



INFUSEUR DYNAMIQUE



The solution
to manage technological
wine-making and maturation



The Dynamic Infusion system was created to improve the extraction of alternative products when maturing wines.

Indeed, during standard use, the distribution of wood compounds is not optimal.

Thanks to the automated stirring and pumping over performed by this system, contact times are controlled in a precise and dynamic way to obtain the desired organoleptic profile.

THE ADVANTAGES OF THE INFUSION SYSTEM

Greater ease of use

- The pilot vat can be filled and emptied from the outside. There is no need to install infusion nets inside the vat with the wine to be treated
- Thanks to the homogenisation propeller blades, the drainage system facilitates the release of alternative products already extracted

Improved use of the alternatives

- Manage kinetics to extract wood in batches or continuously
- The homogenisation system makes it possible to extract alternatives more efficiently and effectively

The option of managing extraction kinetics

- Managing the recirculation rate of the wine makes it possible to accelerate or slow down the extraction kinetics
- Creating pause and work cycles for the pump and homogenisation system make it possible to control processes
- Preparation of highly-concentrated, so-called 'medicinal' wines



Reducing oxidation phenomena

- The possibility of inerting with gas (N/CO₂) helps to eliminate air
- The inerting system during automatic filling of the vat makes it possible to restrict contact between the air and the wine

Fully automatic cycles

Programming all the control settings, on a weekly or monthly basis, makes it possible to establish fully automated extraction processes which make the treatment repeatable and under the user's control

Managing the oxygen supply

- The embedded oxygenation unit helps to control the wood extract mix polymerisation and integration processes
- Adding it, in the slow recirculation phase, allows better homogenisation and the optimal transfer of oxygen inside the vat during treatment

SOFTWARE FEATURES

VIEW AND CONTROL OF WORK SETTINGS

NITROGEN PRE-WASH, FILLING, AND DRAINAGE FUNCTIONS

MANAGE OPERATIONS WITH THE OPTION TO SET WORK PROGRAMMES

MANAGE MANUAL CONTROLS

VIEW ALARMS AND INTERRUPT THE ONGOING OPERATION IN THE EVENT OF AN ALARM



jour	Programme	Type	Vin	Vit (Hz)	Temp en p
1	5	Moût Blanc	50	10	10
2	2	Moût Blanc	24.57	2	10
3	6	Moût Blanc	50	10	10
4	2	Moût Blanc	10	2	10
5		Moût Blanc	50	10	10
6		Moût Rosé	50	10	10
7		Moût Rosé	50	10	10
8		Moût Rosé	50	10	10
9		Moût Rosé	50	10	10
10		Moût Rosé	50	10	10

TECHNICAL SPECIFICATIONS

Vat capacity:	1100 - 2000 L
Power supply:	380 V
N₂ supply:	6 bars
O₂ supply:	5 bars
Stainless steel dashboard with 7" colour touch-screen FR/IT/ENG	
Quantity of wood chips processed:	150 - 450 kg Chips 120 - 300 kg Microstave-Cube-Domino
Minimum volume of wine to treat:	100 - 300 hL
Maximum volume of wine to treat:	1500 - 4000 hL
Micro-Oxygenator:	Micro-oxygenation/ macro-oxygenation
Flow meter:	Electromagnetic to determine flow and the extraction dynamics
Temperature sensor:	Required to control extraction kinetics
Pressure sensor:	Required to work in complete safety
Dimensions:	Height: 225 or 240 cm Base: 145 x 142 cm or 180 x 180 cm
Three doors with a safety limit switch	
Manual and automatic valves	
System of safety valves	