

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

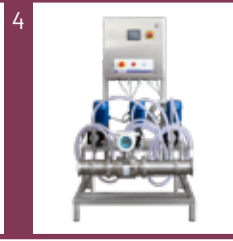
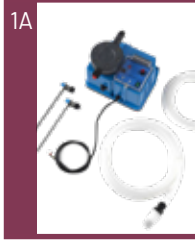
Hopper / Unloading of grapes

Dosing

Maceration

Crushing and pressing

Flotation



DOSANOXIT T

DOSAMATIC

TIMED DOSING SYSTEM

RED FAST

DOSAPROP HI-FLOW

E-FLOT RANGE SPARGER



Ion exchange

Yeast inoculation

Fermentation (nutrition management and additions)

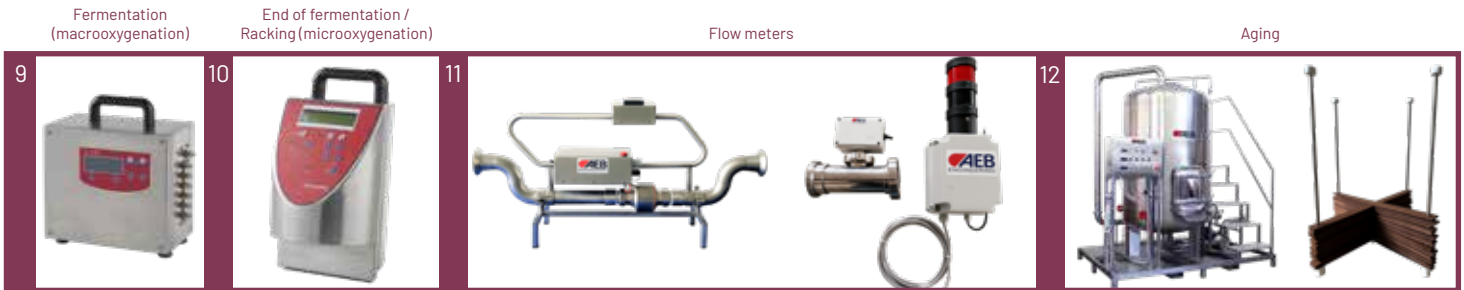


STABYMATIC RANGE

REACTIVATEUR RANGE

CTRL-TANK

CTRL-TANK O₂

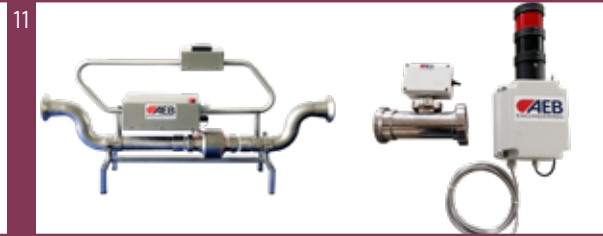


Fermentation (macrooxygenation)

End of fermentation / Racking (microoxygenation)

Flow meters

Aging



MICROSAFE X6

MICROSAFE O₂

CTRL-FLOW

CTRL-SENSOR

BOISÉLEVAGE EXTRACTOR RANGE

SUPPORT FOR STAVES



Bottling (final in-line additions)

Bottling (management of dissolved gases)

Re-fermentation (pied de cuve)

Autoclave dosing / Wine recovery

Classic Method Re-fermentation



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

SPIRALJET



Cleaning / Foam washing

Packaging (lubrication)

Decanters for liquids

Hygiene / Packaging

Space sanitation



PULIPOMP

IDROPRESS

IDROTANK

LUBIMATIC RANGE

AUTOMATED SYPHON FOR CONTAINERS

AUTOMATED SYPHON FOR DECANTER

CIP MIXER

SILOFOGGER

● 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-TANK; CTRL-TANK O ₂
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	Management of dissolved gases (addition or subtraction)	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; 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

