



æno concept
Epernay - Champagne - France



WINE MAKING PROCESS DESIGNER & INTEGRATOR

Yeast tank

Autonomous propagator of yeast and bacteria.

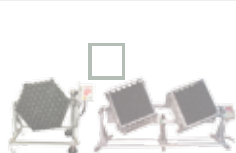
Yeast tanks range from 6.9 to 100 hL

Temperature control at one 10th of a degree!



Yeast tank

Aeration, agitation and temperature functions



REMUAGE RIDDLING



STOCKAGE STORAGE



PRESSURAGE WINEPRESS



VINIFICATION WINERY

Yeast tank

Self-supporting structure, vertical cylindrical-shape, AISI 304L stainless steel wine tank, with integrated cold sensor.



PLC



Aeration sintered tube and two-bladed agitator



Air inlet tap and water inlet

Cleaning ramp



Cooling unit

Main utilizations

Propagation, yeast or bacteria strain breeders on one or several weeks. Low temperature storage for yeast or bacteria strain short or long conservation period.

Programmable agitation

Slow tilting agitation :
Two-bladed agitator, powered by a slow speed motor (30 tr/min). The sealing of the agitator shaft in the tank is insured by seals. Programmable cyclical agitation.

Regulation

Electronical temperature regulation of yeasts by a digital display at one 10th of a degree (hot/ cold/ automatic) from 0°C to +30°C. Negative temperature is possible (tartaric stabilization) on demand.

Aeration

Yeasts aeration insured by a stainless steel sintered tube and a membrane pump, aspiration by air filter. Programmable aeration time.

Cleaning

Hygienic rotative cleaning system incorporated in the tank. Connection on the slope of the façade.

Other possible utilizations

Musts clarification or reheating.
Alcohol fermentation control.
Malolactic fermentation triggering, malolactic breeders.
Tartaric precipitation by refrigeration or contact.
Cold clarification.
Isothermal or temperature controlled storage.
Cold splicing.

Highlights

Yeasts **aeration control** (volume and duration).
Regulated and adapted **agitation** allowing microorganism development.
Integrated cooling unit (direct expansion) to control the yeasts temperature at one 10th of a degree.
PLC for agitation, aeration and temperature functions, that optimizes yeasts propagation. Supervision is possible.

Yeasts tank range

Overfilling volume tanks (V ³)	3.2hl	7.3hl	13hl	17.5hl	21hl	25.7hl	34hl	52hl	58hl	80hl	108hl	200hl
Exterior Ø (mm)	900	1154	1128	1460	1460	1460	1460	1800	1900	1900	2207	NC
Overall height	1460	1920	2430	2281	2540	2800	3266	3360	3320	4175	4202	NC
Tare weight (kg) without cooling unit	170	250	300	350	360	375	420	500	520	610	700	NC
Draining height	720	740	714	700	732	770	710	770	700	805	853	NC
Unit power (kW)	1.6	3	4	4	4	4	4	7	7	9	12	NC