

INNOVATIVE BARREL FILLING AND EMPTYING

rapidfil>

There is a better way

# "Sometimes it's a wine lake out there..."

HOW MANY TIMES HAVE YOU THOUGHT THAT THERE MUST BE A BETTER WAY TO FILL AND EMPTY BARRELS?

- Filling often results in overflows, wasted wine and increased effluent loading.
- Both filling and emptying are labour intensive and time consuming.
- Emptying consumes costly amounts of inert gas.
- Significant volumes of wine remain in the barrel after emptying, requiring additional recovery

operations which are costly and downgrade the wine.

- Operators can only concentrate on one barrel at a time.
- Occupational Health and Safety is a concern as operators lean over barrels all day, often exposed to sulphur fumes.

There has got to be a better way...



## There is a better way...

RAPIDFIL IS PROUD TO ANNOUNCE THEIR INNOVATIVE WINE BARREL FILLING AND EMPTYING UNIT.  
(PATENT APPLICATION PENDING)

Rapidfil is an Australian company whose mission is to provide innovative solutions to the wine industry.

Rapidfil's inventive approach to filling barrels has been recognized in Australia in the form of a prestigious Industry Innovation Award.

Using only top quality components, the design priorities for all Rapidfil products are simplicity of operation and low maintenance.



## > How does it work?

The system is simple to operate and slots directly into existing winery systems.

### FILLING

- Barrels can be filled by either feed pump or by gravity, with no modifications required.
- The filling head locates into the opening of the barrel, reaching close to the bottom to allow filling without aerating the wine.
- The flow rate slows just before shutoff allowing a fast, accurate and consistent fill.
- Once the barrel is full, a light and an audible alarm indicate end of cycle.



### EMPTYING

- Barrels can be emptied efficiently without wine aeration.
- Wine savings in excess of 40 fluid ounces per barrel can be achieved.
- The special locating collar and illuminated sight glass allow wines to be racked off lees precisely, catering for lees variations in each barrel.



### TOPPING

- This head is designed for topping angels share. Due to its compact design it can easily fit between barrel racks for topping in place.



## > Some of the features.

- Only quality components are used and the rugged design easily stands up to cellar work.
- Barrels can be short-filled for fermenting wines or filled completely to exact levels, every time.
- Wines can be racked off lees or barrels completely emptied without aeration.
- Filling, emptying and topping heads are interchangeable via BSM union and quality electrical coupling. The program automatically detects which head is installed.

**“It has changed the way we work”**

- Wiring to the heads is hygienically encapsulated within the hoses, avoiding possibility of damage.
- A light and an audible alarm indicate the end of the filling, emptying or topping cycle.
- Operation of the unit is straightforward with no special training required.
- All product contact parts are food grade material and all welds are purge-welded.
- FMT 01 (single head unit) offers smaller wineries access to Rapidfil technology.
- FMT 02 (two head unit) for larger wineries eliminates wastage and greatly enhances efficiency.



## > What are the benefits?

- A reduction in labour costs of up to 80%.
- One operator can fill in excess of 500 barrels in a standard 8 hour day.
- Barrels can be emptied without aeration, with less than 7 fluid ounces of wine left behind.
- The system is gentle on wine.
- Better operational efficiencies, operators can perform other tasks while barrels are filling.
- Fast pay back. Return on investment can be as short as three months.
- Eliminates overflows and associated wine losses.
- Minimizes Occupational Health and Safety issues.

**"I can't fault the quality of the unit"**

- The fast filling and emptying times offer the winemaker flexibility. Large amounts of wine can be moved into barrels quickly, reducing problems associated with ullage in tanks at the end of the days' production.
- Angels share can be topped up in situ, either in cradles or stillages.
- Removes the stresses associated with barrel filling. Operators can fill barrels efficiently without worrying about shutting off in time.
- Less spillage means reduced effluent loading.

**"The industry has needed something like this for a long time"**

## > Contact

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