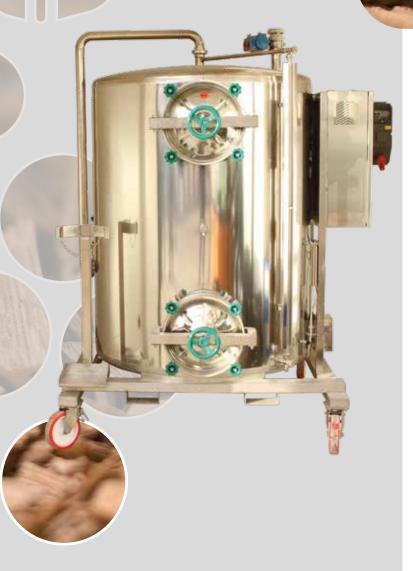


The solution

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, socalled 'medicinal' wines

Reducing oxidation phenomena

- The possibility of inerting with gas $(N/C0_2)$ 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









TECHNICAL SPECIFICATIONS

Vat capacity: 1100 - 2000 L

Power supply: 380 V

N₂ supply: 6 bars

 O_2 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