AEB ENGINEERING

STRIPPING SYSTEM

EQUIPMENT FOR STRIPPING WINES AND MUSTS

BENEFITS

- REMOVAL OF OXYGEN PARTICLES PRESENT IN MUSTS AND WINES
- DAMAGE REDUCTION OF OXIDATIVE REACTIONS
- IDEAL, WHERE POSSIBLE, FOR GAS ADDITION

AEB ENGINEERING: RELIABLE AND SAFE STRIPPING SYSTEMS FOR ENTERPRISES

Stripping System is made by our **AEB ENGINEERING** division, which, thanks to **100% in-house and on-site production**, guarantees the highest quality and reliability of the technologies used. **AEB ENGINEERING** specializes in the manufacture of stripping systems, equipment for food processing and production, equipment for cleaning, hygiene and sanitization of all environments. It also provides **flexible and customized support**, both during installation and after-sales.

If oxygen comes into contact with the wine, the damage of oxidative reactions can be reduced by making sure it is removed by stripping with inert gas before it has a chance to react with the wine components. During stripping, an inert gas is injected into the wine in the form of very fine bubbles. Oxygen passes from the wine to the gas bubbles, which are then discharged into the atmosphere. The level of dissolved oxygen in the wine decreases.

Stripping can be conducted with **Stripping System**, a system that allows **in-pass removal of oxygen present in musts and wines.**

OPERATION

The stripping action takes place by injecting an **inert gas** (**nitrogen or carbon dioxide**) into the must or wine, which, passing through the porosity of a sintered stainless steel diffuser, is micronized, facilitating the **elimination of oxygen particles.**

TECHNICAL FEATURES

Dimensions: 120x15x25 cm (height adjustable support foot excluded).

UTILITIES	
WINE/MUST ENTRY	DIN 50 female.
WINE/MUST EXIT	DIN 50 male with swivel.
GAS/NITROGEN INLET	Quick connector for 8mm pipe.
ADDITIONAL INPUT	¼" hex head cap with NBR o-ring (possibility to connect Microsafe or adjuvant metering pump)

GAS CIRCUIT MANAGEMENT	
MANUAL VALVE	No. 1 ¼" ball for gas activation.
CHECK VALVE	No. 1 stainless flat ¼" on gas inlet.
CAUDALIMETER	No. 1 on gas inlet for N2 (measuring range 0.4 -5 NL/min) or CO_2 (measuring range 0-6 NL/min)

LIQUID CIRCUIT MANAGEMENT	
MANOMETER	No.1 for liquid pressure control D.50, display range 0-10 Bar in glycerin
DIFFUSER	No. 1 in sintered A316L stainless steel Length 30" (750 mm) x Diameter 56/60.4 mm. Autoclavable or steam sterilizable

OPTIONAL

Selector switch with 3 positions:
ON: valve open
OFF: valve closed
Auto: valve that opens when it receives the signal from the sensor. dal sensore

GAS MANAGEMENT MANIFOLD

Automatic gas dosing: the sensor, when it reads the passage of liquid, opens/closes the gas. The manifold with the solenoid valve control panel or a dry contact can also have other uses. E.g.: macro oxygenation kit.

MACRO OXYGENATION KIT

Oxygen injection can be done in 2 ways: via the sensor (which detects the passage of crushed) mounted in the manifold or reassembly pipe; via “dry contact” connected to the pump. The kit includes 2 weld-on “sleeves” (to be applied in the macerator pipes for sensor and injection), 1 caudalimeter to manage the gas flow rate, and 1 pressure regulator.