

DELLA TOFFOLA

USA

BUILDING INNOVATION TOGETHER

We Build The Tools
You Craft The Wine

Crushing · Pressing · Flootation
Filtration · Bottling · Packaging

dellatoffola.us



INTRODUCTION

The Della Toffola family began designing and manufacturing winemaking equipment in Italy in the 1960's. With success came growth and today the DELLA TOFFOLA GROUP boasts eight manufacturing plants and eight branch offices across six continents. The company, which remains family owned, has established itself as a worldwide leader in delivering innovative and dependable equipment.

The DELLA TOFFOLA brand offers a strong selection of equipment to take you from grape to shelf from Grape Receiving, through Thermoflash, Filtration, Floatation, Pumps, and Stabilization equipment. The DELLA TOFFOLA GROUP also delivers top name brands, ZITALIA, AVE Technologies, OMB, and Priamo for any CIP/ PASTEURIZATION and BOTTLING/ PACKAGING needs.

DELLA TOFFOLA USA opened its doors in 2009 and has quickly established itself as a prominent player in the US beverage industry, delivering high-quality, reliable and innovative machines as well as outstanding after-sales.



Della Toffola Group designs and produces **COMPLETE SYSTEMS** for wineries, providing clients with all the technology and equipment required for wine production, starting from the receiving and sorting of the grape to the bottling or packaging of the final product.

HOPPERS, SORTING TABLES & CONVEYING SYSTEMS

Comprising various items of processing equipment to suit each customer's needs, the grape sorting and washing lines are used to complete the manual sorting operations before the grapes are crushed and pressed. The grapes are automatically distributed evenly over a flat surface and their modular design offers a variety of devices to choose from, e.g.

- grape washing and drying tunnels
- vibrating dosing units
- sorting benches with PVC conveyor belts
- stainless steel vibrating sorting benches
- elevator belts



DESTEMMERS & CRUSHERS

Designed and built to respect the fragility of the grape throughout the destemming and crushing process. They are easy to use and easy to clean. DELLA TOFFOLA offers a variety of models and sizes with the versatility to meet customer needs and electronic speed controls to adapt constantly to different operating conditions.

The NDC destemming and crushing machines are produced in a range from the NDC 8 model (2-8 ton/h) to the NDC 130 model (100/130 ton/h).



DTMA

DELLA TOFFOLA introduces their DELLA TOFFOLA Maceration Accelerator (DTMA) machine. With DTMA, skin fragmentation occurs (without damaging seeds) enabling increased surface area and improved contact with grape must. Through this enhanced contact, extraction of polyphenols and anthocyanins are greatly improved, therefore reducing maceration times up to 50%.



PUMPS

Available in piston, mohno or peristaltic versions for carrying fluids, whole and crushed grapes.



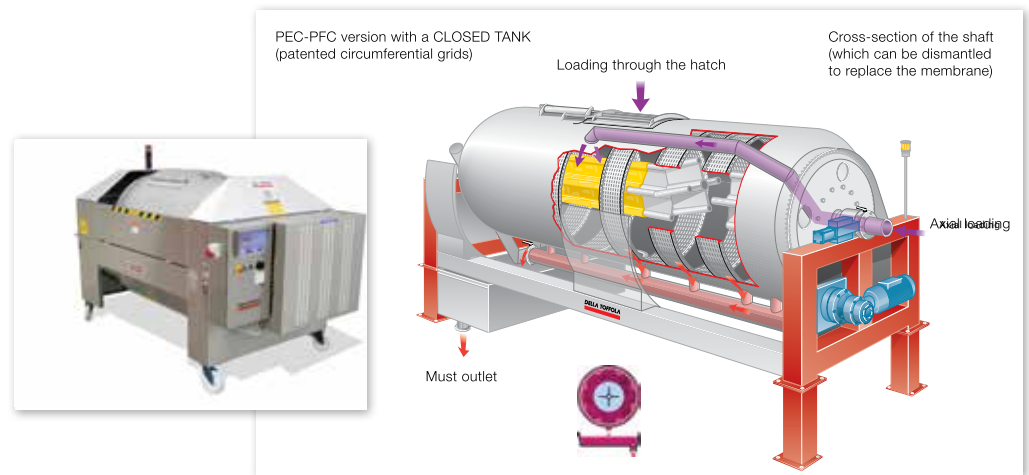
Mohno Pump



Peristaltic

PNEUMATIC PRESSES

Thanks to their special central-membrane construction, DELLA TOFFOLA presses offer increased throughputs for the same capacity, and considerably shorter pressing times. Open-tank versions available in models from 12 to 480hl, and closed-tank versions available from 25 to 700hl. Nitrogen Press models also available.



FLOATATORS

The use of floatation enables a very rapid clarification of juices before they undergo the fermentation or concentration processes. DELLA TOFFOLA offers two different versions: **Batch Floatation** for clarifying while recirculating juice in a single tank or **Continuous Floatation** for larger scale wineries.



The ECOFLOT for batch floatation, while recirculating juice in a single tank, is of ultra-compact design. Models operating at 6 bar – S1 (170 hl/h), S2 (330 hl/h), S3 510 hl/h).



The FLCV with practical separation tank for continuous floatation in larger scale wineries. Model FLCV2 (200 hl/h), FLCV3 (300 hl/h). FLCV6 Double-stack (600 hl/h).

BIOTHERMO COOLER

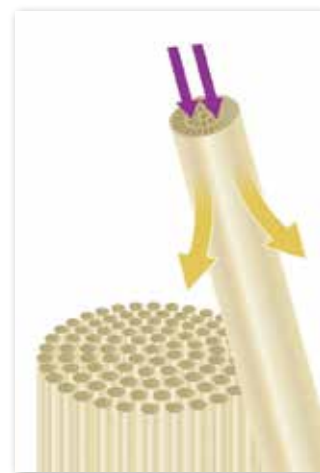
Heating and continuous BioThermo Cooler extraction systems that improve wine quality. The DELLA TOFFOLA BioThermo Cooler (BTC) system utilizes THERMOFLASH TECHNOLOGY. The system works by rapidly heating must and then cooling it instantaneously in a vacuum chamber. It can be extremely beneficial for color extraction and flavor enhancement, especially for grapes set back by recent rains or fires. DELLA TOFFOLA offers a whole range of effective solutions adaptable to any customer's specific needs. Models starting from 3 ton/h up to 40 ton/h.



CFKN & CFKI MODEL CROSSFLOW FILTERS

Crossflow Filtering enables a crystal-clear product to be obtained while leaving the organoleptic qualities of the juice unchanged. Filtration is also fully automated, with continuous operations.

DELLA TOFFOLA Crossflow Filters with their ceramic membranes significantly reduce production costs and the impact on the environment. They exploit an innovative filtering solution with ceramic membranes that offer numerous advantages and thus make them suitable for treating a wide range of products. Ceramic membranes are able withstand pressure shocks which would rupture other types of membranes and their superior resistance to high temperatures means cleaning is easier and more effective.



HIGH SOLIDS CROSS-FLOW FILTERS

OMNIA MODELS

DELLA TOFFOLA high-solids cross-flow filter exploits their innovative filtering system with ceramic membranes to obtain the best clarity and provide an exceptional recovery rate, with achievable final concentrations of more than 90%. The OMNIA series filters can filter juice, juice lees or float lees, as well as finished wine and eliminates the need for DE within a production facility.

The OMNIA combines structural quality and innovative technology and the durability of the ceramic membranes to enable an efficient filtering process with excellent results (less than 1 NTU).



MANUAL DE FILTERS

DELLA TOFFOLA horizontal disc filters are characterized by their performance and reliability and can be used successfully for both large and small scale quality wine producers that require greater attention and adequate processing times. FSB from 2 to 5m².



AUTOMATIC DE FILTERS

Horizontal-disc filters with built-in devices for washing and discharging the cake. Particularly suitable for treating large volumes of liquid with a low percentage of solids in suspension and for polishing and finishing processes. NF models available from 5 to 50m².



PLATE & FRAME FILTERS

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DELLA TOFFOLA Sheet Filters are reliable and durable, and made entirely of AISI 304 or 316 stainless steel, including the frame, valves, tray and accessories.

They are user-friendly and particularly quick and easy to start up. There are sight-glasses on the inlet and outlet to enable an optimal management of the process. DELLA TOFFOLA Sheet Filters are available in models with filtering plates from 400 x 400 to 1200 x 1200 mm in size.



UNIVER

The UNIVER Filter Press enables the retrieval of the liquid part still contained in the lees. These units are complete with a feed pump and a hydraulic system for manually or automatically closing the filter. In the UNIVER 400 X 400 model, the filter pack can be replaced with plates for use with sheets in the processing of the wine. Models with filter plates from 400 X 400mm to 1200 X 1200mm.

DTX RESIN SKIDS

Wines can undergo tartaric stabilization by means of an electrochemical method, or using Della Toffola's resin skid systems. This is an innovative technology that exploits the action of ionic exchange resins, which can be regenerated perfectly with the aid of a sulfuric acid solution. The units are perfectly independent in the regeneration of the resins and also during the measurement of the treated wine at the outlet.



DT STABILIZATION

The DT stabilization systems enable wines of all types to be stabilized with the aid of wrapped spiral polymer membranes and subsequent filtering. These systems run economically advantageous, automated cycles that enable a considerable energy saving and the results obtained are always excellent, while leaving the organoleptic characteristics of the wines perfectly intact.



REVERSE OSMOSIS

System suitable for enriching grape juice by exploiting the reverse osmosis principle. Models starting from 150 l/h.

TANKS

Sirio Aliberti Tanks in various models and versions are available. May be equipped with insulation and pockets for heating and cooling upon request.

PRESSURE TANKS

To produce carbonated beverages and sparkling wines.



FERMENTERS

GIMAR tanks suitable for traditional winemaking with red grapes. Complete with juice recirculation system and automatic pomace draining.



CIP/PASTEURIZATION

Under the DELLA TOFFOLA GROUP brand and with 20 years of experience in the design and construction of dairy processing equipment, Priamo Food Technologies designs and builds CIP and PASTEURIZATION plants for the wine industry.



DELLA TOFFOLA GROUP delivers a wide range of rinsing, filling and bottling systems for the wine industry under a selection of well-established international brand names – ZITALIA, AVE Technologies and omb.

COMPLETE BOTTLING LINES

AVE Technologies designs and manufactures a variety of complete Bottling and Packaging systems for wine producers. These machines can meet all the needs of any winery, large or small.



RINSERS

AVE Technologies deliver fully automated rinsing systems manufactured in various versions according to the required hourly production rate (from 3,000 to 90,000 bph) and the type of bottle being handled.



FILLERS

A variety of technologically advanced filling machine systems suitable for all types of bottles are also available.

CAPPERS

AVE Technologies design and manufacture a full range of state of the art capping systems suitable for all types of caps and bottles.

LABELING SYSTEMS

ZITALIA and omb offer some of the most reliable labeling solutions in the world. These machines can be used to apply pressure sensitive labels and glue labels on both the front and back of the bottle as well as special stamps, wrap-around neck labels and sealing strips

DELLA TOFFOLA can deliver a full range of automatic labeling machines.



DELLA TOFFOLA

USA

975 Corporate Center Parkway, Suite 130
Santa Rosa, CA 95407 · USA
Phone 707-544-5300 · Fax 707-837-8742
Email dtgroup@dellatoffola.us
www.dellatoffola.us

DELLA TOFFOLA
GROUP

DELLA TOFFOLA
SEPARTECH

DELLA TOFFOLA
DTINOX

omb
DELLA TOFFOLA
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