

CTRL-TANK

EQUIPMENT TO SCHEDULE AUTOMATIC
ADDITIONS IN TANKS OF ANY SIZE



ADVANTAGES

DOSAGE OF ANY
PREVIOUSLY
DISSOLVED PRODUCT

EXECUTES DIFFERENT
PROGRAMMABLE
DOSING RATES

FLOWMETER
ENSURES ACCURACY
IN THE PRODUCTS
DOSAGE

CALIBRATED ADDITION
RATE TO PREVENT
FOAM FORMATION AND
OVERFLOW

REMOTE
CONTROL/VIEWING

TRACEABILITY

The necessity to manage many additions is common to all wine cellars in order **to complete the alcoholic fermentation quickly** and to obtain the desired technical and qualitative outcome. To achieve this result, during Alcoholic Fermentation many different products (activators, nutrients, clarifying agents, etc) are indispensable.

CTRL-TANK can dose **up to 3 different products simultaneously and/or separately in 5 tanks** both in the manual or automatic mode, with the possibility of scheduling the additions over time. Moreover, it is trackable and can even be controlled remotely.



OPERATION

1

Connect to POWER SUPPLY and to mixers/containers holding the diluted **PRODUCT**

Compressed air

Running water

Electrical power supply

2

Connect CTRL-TANK to the desired tanks for the additions.

The Program is simple and intuitive, just set:

- Tank number
- hL of must in the tank.
- Select the required product/pump (activator, nutrient, adjuvant) to be dosed simultaneously or individually.
- g/hL of the products(s) and dilution.
- Treatment start date and time.

COMPONENTS CTRL- TANK IS EQUIPPED WITH:



PRE-FILTERS

3 pre-filters dedicated to preventing clogging of the dosing pumps.



DOSING PUMP



ELECTRICAL PANEL

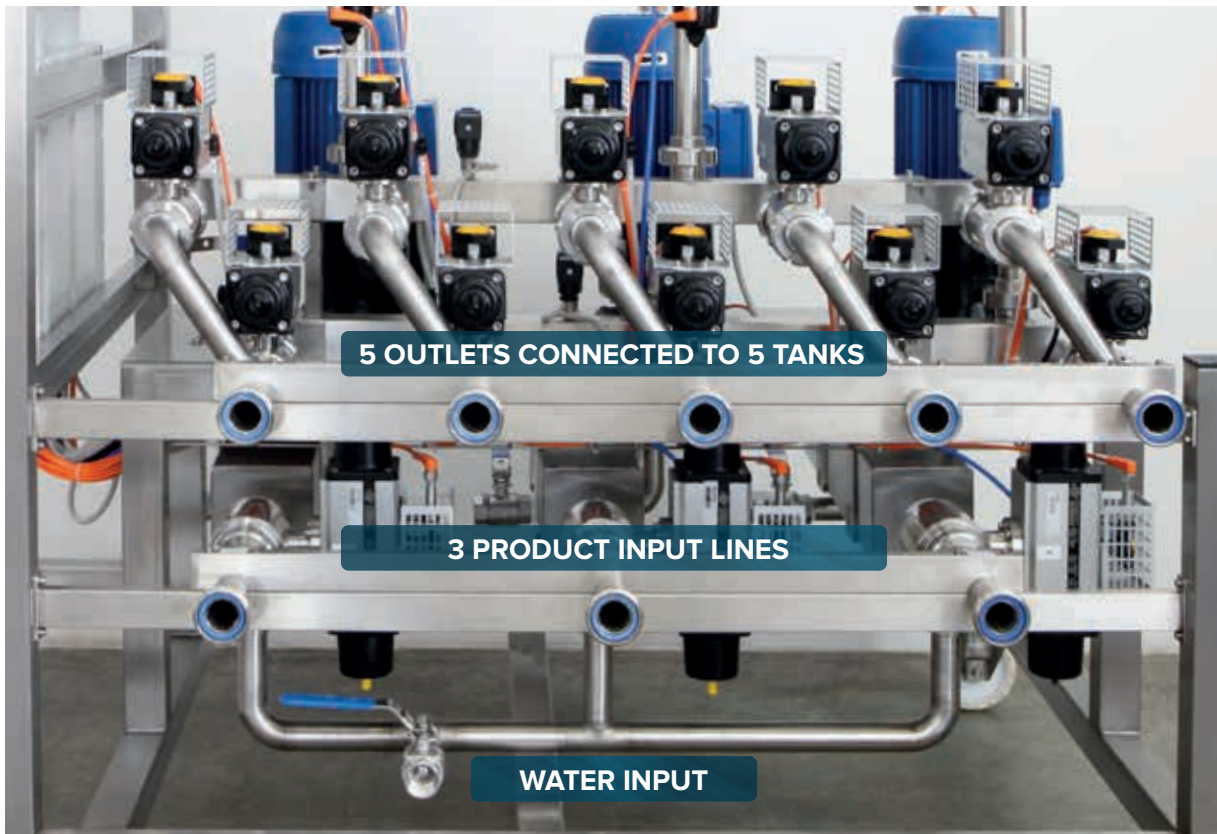
Its large touch screen lets you easily set up the various dosages that are to be carried out.



FLOW METERS

Ensures and controls all dosing.

COMPONENTS



3 INPUT LINES: CLARIFYING AGENTS, NUTRIENTS, ACTIVATORS

Three piston pumps so that the adjuvants can be dosed together or separately.

5 OUTLETS CONNECTED TO THE 5 TANKS

To give you the possibility of managing different tanks, each with its own protocol.

OPTIONAL Diffuser with tube for micro/macro-oxygenation.

TECHNICAL SPECIFICATIONS

- Built entirely in stainless steel 304/316.
- Pneumatic valves with actuator and proximity sensor.
- 3 Piston pumps.
- 3 Magnetic flow meters.
- Dedicated pre-filter for each pump.
- Panel with PLC and touch-screen.
- Pressure gauges.

SUGGESTED PRODUCTS

ALCOHOLIC FERMENTATION ACTIVATORS



GENERAL CLARIFYING AGENTS



WASHING WITH 2% REMOVL LIQUID

