



THAP

Contemporary Terracotta AMPHORA

The Hungarian Amphora Project (THAP) produce contemporary amphorae of high quality with practical options for winemakers, brewers and other producers.

Basic materials for the clay are processed directly at THAP's terracotta company. These basic materials are purified and mixed to a special composition, to allow for consistency in porosity. The raw clay is then formed by craftsman into an amphora by hand. The amphora is gently air dried until it is ready to go into the kiln to take its final form.

THAP's terracotta composition has been researched and proven to comply with the requirements for food use; all components are known and controlled.

Features

- **Hygienic Material** – The small pore size of the amphora and the absence of wax treatment results in an easy to clean surface and little development of micro-organisms. Even red wine does not stain the interior of the terracotta products so they can be used alternating for making red and white wine.
- Suitable for fermentation and ageing of red and white wines.
- **Evaporation** – A consequence of porosity needed for the micro-oxygenation (like in barrels). Porosity of the clay composition is around 2.5%. Pore size micron. This porosity provides a moderate level of micro-oxygenation.
- Terracotta lid is easy to use and provides good thermal insulation.
- **Tilting System** – Steel tilting rack allows for easy emptying. Available for 230L and 500L amphora.



Tilting System Video



Volume	1000L	800L	500L	230L	40L
Dimensions (cm)	110 (W) x 174 (H)	109 (W) x 137 (H)	86 (W) x 137 (H)	71 (W) x 98 (H)	41 (W) x 55 (H)
Weight	340 kg	250 kg	145 kg	88 kg	34 kg

Standard Equipment



Terracotta Lid

Recommended Accessories



Tasting Tap



Airlock
For 230L to 1000L.

Optional Accessories



Stainless Steel Cooling Spiral
For 230L to 1000L.



Stainless Steel Sunken Lid
For 230/500L.



Outlet Gland with 2" Triclover
For 230L to 1000L. Forward facing flush with bottom 2" Triclover.



Tilting System
Galvanised Steel.
For 230/500L.



Stainless Steel Flat Lid
For 230L to 1000L.



Outlet Gland with 2" BSM or DIN
For 230L to 1000L.



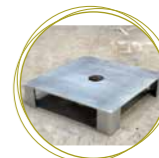
Stainless Steel Door 200mm
For 500L to 1000L.



Acacia Pallet
For 230L to 1000L.



Glass Lid
For 230L to 1000L.



Stainless Steel Pallet

Kauri Winemaking Innovation

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