



Mix Air system for saturation

The Air Mix combines the ability to cool and saturate with the special bell, or just to saturate with the concentric ring. It allows to reduce up to 5 °C above the original temperature allowing the elimination of oxidation during the working phase, it is applicable to already existing installations, economic and also suitable for fruit and treatments of all pumpable products.

- SATURATION ON LINE

Code: D00255



Composed by a mixing of gas and crushed product including a management control panel for the gas entrance, cryogenic gas and connecting system are excluded from the supply. This equipment can be inserted on line on new or existent systems.

The method

This technology allows the drastic reduction of dissolved oxygen in the mash through the controlled introduction of a CO₂ gaseous flow in the pressed transfer pipes thus allowing a subsequent processing of the same in a reducing environment.

The system

The plant consists of a gas distribution ring installed on the transfer line of the pressed grapes and by a control and management framework. The gas distribution is carried out fully automatic triggered by the consent from the transfer pump of the crushed grapes

The gas

CO₂ must be used that, for the higher density, exerts a better protective activity in press.

The consumptions

The consumption of gas, by volume, is, approximately 2-3 times the volume of the pressed grapes to be treated. In the case of CO₂, this means 0.4-0.6 kg CO₂ / quintal of crushed grapes, depending on the operating mode of the pump used for the transfer of the same.

- COOLING AND SATURATION

Code: D00000

The selection of such equipment will be processed depending on the type of system to be implemented

