

ENGINEERING



THE AUTOMATED WINE CELLAR

A complete range of equipment for the wine-making process

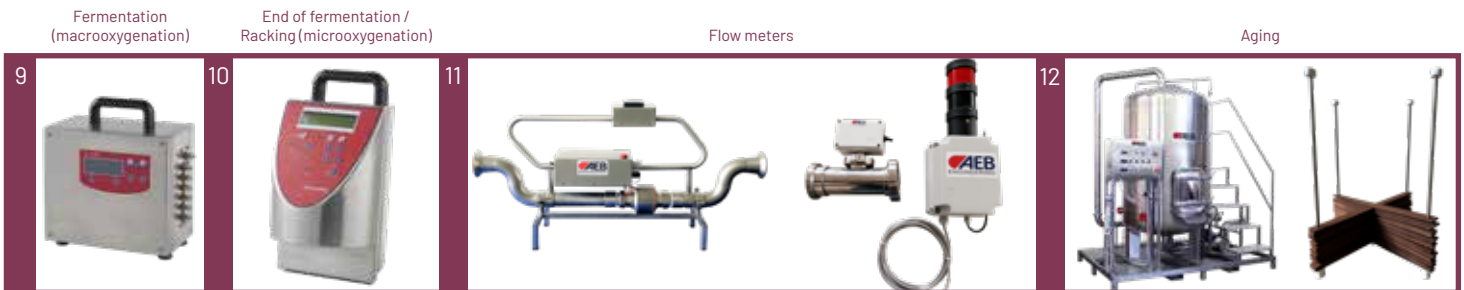
AEB IS ABLE TO OFFER ALL EQUIPMENT IN ORDER TO SUPPORT THE CUSTOMER THROUGHOUT THE ENTIRE WINEMAKING, BOTTLING AND SANITATION PROCESS IN THE WINERY.



DOSANOXIT T DOSAMATIC TIMED DOSING SYSTEM RED FAST DOSAPROP HI-FLOW E-FLOT RANGE SPARGER



STABYMATIC RANGE REACTIVATEUR RANGE CTRL-TANK CTRL-TANK O₂



MICROSAFE X6 MICROSAFE O₂ CTRL-FLOW CTRL-SENSOR BOISÉLEVAGE EXTRACTOR RANGE SUPPORT FOR STAVES



DOSAPROP RANGE STRIPPING SYSTEM N₂ / CO₂ STRIPPING CTRL SYSTEM REACTIVATEUR RIF RANGE AUTOCLAVE 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 SILOFOPGER

● 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 |



AEB USA - 111 N Cluff Avenue, Lodi, CA 95240 (USA)
Tel: +1 209 625 8139 - info@aebusa.com - aeb-group.com



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RANGE

