



Carbofresh[®] Pro-Inox

Ideal Dosage of CO₂ in Wine

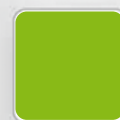


Quality improvement in white and rosé wines

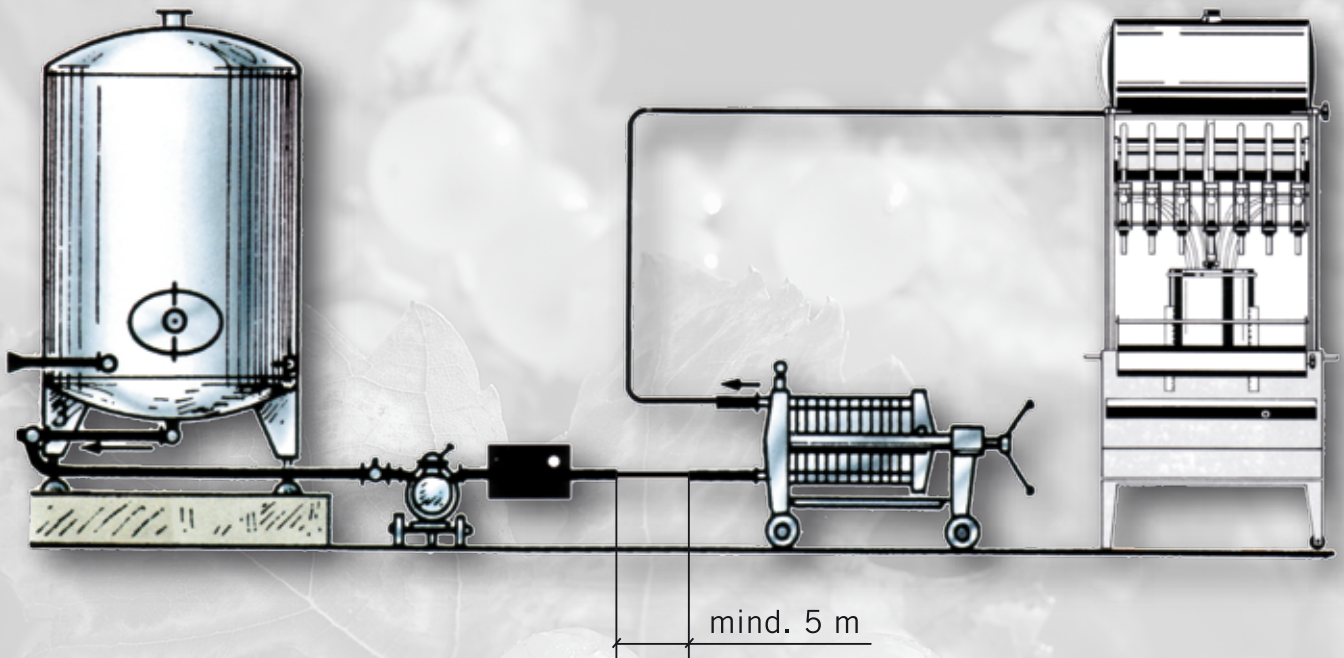
The unique incorporation of fine carbon dioxide bubbles lends freshness and lightness to the flavour and body of your wines. Even with dense and voluminous wines, it imparts aromas. The subtle carbon dioxide bubbles make white and rosé wines fresher, livelier and aromatic. Carbofresh accentuates the bouquet and emphasizes the quality of your wines.

Additional use for red wines

Excess and disturbing CO₂ can be removed from red wines. Instead of charging with carbon dioxide, plain nitrogen is used. The Carbofresh[®] processor makes it easy to significantly reduce the CO₂ content. The wine is simply passed through the Carbofresh processor and conveyed unpressurized into the tank.



Carbofresh® Pro-Inox



The main advantages of the Carbofresh® technology

- Dosage is shut on and off automatically with the switching of the pump
- No electrical connections required (purely mechanical controls)
- Proportional gas metering (dosage adapts automatically to the flow of wine)
- Can be installed at bottling station or in front of filter
- Exact and reproducible dosage
- Highly efficient equals lower CO₂ consumption
- Compact structure, therefore adaptable to on-site requirements
- Simple and safe operation
- CIP-cleanable
- Full stainless steel design
- Service friendly due to modular style

Models / technical details:

Processor model	Pro-Inox to 12,5 m³/h
max. CO ₂ dosage (g/l)	1.8
max. flow performance (l/h)(s.injector table)	12.500
Dimensions (L x H x D) (cm)	27 x 19 x 16
Pressure loss at min./max. performance (bar)	0,7 / 2,0
Max. CO ₂ pressure (bar)	7
Max. pressure (bar)	6
Weight (kg)	12

Required connections can be indicated at time of order
(e.g. DN25, DN32, DN40, BSM, Clamp, Tri Clover,....)



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