



aeno concept

WINE-MAKING PROCESS DESIGNER & INTEGRATOR

GROUPE
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VINIFICATION

Yeast tank

Autonomous propagator of yeast and bacteria

Yeast tanks range from 3.2 to 200 hL



**Stainless steel AISI
316 L tank**

**Aeration, agitation and
temperature functions**

**Density measuring
probe***



KEY POINTS



Integrated cooling unit (direct expansion) to control the yeasts temperature at one 10th of a degree.



Yeasts **aeration control** (volume and duration). Regulated and adapted **agitation** allowing microorganism development.



PLC for agitation, aeration and temperature functions, that optimizes yeasts propagation. Touchscreen. Web application.

Density probe*

This connected floating densimeter—contained in a cylinder—continuously measures the density and temperature of the medium. Can be integrated vertically or horizontally into an existing tap.

*Optional

Made in France

FEATURES

➔ MAIN APPLICATIONS

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 APPLICATIONS

- Must 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

+ OPTIONS

- Double skin isolation tank
- Measure probe for yeast monitoring



Cooling unit



Aeration sintered tube and two-bladed agitator



Cleaning ramp

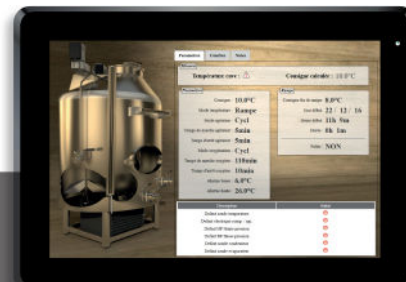
CONTROL



Simple command



Console



Touch-screen with total supervision

YEAST TANKS RANGE

Overfilling volume tanks (V3)	3.2 hl	6.9 hl	12 hl	16 hl	20 hl	25 hl	30 hl	50 hl	60 hl	80 hl	100 hl	200 hl
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