WTG-QUANTOR GMBH

PRICE LIST

2025

IN FLOW WITH

YOUR PRODUCTION

PROFILE

WTG-Quantor GmbH is known by its brand names **QUANTOR** and **KREYER** as an international specialist for developing, planning, supplying and servicing state-of-the-art process control technology for the following beverage industries:

- Wine
- Beer
- Cider / fruit juice
- Cognac/brandy and other distillates
- Kombucha
- SCD Soft Cold Drinks
- And any other type of fermenting drink and similar products.

The range of cooling and heating units has a well-earned, proven reputation. It is completed by innovative and comprehensive com-puterized systems for temperature regulation, CO_2 emission measurement, micro/macro oxygenation and room temperature control. Our range of products is complimented by assorted heat-exchangers, thermo-fans and accessories that cover the temperature control of the production process of drinkable liquids in the tank and around it.

The WTG sales-team helps to plan complete installations of tailor-made concepts for the wine and beverages industries and advises our customers in matters of adaptation of technical equipment for individual requirements at their location.

The **QUANTOR** and **KREYER** brands are successfully present all over the world, through our own sales-offices, distributors and service partners.

We look forward to an exciting and successful future - together with you and true to our ideal:

“In flow with your production”

QUANTOR KREYER OUR BRANDS

WTG-QUANTOR GMBH

GENERAL INFORMATION

With this **Price List 2025** all other price lists are expired. Prices are net, excluding VAT, ex factory, excluding packaging, freight, installation and start-up.

Technical specifications, product range and prices are subject to change without prior notice. The goods delivered remain the property of the seller until all debts are paid. We deliver exclusively according to our terms of delivery and payment. The offer is subject to change.

Custom-built accessories and machinery are available on request. Please inquire regarding leasing and financing options.

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Bank code: 585 800 74
IBAN: DE74 5858 0074 0521 8044 00
Swift / BIC: DRESDEFF585

Volksbank Trier Eifel eG
Account n°: 0002 918 034
Bank code: 586 601 01
IBAN: DE90 5866 0101 0002 9180 34
Swift / BIC: GENODED1BIT

CONTACTS

SALES:

The WTG sales-team helps to plan complete installations of tailor-made concepts for the wine and beverages industries and advises our customers in matters of adaptation of technical equipment for individual requirements at their location.

Please contact us ! We'll be pleased to find the perfect solution for your needs.

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ADMINISTRATION / LOGISTICS:

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Phone: +49 (0)6502 999 95-0
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AFTER-SALES SERVICE:

You can count on the reliability and on the long service-life of our products. Nevertheless, should a problem occur on your unit, should you need a service or a spare part, we guarantee you the best possible service, consultation on the telephone and by eMail, and a quick supply of spare parts.

Phone: +49 (0)6502 999 95-30
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We are at your service for any question you may have - please contact us!

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COOLING AND HEATING UNITS

We offer first class cooling units for the wine-beer-beverages industry - units for cooling only, units for cooling and heating, as well as units with heat-recovery. Our offer comprises of a large range of sizes and capacities, to meet the requirements of every customer - from boutique-wineries and micro-breweries over medium-size cellars up to large wineries, cooperatives and full-size plants, as well as distillery condensers cooling:

Compact Cooling Units

- from 0,3 to 12,7 kW
- Models: MiniChilly, MiniChilly SB-Comp, IceChilly, ModuChilly, Chilly M-LT, Chilly MAX

Fixed Cooling Units

- from 15 up to more than 1.100 kW
- Models: MCK, Quantor PRO (Q151R - Q452R), Quantor Q672 - Q2262, Quantor Q1434 - Q2174, Quantor Q2424 - Q11066

Fixed Cooling Units - with ecologic refrigerant R32 - the sustainable, future-proof solution!

- from 35,0 to more than 1.000 kW
- Models: Quantor PLUS Q+672 - Q+2442, Quantor PLUS Q+1264 - Q+2384, Quantor PLUS Q+2424 - Q+11069, Kreyo PRO (K402R - K502R), Kreyo PRO INVERTER (K351R - K521R)

Mobile Cooling Units

- from 29,0 to 49,5 kW
- Models: Kreyopack, SR

To complete your cooling installation we offer a wide range of accessories for all types of cooling units, such as overflow-kits, centrifugal pumps, buffer tanks and much more.
Please feel free to contact our sales team if you have a special application or if you need a unit which is not listed here. We'll be pleased to give you the best solution!

MINICHILLY

COMPACT WATER CHILLER

Option: Stainless steel coil

R290
NEW REFRIGERANT GAS

WATER TEMPERATURE RANGE:

from -6°C to +30°C

APPLICATIONS:

DESCRIPTION:

The compact cooling unit **MiniChilly**, made of stainless steel, is an ideal solution for micro-breweries, hobby brewers and smaller wineries.

This unit is equipped with a thermostatic controller, a water tank and a submersible pump with stirrer. At 0 °C (32 °F) water temperature an ice-bank will be built around the tubes, which provides an additional, stored cooling capacity. When used for flash-cooling, it boosts the capacity of the unit, giving a constant cooling temperature over a longer time period. The **MiniChilly** is able to cool water down to -6 °C using glycol. Due to the simple construction the unit is easy to fill and to install.

OPTIONS/ACCESSORIES:

An additional stainless steel coil for direct product cooling e.g. to draw beer, can be integrated as an option.

With our additional conversion kits (rolls) the MiniChilly - Standard units can be transformed into mobile units.

Protection covers for the tanks inside the MiniChilly units are also available.

230V/1Ph/50Hz

	Cooling capacity (*kW)	Tank capacity (Liters)	Art. n°	Price (Euro)
MiniChilly 03	0,3	6,3	14609	995
MiniChilly 05 **	0,5	27	11329	1.540
MiniChilly 09 **	0,9	27	11332	1.890
MiniChilly 17 **	1,7	48	11333	2.360

* Cooling capacities for an ambient air temperature of 32°C and for a water temperature of 15°C.

** 50Hz / 60Hz enabled.

	Art. n°	Price (Euro)
Coil		
for MiniChilly 03	15118	82
for MiniChilly 05 / 09	10286	150
for MiniChilly 17	10287	210
Conversion Kit - Rolls		
for MiniChilly 03	15338	66
for MiniChilly 05/09/17	14917	66
Tank cover		
for MiniChilly 03	15359	28
for MiniChilly 05/09	15360	49
for MiniChilly 17	15361	54

MINICHILLY - SB-COMP

COMPACT WATER CHILLER

R290
NEW REFRIGERANT GAS

Option: SB-Control Kit

WATER TEMPERATURE RANGE:

from -6°C to +30°C

APPLICATIONS:

DESCRIPTION:

The **MiniChilly - SB-Comp**, made of stainless steel, has a cooling circuit with a water-bath for placing individual submersible pumps for each tank. It is specifically suitable for several leading brewing systems on the market, as well as for small wine and beer tanks. It is a durable system for cooling of fermentation and storage tanks as well as for crushing for BBT and Lagering.

The unit is equipped with special grooves for threading and protecting the pumps cables. It is mobile on wheels for easy handling. Barbs 3/8" suited to the fitting of common submersible pumps allow easy connection with plastic tubes for glycol water. It is an ideal solution for any small winemaker or brewer that does not want to deal with installing fixed glycol piping. The **MiniChilly - SB-Comp** is able to cool water down to -6 °C using glycol.

OPTIONS / ACCESSORIES:

An additional control kit is available, for cooling with MiniChilly - SB-Comp for temperature control of a single tank (fermentation or crushing), without installed Glycol piping.

Fittings sets for the addition of single tanks are also part of our offer.

230V/1Ph/50Hz

	Cooling capacity (*kW)	Tank capacity (Liters)	Art. n°	Price (Euro)
MiniChilly 03 - SB-Comp (this unit size is without rolls)	0,3	6,3	14640	
Unit only				935
Unit with one SB-Control Kit				1.157
MiniChilly 05 - SB-Comp **	0,5	27	12217	
Unit only				1.485
Unit with one SB-Control Kit				1.707
MiniChilly 09 - SB-Comp **	0,9	27	12720	
Unit only				1.820
Unit with one SB-Control Kit				2.042
MiniChilly 17 - SB-Comp **	1,7	48	12721	
Unit only				2.280
Unit with one SB-Control Kit				2.502

* Cooling capacities for an ambient air temperature of 32°C and for a water temperature of 15°C.

** 50Hz / 60Hz enabled.

	Art. n°	Price (Euro)
SB-Control Kit Control kit for a single tank, for use with the MiniChilly - SB-Comp cooling unit Including: Temperature controller, temperature sensor 5m, submersible pump 24V, 2x plastic tubes 5m, 3/8", transformer 100V-240V to 24V, with plugs for EU, UK, USA, AUS	15110	262
Fittings Set - for MiniChilly SB-Comp inlet / outlet, for single tanks	14897	24
Conversion Kit - Rolls for MiniChilly SB-Comp 03	15338	66

ICECHILLY

COMPACT WATER CHILLER

Option: Stainless steel coil

WATER TEMPERATURE RANGE:

from -6°C to +30°C

APPLICATIONS:

DESCRIPTION:

The **IceChilly**, made of stainless steel, is an ideal solution for micro-breweries, hobby brewers and smaller wineries. This compact cooling unit is equipped with a thermostatic controller, a water tank and a submersible pump with stirrer. Besides, the new generation of **IceChilly** comes with two cooling circuits for increased system safety.

At 0 °C water temperature an ice-bank will be built around the tubes, which provides an additional, stored cooling capacity. When used for flash-cooling, it boosts the capacity of the unit, giving a constant cooling temperature over a longer time period.

The **IceChilly** also works with the new, environmentally friendly refrigerant gas R290 (low GWP) and is able to cool water down to -6 °C using glycol.

OPTIONS/ACCESSORIES:

An additional stainless steel coil for direct product cooling e.g. to draw beer, can be integrated as an option.

A tank overflow prevention kit is recommended to fit onto the inlet and outlet of the unit in installations where the water pipes or the tanks stand higher, to prevent returning water from flooding the unit's tank.

230V/1Ph/50Hz

	Cooling capacity (*kW)	Tank capacity (Liters)	Art. n°	Price (Euro)
IceChilly 25	2,4	67	10262	4.255
IceChilly 35	3,3	180	15268	4.760
IceChilly 45	4,4	180	15269	5.215

* Cooling capacities for an ambient air temperature of 32°C and for a water temperature of 15°C.

For models in 60Hz (USA, Canada) please inquire.

	Art. n°	Price (Euro)
Coil for IceChilly 25 for IceChilly 35/45	 15334 15335	 244 266
Tank overflow prevention kit (¾", 230V) for IceChilly 25/35/45 & ModuChilly	15337	199

MODUCHILLY

COMPACT WATER CHILLER

Cooling Module

R290
NEW REFRIGERANT GAS

WATER TEMPERATURE RANGE:

from -6°C to +30°C

APPLICATIONS:

DESCRIPTION:

This new compact cooling unit **ModuChilly**, made of stainless steel, is an ideal and flexible solution for small and medium-size breweries and wineries, that only need cooling for their applications. Also ideal for producers who are just starting up and who are planning to grow in the near future.

The unique feature of the **ModuChilly** is its modular concept: The unit can be optionally equipped with one, two or three cooling modules. Each module has a cooling capacity of 3 kW, so that the **ModuChilly** can cover a performance range from 3 kW to 9 kW cooling capacity. The missing modules up to full equipment can be retrofitted at any time and very easily, so that there is very great flexibility for the user even after the initial purchase.

At 0°C water temperature an ice-bank will be built around the tubes which provides an additional, stored cooling capacity and enables a constant cooling temperature over a longer time. The **ModuChilly** is able to cool water down to -6 °C using glycol.

OPTIONS / ACCESSORIES:

A tank overflow prevention kit is recommended to fit onto the inlet and outlet of the unit in installations where the water pipes or the tanks stand higher, to prevent returning water from flooding the unit's tank.

230V/1Ph/50Hz **

	Cooling capacity (*kW)	Tank capacity (Liters)	Art. n°	Price (Euro)
ModuChilly Incl. one cooling module	3,0	80	14719	6.210
Cooling Module up to three modules per unit are possible	3,0		14720	1.860

* Cooling capacities for an ambient air temperature of 32°C and for a water temperature of 15°C.
** If fully equipped with three cooling modules an electrical supply of 400V/3Ph/50Hz is needed.

For models in 60Hz (USA, Canada) please inquire.

	Art. n°	Price (Euro)
Tank overflow prevention kit (¾", 230V) for IceChilly 25/35/45 & ModuChilly	15337	199

CHILLY M-LT

NEW !

COMPACT WATER CHILLER

WATER TEMPERATURE RANGE:

from -10°C to +15°C

APPLICATIONS:

DESCRIPTION:

The **Chilly M-LT** come in an elegant and solid stainless steel housing. Due to their compact design they can easily be connected to an existing water system. For maximum efficiency this new generation is equipped with micro-channel condenser and plate heat-exchanger, and it works with the refrigerant R513a with low GWP. The units are also equipped with an integrated temperature controller, with a cooling water circuit containing a stainless steel water tank with level indicator, with a centrifugal pump with dry-run protection and with insulated piping.

The **Chilly M-LT** units are available in three sizes, with cooling capacities from 2,2 up to 4,2 kW. The series is conceived for low water temperature ranges down to -10°C, thus perfectly adapted for low-cooling applications in beer (conditioning, Lagers), for wine stabilization and for cooling before carbonation. It is required to add Glycol (30%) to the cooling water by outlet temperatures below +7°C.

OPTIONS/ACCESSORIES:

A tank overflow prevention kit is recommended to fit onto the inlet and outlet of the unit in installations where the water pipes or the tanks stand higher, to prevent returning water from flooding the unit's tank.

230V/1Ph/50Hz

	Cooling capacity (*kW)	Tank capacity (Liters)	Art. n°	Price (Euro)
Chilly 25 M-LT	2,2	20	15871	4.435
Chilly 35 M-LT	3,1	25	15872	4.985
Chilly 45 M-LT	4,2	25	15831	5.410

* Cooling capacities for an ambient air temperature of 32°C and for a water temperature of 15°C.

For models in 60Hz (USA, Canada) please inquire.

	Art. n°	Price (Euro)
Tank overflow prevention kit (¾", 230V) for Chilly 25/35/45	11697	172

NEW !

CHILLYMAX

COMPACT WATER CHILLER

R513a
NEW REFRIGERANT GAS

WATER TEMPERATURE RANGE:

from -10°C to +40°C

APPLICATIONS:

DESCRIPTION:

The **Chilly MAX** unit has a compact, space-saving design, with wheels for mobilisation. Integration into an existing water system is very easy. For maximum efficiency this new generation is equipped with micro-channel condenser and plate heat-exchanger, and it works with the refrigerant R513a with low GWP. The units are equipped with a cooling water circuit with stainless steel water tank with level indicator and heater, with a centrifugal pump with dry-run protection and with insulated piping. The ventilator is mounted on the top part of the unit, so the unit can be placed near a wall with any side facing it. The side-boards are very easy to remove, allowing easy access for maintenance.

The **Chilly MAX** units are available in three sizes, with cooling capacities from 6,4 up to 12,7 kW. Due to the low water temperature range they are the optimal solution for small to medium-size wineries, breweries, cideries, etc. that mainly wish to cool but that also need to heat their products from time to time.

400V/3Ph/50Hz

	Cooling capacity (*kW)	Tank capacity (Liters)	Art. n°	Price (Euro)
Chilly MAX 50	6,4	30	15858	7.325
Chilly MAX 90	10,7	30	15859	8.760
Chilly MAX 110	12,7	30	15860	10.935

* Cooling capacities for an ambient air temperature of 32°C and for a water temperature of 15°C.

For models in 60Hz (USA, Canada) please inquire.

	Art. n°	Price (Euro)
Tank overflow prevention kit (¾", 24V) for Chilly MAX	11698	172

OPTIONS / ACCESSORIES:

A tank overflow prevention kit is recommended to fit onto the inlet and outlet of the unit in installations where the water pipes or the tanks stand higher, to prevent returning water from flooding the unit's tank.

MCK

NEW !

COOLING AND HEATING UNIT

R513a
NEW REFRIGERANT GAS

DESCRIPTION:

Our **MCK** consists of a cooling unit in the upper part and a cooling water circuit with stainless steel water tank with level indicator and heater, with a centrifugal pump with dry-run protection and with insulated piping in the lower section. The ventilator is assembled at the top part of the unit blowing the warm air upwards. The side-boards are easy to remove allowing comfortable access to the inner components of the unit.

The **MCK** series is equipped with a high-efficiency microchannel condenser and a very high-performance plate-heat-exchanger. For maximum efficiency this new generation of the **MCK** works with the refrigerant R513a with low GWP. This concept allows a very compact framework and increases the performance level of the units, enabling them to fulfil the requirements of the Ecodesign Directive on energy efficiency. The flow sensor also reduces the electricity costs of your operation, as the pump is switched off when there is no cooling demand.

All **MCK** units are also equipped with an automatic by-pass on the unit pump and for tank-water circulation. All parts leading cooling-water are insulated. The unit model MCK 141 is mobile on wheels, the larger units MCK 181 - MCK 321 are standing on four corner-feet in standard. Wheels for these models can be provided as an option.

The cooling water temperature can be regulated between -10°C and +40°C. The range of performance is between 15,0 kW* and 38,6 kW*. Larger units with higher capacities, eventually with a second cooling circuit and units with different voltages for various countries are built to order.

With this wide range, the **MCK** series present the ideal solution for medium sizes operations, which require heating as well as cooling, and for which compact build, simple installation and high-quality are of value.

* By given water regime.

OPTIONS / ACCESSORIES:

A tank overflow prevention kit is recommended to fit onto the inlet and outlet of the unit in installations where the water pipes or the tanks stand higher, to prevent returning water from flooding the unit's tank.

WATER TEMPERATURE RANGE:

from -10°C to +40°C

APPLICATIONS:

R513a
NEW REFRIGERANT GAS

400V/3Ph/50Hz

	Cooling capacity (*kW)	Tank capacity (Liters)	Art. n°	Price (Euro)
MCK 141	15,0	120	15869	15.980
MCK 181	19,2	300	15863	17.815
MCK 221	25,9	300	15870	20.995
MCK 271	29,4	300	15864	23.850
MCK 321	38,6	300	15865	25.725

* Cooling capacities for an ambient air temperature of 32°C and for a water temperature of 15°C.

For models in 60Hz (USA, Canada) please inquire.

	Art. n°	Price (Euro)
Tank overflow prevention kit - 1¼", 24V for MCK 141 - 321	11700	320

QUANTOR PRO

WATER RE-COOLER

Option: Remote Control Basic

Option: Remote Control PLUS

DESCRIPTION:

Quantor PRO is a series of air-cooled cooling units, developed specifically for the beverages industry for applications in the production of wine, beer, CSD, Cider and other drinks which need to be cooled (or also heated) and require control of the temperature of the medium during the manufacture process.

This range of **Quantor PRO** is equipped with a large range of features in standard: Reverse mode possible for heating (heat-pump), Low-Temp Option for low water temperatures down to -10°C, frequency controlled fans, coils protection grills, heavy-rubber anti-vibration mounts. An internal buffer tank made of stainless-steel with integrated pump completes the unit's equipment.

The units are designated to be placed outdoors for operation between environment temperatures from -10°C to +45°C. The rated cold-water temperature is between -10°C and +18°C, (warm water up to +50°C in reverse mode). Model-sizes are available with cooling capacities from 15 kW* (Q151R) to 45 kW* (Q452R).

The **Quantor PRO** units cover the complete bandwidth of process steps and utility possibilities in beer-brewing, general drinks-industry and winemaking: Cold maceration, cold-settling, fermentation control, wine stabilization, crush-cooling of brew mash-cooling, cooling for storage and conditioning, fast cooling of mixed-drinks and syrup in heat-exchangers, and cooling for carbonation (glycol-water temperature down to -10°C possible).

For both unit sizes a protection cover made of reinforced PVC is now available. It is UV-resistant, waterproof and durable, with openings for all connections and with small circular openings for a good air-flow.

WATER TEMPERATURE RANGE:

from -10°C to +18°C (warm water up to +50°C)

APPLICATIONS:

400V/3Ph/50Hz

Model	Q151R	Q181R	Q241R	Q352R	Q452R
Cooling capacity (kW) *	15	18	24	35	45
Number of cooling circuits	1	1	1	1	1
Refrigerant	R410A	R410A	R410A	R410A	R410A
Colour: anthracite grey	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016
Art. n°	(15266)	(10254)	(10255)	(10256)	(10258)
	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)
QUANTOR PRO	**9.740**	**10.225**	**12.010**	**17.285**	**21.550**
STANDARD EQUIPMENT					
Reversible Unit / Heat-Pump (warm water up to +50°C)	√	√	√	√	√
LT - Low-Temp equipment (for water temperatures from -10 to +18°C)	√	√	√	√	√
Fan speed control	√	√	√	√	√
Integrated Hydronic module (Hydronic Basic) (pump, stainless steel buffer tank, expansion vessel)	√	√	√	√	√
Coils protection grills	√	√	√	√	√
Anti-vibration mounts	√	√	√	√	√
Phase detector Basic (3-phase control)	√	√	√	√	√
OPTIONS					
By-pass valve (1") (Art. n°: 12075)	268	268	268	268	268
Isolation valves (1 ¼", inlet / outlet) (Art. n°: 10338)	210	210	210	210	210
Soft-Starter (for Q151R & Q181R & Q241R: 1 x Art. n° 13095 / for Q352R & Q452R: 2 x Art. n°13095)	1 x 584	1 x 584	1 x 584	2 x 584	2 x 584
Remote control Basic (Art. n°: 10269)	108	108	108	108	108
Remote control PLUS for one unit Q151R-Q452R with switch for OFF, Auto and manual operation (Art. n°: 15794)	420	420	420	420	420
Data cable for connection of Remote Control PLUS, price per meter, LiYCY 3x2x0,75 (TP) (Art. n°: 11762)	6,50 / m	6,50 / m	6,50 / m	6,50 / m	6,50 / m
Protection Cover - for Q151R & Q181R & Q241R (Art. n°: 15292)	454	454	454	-	-
Protection Cover - for Q352R & Q452R (Art. n°: 15293)	-	-	-	709	709

For further options (e.g. drip tray kit during heat pump operation) please inquire.

* Cooling capacities for an ambient air temperature of 28° C and a water temperature of 12 / 7 °C.
√: Included in standard base unit. / -: Not possible.

QUANTOR

WATER RE-COOLER

QUANTOR

Q672 - Q2262 - UNITS WITH 1 COOLING CIRCUIT

DESCRIPTION:

Quantor is an air-cooled cooling units series, which was developed specifically for the beverages industry. It is a solution which is made-to-measure for manufacturers who need to cool (or also heat), or control the temperature of the medium during the manufacture process.

The **Quantor** units Q672 - Q2262 in capacities from 67* kW to 226* kW units are solid long-life base units. They are designated to be placed outdoors, at environment temperatures from -10°C to +46°C.

The units are equipped in standard with anti-vibration mounts, flow-switch, high-pressure and low-pressure controller, water filter, micro processor, main switch (can be locked) and many more features.

In addition to that, this series of **Quantor** units also comes with stainless steel pipes (water-side) and with an optimized condenser construction for more efficient heat-transfer.

To complete this extensive standard equipment and to adapt it perfectly to the particular application, we offer many features to the user's choice such as: hydraulic module (integrated pump), integrated water tank in stainless steel, protection grills, electrical protection for areas with unstable networks, and more.

WATER TEMPERATURE RANGE:

from -10°C to +18°C (warm water up to +55°C)

APPLICATIONS:

400V/3Ph/50Hz

Model	Q672	Q752	Q852	Q972	Q1132	Q1242	Q1412	Q1522	Q1822	Q2032	Q2262
Cooling capacity (kW) *	67	75	85	97	113	124	141	152	182	203	226
Refrigerant	R410A	R410A	R410A	R410A	R410A	R410A	R410A	R410A	R410A	R410A	R410A
Colour: anthracite grey	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016
	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)
QUANTOR	-	-	-	-	**29.060**	**30.450**	**32.970**	**33.625**	**37.735**	**40.640**	**42.605**
QUANTOR - Low Noise	**22.540**	**23.610**	**24.340**	**25.655**	Prices on request. Please contact your sales representatives.						
QUANTOR-R	-	-	-	-	**34.745**	**36.385**	**38.670**	**40.625**	**47.355**	**48.520**	**51.320**
QUANTOR-R - Low Noise	**25.950**	**27.535**	**28.480**	**30.415**	Prices on request. Please contact your sales representatives.						
STANDARD EQUIPMENT											
LT-Low Water Temp equipment	√	√	√	√	√	√	√	√	√	√	√
High efficient condensers	√	√	√	√	√	√	√	√	√	√	√
Phase detector Basic (3-phase control)	√	√	√	√	√	√	√	√	√	√	√
Anti-vibration mounts	√	√	√	√	√	√	√	√	√	√	√
Stainless steel piping (water side)	√	√	√	√	√	√	√	√	√	√	√
OPTIONS											
Integrated Hydraulic module (pump, filter, expansion vessel, flow switch)											
LP - with low pressure pump	2.067	2.067	2.067	2.067	2.656	2.656	2.956	2.956	3.871	4.435	5.036
HP - with high pressure pump	2.819	2.819	2.819	2.819	3.307	3.307	3.921	3.921	4.535	5.211	6.001
Integrated Hydronic module (pump, stainless steel buffer tank with heating bar 0,3 kW, expansion vessel, flow switch)											
Hydronic Basic LP - with low pressure pump	4.948	4.948	4.948	4.948	5.374	5.374	6.702	7.429	8.356	9.308	10.410
Hydronic Basic HP - with high pressure pump	5.161	5.161	5.161	5.161	5.550	5.550	7.003	7.779	8.919	9.909	10.924
Hydronic PLUS	5.662	5.662	5.662	5.662	6.076	6.076	7.566	8.368	9.308	10.485	11.675
Coils protection grills	400	427	427	427	486	486	486	486	754	754	754
Soft-start compressor	1.226	1.483	1.696	2.077	2.162	2.235	2.290	2.335	2.375	2.884	3.179
Partial heat recovery	2.410	2.410	2.410	2.410	3.355	3.355	3.533	3.533	3.600	3.600	3.600
By-pass valve (2") (Art. n°: 12076)	796	796	796	796	796	796	796	796	796	796	796
Isolation valves (2½", inlet / outlet) (Art. n°: 12816)	253	253	253	253	253	253	253	253	253	253	253
Phase control PLUS (Art. n°: 12967)	634	634	634	634	634	634	634	634	634	634	634
Remote control (with cable) (Art. n°: 12771)	452	452	452	452	452	452	452	452	452	452	452

* Cooling capacities for cooling only units, at an ambient air temperature of 28° C and a water temperature of 12 / 7 °C.

√: Included in standard base unit. / -: Not possible.

Please inquire for cooling units with different sizes, varying voltage levels or with special options.

QUANTOR

Q1434 - Q2174 - UNITS WITH 2 COOLING CIRCUITS

DESCRIPTION:

In the capacity range between 143* kW and 217* kW the air-cooled **Quantor** units are also available with two independent cooling circuits for increased process safety. There are four further models - Q1434 - Q2174 -, all four models available as standard units (cooling only) or reversible units (cooling and heating).

It is a solution which is made-to-measure for manufacturers who need to cool (or also heat), or control the temperature of the medium during the manufacture process.

These **Quantor** models are solid long-life base units, with high-efficiency standards. The units are designated to be placed outdoors, at environment temperatures from -10°C to +46°C.

Also these 2-circuit models of our **Quantor** line are equipped with extensive standard features (see Q672-Q2262) that can be added by a large range of options to the user's choice. This allows to adapt each unit to the particular application and also to the individual requirements at the customer's location.

WATER TEMPERATURE RANGE:

from -10°C to +18°C (warm water up to +55°C)

APPLICATIONS:

400V/3Ph/50Hz

Model	Q1434	Q1654	Q1924	Q2174
Cooling capacity (kW) *	143	164	192	217
Refrigerant	R410A	R410A	R410A	R410A
Colour: anthracite grey	RAL 7016	RAL 7016	RAL 7016	RAL 7016
	(Euro)	(Euro)	(Euro)	
QUANTOR	**36.525**	**39.460**	**42.955**	**46.835**
QUANTOR - Low Noise	Prices on request. Please contact your sales representatives.			
QUANTOR-R	**43.290**	**46.360**	**51.020**	**54.270**
QUANTOR-R - Low Noise	Prices on request. Please contact your sales representatives.			
STANDARD EQUIPMENT				
LT-Low Water Temp equipment	√	√	√	√
High efficient condensers	√	√	√	√
Phase detector Basic (3-phase control)	√	√	√	√
Anti-vibration mounts	√	√	√	√
Stainless steel piping (water side)	√	√	√	√
OPTIONS				
Integrated Hydraulic module (pump, filter, expansion vessel, flow switch)				
LP - with low pressure pump	2.956	2.956	4.435	5.036
HP - with high pressure pump	3.921	3.921	5.211	6.001
Integrated Hydronic module (pump, stainless steel buffer tank with heating bar 0,3 kW, expansion vessel, flow switch)				
Hydronic Basic LP - with low pressure pump	7.128	7.880	9.408	10.548
Hydronic Basic HP - with high pressure pump	7.479	8.255	10.372	11.099
Hydronic PLUS	8.005	8.819	10.823	11.938
Coils protection grills	486	754	754	754
Soft-start compressor	2.966	3.390	4.159	4.577
Partial heat recovery	4.096	4.359	4.359	4.359
By-pass valve (2") (Art. n°: 12076)	796	796	796	796
Isolation valves (2½", inlet / outlet) (Art. n°: 12816)	253	253	253	253
Phase control PLUS (Art. n°: 12967)	634	634	634	634
Remote control (with cable) (Art. n°: 12771)	452	452	452	452

* Cooling capacities for cooling only units, at an ambient air temperature of 28° C and a water temperature of 12 / 7 °C.

√: Included in standard base unit. / -: Not possible.

Please inquire for cooling units with different sizes, varying voltage levels or with special options.

QUANTOR

Q2424 - Q11066 - LARGE UNITS WITH 2 OR MORE COOLING CIRCUITS

WATER TEMPERATURE RANGE:

from -10°C to +18°C (warm water up to +55°C)

APPLICATIONS:

DESCRIPTION:

Quantor, the air-cooled units are available also in the capacity range over 226* kW. Further to the units listed in this price list, there are 17 further models - **Q2424 - Q11066** - with cooling capacities between 242* kW and more than 1.100* kW.

The units have been developed specifically for beverages production such as wine, beer, spirits and juices. The modular build offers many optional features which further adapt each unit to its designated production task. All units may be built in the reversible mode to function also as a heat-pump. The **Quantor** water-cooling units are the ideal solution for winecellars and breweries who seek a reliable and sustainable, long-term production solution.

This series of large **Quantor** units also comes with stainless steel pipes (water-side) and with an optimized condenser construction for more efficient heat-transfer.

The units are designed to be placed outdoors. Due the elegant outlines of the unit, it can easily assimilate into any environment.

The **Quantor** series represents the latest technology in cooling and is the sustainable, ecological and long-term cost effective investment.

* By given water regime.

Please contact us for more information.

QUANTOR PLUS

WATER RE-COOLER

QUANTOR PLUS

Q+672 - Q+2442 - UNITS WITH 1 COOLING CIRCUIT

DESCRIPTION:

This new **Quantor PLUS** series is a further development of the Quantor series, which is operated with the environmentally friendly refrigerant R32.

The newly developed copper-aluminium condenser significantly reduces the refrigerant charge of the chillers. Despite, the **Quantor PLUS** units with R32 achieve higher efficiency and higher cooling capacity than comparable systems with R410a under the same ambient conditions. In addition to that, an electronic expansion valve is now installed in the refrigeration circuit, improving efficiency also in partial load.

This combination of a lower refrigerant load in general and the use of the highly efficient refrigerant gas R32 leads to a remarkable reduction of the negative impact on the environment, which is why the **Quantor PLUS** range represent a very sustainable, future-proof investment.

The **Quantor PLUS** units with one cooling circuit are available with capacities from 63* kW to 244* kW. The units are designed for an installation outdoors, suitable for operation at ambient temperatures from -10°C to +46°C. The comprehensive standard equipment of the units (see Q672 - Q2262) can be completed with a large range of options to the user's choice, to adapt it perfectly to the particular application.

WATER TEMPERATURE RANGE:

from -10°C to +8°C (warm water up to +60°C)

APPLICATIONS:

R32 NEW REFRIGERANT GAS

400V/3Ph/50Hz

Model	Q+672	Q+752	Q+852	Q+972	Q+1132	Q+1242	Q+1412	Q+1522	Q+1822	Q+2032	Q+2262	Q+2442
Cooling capacity (kW) *	63	70	80	94	113	124	139	152	179	199	224	244
Refrigerant	R32	R32	R32	R32	R32	R32	R32	R32	R32	R32	R32	R32
Colour: anthracite grey	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016
	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)	(Euro)
QUANTOR PLUS	-	-	-	-	**32.320**	**33.370**	**35.330**	**35.850**	**39.870**	**42.770**	**43.860**	**45.550**
QUANTOR PLUS - Low Noise	**25.830**	**26.810**	**27.650**	**28.860**	Prices on request. Please contact your sales representatives.							
QUANTOR PLUS-R	-	-	-	-	**37.410**	**38.420**	**40.210**	**41.980**	**48.050**	**49.200**	**52.030**	**53.720**
QUANTOR PLUS-R - Low Noise	**29.130**	**30.580**	**31.550**	**33.440**	Prices on request. Please contact your sales representatives.							
STANDARD EQUIPMENT												
LT-Low Water Temp equipment	√	√	√	√	√	√	√	√	√	√	√	√
High efficient condensers	√	√	√	√	√	√	√	√	√	√	√	√
Phase detector Basic (3-phase control)	√	√	√	√	√	√	√	√	√	√	√	√
Anti-vibration mounts	√	√	√	√	√	√	√	√	√	√	√	√
Stainless steel piping (water side)	√	√	√	√	√	√	√	√	√	√	√	√
OPTIONS												
Integrated Hydraulic module (pump, filter, expansion vessel, flow switch)												
LP - with low pressure pump	2.067	2.067	2.067	2.067	2.656	2.656	2.956	2.956	3.871	4.435	5.036	5.036
HP - with high pressure pump	2.819	2.819	2.819	2.819	3.307	3.307	3.921	3.921	4.535	5.211	6.001	6.001
Integrated Hydronic module (pump, stainless steel buffer tank with heating bar 0,3 kW, expansion vessel, flow switch)												
Hydronic Basic LP - with low pressure pump	4.948	4.948	4.948	4.948	5.374	5.374	6.702	7.429	8.356	9.308	10.410	10.410
Hydronic Basic HP - with high pressure pump	5.161	5.161	5.161	5.161	5.550	5.550	7.003	7.779	8.919	9.909	10.924	10.924
Hydronic PLUS	5.662	5.662	5.662	5.662	6.076	6.076	7.566	8.368	9.308	10.485	11.675	11.675
Coils protection grills	400	427	427	427	486	486	486	486	754	754	754	754
Soft-start compressor	1.226	1.483	1.696	2.077	2.162	2.235	2.290	2.335	2.375	2.884	3.179	3.354
Partial heat recovery	2.410	2.410	2.410	2.410	3.355	3.355	3.533	3.533	3.600	3.600	3.600	3.600
By-pass valve (2") (Art. n°: 12076)	796	796	796	796	796	796	796	796	796	796	796	796
Isolation valves (2½", inlet / outlet) (Art. n°: 12816)	253	253	253	253	253	253	253	253	253	253	253	253
Phase control PLUS (Art. n°: 12967)	634	634	634	634	634	634	634	634	634	634	634	634
Remote control (with cable) (Art. n°: 12771)	452	452	452	452	452	452	452	452	452	452	452	452

* Cooling capacities for cooling only units, at an ambient air temperature of 28° C and a water temperature of 12 / 7 °C.

√: Included in standard base unit. / -: Not possible.

Please inquire for cooling units with different sizes, varying voltage levels or with special options.

QUANTOR PLUS

Q+1264 - Q+2384 - UNITS WITH 2 COOLING CIRCUITS

DESCRIPTION:

The **Quantor PLUS** units with the new, environmentally friendly refrigerant R32 are also available as units with two independent cooling circuits. The use of units in the 2-circuit design increases the overall operational reliability of the installation.

In the range from 126* kW to 238* kW cooling capacity, we offer six models, all of them either as pure refrigeration units or reversible as heat-pump units.

The **Quantor PLUS** units are designed to be placed outdoors, suitable for operation at ambient temperatures from -10°C to +46°C.

These units also come with a comprehensive standard equipment (see Q1434 - Q2174), which can be extended with a wide range of options to be perfectly adapted to individual requirements and applications.

The **Quantor PLUS** units are therefore the solution for wine, beer and beverage producers who need cooling and heating (option) for temperature control and who value a safe, very efficient, environmentally friendly and future-oriented solution.

WATER TEMPERATURE RANGE:

from -10°C to +8°C (warm water up to +60°C)

APPLICATIONS:

R32 NEW REFRIGERANT GAS

400V/3Ph/50Hz

Model	Q+1264	Q+1434	Q+1654	Q+1924	Q+2174	Q+2384
Cooling capacity (kW) *	126	141	161	190	214	238
Refrigerant	R32	R32	R32	R32	R32	R32
Colour: anthracite grey	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016	RAL 7016
	(Euro)	(Euro)	(Euro)	(Euro)		(Euro)
QUANTOR PLUS	**36.810**	**38.710**	**41.130**	**44.330**	**47.500**	**49.290**
QUANTOR PLUS - Low Noise	Prices on request. Please contact your sales representatives.					
QUANTOR PLUS-R	**42.780**	**44.650**	**47.620**	**51.990**	**55.080**	**56.510**
QUANTOR PLUS-R - Low Noise	Prices on request. Please contact your sales representatives.					
STANDARD EQUIPMENT						
LT-Low Water Temp equipment	√	√	√	√	√	√
High efficient condensers	√	√	√	√	√	√
Phase detector Basic (3-phase control)	√	√	√	√	√	√
Anti-vibration mounts	√	√	√	√	√	√
Stainless steel piping (water side)	√	√	√	√	√	√
OPTIONS						
Integrated Hydraulic module (pump, filter, expansion vessel, flow switch)						
LP - with low pressure pump	2.956	2.956	2.956	4.435	5.036	5.036
HP - with high pressure pump	3.921	3.921	3.921	5.211	6.001	6.001
Integrated Hydronic module (pump, stainless steel buffer tank with heating bar 0,3 kW, expansion vessel, flow switch)						
Hydronic Basic LP - with low pressure pump	7.128	7.128	7.880	9.408	10.548	10.548
Hydronic Basic HP - with high pressure pump	7.479	7.479	8.255	10.372	11.099	11.099
Hydronic PLUS	8.005	8.005	8.819	10.823	11.938	11.938
Coils protection grills	486	486	754	754	754	754
Soft-start compressor	2.827	2.966	3.390	4.159	4.577	4.766
Partial heat recovery	4.096	4.096	4.359	4.359	4.359	4.359
By-pass valve (2") (Art. n°: 12076)	796	796	796	796	796	796
Isolation valves (2½", inlet / outlet) (Art. n°: 12816)	253	253	253	253	253	253
Phase control PLUS (Art. n°: 12967)	634	634	634	634	634	634
Remote control (with cable) (Art. n°: 12771)	452	452	452	452	452	452

* Cooling capacities for cooling only units, at an ambient air temperature of 28° C and a water temperature of 12 / 7 °C.

√: Included in standard base unit. / -: Not possible.

Please inquire for cooling units with different sizes, varying voltage levels or with special options.

QUANTOR PLUS

Q+2424 - Q+11069 - LARGE UNITS WITH 2 OR MORE COOLING CIRCUITS

WATER TEMPERATURE RANGE:

from -10°C to +8°C (warm water up to +60°C)

APPLICATIONS:

DESCRIPTION:

The new **Quantor PLUS** series with environmentally friendly refrigerant R32 is now also available in the capacity range above 244* kW. There are 17 bigger models - **Q+2424 - Q+11069** - up to a capacity of more than 1.000 *kW.

The units have been developed specifically for beverages production such as wine, beer, spirits and juices. The modular build offers many optional features which further adapt each unit to its designated production task. All units may be built in the reversible mode to function also as a heat-pump.

The units are designed to be placed outdoors. Due the elegant outlines of the unit, it can easily assimilate into any environment.

This series of large **Quantor PLUS** units also comes with stainless steel pipes (water-side) and with newly developed copper-aluminium condenser allowing a significant reduction of the refrigerant charge.

This combination of a lower refrigerant load in general and the use of the highly efficient refrigerant gas R32 leads to a remarkable reduction of the negative impact on the environment, which is why the **Quantor PLUS** range represent a very sustainable, future-proof investment.

Please contact us for more information.

* By given water regime.

KREYO PRO NEW !

WATER RE-COOLER

DESCRIPTION:

Kreyo PRO is a new series of air-cooled cooling units, developed specifically for the production of drinkable liquids. This range represent the latest technology in cooling, as it works with the new, ecologically friendly cooling gas R32 with low Global Warming Potential (GWP) and very good effieciency.

The **Kreyo PRO** units are designated to be placed outdoors for operation between very low and very high environment temperatures: from -20°C to +46°C (for partial load even up to +52°C). The water temperature range the units work with is also outstanding: cold water from -12°C to +20°C, warm water up to +55°C.

The units are equipped with a very large range of features in standard: Reverse mode for heating (heat-pump), Low-Temp Option for low water temperatures down to -12°C, water piping made of stainless steel, frequency controlled fans, integrated hydraulic module with low-pressure pump, electronic expansion valve for higher efficiency with partial load, coils protection grills, heavy-rubber anti-vibration mounts.

We offer two models **Kreyo PRO**, with cooling capacities of 40 kW* and 50 kW*. These units are a future-proof, sustainable all-in-one solution for wine-beer-cider producers that need to cool (or also heat) during the production process.

In addition to that, we offer two even more sophisticated units, the **Kreyo PRO INVERTER**: They are equipped with an inverter compressor and with a variable speed inverter pump (instead of On/Off compressor and pump). Due to the inverter, the units can work with variable cooling capacities (30-100%) and thus achieve savings on energy consumption of up to 30% in partial load and in periods of lower cooling demand.

R32
NEW REFRIGERANT GAS

WATER TEMPERATURE RANGE:

from -12°C to +20°C (warm water up to +55°C)

APPLICATIONS:

400V/3Ph/50Hz

Model	Kreyo PRO 402R	Kreyo PRO 502R	Kreyo PRO INVERTER 351R	Kreyo PRO INVERTER 521R
Cooling capacity (kW) *	40	50	11 - 35	16 - 53
Number of cooling circuits	1	1	1	1
Refrigerant	R32	R32	R32	R32
Colour: white / with corners in anthracite grey	RAL 9002	RAL 9002	RAL 9002	RAL 9002
Art. n°	(15878)	(15879)	(15880)	(15881)
	(Euro)	(Euro)	(Euro)	(Euro)
Kreyo PRO I Kreyo PRO INVERTER	**21.065**	**25.325**	**23.165**	**28.595**
STANDARD EQUIPMENT				
Reversible Unit / Heat-Pump (warm water up to +55°C)	√	√	√	√
LT - Low-Temp equipment (for water temperatures from -12 to +20°C)	√	√	√	√
Frequency controlled fans	√	√	√	√
Integrated Hydraulic module - with low-pressure single pump	√	√	-	-
- with variable speed pump / Inverter pump	-	-	√	√
Compressor - 2 pcs. - type: ON/OFF	√	√	-	-
- 1 pc. - type: Inverter	-	-	√	√
Coils protection grills	√	√	√	√
3-phase protection relay	√	√	√	√
Anti-vibration mounts	√	√	√	√
Water-filter (supplied loose)	√	√	√	√
Stainless steel piping (water side)	√	√	√	√
OPTIONS				
Partial Heat Recovery (Desuperheater, for hot water up to 70°C)	1.865	1.865	1.865	1.920
By-pass valve	225 ¾" - art. n° 12035	268 1" - art. n° 12075	225 ¾" - art. n° 12035	544 1 ½" - art. n° 12079
Remote control (Art. n°: 12616)	450	450	450	450
Soft-Starter (for Kreyo PRO: 2 x Art. n° 13095)	2 x 584	2 x 584	-	-

For further options please inquire.

* Cooling capacities for an ambient air temperature of 28° C and a water temperature of 12 / 7 °C.
√: Included in standard base unit. / -: Not possible.

KREYOPACK

TUBE-IN-TUBE COOLING UNIT

WATER TEMPERATURE RANGE:

from -5°C to +35°C

APPLICATIONS:

DESCRIPTION:

Our **Kreyopack** wine cooling unit consists of a cooling aggregate in the upper part and a heat exchanger in the lower part. Both are mounted inside a stainless steel frame on wheels.

The cooling unit **Kreyopack** is the economical answer to requirements of small and medium wineries which require only cooling. Thanks to its ability to cool the medium directly, the **Kreyopack** presents the most efficient way of cooling.

The units are available in two different sizes, with cooling capacities of 34,0 kW and 49,5 kW.

400V/3Ph/50Hz

	Cooling capacity (*kW)	Connections (Ø, Mâcon)	Art. n°	Price (Euro)
Kreyopack 30	34,0	40	14962	17.360
Kreyopack 50	49,5	50	14963	24.085
Connection pieces				Prices on request.

For models in 60Hz (USA, Canada) please inquire.

* Cooling capacities for cooling from +30 °C to +25°C (Ambient air temperature: +20 °C).

SR

TUBE-IN-TUBE COOLING UNIT / HEAT-PUMP

WATER TEMPERATURE RANGE:

from -5°C to +45°C

APPLICATIONS:

DESCRIPTION:

Our **SR** wine-cooling unit consists of a cooling aggregate in the upper part and a heat exchanger in the lower part. Both are mounted inside a stainless steel frame on wheels and can be used for cooling and heating must or wine.

The cooling units of the **SR** series are available in three different sizes / capacities, from 29,0 to 49,5 kW. They are ideal for small and medium wineries which require the option to heat their wine as well as to cool it and who want to benefit from great flexibility in use. Due to its direct treatment of the medium, the **SR** offers the most efficient way for cooling or heating.

400V/3Ph/50Hz

	Cooling capacity (*kW)	Connec-tions (Ø, Mâcon)	Art. n°	Price (Euro)
SR 9	10253	29,0	40	23.325
SR 11	10247	34,0	40	24.960
SR 17	10249	49,5	50	31.260
Connection pieces				Prices on request.

For models in 60Hz (USA, Canada) please inquire.

* Cooling capacities for cooling from +30 °C to +25°C (Ambient air temperature: +20 °C).

BALLON BK-R

NEW !

BUFFER TANKS

Photo shows Ballon BK-500R

WATER TEMPERATURE RANGE:

from -10°C to +60°C

APPLICATIONS:

DESCRIPTION:

A buffer tank is recommended in cooling installations with closed water systems - Quantor units and Kreyo PRO units - to enlarge the total water volume in the cooling system. This way, the start / stop phases of the cooling unit take a longer, thus ensuring a more sedate running of the chiller.

Our insulated buffer tanks **BK-R** are made of stainless steel (AISI 304) and are also equipped with an anti UV protection jacket made of PVC. The maximum working pressure is 6 bar.

	Tank size (Liters)	Connec-tions (n° / size)	Art. n°	Price (Euro)
Ballon BK-300R - Inox	300	4 / 2"	15665	1.908
Ballon BK-500R - Inox	500	4 / 3"	15559	2.612
Ballon BK-1000R - Inox	1000	6/ 3"	15666	4.146
Ballon BK-1500R - Inox	1500	8 / 3"	15667	6.040

For different models, for smaller / larger sizes and for more or different connections - please inquire with us.

CENTRIFUGAL PUMP CM

DESCRIPTION:

The pumps from the **CM** series are horizontal multistage, centrifugal pumps with normal suction. The pump and motor are directly connected. The pumps are fitted with a slide seal ring. With its compact design and its very low noise level the **CM** series offers many installation possibilities.

LIQUID TEMPERATURE RANGE:

from -20°C to +90°C

APPLICATIONS:

400V/3Ph/50Hz

	Capacity (m³/h / bar)	Art. n°	Price (Euro)
CM 3-4	2,6 / 3,0	12487	602
CM 5-4	4,0 / 3,2	12036	784
CM 10-2	8,0 / 2,7	12037	806
CM 15-2	15,0 / 2,8	12452	1.875
CM 15-3	15,0 / 4,4	12143	2.118
CM 25-2	20,0 / 3,0	12151	2.175

CENTRIFUGAL PUMP CME

DESCRIPTION:

The **CME** pumps are horizontal multi-step, centrifugal pumps with normal suction, made of cast iron. They are equipped with an integrated frequency controller, which activates the pump at the required speed according to the flow demand, ensuring a higher comfort in use. Due to their compact design and their very low noise level, the **CME** series is adapted to integration into many different pump applications. For example: when used as a secondary pump between the buffer tank and the fermentation tanks, which commonly have variable cooling demand.

LIQUID TEMPERATURE RANGE:

from -20°C to +90°C

APPLICATIONS:

400V/3Ph/50Hz

	Capacity (m³/h / bar)	Art. n°	Price (Euro)
CME 3-4	3,7 / 3,9	15735	2.244
CME 5-4	5,6 / 4,3	12218	2.955
CME 10-2	12,0 / 3,8	11057	3.042
CME 15-2	20,4 / 4,2	12622	4.748
CME 15-3	20,4 / 6,3	12623	4.795
CME 25-2	26,4 / 4,6	11394	6.320
Pressure sensor		13280	305
Dongle Grundfos GO MI301		11171	380

QPT

NEW !

EXTERNAL HYDRONIC MODULE

Photo shows QPT 500_CME 10-2
(prototype without insulation)

APPLICATIONS:

DESCRIPTION:

In order to ensure the supply of cold or hot water during the production of wine, beer, fruit juice or other beverages, the use of an external Hydronic Module **QPT** is the ideal solution. The units can be used in any closed hydraulic system under pressure, and depending on the configuration also in open hydraulic circuits. They contribute to the improvement and safety of water systems, and reduce operating costs.

The **QPT** has a stainless steel base frame with UV protection for outdoor placement. An insulated stainless steel tank **BK-300R** or **BK-500R** (see p. 30) is mounted on the frame. The **QPT** comes either with a ‚standard' centrifugal pump **CM**, or with a frequency controlled centrifugal pump **CME**. For the CME-version the dongle and the pressure transducer for control of the pump speed are also integrated. Furthermore, the **QPT** are equipped with: manometer, thermometer, safety valve, bleeder valve, isolation valves and insulated piping. The electrical system and the piping are prepared for an easy installation.

Customer-specific systems, e.g. with other tank and pump sizes, with several pumps for different water circuits or with plate heat-exchangers for system separation, can be implemented on request. Please contact us.

400V/3Ph/50Hz

	Art. n°	Price (Euro)
QPT 300_CM 10-2 complete with ballon BK-300R and centrifugal pump CM 10-2	15882	6.414
QPT 300_CME 10-2 complete with ballon BK-300R, frequency controlled centrifugal pump CME 10-2, pressure sensor and dongle	15883	9.227
QPT 500_CM 10-2 complete with ballon BK-500R and centrifugal pump CM 10-2	15884	7.118
QPT 500_CME 10-2 complete with ballon BK-500R, frequency controlled centrifugal pump CME 10-2, pressure sensor and dongle	15885	9.931
QPT 500_CM 15-2 complete with ballon BK-500R and centrifugal pump CM 15-2	15886	8.187
QPT 500_CME 15-2 complete with ballon BK-500R, frequency controlled centrifugal pump CME 15-2, pressure sensor and dongle	15887	11.637

ANTI-FROST FLUID

DESCRIPTION:

Our food-grade anti-frost fluid is specially developed for the use in the beverage industry. It offers optimized corrosion protection against metals such as copper, brass, steel, aluminium, grey cast iron and stainless steel. It also protects against the formation of biofilms, putrefaction and microbiological decomposition.

LIQUID TEMPERATURE RANGE:

from -45°C to +120°C

APPLICATIONS:

	Art. n°	Price (Euro)
Anti-frost fluid Propylene glycol, available in 10kg container	12494	113
Anti-frost fluid Propylene glycol, available in 30kg container	10787	316
Anti-frost fluid (per Liter) Please inquire with us if you need food-safe grade anti-frost fluid in larger quantities for big installations. We'll be pleased to offer it.	11166	Price on request.
Refractometer for verification of the frost-protection fluid concentration in cooling (and heating) water with Ethylene and Propylene glycol additive	12700	77

BY-PASS VALVES

DESCRIPTION:

In open water systems - compact units & MCK - a by-pass valve can be used be used to ensure sufficient water flow at all times for pump protection. For cooling installations with closed water systems - Quantor & Kreyo range - a by-pass valve is recommended, depending on the installation. It ensures sufficient flow through the chiller to avoid possible damages.

PRESSURE RANGE:

from 0,5 - 2,5 bar

APPLICATIONS:

	Art. n°	Price (Euro)
By-pass valve - ½"	12034	195
By-pass valve - ¾"	12035	225
By-pass valve - 1 "	12075	268
By-pass valve - 1¼"	12078	395
By-pass valve - 1½"	12079	544
By-pass valve - 2 "	12076	796

TUBE-SETS

DESCRIPTION:

For creating a water system from a Chilly unit or from Compact Manifold - to the tank. One set per tank is required.

Tube set for Tank – Universal

APPLICATIONS:

	Art. n°	Price (Euro)
Chilly-Tube set for tank - Universal For creating a water system from a Chilly unit or from Compact Manifold - to the tank. One set per tank is required. Compatible with Compact Manifold ¹/₂" (art. n° 12557). The set includes: 1 pcs. hose 10m, Ø 13mm 6 pcs. clamps for tube 6 pcs. fittings 13mm to ¹/₂" male 2 pcs. garden hose fitting with nipple for 13mm 2 pcs. garden hose fitting 1" female	10928	256

MANIFOLDS

DESCRIPTION:

Using a manifold allows you to connect several tanks to your cooling unit using flexible plastic pipes only, saving you the cost of a fixed piping installation at the first stages of starting your winery or your brewery. The manifold splits the water inlet and outlet of the chiller to serve simultaneously several tanks.

Compact manifold with manometer (option), for 3 tanks.

Fixed manifold for Chilly MAX with manometer, by-pass and overflow protection kit (option), for 5 tanks.

APPLICATIONS:

	Art. n°	Price (Euro)
Compact manifold for Chilly - for 2 tanks Ready for direct pipe connection in the inlet and outlet. Expandable to connect more tanks.		
½"-Pipe connection	12557	149
¾"-Pipe connection	12558	168
Expansion - per tank		
½"-Pipe connection	12559	90
¾"-Pipe connection	12570	102
Manometer - for Compact Manifold	12575	57
Manifold FIX for Chilly MAX, for fixed connection onto the unit - with connections for 5 tanks Including: water inlet/outlet, with fixing bar and by-pass valve and manometer		
½"-Pipe connection	12571	1.052
¾"-Pipe connection	12572	1.138
Adaptors for Manifold FIX - 3/4" (art. n° 12572) for use with MCK	14170	115
Manifold FIX for more than 5 tanks		Price on request

ELECTRONIC REGULATION

Our range of professional and innovative temperature-regulation systems for the wine-beer-beverages industry covers the requirements of micro-brewers as well as those of industrial large scale producers of drinkable liquids:

Tank Temperature Control

- Single Tank Temperature Controllers
  Controllers only or mobile-sets with solenoid or motorised valve, Software-management is optional and can be added at any time
  Models: FermFix, FermFlex
- Centralised Temperature Control Cabinets
  Cabinets for 10 / 20 / 30 tanks, stainless steel models, Software-management optional, at any time
  Model: FermFlex-Box

Regulation, Control and Information System (Modular BUS system, software controlled)

System for control of tank temperature,CO_2-emissions, tank filling level, pumps and cooling units, timed operations, oxygenation dosing, room temperature and humidity, etc. The system includes unlimited archiving of tanks processes and alarms by eMail.
Model: VinInfo

Micro- / Macro-Oxygenation

Units for single tank treatment, central cabinets for up to 16 tanks or BUS-version for oxygenation of an unlimited number of tanks. Micro-oxygenation for effecting barrel-aging in wine, and macro-oxygenation for nourishing and boosting the yeast at the start of the fermentation process.
Models: OxyBoy / OxyMan, OxyBox, VinInfo - BU Oxygen

To complete your regulation system a large variety of accessories is available, such as different diffusors, solenoid and motorised valves, safety transformers to 24V, diffusors, etc. Our systems 'communicate' with each other. This offers many combination possibilities, also for upgrades of an installation at a later stage.
Please contact our sales team - We are at your service for any questions you may have.

FERMFIX

FERMLINE - SINGLE TANK TEMPERATURE CONTROLLER

TEMPERATURE RANGE:

from -9,9°C to +99,9°C

APPLICATIONS:

DESCRIPTION:

The temperature regulator **FermFix** with a fixed temperature sensor and BUS-interface for the connection to a computer is designed for measuring and regulating temperature, for example during the fermentation process. Its double display shows the actual and the required temperature (set-point). The FermFix controllers can be locked by code – single units or the whole installation at once via BUS system.

The **FermFix** temperature regulators are available in two versions - with pre-wired plug (VARIO) or with free cable end (FIX). For each model we offer the corresponding sockets and connection boxes.

If required, the **FermFix** controllers can also be controlled from the PC, using the **Ferm-Software** (see page 40).

		Art. n°	Price (Euro)
24 V/1 Ph/50 Hz *	**Temperature controller FermFix - FIX** FIX version, without plug, protection type: IP 67 Sensor: length 170 mm, Ø 6,5 mm (Socket not included)	10345	152
	Temperature controller FermFix - VARIO VARIO version, with plug, protection type: IP 67 Sensor: length 170 mm, Ø 6,5 mm (Socket not included)	10346	190

* 50Hz / 60Hz enabled.

	Accessories		
	Connection Box - FIX with printed circuit for fixed connection, 2 relays for pump activation heating and cooling, fuse element IP 65	11526	71
	Connection Box - VARIO with printed circuit for plug-in connection, 2 relays for pump activation heating and cooling, fuse element IP 65	11527	91
	Socket - Standard 172mm * suitable for all FermLine controllers and FermBox length approx. 172,5 mm	11392	33
	Socket - Special 230mm * suitable for all FermLine controllers and FermBox length approx. 230 mm; with screw nut and sealing for GFK tanks.	14589	44
	Socket - Special 250mm * suitable for all FermLine controllers and FermBox length approx. 250 mm; with compression fitting	15810	48

* Sockets not for individual sale (not without controllers).

FERMFLEX

FERMLINE - SINGLE TANK TEMPERATURE CONTROLLER

TEMPERATURE RANGE:

from -9,9°C to +99,9°C

APPLICATIONS:

DESCRIPTION:

The temperature regulator **FermFlex** with temperature sensor and BUS-interface for the connection to a computer is designed for measuring and regulating temperature, for example during the fermentation process. Its double display shows the actual and the required temperature (set-point). The **FermFlex** controllers can be locked by code – single units or the whole installation at once via BUS system.

The **FermFlex** in standard version is mounted on a stainless steel plate with a solid hook. The controllers need not be fixedly installed but can simply hang on the tank or nearby. A temperature sensor of adequate length (available as accessories) is then inserted into the tank.

If required, the **FermFlex** controllers can also be controlled from the PC, using the **Ferm-Software** (see page 40).

24V/1Ph/50Hz *

	Art. n°	Price (Euro)
Temperature controller FermFlex mounted on a stainless steel plate with mounting hook, incl. BUS-interface; protection type: IP 67, without temperature sensor	10347	176

*50Hz / 60Hz enabled.

Accessories		
Temperature sensor - PT 1000 Length: 5 m	11720	33
Temperature sensor - PT 1000 Length: 10 m	12013	41
Temperature sensor - PT 1000 Length: 15 m	12511	49
Connection Box - Low Cost for fixed connection, fuse element IP 65	11524	19
Socket - Standard 172mm * suitable for all FermLine controllers and FermBox length approx. 172,5 mm	11392	33
Socket - Special 230mm * suitable for all FermLine controllers and FermBox length approx. 230 mm; with screw nut and sealing for GFK tanks.	14589	44
Socket - Special 250mm * suitable for all FermLine controllers and FermBox length approx. 250 mm; with compression fitting	15810	48
Socket - Long 2000mm * suitable for FermFlex, FermFlex-Box, FermBox Length: 2 m	10088	64

* Sockets not for individual sale (not without controllers).

FERMFLEX-MOBILE

FERMLINE - SINGLE TANK TEMPERATURE CONTROLLER

TEMPERATURE RANGE:

from -9,9°C to +99,9°C

APPLICATIONS:

DESCRIPTION:

In addition to the FermFlex in standard version we offer the compact, all-in temperature controller **FermFlex-Mobile**, in two configuration options:

FermFlex-Mobile-S is equipped with solenoid valve, filter, solenoid connection cable, temperature sensor and transformer for connection to a 230V network.

FermFlex-Mobile-M is equipped with a motorized valve, temperature sensor and transformer for connection to a 230V network.

The **FermFlex-Mobile** also come with double display to show the actual and the required temperature (set-point). The **FermFlex-Mobile** series is portable and can be moved from one tank to the next. No electric installation effort or costs are required.

230V/1Ph/50Hz *

	Art. n°	Price (Euro)
Temperature controller FermFlex-Mobile-S Completely equipped with solenoid valve ½", filter ½", solenoid connection, temperature sensor (length: 5m) and transformer for connection to a 230V network; mounted on a stainless steel plate with mounting hook (without BUS interface) protection type: controller IP 67; solenoid valve: IP 65	10348	386
Temperature controller FermFlex-Mobile-M Completely equipped with motorized valve ½" (Ip65), temperature sensor (length: 5m) and transformer for connection to a 230V network; mounted on a stainless steel plate with mounting hook (without BUS interface) protection type: controller IP 67, motorized valve: IP 65	14682	412

*50Hz / 60Hz enabled.

Accessories		
Socket - Standard 172mm * suitable for all FermLine controllers and FermBox length approx. 172,5 mm	11392	33
Socket - Special 230mm * suitable for all FermLine controllers and FermBox length approx. 230 mm; with screw nut and sealing for GFK tanks.	14589	44
Socket - Special 250mm * suitable for all FermLine controllers and FermBox length approx. 250 mm; with compression fitting	15810	48
Socket - Long 2000mm * suitable for FermFlex, FermFlex-Box, FermBox Length: 2 m	10088	64

* Sockets not for individual sale (not without controllers).

FERMFLEX-BOX

FERMLINE - TEMPERATURE CONTROL CABINET

TEMPERATURE RANGE:

from -9,9°C to +99,9°C

APPLICATIONS:

DESCRIPTION:

The elegant stainless-steel control cabinet **FermFlex-Box** serves to control tanks temperature, automatically, from a central point. The double-display of measured (is-temperature) and set-temperature of all tanks allows over-all control at a glance. The settings of any tank can be adjusted, all from one place.

An integrated computer interface allows to manage the **FermFlex-Box** over the **Ferm-Software**, with distance access over internet (see page 40). The **FermFlex-Box** controllers can be locked by code – single units or the whole installation at once via BUS system.

The cabinets are available in three different sizes – for 10, for 20 or for 30 controllers (one controller per tank). It is possible to add more controllers afterwards if the maximum amount of controllers (10 / 20 / 30) is not needed in the beginning / when ordering.

Temperature sensors in various cable lengths, valves and accessories are also available.

* Sockets not for individual sale (not without controllers).

230V/1Ph/50Hz*

	Art. n°	Price (Euro)
Temperature controller FermFlex-Box for mounting into FermFlex-Box control cabinets; 1 controller per tank	10350	166
Control Cabinet FermFlex-Box (10) stainless steel cabinet, for up to 10 temperature controllers / tanks protection type: IP 66	10352	1.630
Control Cabinet FermFlex-Box (20) stainless steel cabinet, for up to 20 temperature controllers / tanks protection type: IP 66	10356	2.125
Control Cabinet FermFlex-Box (30) stainless steel cabinet, for up to 30 temperature controllers / tanks protection type: IP 66	11307	3.160

*50Hz/60Hz enabled.

Accessories		
Temperature sensor - PT 1000 Length: 5 m	11720	33
Temperature sensor - PT 1000 Length: 10 m	12013	41
Temperature sensor - PT 1000 Length: 15 m	12511	49
Connection Box - Low Cost for fixed connection, fuse element IP 65	11524	19
Socket - Standard 172mm * suitable for all FermLine controllers and FermBox length approx. 172,5 mm	11392	33
Socket - Special 230mm * suitable for all FermLine controllers and FermBox length approx. 230 mm; with screw nut and sealing for GFK tanks.	14589	44
Socket - Special 250mm * suitable for all FermLine controllers and FermBox length approx. 250 mm; with compression fitting	15810	48
Socket - Long 2000mm * suitable for FermFlex, FermFlex-Box, FermBox Length: 2 m	10088	64

FERM-SOFTWARE

DESCRIPTION:

The **Ferm-Software**, based on the **VinInfo** software, is designd for the computerised regulation of the fermentation process by controlled agitation of the **FermLine** temperature control systems (except FermFlex-Mobile).

Your cellar plan can be directly integrated. Selecting cooling, heating, display mode and other functions can be done directly from the computer. The temperature developments are recorded by the software and can be displayed graphically. Automatic alarm messages can be sent to you by eMail to report tank temperature malfunction, cooling unit power-out and other selected warning information. Therefore the server must have Internet connection, but no additional hardware is needed.

	Art. n°	Price (Euro)
Ferm-Server Package Server PC incl. Windows Operation System, Software (single license) and USB converter, completely pre-installed including the cellar plan (tanks layout). PC screen, keyboard and mouse not included.	12022	2.865
SMS-Module (Price without Prepaid card) Message system via SMS (prepaid card); Ferm- / VinInfo-Software is required	11862	585

POWER SUPPLY LIGHT

DESCRIPTION:

The **Power Supply Light** allows the integration of several VinInfo applications into an existing and software controlled Ferm-installation.

Possible applications: Control of pumps or cooling units, micro-macro oxygenation control (BUS version), room temperature and room humidity control, alarm extensions. It is also possible to include a Terminal for increased system safety in case of power failure. Up to ten additional BUs / objects can be managed (the Terminal has to be considered as four objects). The respective VinInfo components need to be added (see pp. 41- 45).

	Art. n°	Price (Euro)
Power Supply Light for integration of VinInfo applications into an existing Ferm-installation (Ferm-Software is required). Up to ten additional BUs / objects can be managed (the Terminal has to be considered as four objects).	11431	420

FERMBOX - ACCESSORIES

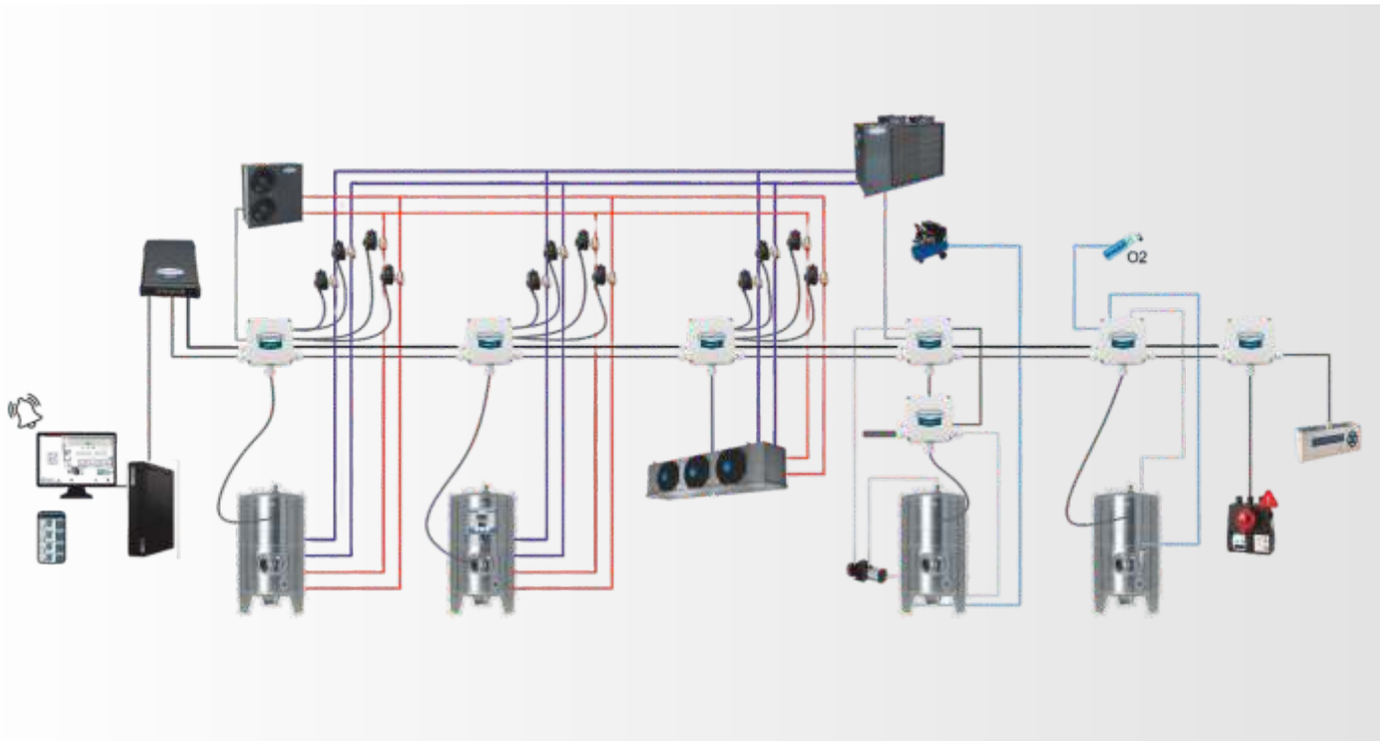
DESCRIPTION:

For existing **FermBox** control cabinets we still offer control cards (one for each tank) and sensors (type NTC).

	Art. n°	Price (Euro)
FermBox - Temperature Controller for mounting into FermBox control cabinets, 1 controller per tank	11571	219
Temperature sensor - NTC Length: 8 m	11582	38
Temperature sensor - NTC Length: 15 m	11583	47

VININFO

REGULATION, CONTROL AND INFORMATION SYSTEM



APPLICATIONS:

DESCRIPTION:

The **VinInfo** process control system is a modular system in every aspect. The building-blocks of the **VinInfo** management system are the BU - the 'Basic Unit'. Each tank and each additional item (pumps, room acclimatization units etc.) is regulated by its own BU. All BU in the cellar are connected with a single BUS cable running between them and then to the Server-PC in the office. From here everything can be measured and controlled. More BU's for control of additional equipment can be added at any time, at any place along the cable line – cut (the cable) and connect (another BU).

VinInfo Terminals located at intervals on the winery walls can give an immediate display of each tank's values and room temperature values. It provides 12 hour emergency service up-holding the data and overtaking control in case of a power-out.

Flexible all-able system! The VinInfo can control and display all of the following information and electronic equipment and many other winery equipment and processes:

- Tank temperature control
- Pumps and cooling unit control
- Dosing of oxygen (micro/macro process)
- Fermentation by CO_2 emission levels (sugar conversion)
- Air-cooling and humidity level control
- Timed-operation equipment (air-punching, pumped-flooding of the tank)
- Smart Building Control (lights, doors, shutters etc. can be managed)
- Reports, graphs, archive and data export (e.g. to Excel, ...)
- Automatic alarm messages by eMail (tank temperature malfunction, cooling unit power-out and other selected warning information)
- Integrated API interface
- QLM - Radar based tank level measurement and control can be integrated
- Cloud connection (option) for automatic backup and worldwide access via smartphone app
- CO_2 Detection with alarm messages to your mobile phone (see p. 58)

NEW !

VININFO

BASIC EQUIPMENT

DESCRIPTION:

The heart of the **VinInfo** system are the BU - Basic Units, as each tank, and additional objects (e.g. cooling or heating units, pumps, room acclimatization units) are managed by a dedicated Basic Unit. Each **VinInfo** installation requires a server with the software and basic components, the so called 'command centre' usually comprised of the Server-PC in the office and Terminal(s) in the wine cellar. All Basic Units collect tank data and transform commands back for activation of valves, pumps etc. They are connected with a single BUS cable running through all of them and then to the Server-PC / Terminal. The data is collected, processed and commands are issued for all system functions.

Handling the system over a Server with the **VinInfo Software** offers the possibility of graphic presentation, saving and archiving information. The Terminal has an additional function as safety measure. Equipped with a strong battery, it provides 12 hour emergency service upholding the data in case of a power-out. The Terminal is related to the Server-PC as a master-and-slave system, and will overtake control in case of power-out, returning command to the server when the power is back. A combination of these two elements is the optimal solution to benefit from comfort of operation in any situation and gain security in case of power failure.

	Art. n°	Price (Euro)
Server-Basic Package incl. Server-PC consisting of: Server-PC machine, durable, dedicated, complete installed with Windows Operation System; Software VinInfo (license for one workstation), Power Supply Unit / Data Interface, RS232-Interface Cable, Power Cable Incl. Software-Installation for Windows Operation System, VinInfo and own cellar and tank plan. Screen, keyboard and mouse not included.	12041	3.090
Terminal-Server-Package incl. Server-PC consisting of: Server-PC machine, durable, dedicated, complete installed with Windows Operation System; Software VinInfo (license for one workstation), Power Supply Unit / Data Interface, RS232-Interface Cable, Power Cable and Terminal. **This combination increases system safety.** Incl. Software-Installation for Windows Operation System, VinInfo and own cellar and tank plan. Screen, keyboard and mouse not included.	12042	3.982
Terminal Stainless steel, with LCD-display; increases system safety. Cable connection possible from the bottom or from the top, adaptable to the cabling installation.	11710	1.058
Power Supply Unit / Data Interface with data interface, for up to 50 tanks, incl. power cable. For the use of several power supply units connection cables (art. n° 11715) are necessary	11711	886
Terminal-Power Supply-Package consisting of stainless steel Terminal and Power Supply Unit / Data Interface for up to 50 tanks, incl. power cable	12043	1.856
Power Supply Light for integration of VinInfo applications into an existing Ferm-installation (Ferm-Software is required). Up to ten additional BUs / objects can be managed (the Terminal has to be considered as four objects). See p. 40.	11431	420
UPS - Uninterrupted Power Supply protects the VinInfo Server-PC in case of power failure and shuts the system down properly, preventing damage by crushing when the power suddenly goes out. The UPS adopts line-interactive topology with Automatic Voltage Regulation (AVR) function to offer stabilized AC power output.	14407	275

SOFTWARE- / SERVER-UPDATE

DESCRIPTION:

In order to use the VinInfo Cloud Service / VinInfo App in existing installations an update of the VinInfo-Software is required.

The update-services contain the update from version 7.0.x.x to the latest software version 8 (Cloud / App enabled), including a duplicate license and the software installation. The activation of the VinInfo Cloud Service / VinInfo App (15384 / 100011) is **NOT** included.

	Art. n°	Price (Euro)
VinInfo - Software-Update I Update for software / project versions from 2021 - 2024	100017	325
VinInfo - Software-Update II Update for software / project versions older than 2021	100018	535
VinInfo - Server-PC-Update Server-PC, completely installed with Windows Operation System, VinInfo Update-Licence cost and update installation included.	13126	2.520

NEW !

VININFO

CLOUD SERVICE & APP

DESCRIPTION:

With the new VinInfo Software - version 8 - the system gets the possibility to have a cloud connection, choosing the additional **VinInfo Cloud Service** as an option. The **VinInfo Cloud Service** synchronizes all configuration and measurement data via the ViniCloud, enabling an automatic backup of the system for increased data safety. Furthermore, it enables access to tank and room objects from anywhere in the world via the **VinInfoApp** installed on your smartphone or tablet. The **VinInfoApp** is available for Android and iOS devices.

To be able to use the **VinInfoApp** the Server-PC must have Internet connection and the **VinInfo Cloud Service** (option) has to be activated.

With the VinInfoApp you can:

- See the current status of the tanks (set and actual temperature), the chosen working mode (automatic / manual mode, heating/cooling/neutral) and a chart visualizing the last 24 hours.
- Set and change the target temperature (-9.9 - 99.9 °C) and the working mode (Auto/Manual/Heat/Cool). It is also possible to assign read-only rights to the device.
- Receive alarms messages (min. / max. temperature exceeded / not reached, no response to heating / cooling etc.) via push notifications, even when the app is switched off.

	Art. n°	Price (Euro)
VinInfo - Cloud Service / VinInfoApp Initial activation of the Cloud Services / App and license cost for the current year (2025) and for the following year (2026). From 1st of January 2027 an annual licence fee will be due, depending on the size of the installation / number of tanks and objects.	15384 (100011)	608

NEW !

QLM - LEVEL MEASUREMENT

DESCRIPTION:

The **QLM** radar sensor for continuous level measurement is the ideal sensor for non-contact level measurement in barrels or tanks. The measuring range of the sensor is 0-15m, its measuring accuracy is ±2 mm, independent of external conditions such as temperature, air pressure or sunlight. The sensor can be integrated into the **VinInfo** system via the Base Unit (BU) - Tank and Filling level and the measurement results can be easily tracked and documented on the VinInfo server in the office (from VI 8.0, Server-Basic package is required). Alternatively, the sensors can also be controlled exclusively via Bluetooth.

	Art. n°	Price (Euro)
QLM - Tank volume sensor with pump control Cable-bound radar sensor for continuous level measurement. Axial cable outlet, measuring range up to 15 m, accuracy ±2 mm	15213	922
Basic Unit (BU) - Tank and Filling level Temperature and CO_2 inputs, Heating and Cooling outputs. With expansion board 4...20 mA, 2 potential-free outputs.	15279	452

VININFO

EVERYTHING FOR THE TANK

DESCRIPTION:

VinInfo Basic Units for tanks – BU Tank – enable the control of the fermentation process in the conventional way using the temperature control only.

Additional **VinInfo** features allow temperature control between pre-set max./min. temperature range.

VinInfo offers the advanced and unique feature of fermentation control according to measured CO_2 emissions which allows to reduce cooling energy, control the duration of the fermentation and avoid cold-stopped fermentation when the yeast are done. This is achieved by using uniquely developed CO_2 sensors.

	Art. n°	Price (Euro)
Basic Unit (BU) - Tank Temperature and CO_2 inputs, Heating and Cooling outputs	11719	310
Basic Unit (BU) - Tank / Delay Temperature and CO_2 inputs, Heating and Cooling outputs, with time delay when switching between cooling and heating	10018	310
Extension - Temperature indication for BU Tank Digital temperature indication (IS-Temperature) for Basic Unit (BU) Tank	11963	66
Platine for Basic Unit (BU) - Tank Temperature and CO_2 inputs, Heating and Cooling outputs (without casing)	12119	266
Temperature sensor - PT 1000 Length: 5 m	11720	33
Temperature sensor - PT 1000 Length: 10 m	12013	41
Temperature sensor - PT 1000 Length: 15 m	12511	49
CO_2-Sensor (30 - 100 hl) incl. nozzle set for tanks from 3.000, 5.000 and 10.000 liters; incl. 3m cable and plug, fitting DN 50	11864	522
CO_2-Sensor (200 - 1000 hl) incl. nozzle set for tanks from 20.000, 50.000 and 100.000 liters; incl. 3m cable and plug, fitting DN 50	11865	522
CO_2-Connection Cable Length: 3 m	11744	36
CO_2-Connection Cable Length: 10 m	11964	46
By-pass for CO_2-Sensor Expansion of measurement range, for very large tanks and very fast (short-termed) fermentation	12546	156
Adapter for CO_2-Sensor I DN 50 to faucet hole 42-62mm	11802	90
Adapter for CO_2-Sensor II DN 50 to faucet hole 60-83mm	12033	109
CO_2-Sensor nozzle single nozzle, for various tank sizes	12032	30

VININFO

EVERYTHING FOR ROOM ACCLIMATISATION

DESCRIPTION:

The BU Room enables automatic room cooling and heating in conjunction with our thermo-fans. The BU Room & Humidity can control room temperature and also relative humidity of rooms and storage devices. All controls are made within set temperature and / or humidity limits.

Control of wall fans and air-flaps for energy saving room cooling partially using the ambient-air for room cooling is also possible with **VinInfo**.

	Art. n°	Price (Euro)
Basic Unit (BU) - Room Temperature input, heating and cooling outputs	11763	310
Basic Unit (BU) - Room / Delay Temperature input, heating and cooling outputs, with time delay when switching between cooling and heating	10230	310
Room- and Outside-Temperature sensor - PT 1000 IP 65, wall fastening	11764	58
Basic Unit (BU) - Room & Humidity Temperature input, heating and cooling outputs and humidity input	11863	550
Humidity Sensor IP 65, wall fastening, 10% ... 100% r. H.	11766	730
Basic Unit (BU) - Fan for fan control, compares outside and inside temperature, 1 temperature measurement	11718	310

FURTHER APPLICATIONS

DESCRIPTION:

VinInfo is an open and flexible system - a large range of additional applications can be added. For example using compressed-air to break the cap in red-fermenters, and various timed controls for different functions:

- Programmed timing of compressed air-pulsing (‘Pulsair’) - for red fermenters, also in very large tanks, with 4 channels
- Programmed timing for pumping-over for red wine fermenters – also possible to bind to rest-sugar values!
- Automated activation of stirrers, pumps, etc.
- Freely programmable timed controls in automatic mode
- Timed control of on/off switching of lights, doors and various functions in the cellar.

	Art. n°	Price (Euro)
Basic Unit (BU) - Pump / Cooling Unit for pump control, cooling and heating	11717	310
Basic Unit (BU) - Switch/4-Channel Extension module for air pulsing, programmable pulse control of up to 4 valves, max. 8A	12530	620
Basic Unit (BU) - Switch/4-Channel & Pneumatics Extension module for air pulsing, programmable pulse control of up to 4 valves, max. 8A, incl. 2 pcs. 3/2 ways pilot valves (1 for cooling, 1 for heating) for activation of electro-pneumatic valves	10003	878
Basic Unit (BU) - Pneumatics incl. 2 pcs. 3/2 ways pilot valves (1 for cooling, 1 for heating) for activation of electro-pneumatic valves	10366	685
Extension module - Timed Switch Programmable time and date control of 4 outputs, max. 5A; module consisting of internal expansion board for BU 8.0 and external box with 4 relays	11773	228
Extension board - Alarm Up to 2 alarms can be read and signalled; for integration into BU 8.0	11873	68
Extension board - MultiTemp For getting an average temperature value from up to 4 sensors / locations inside one tank; for integration into BU 8.0. Corresponding number of temperature sensors is required.	15270	123

ACCESSORIES

SUITABLE FOR FERMLINE & VININFO

DESCRIPTION:

We offer a large range of carefully selected accessories. This range is constantly adapted and widened to answer the requirements of our customers.

Should you need accessories which are not listed here, please contact our sales team. We'll be pleased to enlarge our offering.

	Art. n°	Price (Euro)
Sensor cable 2P Price per meter, LiYY 2x0,5	11769	1,70
Sensor cable 3P Price per meter, LiYY 3x0,5	11770	1,90
Sensor cable 4P Price per meter, LiYY 4x0,5	11771	2,20
Data / BUS cable 2P Price per meter, LiYCY 1x2x0,75	12180	4,20
Data cable 6P Price per meter, LiYCY 3x2x0,75 (TP)	11762	6,50
Data cable for wiring of FermFlex-Box, Price per meter, 3x2x0,5	14318	5,20
Data cable for wiring of FermFlex-Box, Price per meter, 3x2x0,75	14319	6,10
Data cable for wiring of FermFlex-Box, Price per meter, 3x2x1,0	14321	7,60
Data cable for wiring of FermFlex-Box, Price per meter, 3x2x1,5	14322	10,50
RS 232 Interface cable Connecting cable between server and Power Supply Unit	11713	34
RS 232-USB Interface cable Connecting cable between server and Power Supply Unit, USB-connection	11714	66
Connection Unit for Power Supply Unit Connection box for connection of data cable, incl. connection for Power Supply Unit	13085	49
Connecting Cable for Power Supply Units For the use of several power supply units (Art. n° 11711) Length: 0,30 m	11715	25
Mounting device for Power Supply Unit for wall mounting	15603	49
Power Cable for Power Supply Unit	11716	18
Safety transformer * 230V, for 1 controller, 24V AC, 20VA	11923	35
Safety transformer * 230V, for up to 5 controllers, 24V AC, 100VA	11082	80
Safety transformer * 230V, for up to 10 controllers, 24V AC, 200VA	11522	148
Safety transformer * with cabinet, 230V/24V AC, 200VA	12803	372
Safety transformer * with cabinet, 230V/24V AC, 315VA	12609	396
Safety transformer * with cabinet, 230V/24V AC, 400VA	12804	408
Safety transformer * with cabinet, 230V/24V AC, 500VA	12711	432

* 50Hz / 60Hz enabled.

ACCESSORIES

SUITABLE FOR FERMLINE & VININFO

	Art. n°	Price (Euro)
Analogue thermometer		
set, complete with thermometer and socket		
By means of an external thread the thermometer can be connected with the socket included. The socket is suitable for being fixed into stainless steel tanks or plastic tanks. A reset screw allows re-adjusting the thermometer.	11282	49
Solenoid valve ½", 24V AC *		
Nickel plated	10382	106
Brass	10397	84
Solenoid valve ¾", 24V AC *		
Nickel plated	10173	125
Brass	10398	106
Solenoid valve 1", 24V AC *		
Nickel plated	10354	148
Brass	10396	125
Solenoid valve 1¼", 24V AC *		
Nickel plated - not available	-	-
Brass	11851	310
Filter for solenoid valve ½" nickel plated	10383	21
Filter for solenoid valve ¾" nickel plated	10355	25
Filter for solenoid valve 1" nickel plated	10351	34
Filter for solenoid valve 1¼" nickel plated	11107	66
Solenoid connection, 24V		
length of cable: 3 m	10188	21
length of cable: 10 m	10353	31
Ball valve ½" nickel plated, male - female	10178	12
Ball valve ¾" nickel plated, male - female	11781	15
Ball valve 1" nickel plated, male - female	11859	20
Ball valve 1¼" nickel plated, male - female	14311	33
Motorized valve ½", 24V AC * protection type: IP 65 casing from reinforced Polycarbonate, integrated anti-condensation heating, torque 18 Nm	14312	164
Motorized valve ¾", 24V AC * protection type: IP 65 casing from reinforced Polycarbonate, integrated anti-condensation heating, torque 18 Nm	14317	203
Motorized valve 1", 24V AC * protection type: IP 65 casing from reinforced Polycarbonate, integrated anti-condensation heating, torque 18 Nm	14313	222
Motorized valve 1¼", 24V AC * protection type: IP 65 casing from reinforced Polycarbonate, integrated anti-condensation heating, torque 18 Nm	14314	256

* 50Hz / 60Hz enabled.

OXYBOY / OXYMAN

MOBILE OXYGEN MANAGER

DESCRIPTION:

OxyBoy and **OxyMan** are portable units in a solid and waterproof (IP 65) stainless steel housing, with hanging possibility.

The **OxyBoy** can apply smaller doses of oxygen (max. flow rate 30 nccm / min), but it is therefore extremely exact. The **OxyBoy** is optimal for micro-oxygenation, and for macro-oxygenation of smaller tanks.

The larger dosage element of the **OxyMan** allows the application of 6.66 times as much oxygen as the OxyBoy (max. flow rate 200 nccm / min). The **OxyMan** is therefore ideal for macro-oxygenation applications, or micro-oxygenation in larger tanks.

Both units are equipped with sensitive sensors from the medical technology, thanks to which they are free from the influence of entry and exit pressure (height of must or wine). The unit reacts automatically and continuously to changing conditions.

APPLICATIONS:

230V/1Ph/50-60Hz *

	Art. n°	Price (Euro)
Oxygen Manager OxyBoy with 1 output for micro- and macro-oxygenation; Oxygen quantity: 6 mg/l per day, for tanks with a volume of up to 10.000 l	11745	2.324
Oxygen Manager OxyMan with 1 output for micro- and macro-oxygenation; Oxygen quantity: 6 mg/l per day, for tanks with a volume of up to 65.000 l	12128	2.473

* 50Hz / 60Hz enabled.

OPTIONS/FEATURES:

OxyBoy & OxyMan - Most treatment - ‚Cliquage':

‚Cliquage' is the action of dosing a large amount of oxygen in force into the most during a very short time. This option overrides the internal dosage programmed in the unit to allow the maximal amount of oxygen to be spurted into the must in the largest possible surge of gas. Such a jet of oxygen at the beginning of the fermentation has a similar effect as the macro-oxygenation.

OxyBoy & OxyMan - Temperature limits:

Integrated temperature measurement function allows the setting of operation within a temperature range. This requires the temperature-sensor kit - option.

OxyBoy & OxyMan - Timer option:

The timer-option frees the winemaker from having to control the dosing time manually. A quartz based timer is included in standard in OxyBoy and OxyMan.

	Art. n°	Price (Euro)
OxyBoy / OxyMan - Option 'Cliquage' Spurting a large amount of oxygen into the most during a very short time. Technical adaptation of existing OxyBoy / OxyMan units to be able to perform 'Cliquage' is possible. The unit must be returned to us to make this adaptation in our lab.	10001	632
OxyBoy / OxyMan - Temperature sensor kit Temperature sensor and connection, for diffusion of oxygen within a preset temperature range	11998	52

OXYBOX

CENTRAL OXYGEN MANAGER

DESCRIPTION:

The central oxygen manager **OxyBox** is also used for the application of oxygen in gas form to must and wine. The **OxyBox** can be applied in both micro- and macro-Oxygenation.

The **OxyBox** is to be fitted on the cellar wall. It can contain up to 16 individual dosage controllers (oxygen modules), each of which can treat one tank at a time. An unlimited number of cabinets may be installed.

The **OxyBox** is equipped with sensitive sensors from the medical technology, thanks to which it is free from the influence of entry and exit pressure (height of must or wine). The unit reacts automatically and continuously to changing environmental conditions.

The **OxyBox** is enabled to be managed by the VinInfo software. Therefore the VinInfo Server-Basic package is necessary (see page 42).

APPLICATIONS:

OPTIONS/FEATURES:

Timer option:

The timer-option frees the winemaker from having to control the dosing time manually. Micro-oxygenation can be set for three months in advance, releasing the winemaker from the need to remember to switch it off in time. Using this feature is possible in combination with VinInfo software (Server-Basic package, see page 42).

Combinations:

It is possible to integrate the OxyBox in a VinInfo BUS installation, and manage it over the existing software.

230V/1Ph/50-60Hz *

	Art. n°	Price (Euro)
Oxygen Manager OxyBox cabinet made of stainless steel, for oxygen treatment of up to 16 tanks dosage units (oxygen modules) not included	12552	6.140
OxyBox - Oxygen module - version 'Boy'	11961	1.352
OxyBox - Oxygen module - version 'Man'	15597	1.498

* 50Hz / 60Hz enabled.

VININFO - BU OXYGEN

OXYGEN DIFFUSION OVER BUS-SYSTEM

DESCRIPTION:

For permanent installation, the fixed installed, BUS compatible version within the **VinInfo** system is recommended. The Basic Units (BU Oxygen) are installed nearby the tanks, each tank is regulated by its own BU. The **BU Oxygen**, just like any other component of the VinInfo installation, are operated through a Terminal or through a software installed on a server PC.

The **BU Oxygen** controls very precise addition of oxygen to a tank, dosage quantity and dosage times can be set. Due to the data storage in the VinInfo software dosage amounts and times can be repeated at any time, even after years. All systems controlled by VinInfo software can be distance-controlled over the internet, an already existing VinInfo system can be upgraded to include this technology at any later time.

APPLICATIONS:

OPTIONS / FEATURES:

Temperature limits:

Temperature measurement function is integrated in the BU Oxygen. It allows the setting of operation within a temperature range (requires the temperature sensor, see page 44).

Timer option:

The timer-option frees the winemaker from having to control the dosing time manually. This function is integrated in the BU Oxygen/ VinInfo software.

	Art. n°	Price (Euro)
Basic Unit (BU) - Oxygen - version 'Boy' BUS-version for oxygenation, integrated into the VinInfo system	11747	1.372
Basic Unit (BU) - Oxygen - version 'Man' BUS-version for oxygenation, integrated into the VinInfo system	15596	1.520

ACCESSORIES

FOR MICRO- / MACRO-OXYGENATION

	Art. n°	Price (Euro)
Stainless steel diffusor for precise oxygen diffusion	11746	185
Pressure reducer - Bus one piece needed for each installation	11866	160
Pressure reducer - Oxygen bottle one piece needed for each installation, different for each country	Price on request.	
Plastic tube for oxygen price per meter	11966	3,50
Gassing tube (gas-pipe, metal) for racking point / flap valve size 37 including transition part (NW, Mâcon, Try-Clamp and Garolla at your choice)	12018	358
Non-return valve for gassing tube	14956	26
Extension-pipe 300 mm treaded, for ball-valves or larger tanks	12019	132
O_2- / CO_2- Stainless steel diffusor for gassing tube	12017	174

AIR CONDITIONING

During the production, maturation and storage process of wine and other beverages the control of the ambient temperature and of the ambient humidity plays a major role. We can respond to these needs with professional equipment for different sizes and types of halls, for example for small offices and tasting rooms and also for large storage-halls and cold rooms:

Thermo fans

- Units with one or more integrated ventilators, to be used with Glycol water provided by a cooling unit
- Integration into VinInfo system is possible for software control (except for QC fans)
- Models: QC, MR, SD-S, SD Plus, TA

CO_2 Detection

- Stand-alone solution for immediate visual and acoustic warnings
- Integration into VinInfo system is also possible, to enable alarm messages to a mobile phone
- Model: AM PLUS

Humidification systems

- Centrifugal humidifier that atomises mains or demineralised water, humidifying and cooling the air at the same time
  Model: HumiFix
- Humidification system for large outdoor and indoor areas - optimally tailored to your cellar! Fine water vapour is sprayed via atomizing nozzles and distributed homogeneously in the cellar. Consisting of several components, available in three different configurations and any desired combination of these elements.
  Model: HumiSys

Integration of both models into an existing VinInfo system is possible, for software control.

We offer different controllers and accessories to complete your air conditioning installation. Please contact our sales team for questions around integration of thermo fans or humidifiers into an existing cooling water system or for control possibilities over your existing temperature control or regulation system. Split-systems for humidification also available. Please inquire!

QC 40

THERMO FAN

ROOM SIZES:

up to 400 m² (**)

APPLICATIONS:

DESCRIPTION:

The thermo fans type **QC 40** can be used for cooling or heating of smaller rooms with a size of up to 400 m³ (**). This is done by using cold or hot water supplied by the cooling unit. The temperature range is between +16°C and +30°C.

With an integrated solenoid valve these units are very easy to install in every ambiance, on any solid wall. An infrared remote-control is included with the unit.

Due to its especially silent fan that can be run at three different speed levels and with its smooth-lined design, the **QC 40** thermo fan is perfectly suitable for offices, living rooms and tasting rooms.

230V/1Ph/50Hz

	Capacity (*kW)	Rooms up to (** m³)	Art. n°	Price (Euro)
QC 40	3,0 - 3,8 kW	400	14192	819

* Cooling capacities dependent on the ambient conditions and on the selected fan / motor speed level (low / medium / high).

** Room sizes may be influenced by different heat-loads, by the room-insulation and location, by the ambient temperature and by the set-temperature.

MR
THERMO FAN

ROOM SIZES:

from 50 to 500 m² (**)

DESCRIPTION:

The thermo fans type **MR** are suitable for the cooling and heating of small rooms at positive (dry storage) ambient temperatures. The **MR** units are available in four different sizes, with performances from 1 to 4,1 kW (*).

The **MR** thermo fans are perfectly adapted for the use with existent chillers and can be easily integrated into the system. The casing made of robust, recyclable plastic type ABS treated with acid-proof varnish, and the non-oxidizing components combine to make a device designed to be used in moist surroundings like wine cellars, cooling rooms or store rooms, as well as tasting rooms.

OPTIONS/ACCESSORIES:

Defrost Kits are electric heating elements made of a set of thin metallic heating rods which are fitted into the suitable slots, under the coil of the thermo-fan. This layout simplifies the installation and guarantees homogenous dispersion of heat over the entire coil for even defrosting. The Defrost Kit melts the iced condensate, which accumulates on the airways when the fan is used for room cooling with Glycol-water set below the freezing point (common in breweries). Periodical defrosting enables to use the thermo-fans models MR, SD-S, SD Plus and TA for setting up cold-rooms. The melted condense water drips to the fan's collection tray.

When using a Defrost Kit, it is required to use the controller type FermFlex-Defrost which controls both the fan-valve for cooling and the heating element for defrosting.

APPLICATIONS:

230V/1Ph/50-60Hz *

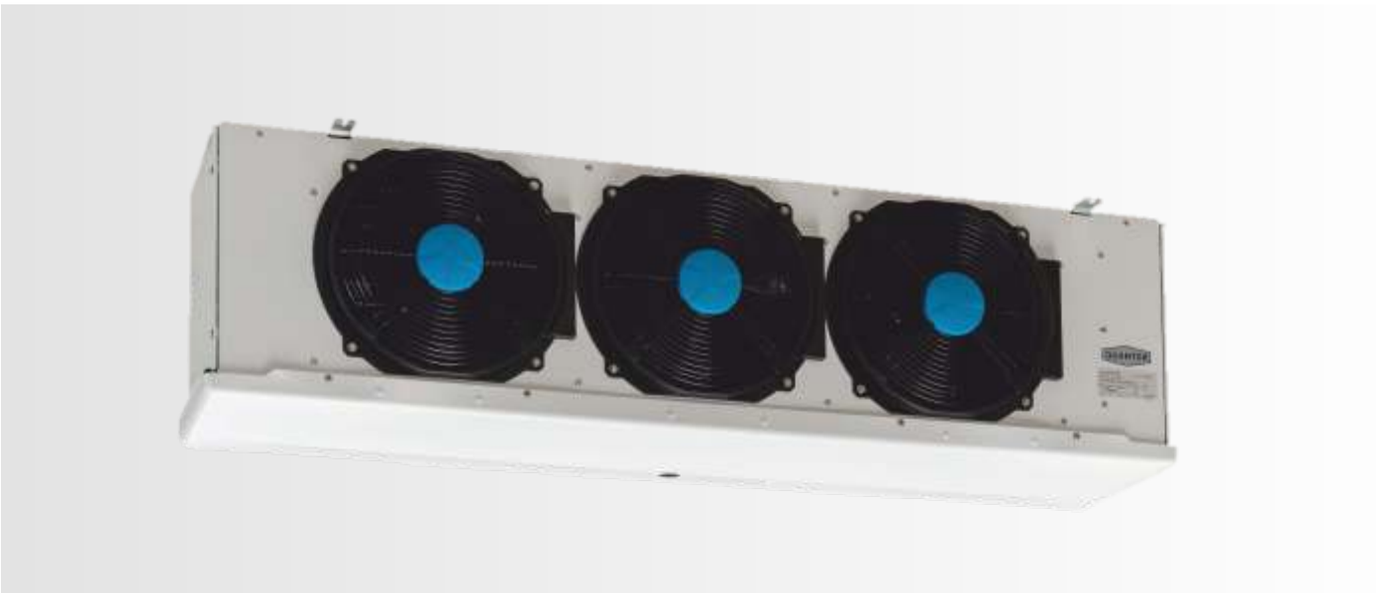
	Capacity (*kW)	Rooms up to (** m³)	Art. n°	Price (Euro)
MR 75	1,0	50	10833	382
MR 135	1,9	100	10989	591
MR 210	3,1	250	10990	799
MR 270	4,1	500	10991	924

* Cooling capacities dependent on the ambient conditions.
** Room sizes may be influenced by different heat-loads, by the room-insulation and location, by the ambient temperature and by the set-temperature.
* 50Hz / 60Hz enabled.

	Art. n°	Price (Euro)
Defrost kit for MR 75	13019	246
Defrost kit for MR 135	11493	323
Defrost kit for MR 210	10201	393
Defrost kit for MR 270	10202	486
FermFlex-Defrost control for thermo fans MR, SD-S, SD Plus, TA; compulsory with defrost kit	13081	918

SD-S

THERMO FAN



ROOM SIZES:

from 500 to 2.500 m² (**)

APPLICATIONS:

DESCRIPTION:

The fan coil ventilators type **SD-S** are suitable for the cooling and heating of large rooms and halls at positive, human-comfort ambient temperatures. This is done by using cold or hot water supplied by the cooling unit. The units can be smoothly integrated in existing systems. The **SD-S** range is available in four different sizes, with performances from 4,5 to 18,8 kW.

The **SD-S** is characterized by its easy installation. The casing is made of robust lacquered, galvanized steel for high material durability. The use of mostly non-oxidizing components combine to make a device designed to be used in damp surroundings like wine cellars, cooling rooms or store rooms.

230V/1Ph/50-60Hz *

	Capacity (*kW)	Rooms up to (** m³)	Art. n°	Price (Euro)
SD-S 35	4,5	500	13255	898
SD-S 73	7,6	800	13256	1.585
SD-S 110	10,4	1.500	13257	1.992
SD-S 148	18,8	2.500	13258	2.372

* Cooling capacities dependent on the ambient conditions.

** Room sizes may be influenced by different heat-loads, by the room-insulation and location, by the ambient temperature and by the set-temperature.

* 50Hz / 60Hz enabled.

OPTIONS/ACCESSORIES:

Defrost Kits are electric heating elements made of a set of thin metallic heating rods which are fitted into the suitable slots, under the coil of the thermo-fan. This layout simplifies the installation and guarantees homogenous dispersion of heat over the entire coil for even defrosting. The Defrost Kit melts the iced condensate, which accumulates on the airways when the fan is used for room cooling with Glycol-water set below the freezing point (common in breweries). Periodical defrosting enables to use the thermo-fans models MR, SD-S, SD Plus and TA for setting up cold-rooms. The melted condense water drips to the fan's collection tray.

When using a Defrost Kit, it is required to use the controller type FermFlex-Defrost which controls both the fan-valve for cooling and the heating element for defrosting.

	Art. n°	Price (Euro)
Defrost kit for SD-S / SD Plus 35	13326	229
Defrost kit for SD-S / SD Plus 73	13327	304
Defrost kit for SD-S / SD Plus 110	13328	375
Defrost kit for SD-S / SD Plus 148	13329	462
FermFlex-Defrost control for thermo fans MR, SD-S, SD Plus, TA; compulsory with defrost kit	13081	918

SD PLUS
THERMO FAN

ROOM SIZES:
from 500 to 2.500 m² (**)

APPLICATIONS:

DESCRIPTION:
This new series of thermo fans type **SD Plus** are made in stainless steel, suitable for the cooling and heating of rooms and halls at positive (dry storage) temperatures. The devices are perfectly adapted for the use with existent chillers and can be easily integrated into the cooling system.

The stainless steel casing of the **SD Plus** range has an elegant look, and renders them optimal for a use in moist surroundings like wine cellars, cooling rooms or store rooms.

The **SD Plus** units are available in four different sizes, equipped with one up to four high efficiency motor fans.

230V/1Ph/50-60Hz *

	Capacity (*kW)	Rooms up to (** m³)	Art. n°	Price (Euro)
SD PLUS 35	4,5	500	12668	1.802
SD PLUS 73	7,6	800	12672	2.440
SD PLUS 110	10,4	1.500	12673	3.258
SD PLUS 148	18,8	2.500	12674	4.144

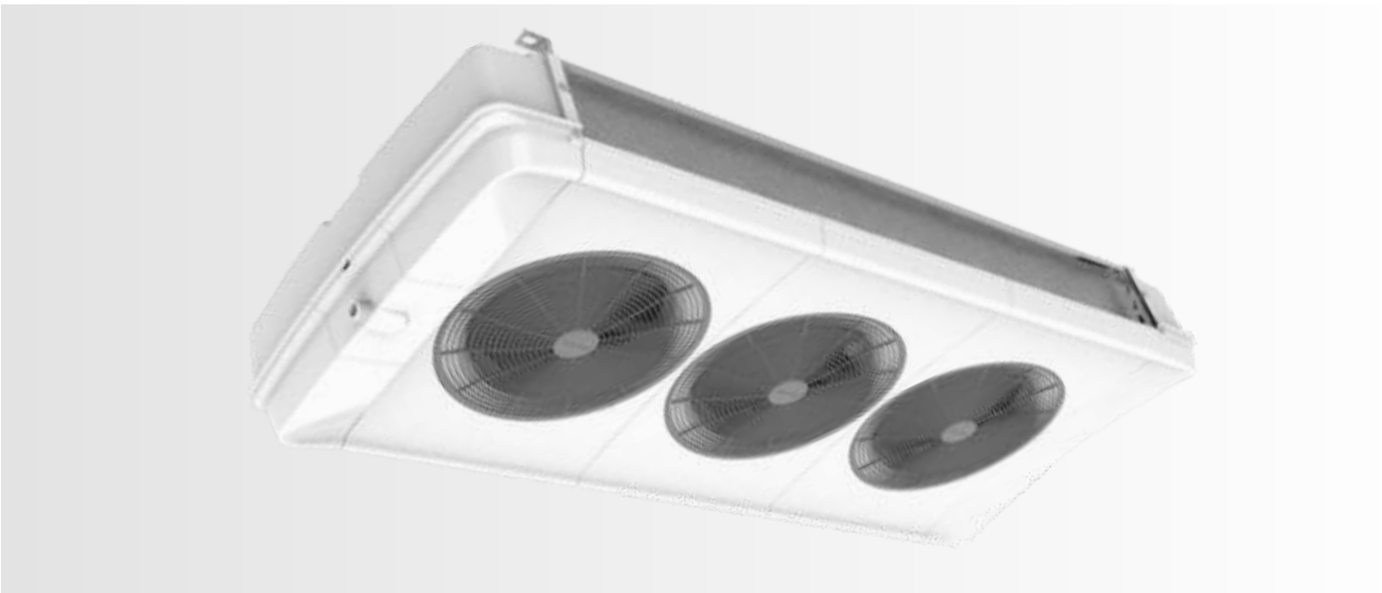
* Cooling capacities dependent on the ambient conditions.
** Room sizes may be influenced by different heat-loads, by the room-insulation and location, by the ambient temperature and by the set-temperature.
* 50Hz / 60Hz enabled.
Lead times for SD Plus: ~ 8-10 weeks (special configuration - no stock units)

OPTIONS / ACCESSORIES:
Defrost Kits are electric heating elements made of a set of thin metallic heating rods which are fitted into the suitable slots, under the coil of the thermo-fan. This layout simplifies the installation and guarantees homogenous dispersion of heat over the entire coil for even defrosting. The Defrost Kit melts the iced condensate, which accumulates on the airways when the fan is used for room cooling with Glycol-water set below the freezing point (common in breweries). Periodical defrosting enables to use the thermo-fans models MR, SD-S, SD Plus and TA for setting up cold-rooms. The melted condense water drips to the fan's collection tray.

When using a Defrost Kit, it is required to use the controller type FermFlex-Defrost which controls both the fan-valve for cooling and the heating element for defrosting.

	Art. n°	Price (Euro)
Defrost kit for SD-S / SD Plus 35	13326	229
Defrost kit for SD-S / SD Plus 73	13327	304
Defrost kit for SD-S / SD Plus 110	13328	375
Defrost kit for SD-S / SD Plus 148	13329	462
FermFlex-Defrost control for thermo fans MR, SD-S, SD Plus, TA; compulsory with defrost kit	13081	918

TA
THERMO FAN



ROOM SIZES:
from 300 to 2.200 m² (**)

APPLICATIONS:

DESCRIPTION:
The **TA** thermo-fans with the double-sided air-blow are suited to the cooling or heating of large rooms and halls. For the acclimatisation process, the **TA** are run with cold or warm water provided by a cooling unit, which can be the one used for fermentation control. The **TA** can be easily integrated into the existing water system.

The **TA** thermo-fans series is equipped with low-noise high-efficiency ventilators. The number of ventilators in each **TA** model is determined by its size and capacity. The casing is made of recyclable ABS plastic, specially suited to the installation in damp environments with high water concentration in the air. The **TA** are fitted mostly with rust-proof components, rendering them suited for installation in wine-cellars, cold-rooms and storage halls.

230V/1Ph/50-60Hz *

	Capacity (*kW)	Rooms up to (** m³)	Art. n°	Price (Euro)
TA-W-1L-1	3,4	300	14154	1.428
TA-W-4L-2	7,8	750	14155	2.112
TA-W-6L-3	11,7	1.500	14156	3.134
TA-W-7L-4	16,0	2.200	14157	3.952

* Cooling capacities dependent on the ambient conditions.
** Room sizes may be influenced by different heat-loads, by the room-insulation and location, by the ambient temperature and by the set-temperature.

* 50Hz / 60Hz enabled.

Lead times for TA-W: ~ 6-8 weeks (special configuration - no stock units)

OPTIONS / ACCESSORIES:
Defrost Kits are electric heating elements made of a set of thin metallic heating rods which are fitted into the suitable slots, under the coil of the thermo-fan. This layout simplifies the installation and guarantees homogenous dispersion of heat over the entire coil for even defrosting. The Defrost Kit melts the iced condensate, which accumulates on the airways when the fan is used for room cooling with Glycol-water set below the freezing point (common in breweries). Periodical defrosting enables to use the thermo-fans models MR, SD-S, SD Plus and TA for setting up cold-rooms. The melted condense water drips to the fan's collection tray.

When using a Defrost Kit, it is required to use the controller type FermFlex-Defrost which controls both the fan-valve for cooling and the heating element for defrosting.

	Art. n°	Price (Euro)
Defrost kit for TA-W-1L-1	12687	272
Defrost kit for TA-W-4L-2	12689	367
Defrost kit for TA-W-6L-3	12692	462
Defrost kit for TA-W-7L-4	12693	594
FermFlex-Defrost control for thermo fans MR, SD-S, SD Plus, TA; compulsory with defrost kit	13081	918

ACCESSORIES

SUITABLE FOR ALLTHERMO FANS

	Art. n°	Price (Euro)
OKI-SD * Temperature control for thermo fans MR, SD-S, SD Plus, TA; heating / cooling; variable fan-revolution 3-speed control	11103	226
FermFlex-Room * Temperature control for thermo fans MR, SD-S, SD Plus, TA; BUS connection in option, pump control, continuous display of the measured and set-temperature	10363	613
FermFlex-Defrost * control for thermo fans MR, SD-S, SD Plus, TA; compulsory for MR, SD-S, SD PLUS, TA with defrost kit-option; controls both the fan-valve for cooling and the heating element for defrosting	13081	918
Solenoid valve ½", 230V AC * Nickel plated	10784	106
Solenoid valve ¾", 230V AC * Nickel plated	10471	125
Solenoid valve 1", 230V AC * Nickel plated	11933	148
Filter for solenoid valve ½" Nickel plated	10383	21
Filter for solenoid valve ¾" Nickel plated	10355	25
Filter for solenoid valve 1" Nickel plated	10351	34
Solenoid connection, 230V Length of cable: 2 m, without LED	11078	20
Ball valve ½" nickel plated, male-female	10178	12
Ball valve ¾" nickel plated, male-female	11781	15
Ball valve 1" nickel plated, male-female	11859	20
Motorized valve ½", 230V AC * protection type: IP 65 casing from reinforced Polycarbonate, integrated anti-condensation heating, torque 18 Nm	14323	164
Motorized valve ¾", 230V AC * protection type: IP 65 casing from reinforced Polycarbonate, integrated anti-condensation heating, torque 18 Nm	14315	203
Motorized valve 1", 230V AC * protection type: IP 65 casing from reinforced Polycarbonate, integrated anti-condensation heating, torque 18 Nm	14316	222

* 50Hz / 60Hz enabled.

AM PLUS

NEW !

CO_2 DETECTION SYSTEM

AM PLUS - Basic Package

APPLICATIONS:

DESCRIPTION:

Fermentation is an essential step in the production of many alcoholic beverages. During this process a certain amount of CO_2 is produced, which is colourless, odourless and heavier than air. So it can accumulate in cellars without being noticed and it can cause suffocation.

The CO_2 alarm system **AM PLUS** warns you and your employees safely and quickly, if the CO_2 concentration in a room is too high. The opto-electronic sensor continuously measures the concentration in the room, and visual and acoustic warnings are triggered if the concentration exceeds 1.5%.

The basic package **AM PLUS** is suitable for monitoring one room with one entrance. Depending on the application, an additional sensor or signal unit can be connected to protect a second room or a second entrance. In addition to that, fans and extraction units can be controlled directly via a switching unit. One **AM PLUS** unit can control two CO_2-Sensor units in total (*) .

As a stand-alone system, the **AM PLUS** is fully functional. As it lacks internet connectivity, it is unable to send alerts beyond the cellar. Therefore, the integration of **AM PLUS** into an existing **VinInfo** regulation system (from software version 7) completes the functionality, as alarm messages can be sent via **VinInfo** to your mobile phone outside the cellar, giving you the possibility to react on an elevated CO_2 level.

Please contact us - we'll help you to find the best solution for your premises.

230V/1Ph/50Hz

	Art. n°	Price (Euro)
AM PLUS - Basic package Consisting of: · Extended warning unit PA with 5 potential-free outputs 230V/50Hz, to be installed in front of the hazard area to warn individuals wishing to enter the area of a potential hazard. · CO_2-sensor unit to be installed in the hazard area, inside the room; a visual and audible warning on the sensor unit enables warnings even in the hazard area itself. · A large integrated alarm light with horn. · A distribution box to connect all of the components into a system, with connection cable (length 6m).	15633	795
Additional CO_2-Sensor unit for monitoring a second room / entrance	15693	268

* Parallel connection of several sensors is not recommended because the signal can be distorted by voltage losses. (depending on cable length, cable quality, cable cross-section,...).

The planning of the installation and the required components depends on several factors, such as the size of the cellar, the number of rooms, the arrangement of the tanks, the depth of the cellar, etc. We will be happy to advise and support you with the planning. For this we need this information and the building plan.

Additional components for integration into VinInfo		
Basic Unit (BU) - Tank Temperature and CO_2 inputs, Heating and Cooling outputs	11719	310
Extension board - Alarm Up to 2 alarms can be read and signalled; for integration into BU 8.0	11873	68
Alternatively:		
Basic Unit (BU) - Pump / Cooling Unit for pump control, cooling and heating	11717	310
Extension board - Alarm Up to 2 alarms can be read and signalled; for integration into BU 8.0	11873	68

HUMIFIX

CENTRIFUGAL HUMIDIFIER

APPLICATIONS:

DESCRIPTION:

Beside temperature, humidity control plays a major role during the production, maturation and storage processes of wine and other beverages in wooden barrels. The centrifugal humidifier **HumiFix** is equipped with a spinning disk that vaporizes water into very fine droplets that can be easily absorbed by the surrounding air, humidifying and cooling a room at the same time. The **HumiFix** can work on both, mains or demineralised water. The units can work at low temperatures (down to +1°C), which is ideal for installation in cold rooms and storage halls.

HumiFix is available in two sizes: **HumiFix 1** for 1 l/h and **HumiFix 6** for up to 6,5 l/h. Both models are differently equipped and have different control options.

230V/1Ph/50Hz

	Air volume (m³/h)	Art. n°	Price (Euro)
HumiFix 1 compact, for wall mounting capacity: 1,0 l/h	80	11721	1.029
HumiFix 6 for wall mounting capacity: 6,5 l/h If operated with optional control panel: - capacity adjustable from 1,1 up to 6,5 l/h - wash cycle whenever the humidifier starts - draining of water tank at the end of each operation	280	11313	2.254

For models in 60Hz (USA, Canada) please inquire.

OPTIONS/ACCESSORIES:

HumiFix 6 can be equipped with an electronic control panel allowing the user to adjust the operation capacity as well as the cleaning and emptying cycle.

It is also possible to upgrade HumiFix 6 with an antifreeze heater that is activated at temperatures around 0°C, allowing operation down to -2°C.

	Art. n°	Price (Euro)
Temperature / Humidity Sensor for HumiFix 6	12659	373
Control panel - for 1 HumiFix 6	12131	720
Control panel - for 2 HumiFix 6	14304	906
Antifreeze Heater - for HumiFix 6 capacity: 70 W	12663	241

HUMISYS

HUMIDIFICATION SYSTEM FOR LARGE OUTDOOR AND INDOOR AREAS

APPLICATIONS:

DESCRIPTION:

Wine barrels safe-guard the main asset of a winery – the wine itself. A professional humidification of the barrel room allows the barrel wood to absorb water-vapor, the crevices fill out and loss of wine is prevented. A well-kept barrel room is cool, usually around 14°-16°C and humidified at about 75% - 80% rH. Attention and professional equipment are required: None or low humidification may allow the wood to dehydrate and wine will evaporate through it. Overly high humidity can lead to mold and fungus.

The humidification system **HumiSys** functions by means of spraying fine water-vapor via atomizing nozzles and distributes it homogeneously in the wine cellar. The **HumiSys** is available in three different configurations (with 360°-fans, fans with high air flow or direct nozzle pipe line) and any desired combination of these elements, for the optimally-tailored humidification system for any cellar. **HumiSys** consists of several components: High-pressure water-vapor pump, water filter set and different configurations of fans (for ceiling or wall mounting or standing on the floor). A vapour dispersion line with nozzles is also available for various applications. The **HumiSys** offers many accessories, which can be chosen or combined: Vaporizing nozzles (fog function), pressure hoses, more filter types and various connection parts.

For the selection of a complete system the following data are required:

- Current room temperature of your cellar
- Current air humidity in your cellar
- Desired air humidity
- Room size (length, width and height)
- Preferred version: **HumiSys RADIAL** - Humidification system with 360°-fans
  HumiSys FAN - Humidification system including fans with high air flow
  HumiSys LINE - Air humidification via pipeline system with direct nozzle connections (without fans)

The **HumiSys** humidification system can also be used for other applications, such as outdoor catering or in or in front of your wine bar as a pleasant, cool freshness for your customers. Combination with room-cooling by thermo-fans will give the barrels the perfect storing and aging conditions (extra hardware).

HumiSys can also be controlled by the regulation, control and information system VinInfo. Please inquire !

HUMISYS

HIGH PRESSURE WATER PUMPS ‚HUMIPUMP'

DESCRIPTION:

Due to its high quality and safety standard, this high-pressure pump **HumiPump** is the solution for all requirements to build a professional humidification system with a flow rate from 1 to 6 l/min. High-quality components including a low-noise electric motor and safety features to protect the pump ensure a quiet, reliable operation. Operation pressure: 70 bar.

A digital hygrostat has to be added to the ‚standard' pumps to give intelligent time management. For intelligent time management **and** ventilation control the control board plus humidity and temperature sensors have to be added.

Integration into an existing **VinInfo** system is also possible for humidification control over the software. Please contact us.

230V/1Ph/50Hz

	Flow rate (l/min)	Art. n°	Price (Euro)
HumiPump A 8-12 nozzles à 0,20 mm 8-22 nozzles à 0,15 mm for 1 HumiFan RADIAL or 2 HumiFan WALL/PED	1	13170	2.191
HumiPump B 15-25 nozzles à 0,20 mm 23-44 nozzles à 0,15 mm for 2-3 HumiFan RADIAL or 3-5 HumiFan WALL/PED	2	13193	2.270
HumiPump C 30-40 nozzles à 0,20 mm 45-66 nozzles à 0,15 mm for 4-5 HumiFan RADIAL or 6-7 HumiFan WALL/PED	3	14083	2.353
HumiPump D 40-50 nozzles à 0,20 mm 67-88 nozzles à 0,15 mm for 5 - 6 HumiFan RADIAL or 8-10 HumiFan WALL/PED	4	13194	2.439
HumiPump E 50- 75 nozzles à 0,20 mm 89-130 nozzles à 0,15 mm for 7 - 9 HumiFan RADIAL or 10-15 HumiFan WALL/PED	6	13195	2.531
Digital Hygrostat suitable for HumiPump A- E and HumiPump VAR models; electrical device to control relative humidity, for system safety; incl. humidity sensor and cable; operation range: 0...95% rH		14044	669
Control Board - for pump and ventilation Daily and weekly timer with built-in digital hygrostat and thermostat; humidity sensor (13382) and temperature sensor (13383) have to be added		13381	839
Temperature sensor PT 100, from -50 to 200 °C		13382	86
Humidity sensor operation range: 0..95% rH		13383	282

For models in 60Hz (USA, Canada) please inquire.

HIGH PRESSURE WATER PUMPS ‚HUMIPUMP HT'

DESCRIPTION:

Contrary to the ‚standard' pumps the control board for intelligent time management is already included in the **HumiPump HT** models. So no extra remote control device has to be added, but the humidity and the temperature sensors have to be included to the offering.

The **HumiPump HT** is not enabled for ventilation control. Integration into **VinInfo** is not possible either with this pump type.

230V/1Ph/50Hz

	Flow rate (l/min)	Art. n°	Price (Euro)
HumiPump HT A 8-12 nozzles à 0,20 mm 8-22 nozzles à 0,15 mm for 1 HumiFan RADIAL or 2 HumiFan WALL/PED	1	13384	2.307
HumiPump HT B 15-25 nozzles à 0,20 mm 23-44 nozzles à 0,15 mm for 2-3 HumiFan RADIAL or 3-5 HumiFan WALL/PED	2	14498	2.374
HumiPump HT C 30-40 nozzles à 0,20 mm 45-66 nozzles à 0,15 mm for 4-5 HumiFan RADIAL or 6-7 HumiFan WALL/PED	3	14675	2.445
HumiPump HT D 40-50 nozzles à 0,20 mm 67-88 nozzles à 0,15 mm for 5 - 6 HumiFan RADIAL or 8-10 HumiFan WALL/PED	4	14676	2.517
HumiPump HT E 50- 75 nozzles à 0,20 mm 89-130 nozzles à 0,15 mm for 7 - 9 HumiFan RADIAL or 10-15 HumiFan WALL/PED	6	14679	2.596
Temperature sensor PT 100, from -50 to 200 °C		13382	86
Humidity sensor operation range: 0..95% rH		13383	282

For models in 60Hz (USA, Canada) please inquire.

HUMISYS

NEW !

HIGH PRESSURE WATER PUMPS ‚HUMIPUMP VAR'

DESCRIPTION:

The **HumiPump VAR** comes with integrated frequency controlled pump (max operating pressure: 70 bar). The **HumiPump VAR** is designed to control several rooms, with maximum line length of 90m.

One digital hygrostat per room and one solenoid valve / drain kit per room always have to be added when ordering **HumiPump VAR**.

Integration into an existing **VinInfo** system is also possible. Please contact us.

230V/1Ph/50Hz

	Flow rate (l/min)	Art. n°	Price (Euro)
HumiPump VAR 5-30 nozzles à 0,20 mm 5-45 nozzles à 0,15 mm	0,5 - 2,5	15115	3.963
Digital Hygrostat suitable for HumiPump A- E and HumiPump VAR models; electrical device to control relative humidity, for system safety; incl. humidity sensor and cable; operation		14044	669
Solenoid valve / Drain kit		15006	305

For models in 60Hz (USA, Canada) please inquire.

FANS ‚HUMIFAN'

DESCRIPTION:

Humidification contributes to quality of wine, and fruit, and to comfort and a cooled atmosphere in beer-gardens and warm places.

Barrels rooms: Nozzle size 0,15mm only is recommended
Other applications: Nozzle size 0,20mm can also be used, depending on the application.

230V/1Ph/50-60Hz

	Flow rate (l/min)	Art. n°	Price (Euro)
HumiFan RADIAL-TOP 360° radial fan, Ø560 mm, with connection for 8 nozzles; incl. 8 nozzles 0,20 mm or 8 nozzles 0,15 mm; for ceiling suspension	530	13168	947
HumiFan RADIAL-PED 360° radial fan, Ø560 mm, with connection for 8 nozzles; incl. 8 nozzles 0,20 mm or 8 nozzles 0,15 mm, and pedestal (height: 2.450 mm)	530	13196	1.472

220-240V/1Ph/50-60Hz

HumiFan WALL 3 speed axial vapor fan, Ø 650 mm, with vapor ring with connection for 5 nozzles; incl. 5 nozzles 0,20 mm or 5 nozzles 0,15 mm; for wall mounting (standard bracket included)	12.500	13197	756
HumiFan PED 3 speed axial vapor fan, Ø 650 mm; with vapor ring with connection for 5 nozzles; incl. 5 nozzles 0,20 mm or 5 nozzles 0,15 mm, and pedestal (max. height: 1.750 mm)	12.500	13203	909
Option: Wall Mount bracket for HumiFan WALL with 180° adjustable arm		13201	131

NEW !

HUMISYS

‚HUMIRING' - FOR THERMO-FANS SD-S / SD PLUS

DESCRIPTION:

With our new **HumiRing** it is possible to use our thermo fans **SD-S** and **SD PLUS** (see pp. 54-55) for humidification purposes. The **HumiRing** is fixed onto the ventilators of the thermo fans and fine water-vapor is distributed homogeneously in the wine cellar.

Regulation is possible with our 'standard' **HumiPump** (models A - E) in combination with the control board for pump and ventilation and with the humidity and temperature sensors (see p. 61). Alternatively, the combined ventilation and humidification can be controlled over **VinInfo**. Please contact us.

	Art. n°	Price (Euro)
HumiRing Vapor ring incl. 4 nozzles 0,20 mm or 4 nozzles 0,15 mm; for mounting onto the ventilators of SD-S / SD PLUS thermo fans; one connector 13264 has to be added per HumiRing	15652	92
Connector ¼" male for 3/8" tubing, black	13264	8

WATER FILTER SET

DESCRIPTION:

Water filter set including hose for connection to the water network - simple installation, easy periodical cleaning according to the water hardness used.

Note! All filters in a humidification system must be replaced periodically according to the quality of the water.

	Art. n°	Price (Euro)
Complete filter set 2 x 9" antibacterial filters ½, 1 x 5 micron + 1 x 1 micron + 1 x 0,005 micron cartridges; Incl. pressure gauge, hoses and connection pieces	14043	380
Options / Spare Parts		
Antibacterial filter Option for water filter set; 0,005 micron filtration, ½"; protection against bacteria, virus and endotoxins in the water; (1 micron pre-filtration is mandatory)	13229	208
Adapter ½" - brass connecting sleeve for antibacterial filter (13229)	14301	4,50
High pressure filter Option for all installation types; 10 micron filter, ¼"; including connections for 3/8" high pressure pipe line; useful for installations in a big height - reduction of maintenance / cleaning	13239	151
Filter cartridge 1µm 1x 1 micron 9" filter cartridge Spare part for water filter set	13231	15
Filter cartridge 5µm 1x 5 micron 9" filter cartridge Spare part for water filter set	13232	15
Filter for nozzle 0,015 25 micron filter cartridge (package with 100 pcs.)	14348	52
Water softener cartridge	15843	32

HUMISYS

ATOMIZING NOZZLES, STANDARD FITTINGS, TUBES AND ACCESSORIES

DESCRIPTION:

A lot of different nozzles, connection pieces and tube lengths are available - perfectly tailored for your needs. Nozzles and fittings with NOXIDE - oxidation-acids resistive coating.

	Art. n°	Price (Euro)
Nozzle 0,15 mm 10/24" connection type, with stainless steel head, anti-drip check valve and 25 micron filter, cleanable. This size nozzle is recommended for barrel rooms.	13214	12
Nozzle 0,20 mm 10/24" connection type with stainless steel head, anti-drip check valve and 25 micron filter, cleanable	13169	10,50
Larger nozzle sizes available. Please inquire.		
Fitting for nozzle 3/8" slip-lock fitting, nickel-plated brass, for 1 nozzle	13200	10
End fitting for nozzle 3/8" slip-lock end fitting, nickel-plated brass, for 1 nozzle	13215	9
T-fitting 3/8" slip-lock T-fitting, nickel-plated brass	13213	19
L-fitting 3/8" slip-lock L-fitting, nickel-plated brass; use for fixing the water line around a corner	13175	15
Nozzle plug 10/24" - Brass	13366	2
Nozzle plug 10/24" - Stainless Steel	14265	3,50
ON/OFF slip lock valve 3/8"	13367	39
Nozzle drain valve	13279	8
Nylon pipe - Length: 0,8m 3/8" nylon pipe, straight, black Ideal for direct nozzle line, for installation before each nozzle.	13212	5
Nylon pipe - Length: 25m 3/8" nylon coil pipe, black For installation from the pump to the start of the nozzle line.	13174	122
Nylon pipe - Length: 50m 3/8" nylon coil pipe, black For installation from the pump to the start of the nozzle line.	13234	241
Nylon pipe - Length: 100m 3/8" nylon coil pipe, black For installation from the pump to the start of the nozzle line.	13235	482
Pipes connection fitting for nylon-pipe 3/8" (slip lock fitting coupling 3/8")	14324	10
Stainless steel clamp for 3/8" tubing, black When fixing the nozzles, use 2 clamps, one on each side of the nozzle. Use additional clamps along the water line.	13176	1,50
Connector ¼" male for 3/8" tubing, black	13264	8
Tubing cutter high quality metallic tubing cutter	13177	22

HEAT-EXCHANGERS

The production process of wine, beer, cider / fruit juice, distillates and many other beverages requires the use of a heat exchanger at various phases in the process. We are glad to consult every producer regarding the types and sizes of heat-exchangers for each application and installation:

Heat transfer panels & tubes

- Solid stainless steel heat-exchange plates for fixed installation into a tank
- Flexible cooling tubes with or without fermentation tube
- Models: EP, KR-Complete, KRI

Plate Heat-Exchangers

- Models: Compact-Changer, Superchanger, Dual-Zone Changer

Tube-in-Tube Heat-Exchangers

- Models: HE

Many more types and sizes available on request. Please contact our sales team.

EP

HEAT TRANSFER PANELS

APPLICATIONS:

DESCRIPTION:

Our heat transfer panels **EP** allow perfect control of the temperature during the alcoholic as well as malolactic fermentation. They are made of stainless steel with an electro-polished surface. These panels are available in many sizes and can therefore be accurately selected for your application. The **EP** plates are suitable for use in stainless steel, concrete, enamel or PVC tanks as well as in barrels. Also larger tanks and containers can be cooled with the **EP** heat-exchange plates.

The panels are to be placed inside the tank and connected to the water system. Cold water supplied by the cooling-unit will circulate through the plates in the system. The cooling energy will be transferred to the fermenting medium and the naturally emanating heat from the fermentation process will be absorbed and removed. The **EP** plates are equally suitable for heating.

Please inquire with us - we'll be pleased to send you our offer corresponding to your specific application.

KR-COMPLETE

FLEXIBLE COOLING TUBE WITH FERMENTATION TUBE

APPLICATIONS:

DESCRIPTION:

Flexible cooling tubes made of stainless steel (Ø 12,6x16,7 mm), complete with transparent fermentation tube for noting the fermentation intensity at a glance, rubber stoppers (Ø 46x54 mm) and threaded transition-set ½"; max. operating pressure 6 bar. Available in five different lengths.

	Length * (m)	Tank size (l)	Art. n°	Price (Euro)
KR-Complete 20	2,00	500	12008	157
KR-Complete 40	4,00	1.000	12009	187
KR-Complete 60	6,00	1.500	12010	220
KR-Complete 80	8,00	2.000	12011	252
KR-Complete 100	10,00	3.000	12012	293

* Full tube length; the tube doubles itself.

KRI

FLEXIBLE COOLING TUBE

APPLICATIONS:

DESCRIPTION:

Flexible cooling tubes **KRI** made of stainless steel, with PVC inner tube. Especially suited for cooling or heating of small containers, e.g. stainless steel, concrete, enamel or PVC tanks or barrels. A main advantage is that they can be fitted immediately also into full containers, for example through the hole on top of the barrel.

Connections: inlet ½“ male / outlet ½“ female, maximum working pressure: 3 bar.

	Length (m)	Tank size (l)	Art. n°	Price (Euro)
KRI 06	0,60	500	11702	289
KRI 15	1,50	1.000	11703	305
KRI 25	2,50	2.000	11704	355
KRI 35	3,50	3.000	11705	410
KRI 50	5,00	5.000	11706	491
KRI 80	8,00	8.000	11707	714

The plate heat-exchanger models listed in our Price List are highly efficient, all parts which come in contact with the medium are made of stainless steel.

The units are selected in a professional software for the heat-exchanger regime. They are environmentally friendly, using a reduced quantity of ground- water (tap-water).

APPLICATIONS:

COMPACT-CHANGER

DESCRIPTION:

The price-effective solution: the **Compact-Changer**. Brazed, made of a bunch of corrugated channel plates, the inner plate format creating an optimized heat-exchange surface to change the temperature of one media against the other at high-efficiency. Calculated for cooling beer in counter-flow with ground water from 90 to 20°C (194 to 68°F).

	Art. n°	Price (Euro)
Compact-Changer 250 for 250 l/h from 90°C to 20°C	12450	345
Compact-Changer 500 for 500 l/h from 90°C to 20°C	10730	643
Compact-Changer 1.000 for 1.000 l/h from 90°C to 20°C	10318	1.095

SUPERCHANGER

DESCRIPTION:

The single-chamber **Superchanger** is designed for efficient heat-exchanging for beer, cider, wine and other clear drinks. Time saving and high-efficiency heat-exchanger for cooling the beer-wort in one pass from 90°C to 25°C (194°F to 77°F). The wort is cooled against ground (tap) water. If required, the wort can be passed through a second time for further cooling by glycol water from a cooling unit. Suitable specifically for preparation of Ales (top fermenting beers) cooled in a single pass. It consists of a painted steel frame (carbon steel), all parts in contact with the beer are in stainless steel. Advantage: Expandable, can be dismounted for cleaning. Connections 1¼" male.

	Art. n°	Price (Euro)
Superchanger: One Chamber - Two Steps: Step 1: from 90°C to 25°C / 1h with ground water Step 2: from 25°C to 10°C / with a cooling unit		
Superchanger 500 for 500 l/h from 90-25-10°C	12994	1.534
Superchanger 1.000 for 1.000 l/h from 90-25-10°C	12973	1.825
Superchanger 2.000 for 2.000 l/h from 90-25-10°C	13245	2.056

DUAL-ZONE CHANGER

DESCRIPTION:

The **Dual-Zone Changer** is a time saving and high-efficiency double-chamber heat-exchanger for cooling the beer-wort or other clear beverages in one pass from 90°C to 10°C (194°F to 50°F) through the dual-zone. In the first zone the wort is cooled against ground (tap) water, and in the second zone further cooling is done by glycol water from a cooling unit.

It consists of a painted steel frame (carbon steel), all parts that come in contact with the beer are made of stainless steel. Advantage: Expandable, can be dismounted for cleaning, connections 1 ¼" male.

	Art. n°	Price (Euro)
Dual-Zone Changer 250 for 250 l/h from 90°C to 10°C in one pass (Water from 90°C to 25°C, Glycol water from 25°C to 10°C)	12650	2.840
Dual-Zone Changer 500 for 500 l/h from 90°C to 10°C in one pass (Water from 90°C to 25°C, Glycol water from 25°C to 10°C)	11249	3.065
Dual-Zone Changer 1.000 for 1.000 l/h from 90°C to 10°C in one pass (Water from 90°C to 25°C, Glycol water from 25°C to 10°C)	11344	3.478
Dual-Zone Changer 2.000 for 2.000 l/h from 90°C to 10°C in one pass (Water from 90°C to 25°C, Glycol water from 25°C to 10°C)	14172	3.958

HE

APPLICATIONS:

DESCRIPTION:

The tubular heat-exchangers from the series **HE** are designed for both cooling and heating of must and wine and other liquids. Cooling with water or Glycol water.

We can offer a various range of tube in tube heat exchangers of different types, e.g. heat exchangers with 6, 8, 12 or 16 bent tubes of different length, without insulation, galvanized plates insulated, aluminium nature insulated, aluminium RAL varnished or stainless steel.

In order to offer you the correct heat-exchanger for your application kindly fill in the following information:

What medium would you be cooling* (wine, wort, clear juice, etc.): _____

How many liters do you wish to cool in one hour: _____ m³/h

What is the start temperature: _____ °C

Which temperature do you wish to cool-down to (target-temperature): _____°C

* This question relates identically for either cooling or heating. Please fill in the information.

For more information please contact your sales representative.

ADDITIONAL PRODUCTS

The production processes in the wine-beer-beverages industry are very complex and automation of various steps is becoming more and more important.

We offer a steadily growing range of innovative peripheral products, for small wineries, cider makers, distilleries, soft cold-drinks factories, breweries and for big wine cellars and cooperatives:

Flotation

- For preclarification of white or red must by centrifugal pumping
- Models: KSK, KSE PLUS

Yeast Propagation

- For reactivation, propagation and optimal up-scaling of yeast cells for fermentation
- Models: Yeast-Booster

Heating

- Heating units for occasional and targeted heating of single tanks
- Models: HR, HW

Steam Generation

- Steam Generators for cleansing and sterilisation purposes
- Model: TopHeat

Please contact our sales team if you need more information on any product or on any application. We'll be pleased to consult you.

KSK

FLOTATION PUMP

KSK 6.000 - 10.000

KSK 15.000 - 50.000

APPLICATIONS:

DESCRIPTION:

The flotation unit **KSK** is suitable for the pre-clarification of white or red must by means of centrifugal pumping. Adding enzymes, carbon and bentonite before the flotation process is possible. The unit can be used with fresh air, sterile air as well as with nitrogen. High pre-clarification of 94-96% can be achieved in only 4 hours. Swift and controlled wine pre-clarification contributes to the quality of your wines, and allows fast turnover and re-use of your tanks. Saves time and costs in wine-production.

The smaller models - KSK 6.000 and 10.000 - are now equipped with a modified main switch for improved moisture protection.

The larger models - KSK 15.000, 20.000, 35.000 and 50.000 - arrive set on a stainless steel frame with wheels and brakes. The control board of the **KSK** is set on the frame-handle at a convenient height.

400V/3Ph/50Hz

	Capacity (l/h)	Connection (type, Ø)	Art. n°	Price (Euro)
KSK 6.000	6.000	Mâcon 40	11533	4.130
KSK 10.000	10.000	Mâcon 40	11552	5.135
KSK 15.000	15.000	Mâcon 40	11558	6.915
KSK 20.000	20.000	Mâcon 50	11559	9.265
KSK 35.000	35.000	Mâcon 50	11807	12.230
KSK 50.000	50.000	Mâcon 70	13018	18.795

For models in 60Hz (USA, Canada) please inquire.

OPTIONS/ACCESSORIES:

For improved operation in flotation we recommend to add a curved-tube-sieve on the suction side.

The units are fitted in standard with Mâcon connections. We offer a choice of fittings, for other connection types please inquire.

	Art. n°	Price (Euro)
Curved tube-sieve for KSK / KSE Plus	12825	465

Fittings from Mâcon to any other connection type can be offered. Two pieces per pump are needed. Please inquire.

KSE PLUS

FLOTATION PUMP

Curved tube-sieve

APPLICATIONS:

DESCRIPTION:

The flotation unit **KSE Plus** is used for pre-clearing of white wine and red must using a progressive cavity pump (also known as an eccentric screw pump). This pre-clearing can improve the quality control as well as contribute to an increase in the quality of your wines.

All models of the **KSE Plus** are equipped with a frequency-converter. This allows a smooth adaptation of the revolution speed. The pumps are self-priming. After dismounting the components required for flotation, the pumps can be used for other applications in the cellar.

400V/3Ph/50Hz

	Capacity (l/h)	Connection (type, Ø)	Art. n°	Price (Euro)
KSE Plus 4.000	4.000	Mâcon 40	12968	6.605
KSE Plus 6.000	6.000	Mâcon 40	12969	7.950
KSE Plus 10.000	10.000	Mâcon 40	12970	8.840
KSE Plus 15.000	15.000	Mâcon 40	12971	10.320
KSE Plus 20.000	20.000	Mâcon 50	12972	13.915

For models in 60Hz (USA, Canada) please inquire.

OPTIONS/ACCESSORIES:

For improved operation in flotation we recommend to add a curved-tube-sieve on the suction side.

The units are fitted in standard with Mâcon connections. We offer a choice of fittings, for other connection types please inquire.

	Art. n°	Price (Euro)
Curved tube-sieve for KSK / KSE Plus	12825	465

Fittings from Mâcon to any other connection type can be offered. Two pieces per pump are needed. Please inquire.

YEAST-BOOSTER

YEAST ACTIVATOR

DESCRIPTION:

The **Yeast-Booster** is a compact, mobile unit for reactivation, propagation and optimal up-scaling of yeast cells for fermentation. Nutrition management, adding of oxygen and the correct temperature are required to achieve an optimal process. All of these are available in the **Yeast-Booster**.

The **Yeast-Booster** is run by a processor. All the required parameters can be set in the menu: start-temperature, target-temperature, start-content, target-content, timer. The menu language can display lighting contrast can also be easily changed.

In the start-phase the water will be heated to 38,5°C. Upon reaching the target temperature the yeast will be added to the mixture. During the first phase of the propagation, the yeast will be gently circulated through a membrane pump, which will break up lumps and add Oxygen to the mixture. Fresh must from the target tank will be added to the mixture every 15 minutes as nutrition. At the end of the up-scaling process, the propagated yeast mixture will be pumped into the target tank. The **Yeast-Booster** can then start the rinsing and cleaning cycle.

The Yeast-Booster is available in two different sizes:
As **Yeast-Booster PRO** for dry yeast activation up to 2kg per batch and as **Yeast-Booster MAX** for dry yeast activation up to 10kg per batch.

Yeast-Booster PRO and Yeast-Booster MAX

Both models have been technically upgraded for optimal utility in revitalization of wine and beer yeast. The **Yeast-Booster** models are equipped with robust motorized valves, the pump-capacity is increased for strong and faster emptying, and coarse, large-holed mesh filter added at the bottom of the tank, serving to break-up remaining clumps of dry-yeast to reach a fine, homogenous mixture.

Yeast-Booster MAX is equipped with a strong circulation-pump drive. The emptying speed of 30l/min enabled to pump-out 200 liter in about 7 minutes into the target tank.

OPTIONS/ACCESSORIES:

The **Yeast-Booster MAX** serves to process large amounts of dry-yeast. The option Lid with mixer-motor is available to simplify this task. The stainless steel lid is foldable with handle. Adding dry yeast is done through an opening in the lid fitted with a coarse sieve for breaking-up the clumps as they are added through it into the unit. The mixer-motor is activated by an On/Off switch.

APPLICATIONS:

Your Advantages:

- Particularly strong and vibrant yeast cells by commencement of the fermentation
- The re-activated yeast cells induce the fermentation upon being added to the target tank
- Saving time and easing the work due to full process automation
- Improved fermentation quality, reduced risk of stopped-fermentation
- Easy process repetition through saved process programming
- Easy, intuitive operation of the simple Yeast-Booster menu

		Art. n°	Price (Euro)
230V/1Ph/50Hz	**Yeast-Booster PRO** For dry yeast activation up to 2kg per batch. Included components: • Stainless steel container (110l) with a cover • Tubes connections • Electric heating apparatus • Integrated cooling through cooling-jacket for feeding over the existing cooling system of the winery • Equipped with a ½" motorized valve for automatic temperature control • Tank with inclined bottom and coarse-mesh drain-sieve • Control cabinet with a circulation membrane pump and integrated Oxygenation element • Integrated temperature control • Fully automatic nutrition management.	12125	7.892
400V/3Ph/50Hz	**Yeast-Booster MAX** For dry yeast activation up to 10kg per batch. Included components: • Stainless steel container (440l) with a cover • Tubes connections • Electric heating apparatus (6kW three-phase current) • Integrated cooling through cooling-jacket for feeding over the existing cooling system of the winery • Equipped with a ½" motorized valve for automatic temperature control • Tank with inclined bottom and coarse-mesh drain-sieve • Control with integrated battery that shuts-off all the valves by power-out • Integrated temperature control • Fully automatic nutrition management • Circulation pump with 30 lt/min capacity • Integrated dry-run protection	12164	18.234

For models in 60Hz (USA, Canada) please inquire.

	Art. n°	Price (Euro)
Lid with integrated Mixer for Yeast-Booster MAX Stainless steel lid for optimal breaking up of dry yeast clumps; Stirrer capacity 0,25 kW / 400V	10368	5.845

HR
HEATING RODS

APPLICATIONS:

DESCRIPTION:

The heating rods **HR** are used for temperature control by biological acid reduction and by fermentation of special mediums that do not ferment easily. The treated medium must not contain any solid particles.

Both models are regulated with a thermostat that reacts to the measured temperature of the fermenting medium. The temperature can be accurately selected by turning the degrees button. When the set-temperature is reached, the heating rod switches itself off. When the temperature decreases, it will switch itself automatically back on. This prevents the wine from over-heating and the set-temperature is kept stable, as required for example, by biological acid reduction.

230V / 1 Ph / 50Hz *

	Art. n°	Price (Euro)
Heating Rod HR 1.000 Capacity: 1.000 W, temperature range: 5 to 40°C for insertion in the top vent rod length: 600 mm, Ø 25 mm	12015	430
Heating Rod HR 2.000 Capacity: 2.000 W, temperature range: 0 to 40°C for insertion in the racking point through the flap-valve; thread NW 37 rod length: 670 mm, Ø 36 mm	12016	657
Adaptors for HR 2.000 - stainless steel stainless steel adaptors for HR 2.000, many different thread types and sizes available.		163

* 50Hz / 60Hz enabled.

HW

MOBILE HEATING UNITS

APPLICATIONS:

DESCRIPTION:

The mobile heating-unit type **HW** (open water system) is designed for the quick preparation of hot water, offered in three variations: 9kW, 18kW and 24kW.

The **HW** units are equipped with an integrated pump (capacity 2,8 m³ by 3 bar) and integrated water tank (80 l). Additionally: Outlet temperature regulation, dry-run protection, pressure monitoring, wheels.

The **HW** units can be easily connected to a tank. Thanks to their stainless steel construction they are specially suited to operation in a humid environment such as the wine-cellar.

400V/3Ph/50Hz

	Capacity (kW)	Art. n°	Price (Euro)
HW 09	9	12020	5.695
HW 18	18	12021	7.160
HW 24	24	12549	8.370

For models in 60Hz (USA, Canada) please inquire.

TOPHEAT

STEAM GENERATOR

APPLICATIONS:

DESCRIPTION:

The Steam Generator **TopHeat** is conceived for the production of steam for cleansing and sterilisation of tanks, barrels, pipe systems, cellar equipment and fittings, filters and filling units. The units are made of stainless steel and they are mobile due to their rolls. They are perfectly suited for small wineries, breweries and other beverages producers.

TopHeat is available in three models, with capacities of 12 kW, 18 kW and 24 kW. In all models, after heating at full capacity, decreasing capacity for operation is possible (using the unit's two-position switch).

400V/3Ph/50Hz *

	Capacity (kW)	Art. n°	Price (Euro)
TopHeat 12	12	12158	4.360
TopHeat 18	18	12159	4.505
TopHeat 24	24	12160	4.755

* 50Hz / 60Hz enabled.

OPTIONS/ACCESSORIES:

We offer corresponding steam tubes in different diameters, with a length of 5m or with individual length.

We also offer a connection piece for working with two containers at the same time.

	Art. n°	Price (Euro)
Steam tube, Ø 19 mm		
length: 5m	12442	180
individual length (per m)	12444	44
Steam tube, Ø 25 mm		
length: 5m	12446	204
individual length (per m)	12447	50
Connection piece 3-way ("Y" shape)	12448	90

NOTES

Valid from March, 15th 2025

- COOLING AND HEATING UNITS
- ELECTRONIC REGULATION
- THERMO FANS & HUMIDIFIERS
- HEAT-EXCHANGERS
- ADDITIONAL PRODUCTS

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