

**Do you want the best wine from your must?**

**Do you wish for a safe fermentation?**

**Do you want to save money?**



Then why don't you use our

***Automatic Mobile Fermentation System***

**VINOQUANT<sup>®</sup> 20 – based on CO<sub>2</sub> measurement,  
to ensure that the yeast works consistently during the entire fermentation process.**

Close relationships exist between CO<sub>2</sub>, sugar and alcohol that allow measurement of the start and total sugar and control of the fermentation rate by continually measuring the CO<sub>2</sub>, which is used to produce a fermentation curve.



### **Advantages:**

- **Improvement of the wine quality!**
- **High fermentation reliability!**
- **Avoidance of fermentation stops!**
- **Saving of follow-up costs!**
- **Automatic fermentation control!**
- **Automatic alarm, incl. many other fermentation problems!**
- **Automatically generated fermentation curves!**
- **Measuring devices not permanently fixed to one tank (fast change over)!**

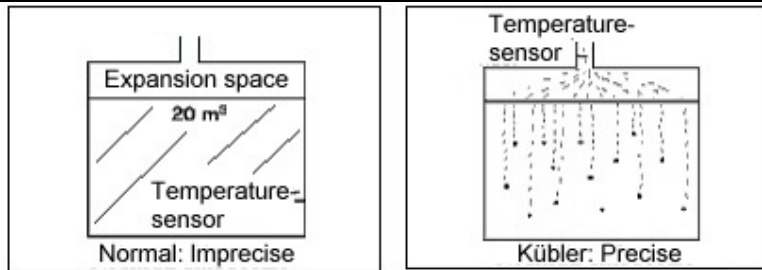
***Prerequisite: Efficient cooling system (possibility to cool down to approx. 12 °C).***

***It has been proven that cooling alone is not sufficient – Incorrect cooling can even cause fermentations to stop entirely!***

### **Important items:**

- 1 PC/laptop, equipped with Linux or Windows XP and VINOQUANT 20– software, mouse and keyboard or CDs for your own installation
- 1 control box (master) for 1 - 80 slaves
- 1 - 80 measuring devices (slaves) for 1- 80 simultaneous fermentations
- 1 - 80 super fermentation bungs

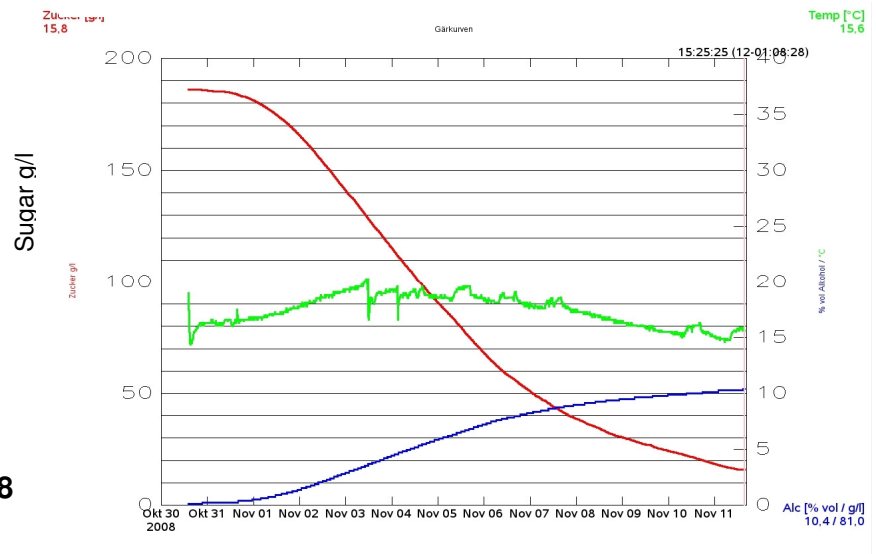
## Cont. of the advantages of Vinoquant 20:



• **Vinoquant 20 measures the average fermentation temperature in the expansion space.** Measurement of the correct temperature of the fermentation mass is achieved by measuring the CO<sub>2</sub> in the expansion space. The CO<sub>2</sub> comes from all parts of the fermentation mass bringing with it the temperature.

- **The system alarms when the fermentation does not start, when the planned residual sugar level is reached, when required temperatures are not met and when power failures occur.**
- **An alarm signal can be sent optically, acoustically and by SMS.**
- **Wireless measurement data transmission to Laptop/PC, no wires needed unlike bus systems. Radio frequency is 868 MHz which works in all Europe.**
- **The software is easy to use.**
- **Vinoquant 20 is equipped with a new super fermentation bung.**

*Fermentation at the state wine growing institute in Freiburg*



This fermentation bung generally prevents the intrusion of fermentation foam into the slave (up to a fermentation volume of 17 m<sup>3</sup> for an expansion space that is at least 10% of the tank volume). Furthermore, loss of protective sealing liquid during fermentation can be avoided considerably.

### • **Easy to install.**

➤ Place 3 standard batteries into the measuring instrument, insert into bung hole, connect it to valve of the cooling system, connect to PC, connect PC to mains, attach control box. Range: several 100 metres depending upon obstructions.

➤ Measure amount of must and sugar content, e.g. using Vinoquant 6 H, enter this data into the software.

➤ After fermentation, the measuring instrument can be installed on a different fermentation tank within seconds.

➤ Cleaning: After fermentation a) Remove fermentation bung and rinse with clean water, b) Remove slave, rinse briefly with clean water.

► **Think about it: The costs for correcting a stuck fermentation are high and often attempts are unsuccessful – lost money!**