

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.



Grape Harvesting /
Grape Harvester

Hopper /
Unloading of grapes

Dosing

Maceration

Crushing and pressing

Flotation

1A

1B

2

3

4

5

DOSANOXIT T

DOSAMATIC

TIMED DOSING SYSTEM

RED FAST

DOSAPROP HI-FLOW

E-FLOT RANGE SPARGER



Ion exchange

Yeast inoculation

Fermentation
(nutrition management and additions)

6

7

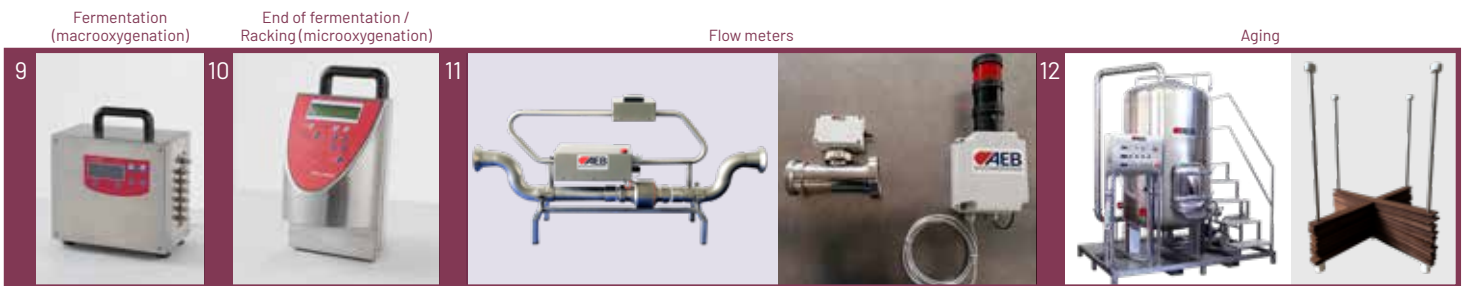
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STABYMATIC RANGE

REACTIVATEUR RANGE

CTRL-FERM

CTRL-TANK



Fermentation
(macrooxygenation)

End of fermentation /
Racking (microoxygenation)

Flow meters

Aging

9

10

11

12

MICROSAFE X6

MICROSAFE O₂

CTRL-FLOW

CTRL-SENSOR

BOISÉLEVAGE
EXTRACTOR RANGE

SUPPORT FOR
STAVES



Bottling
(final inline additions)

Bottling (stripping)

Refermentation
(ped de cuve)

Autoclave dosing /
Wine recovery

Classic Method
Refermentation

13

14

15

16

17

DOSAPROP
RANGE

STRIPPING SYSTEM
N₂ / CO₂

STRIPPING CTRL SYSTEM

REACTIVATEUR RIF
RANGE

AUTOCLAVE
DOSING UNIT

WINE
RECOVERY SYSTEM

PROELIF
DOSING UNIT



Microfiltration

Water treatment

Cleaning / Foam washing



HOUSING

DEMIPLUS

OSMO

ENOWATER

MULTIFOAM

EASYFOAM



Cleaning / Foam washing

Packaging
(lubrication)

Detergent decanters

Hygiene / Packaging

Space sanitation

SPINALJET

PULIPOMP
IDROPRESS

LUBIMATIC
RANGE

AUTOMATED SYPHON
FOR CONTAINERS

AUTOMATED SYPHON
FOR DECANTER

CIP MIXER

SILOFÖGGER

● SANITATION AND LUBRICATION

● WATER TREATMENT

● FILTRATION

● VINIFICATION AND BOTTLING

THE AUTOMATED WINE CELLAR: SUMMARY TABLE

Vinification and bottling

TECHNOLOGICAL PHASE	USE	EQUIPMENT
1A Grape Harvesting / Grape Harvester	Sulphiting and protection	DOSANOXIT T
1B Hopper / Unloading of grapes	Sulphiting and protection	DOSAMATIC
2 Dosing	Adding adjuvants	TIMED DOSING SYSTEM
3 Maceration	Color extraction	RED FAST
4 Crushing and pressing	Sulphiting and protection	DOSAPROP HI-FLOW
5 Flotation	Must cleaning	E-FLOT RANGE; SPARGER
6 Ion exchange	Must acidification	STABYMATIC RANGE
7 Yeast inoculation	Yeast rehydration and multiplication	REACTIVATEUR RANGE
8 Fermentation (nutrition management and additions)	Nutrition management and additions	CTRL-FERM; CTRL-TANK
9 Fermentation (macrooxygenation)	Macrooxygenation	MICROSAFE X6
10 End of fermentation / Racking (microoxygenation)	Microoxygenation	MICROSAFE O ₂
11 Flow meters	Management of liquids	CTRL-FLOW; CTRL-SENSOR
12 Aging	Wood extraction	BOISÉLEVAGE EXTRACTOR RANGE; SUPPORT FOR STAVES
13 Bottling (final inline additions)	Inline dosing	DOSAPROP RANGE
14 Bottling (stripping)	Oxygen elimination	STRIPPING SYSTEM N ₂ /CO ₂ ; STRIPPING CTRL SYSTEM
15 Refermentation (pied de cuve)	Preparation of pied de cuve	REACTIVATEUR RIF RANGE
16 Autoclave dosing / Wine recovery	Transferring products into solution	AUTOCLAVE DOSING UNIT; WINE RECOVERY SYSTEM
17 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
Packaging (lubrication)	Ribbon lubrication	LUBIMATIC RANGE
Detergent decanters	Detergent pickup and transfer	AUTOMATED SYPHON FOR CONTAINERS; AUTOMATED SYPHON FOR DECANTER
Hygiene / Packaging	CIP cleaning and sanitation	CIP MIXER
Space sanitation	Nebulization	SILOFOGGER



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DISCOVER
AEB EQUIPMENT
RANGE

