



# Exchanger

## COIL-TYPE HEAT

On the strength of our experience and permanent contact with winegrowers, Lamouroux has developed a range of coil-type heat exchangers which stand out by their efficiency. These coil-type exchangers offer a higher output than other types of exchangers. The tubular exchangers are entirely designed in our workshops and are made of cold-rolled stainless steel. The range includes models of all sizes, which can adapt to the needs of all producers.

The standard models offer a heat-exchange surface area ranging from 0.6 to 6m<sup>2</sup>.

### ■ *Specific manufacture*

LAMOUREUX also makes coil-type exchangers with special characteristics in order to satisfy the demands of certain wine producers.

- **Small-diameter models** for small hatches or wooden tuns (minimum 220).
- **Large-diameter models** for vats fitted with large hatches for punching the cap
- **Wall coil exchangers** (attached to the inner wall of vats)

### ■ *Features*

- Surface: 0.6 to 6 m<sup>2</sup> depending on the model
- 316L stainless steel
- Height: 66 cm to 207 cm depending on the model
- Weight: 6 to 54 kg depending on the model
- Mounted on three legs
- Air test pressure: 10 bars
- Water service pressure: 6 bars
- **Joining tips: 20/27 female, gas**
- Fluid temperatures: -10° to +80° C.

TRADUIRE LA CORRECTION

### Coil-type range

| Model | Surface m <sup>2</sup> | Ext. diameter | Overall height | Weight kg |
|-------|------------------------|---------------|----------------|-----------|
| S 0.6 | 0,60                   | 350           | 660            | 6         |
| S 1.0 | 1                      | 350           | 920            | 10        |
| S 1.6 | 1,6                    | 350           | 1300           | 14        |
| S 2.0 | 2                      | 350           | 1560           | 18        |
| S 2.5 | 2,5                    | 350           | 1900           | 23        |
| S 3.0 | 3                      | 370           | 2070           | 28        |
| S 4.0 | 4                      | 370/260*      | 1560           | 36        |
| S 5.0 | 5                      | 370/260*      | 1900           | 45        |
| S 6.0 | 6                      | 370/260*      | 2070           | 54        |

For red vinification, attachment of exchangers

Only for liquid phase



## The tailor-made effect!

### □ *Advantages*

- Small size and good position in the vat
- Maximum heat exchange coefficient
- Good fluid circulation in the tube
- Vinification of reds or whites

Approved distributor

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