



# Submersible Stainless Steel Wine Heaters

## Guidelines for Use & Safety



# Model Details

Submersible 1.0	
<b>Code</b>	9620
<b>Output</b>	1.0KW
<b>Voltage</b>	230V/240V
<b>Plug</b>	10A
<b>Dimensions</b>	600 × 25mm
Heats 1000L by 1.0°C / hour	

Insert 1.0 with Thermostat	
<b>Code</b>	9600
<b>Output</b>	1.0KW
<b>Voltage</b>	230V/240V
<b>Plug</b>	10A
<b>Dimensions</b>	660 × 35mm
Heats 1000L by 1.0°C / hour	

Insert 2.0 with Thermostat	
<b>Code</b>	9601
<b>Output</b>	2.0KW
<b>Voltage</b>	230V/240V
<b>Plug</b>	10A
<b>Dimensions</b>	660 × 35mm
Heats 1000L by 2.0°C / hour	

Heaters are supplied with 5 meters of flexible food grade cable fitted with PDL 56 series plugs.

VinHeat models supplied with a thermostat are adjustable to 40°C.

## Safety Instructions

**IMPORTANT: OPERATORS SHOULD READ ALL INSTRUCTIONS PRIOR TO USE**

### RCD Unit and Cables

All heaters must be supplied through a Residual Current Device (RCD), not exceeding 30mA. There is a risk of fire or electrocution if the heater is not supplied through an RCD.

All heaters are supplied with a 5 meter power cord. Any use of an extension cord must have approval from your electrical safety officer.

### Tag and Test

The heater must be tag and tested by the winery electrician prior to use.

Please ensure that all cellar/winemaking team members are trained in the correct use and are given clear instructions as stated below, to ensure the long and safe life of your heater.

## Manufacturer Standards

VinHeat heaters conform to a specification, and have been designed and manufactured to be compliant with EU regulations.

VinHeat heaters undergo a series of tests during the manufacturing process to make sure you are supplied with a safe and functional product. This product has been designed for use in commercial winemaking.

Manufacturer testing includes electrical safety test. These tests are in accordance with the European standards.

It is the workplaces responsibility to ensure heaters are used safely and tested in accordance with local regulations by an electrically qualified person.

## Important Information

1. VinHeat heaters are for use in wine or juice.

NEVER USE IN LEES OR MUST (juice with skins), as the high viscosity will prevent convection causing the heater and the product directly around the heater to get too hot. The excessive heat can burn the wine causing taint and/or damage to the heater.

2. Heaters must be handled with care.

To avoid impact damage, do not mix the tank while the heater is inside. Any impact may cause the internal heating bars to break.

We recommend storing in the heaters in their original packaging for protection when not in use.

3. Heater should NEVER be turned on before fully submersed in wine; to avoid overheating or burn out.

4. Always turn the heater off while it remains completely submersed. Leave for 5 minutes to cool down prior to removing from tank/barrel.

5. Heaters should never be left hanging by their cords when not in use.

## Suggested Applications

Warming tanks prior to bottling or yeast inoculation.

Warming red must after cold soak – in this case, a portion of juice must be removed and warmed before being added back to the must; so as not to cook skins. Do not use the heater directly in lees or must.

The heaters are designed to heat gently by convection. They rely on the liquid being of a viscosity similar to that of juice or wine, so that the warmed product rises and moves the heat away from the heater.

# Instructions for Use:

1. Before turning your heater on, lower the heater into the vessel ensuring the probe is not in contact with any lees. Ideally, the heater should be 1/3<sup>rd</sup> from the bottom of the vessel as this will ensure the most even heating of the liquid. Heaters are designed to be used vertically.
2. Once the heater is in the desired position, use a cable tie, clamp or rope to secure the cable to the lid or top of the tank, so it will remain at this height.
3. The heater can now be turned on and will start heating the wine.
4. Once the tank has been heated to the desired temperature, turn the heater off and leave in place for at least five minutes before removing.

## Care and Cleaning

Rinse heater after use and put away in a safe area.

After several uses with juice the heater may develop a light discoloured film, this can easily be removed using a kitchen scouring pad.

## Element Replacement

If required, elements in both VinHeat 1.0 and 2.0 models can be replaced by a Technician.

Please contact your Kauri sales representative.

## Warranty

VinHeat units come with a 6-month warranty against any manufacturing defects. This does not cover failure due to misuse.



**Kauri Winemaking Innovation**

**AU** 1800 127 611

**NZ** 0800 528 749

[info@kauriwine.com](mailto:info@kauriwine.com)

[www.kauriwine.com](http://www.kauriwine.com)