

STANDARD FEATURES

- Self-adjusting aluminum rollers
- Flywheel (for models with flywheel)
- Motor with emergency stop (HP1 engine for code 504KP)
- Agitator with stainless steel blades

For grape crushers see p. 39

MODEL

Cod.	Description	€
471 K	MICROENO - smalted hopper	
491 K	MINIENO - smalted hopper	
517 KP	MINIENO - hopper Inox	
504 KP	ENO 1 - with ENGINE hopper Inox safety protection	

OPTIONAL

Cod.	Description	€
006	Safety protection (included on all motorized crusher)	

MODEL	ENGINE HP (Kw)	HOURLY PRODUCTION	HOPPER	DIMENSION mm		WEIGHT		ROLLER LENGHT
				with flywheel	with engine	with flywheel	with engine	
MICROENO	---	300 - 500 Kg/h	555x455 mm	860x365x470	---	14 Kg	---	150 mm
MINIENO	---	500 - 700 Kg/h	650x470 mm	1000x390x490	---	18 Kg	---	220 mm
ENO 1	1 (0,75)	500 - 700 Kg/h	850x560 mm	1210x580x350	1210x500x570	22 Kg	33 Kg	220 mm



PASTEURIZERS

450 lt



500 / 800 / 1000 lt



450 lt



500 / 800 / 1000 lt



STANDARD FEATURES

- EPDM impeller pump 20/30/40
- Oil burner (on request: natural gas burner for 500lt / 800lt)
- Support platform in stainless steel
- Control panel for temperature setting

MODEL

Cod.	Description	€
450LT	Pasteurizer 450lt/h	
500LT	Pasteurizer 500lt/h	
800LT	Pasteurizer 800lt/h	
1000LT	Pasteurizer 1000lt/h	

MODEL	HOURLY PRODUCTION	DIESEL CONSUMPTION	BURNER CAPACITY	ELECTRICITY SUPPLY	ELECTRIC POWER	JUICE ENTRY	JUICE EXIT	DIMENSION mm
450LT	450 lt/h 80°C	4,5 Kg/h	4,33 kw	230V/50 MF	0,37 kw	DIN 25	DIN 20	1200x1000x1600
500LT	500 lt/h 80°C	6 Kg/h	70 kw	230V/50 MF	0,75 kw	DIN 25	DIN 25	2000x750x1170
800LT	800 lt/h 80°C	8 Kg/h	95 kw	230V/50 MF	1 kw	DIN 25	DIN 25	2050x750x1170
1000LT	1000 lt/h 80°C	10 Kg/h	95 kw	230V/50 MF	1 kw	DIN 25	DIN 25	2150x750x1170

CONDITIONS OF GUARANTEE

The guarantee covers the machinery for the first twelve months from its activation. Should the machine not be used immediately insurance coverage is guaranteed for up to eighteen months from the date of delivery and expires thereafter. The guarantee does not cover machine transportation for which the buyer is responsible. The goods travel at the risk of the customer even if sold carriage paid. The guarantee is not applicable in case the machine is not used in accordance with the instructions contained in the manual. The repair work is understood as being ex our factory in Cerreto Guidi,(FI); transportation is at the buyer's expense.

The guarantee does not cover any defects due to the following reasons and entailing the termination of all our obligations:

- Incorrect installation.
- Tampering with the machine.
- Lack of experience, failure to carry out maintenance operations, failure to promptly notify us of any defects.
- Failure to follow the instructions contained in the manual.
- Repair work carried out by personnel not authorized by Enoitalia s.r.l.
- Transportation damage that cannot be attributed to manufacturing or packaging defects.
- Machine installation and electrical connections carried out in ways other than those indicated in the manual and to the plate located on the engine.
- Transportation expenses and risks in case the machinery is sent to authorized assistance centres.
- Electrical components.
- Consumables and ordinary maintenance costs contained in the above-mentioned manual.

The guarantee does not extend to the obligation of covering damages to individuals or things deriving from the use of our product also when broken or defective. We decline our obligations in case the payment conditions agreed are not respected.

Any complaint should be made in writing by the buyer to ENOITALIA s.r.l. within 8 days from the date of purchase.

Conditional sale: Pursuant to articles 1523-1524 of the code of civil practice, the property of the goods sold is transferred to the buyer only once the goods have been paid in full as agreed.

Any controversy shall be referred to the place of jurisdiction of Florence.

Any controversy is disciplined by the Italian law even if goods are acquired by a foreign Italian citizen or if goods are supplied to a company abroad.

ENOITALIA and *ENOITALIA* Group

The current ENOITALIA company was originally founded in the 1960's under the name OFFICINA ARNO. At the time, the workshop focused on building mechanical machines intended for receiving harvest wagons in which the grapes were processed with traditional destemmers and presses.

Over the years, the "Officine Arno" company, attentive to technologies and innovative with respect to the changing needs of the wine market, perfected, with innovations and patents, its production. This has led to an expansion in the selection of machines offered, characterised by specific and diverse functions. In addition to its ingenuity, the company designed and created pumps, filling machines and transport systems, which helped transform the artisanal vision of the workshop into an industrial company characterised by ongoing development.

In 1988, Officine Arno was officially transformed into ENOITALIA srl, with numerous patented products to its name (grape harvesting wagons, centrifugal pumps, stemmer-crushers, the Extravelvet system), which found great success and have been widely used in the wine market.

The professionalism and expertise acquired over the years, in addition to the application of innovative equipment and technologies, today allow ENOITALIA srl to carry out every phase of production, offering exclusive Italian machinery and manufacturing products, with a quality recognised in every market sector.

ENOITALIA srl is active in over 35 countries, with an extensive and efficient sales network, focused on ensuring consistent service and quality, exclusively Made in Italy.

In 2007 the founding members of ENOITALIA srl participated in the creation of a new company, ENOTOSCANA srl, specialized in the construction of stainless steel tanks. From the collaboration between the two companies, in 2018 a new division dedicated to the beer sector was born: ENOBEER srl.

Professionalism, expertise, service and competitiveness: these are the strengths of the ENOITALIA Group, elements that continue to ensure the growth of the company and the appreciation of its customers.





ENOITALIA

ENOLOGICAL EQUIPMENTS

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