

Reactivateur

Available in 3 different sizes for rehydrating yeast from 3 kg to 100kg.

Automated yeast rehydration and acclimation system



Utilization: Using a LCD screen, the operator selects the amount of yeast to be re-hydrated. The machine intakes the adequate amount of water, and automatically adjust it to the right temperature to re-hydrate the yeast.

When the optimal temperature is reached, the machine will remain idle maintaining the temperature and will indicate that it's ready for taking the yeast to rehydrate.

The rehydration cycle takes about 25 minutes and is supported by air mixers and a pump over system to minimize the foam and aerate. The rehydration process is followed by an automated acclimation regulated by a preset program, which may also be modified by the winemaker.

The machine intakes cold must at intervals assuring a gradual drop in temperature for the inoculum, and does not create heat shock for the yeast.

The total time, from yeast addition to discharging in the fermentor is about 90-120 minutes.

Reactivateur is a machine developed by AEB Engineering with a dual purpose:

1. To rehydrate the dry yeast.
2. To obtain an optimized acclimation before adding the inoculum to the must.

The same machine can also be used for restarting a stuck fermentation and to propagate ml cultures.

Sizing: It is sized depending on the volume of yeast to be rehydrated. Normally for 100 kg yeast a tank of about 800 Gallons (3000 l) will be needed.

For 30 kg of yeast we suggest a tank of 800l/200 Gallons and for 60 kg a tank volume of 2000l/500 Gallons.