

# ENGINEERING



## THE AUTOMATED WINE CELLAR

*A complete range of equipment for the wine-making process*

# AEB IS ABLE TO OFFER ALL EQUIPMENT IN ORDER TO SUPPORT THE CUSTOMER THROUGHOUT THE ENTIRE WINEMAKING, BOTTLING AND SANITATION PROCESS IN THE WINERY.



DOSANOXIT T

DOSAMATIC

TIMED DOSING SYSTEM

RED FAST

DOSAPROP HI-FLOW

E-FLOT RANGE SPARGER

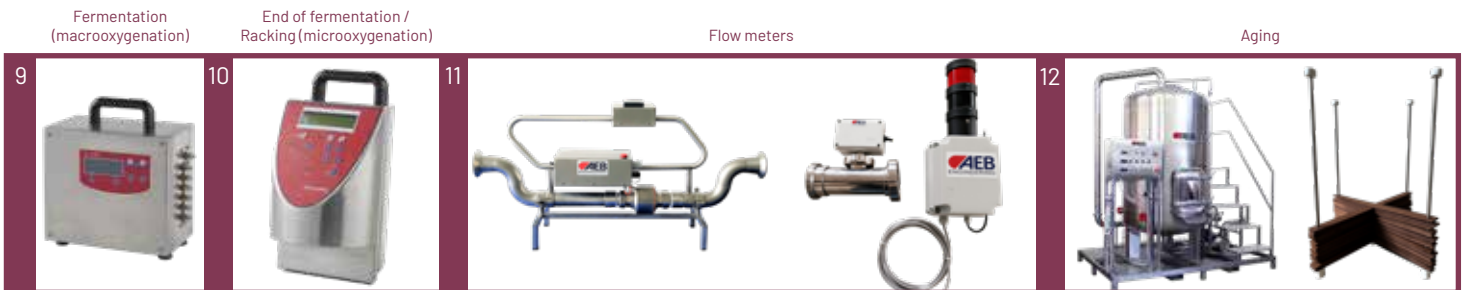


STABYMATIC RANGE

REACTIVATEUR RANGE

CTRL-TANK

CTRL-TANK O<sub>2</sub>



MICROSAFE X6

MICROSAFE O<sub>2</sub>

CTRL-FLOW

CTRL-SENSOR

BOISÉLEVAGE EXTRACTOR RANGE

SUPPORT FOR STAVES



DOSAPROP RANGE

STRIPPING SYSTEM N<sub>2</sub> / CO<sub>2</sub>

STRIPPING CTRL SYSTEM

REACTIVATEUR RIF RANGE

AUTOCLOVE DOSING UNIT

WINE RECOVERY SYSTEM

PROELIF DOSING UNIT



HOUSING

DEMIPLUS

OSMO

ENOWATER

MULTIFOAM

EASYFOAM

SPIRALJET



PULIPOMP

IDROPRESS

IDROTANK

LUBIMATIC RANGE

AUTOMATED SYPHON FOR CONTAINERS

AUTOMATED SYPHON FOR DECANTER

CIP MIXER

SILOSFOGGER

● SANITATION AND LUBRICATION  
● WATER TREATMENT  
● FILTRATION  
● VINIFICATION AND BOTTLING

# THE AUTOMATED WINE CELLAR: SUMMARY TABLE

## Vinification and bottling

TECHNOLOGICAL PHASE	USE	EQUIPMENT
<b>1A</b> Grape Harvesting / Grape Harvester	Sulphiting and protection	DOSANOXIT T
<b>1B</b> Hopper / Unloading of grapes	Sulphiting and protection	DOSAMATIC
<b>2</b> Dosing	Adding adjuvants	TIMED DOSING SYSTEM
<b>3</b> Maceration	Color extraction	RED FAST
<b>4</b> Crushing and pressing	Sulphiting and protection	DOSAPROP HI-FLOW
<b>5</b> Flotation	Must cleaning	E-FLOT RANGE; SPARGER
<b>6</b> Ion exchange	Must acidification	STABYMATIC RANGE
<b>7</b> Yeast inoculation	Yeast rehydration and multiplication	REACTIVATEUR RANGE
<b>8</b> Fermentation (nutrition management and additions)	Nutrition management and additions	CTRL-TANK; CTRL-TANK O <sub>2</sub>
<b>9</b> Fermentation (macrooxygenation)	Macrooxygenation	MICROSAFE X6
<b>10</b> End of fermentation / Racking (microoxygenation)	Microoxygenation	MICROSAFE O <sub>2</sub>
<b>11</b> Flow meters	Management of liquids	CTRL-FLOW; CTRL-SENSOR
<b>12</b> Aging	Wood extraction	BOISÉLEVAGE EXTRACTOR RANGE; SUPPORT FOR STAVES
<b>13</b> Bottling (final inline additions)	Inline dosing	DOSAPROP RANGE
<b>14</b> Bottling	Management of dissolved gases (addition or subtraction)	STRIPPING SYSTEM N <sub>2</sub> /CO <sub>2</sub> ; STRIPPING CTRL SYSTEM
<b>15</b> Refermentation (pied de cuve)	Preparation of pied de cuve	REACTIVATEUR RIF RANGE
<b>16</b> Autoclave dosing / Wine recovery	Transferring products into solution	AUTOCLAVE DOSING UNIT; WINE RECOVERY SYSTEM
<b>17</b> Classic Method Refermentation	Microencapsulated yeast inoculation	PROELIF DOSING UNIT

## Filtration

TECHNOLOGICAL PHASE	USE	EQUIPMENT
Microfiltration	Microbiological stability	HOUSING

## Water treatment

TECHNOLOGICAL PHASE	USE	EQUIPMENT
Water treatment	Process water regeneration	DEMIPLUS; OSMO; ENOWATER

## Sanitation and lubrication

TECHNOLOGICAL PHASE	USE	EQUIPMENT
Cleaning / Foam washing	Washing or sanitizing (traditional or with foam)	EASYFOAM RANGE; MULTIFOAM RANGE; SPIRALJET; PULIPOMP; IDROPRESS; IDROTANK
Packaging (lubrication)	Ribbon lubrication	LUBIMATIC RANGE
Decanters for liquids	Taking and transfer of detergents and food liquids	SAFE AND AUTOMATIC PRODUCT UNLOAD SYSTEM; AUTOMATED SYPHON FOR DECANTER
Hygiene / Packaging	CIP cleaning and sanitation	CIP MIXER
Space sanitation	Nebulization	SILOFOGGER



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DISCOVER  
AEB EQUIPMENT  
RANGE

