

For carbonation it injects carbon dioxide and can handle gasification pressures of up to five bar. Deoxygenation is achieved by injecting precise amounts of nitrogen to dissolve oxygen molecules. The capacity of the EVO 1000 can be doubled from 150 hℓ/h to 300 hℓ/h by adding a second module. Its on-board sensors and advanced gas measuring technology make the EVO 1000 an accurate, reliable and easy-to-use tool.

INTERACTIVE SUPERVISION OF WINEMAKING

While Parsec's software can be installed on a computer terminal inside your winery, it also allows remote control of the vinification process from anywhere in the world. It offers more accuracy and security than just simple automation. For example, it constantly monitors the position of all motorised valves and displays, whether they are open or closed, while synchronising their movements to prevent cold and hot mixtures.

The graphical interface gives an overview of all the tanks in the

winery. The user then has the choice to override the different levels of automation:

- **Standard mode** allows manual modification of the temperature and oxygen set points.
- In **Advanced mode** the winemaker sets up rules and the software then allows real-time monitoring of each tank and selects the application best suited to each phase.
- **Superior mode** obeys presets based on the dynamic progression of the vinification process.

With its numerous innovations, Parsec has been at the forefront of technology for the past 14 years and has created a comprehensive range that offers unparalleled oenological applications worldwide.

Contact:
Christoff van Zyl
Sense It Technologies
Cell: 072 341 6611
E-mail: info@senseit.co.za
www.senseit.co.za



The OxyLevel 2200 and below the Evo 1000.



EVO 1000

For INLINE adjustment of dissolved gasses (CO₂ & O₂)

- ✓ Reduce dissolved O₂ levels in wine
- ✓ Between 0.1 to 6.0 grams/litre CO₂
- ✓ Handle flow up to 150 hl/hour (can be doubled)
- ✓ Dose up to 300 grams/minute of CO₂ (can be doubled)

APPLICATIONS

- Carbonation / Decarbonation
- Deoxygenation (fresh and low sulfite wines)



Available from
Sense It Technologies
PTY Ltd

www.senseit.co.za
info@senseit.co.za
+27 72 341 6611
Christoff van Zyl

