



Cilyo®

Why ?

To determine the necessary O₂ dose for reducing the oxidation of musts while preserving the aromatic potential

For who ?

Any private cellars, bulk wholesalers/merchants, or cooperatives wishing to improve the management of their must extraction

[Features]

- 100% stainless steel casing.
- Touch screen for easy launch of the measurement program and visualization of the injected dose.
- Real-time monitoring and continuous auto-control.

[Production Interests]

- To preserve aromatic potential of both white and rosé musts.
- To validate press juices to their maximum potential.

[Principle of Operation]

- Performance of the enzymatic reaction of polyphenol oxidation, which in turn, preserves aroma precursors.
- Mathematical treatment that estimates the dose within 20 minutes at a precision of about 1 ml/L (compared to the dose determined at the end of the reaction).

Technical characteristics

Machine dimensions :

H 32" (82 cm) - L 30" (76 cm) - W 12" (31 cm)

Touch screen dimensions :

Diagonal (from outside edge): 15" (38 cm)

Front terminal/panel :

Launch of measurement

Visualization of injected dose

Data backup

Internet connectivity for online assistance

Power specifications :

220 V 50 Hz or 110 V 60 Hz

Gas and pressure specifications :

Pure, food-grade oxygen (0-1 bar)

Pure, food-grade nitrogen (0-1 bar)