

In-Line Ready[®] FMY 45[®]

Another advanced winemaking solution by Oenobrand & Silverson



The (R)EVOLUTION in active dry wine yeast inoculation

Yeast addition has never been so simple

The In-Line Ready FMY 45[®] offers a unique method of active dry yeast inoculation, producing instant yeast activation in a single pass.

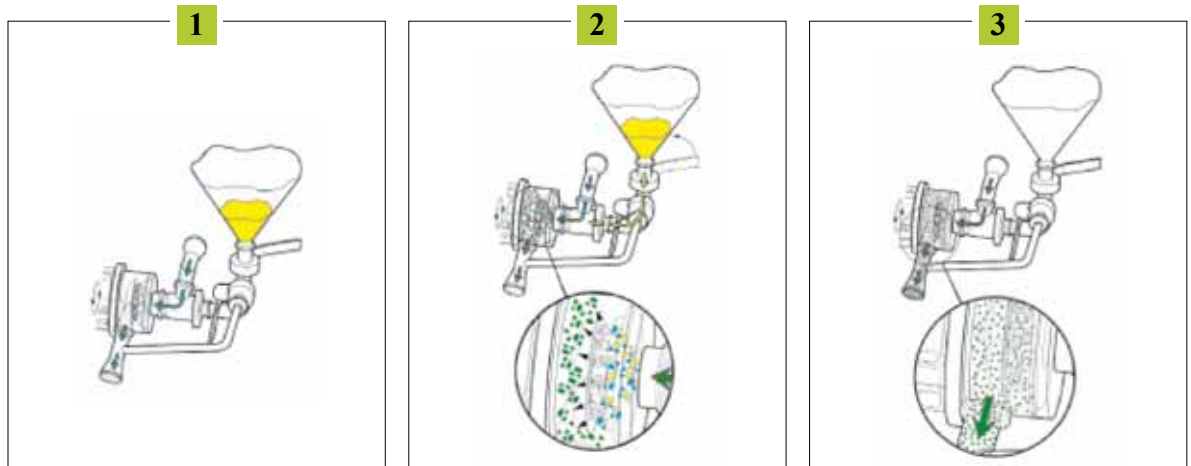


Patent pending

Advantages

- Takes the uncertainty out of yeast inoculation and other product addition.
- Guarantees reproducibility of yeast inoculation, reinforcing selected strain implantation, viability and wine quality.
- Reduces human error.
- Ease of use - makes winemaker's life easier -
- Very useful in emergencies and unforeseen circumstances during the peak of vintage.
- A multipurpose machine, robust and simple to maintain.
- Labour, water and energy savings.

Operations



- 1** Connect the **In-Line Ready FMY 45®**. A special care need to be taken to the sense of rotation of the engine. Follow the arrow print on the engine and correct electric phase if needed.
- 2** Add the In-line Ready® yeast to the hopper.
- 3** Open the powder feed valve, and the high pumping / vacuum action of the mixer draws the yeast into the liquid stream via the special injector system.

The In-line Ready® yeast and must are introduced straight into the high shear zone of the mixer, and yeasts are instantaneously dispersed as they are subjected to intense mechanical and hydraulic shear. This step has been specially designed to allow instant activation and hydration of yeast.

The yeast must mix is pumped directly into the fermenting vessel. Avoid recirculating once the yeast has been added to the must.

Features

In-Line Ready FMY 45® is certified for CIP Cleaning In Place which permits a change of In-line Ready® yeast strain without any risk of cross contamination.

In-Line Ready FMY 45® can be used with vessels up to 15 m tall.

Traditional red winemaking advice: before being aspirated to **In-Line Ready FMY 45®**, the must should be passed over a coarse filter to avoid skins and seeds



Do not run dry.

50 mm Tri-Clamp fitting as standard. 70 mm Macon or Garolla fitting are available upon request.

For electrical connections please refer to Installation, Operation and Maintenance Manual.

CLEANING RECOMMENDATIONS

The In-line Ready FMY 45® machine should be cleaned as you would any other stainless steel equipment. Cleaning products have to be compatible with the stainless steel material. This excludes chlorine derived products (rarely compatible with stainless steel). When cleaning is needed, the use of soda or peroxide derived products are preferred.



OENOBANDS®
ADVANCED WINEMAKING SOLUTIONS

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