



Portable Wine Processing Equipment By **Pulsair Systems**



PTM-2002W in Action

PULSAIR OFFERS SEVERAL TYPES OF PORTABLE EQUIPMENT THAT CAN BE USED FOR CAP MANAGEMENT (Pneumatage), MIXING AND BLENDING DURING THE PRODUCTION AND DEVELOPMENT OF WINE.

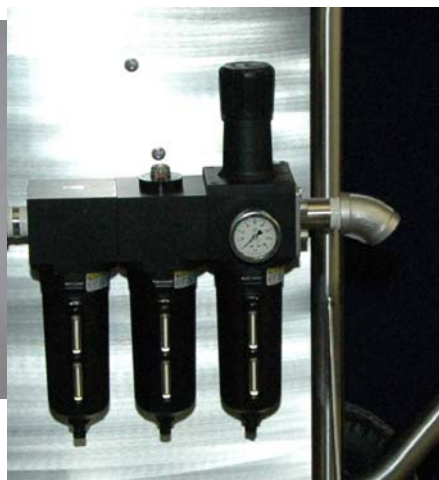
The PTM series portable mixers are designed to be used with the racking port. The outlet is equipped with a customized check valve fitted in a stainless steel 2" Tri-Clover® flange permitting it to be connected directly to the valve on the racking port. Pulsing at the side of a tank will easily turn the cap on tanks that have a maximum diameter of 6 feet (2 Meters). For larger tanks Pulsair has developed a "Hot Tap" and centering probe that permits the operator to insert the probe in a filled tank and to adjust the source of the bubble from side to side



across the horizontal center line of the tank. The centering probe inlet has two 2" Tri-Clover® flanges that permit it to be connected to the both the hot tap and the check valve. The Hot Tap is connected to the racking port and the hole in the end of the Centering Probe positioned between the double "O" rings. The other end is connected to the check valve on the PTM to prevent back flow. The racking valve is opened and the probe positioned accordingly making the system

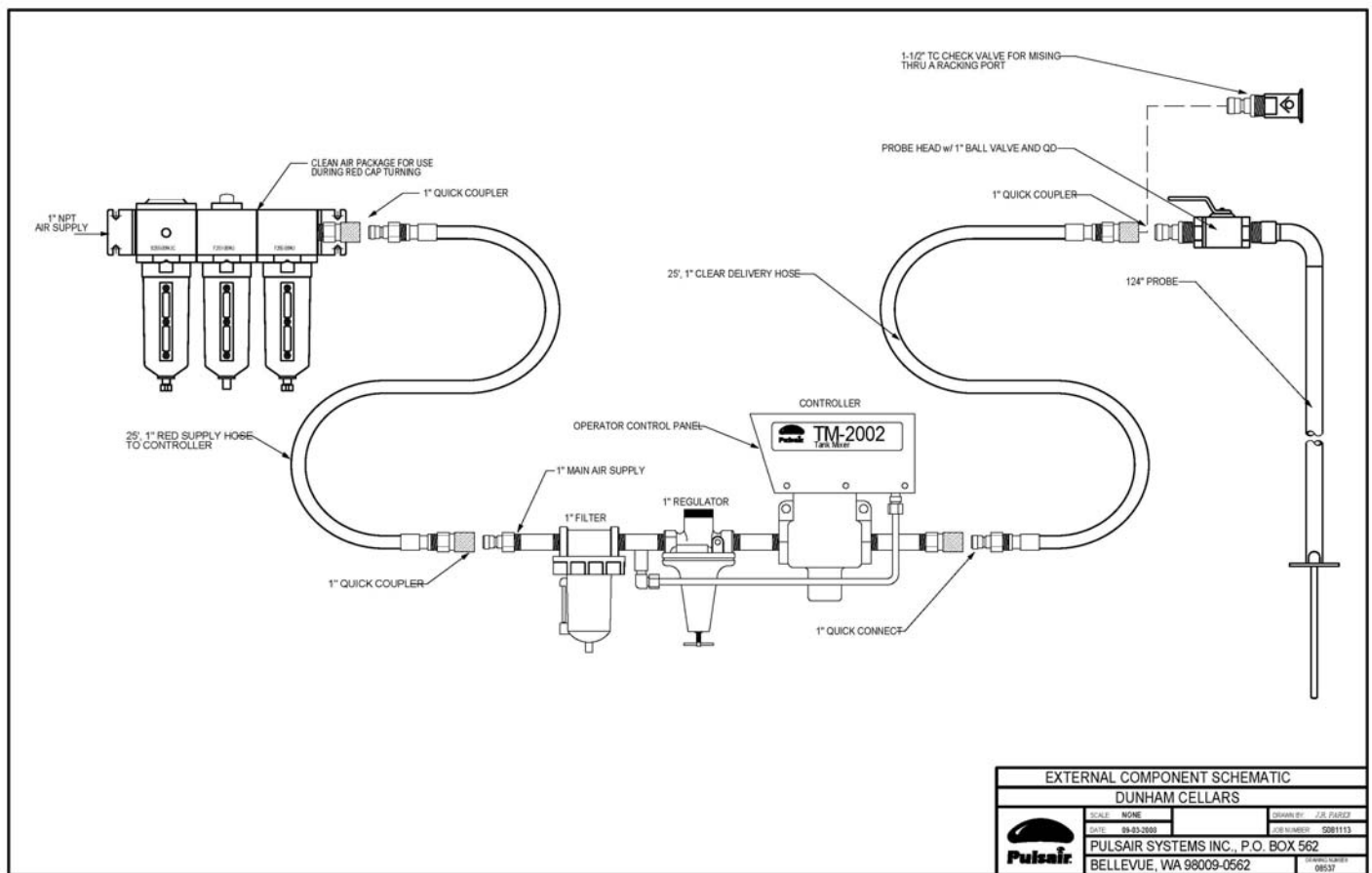
PULSAIR'S TM SERIES MIXERS OFFER GREAT FLEXIBILITY

The TM series mixers can be used in wineries that ferment in bins and tanks that are of various sizes because the injection pressure can be adjusted to accommodate both large and small containers. These mixers are sold with a supply and delivery hose and can be equipped with check valves for use with the racking port, with centering probes and with top entering probes of various lengths. Top entering probes are equipped with a shut off valve and quick disconnect coupling. The injection end of the probe has a deflector plate and seed bed extension that establishes a zone in the bottom of the tank where seeds can rest undisturbed helping to control the tannins in the wine. PTM and TM mixers are all pneumatic and require no electrical connections. A clean air package is available that provides clean sterile air or gas to the systems



THE ETM SERIES MIXER OFFER EVEN GREATER CAPABILITIES FOR SMALL AND MEDIUM SIZE WINERIES.

The ETM series mixer are electronic control with digital settings and provide programmable timing functions helping to reduce manpower requirement during fermentation. There are two basic models and five different sizes of systems. The ETM and ETM—MP series provide this capability. The ETM provides precise basic operational functions while the ETM-MP add timing functions. The MP feature will cycle the ETM on and off on a preprogrammed basis. The system will operate for a predetermined number of minutes and then rest for a period of up to six hours—all the parameters are adjustable from six seconds to six hours. Basic automatic control can eliminate labor and supervision during fermentation, mixing and/or blending. The bottom line is better wine with less labor—a really winning combination. The ETM requires an 110 or 220 VAC electrical connection and has all the capabilities of the PTM or TM series mixers.



The external component schematic shows the connections and layout of a TM-2002 System. The clean air package on the left is connected to the compressed air source. The TM system is packaged with both a supply and delivery hose that are 25 feet in length. The output from the TM can be connect to the probe or to the Tri-Clover® check valve. This system provides great operational flexibility and is capable of mixing a wide varitey of containers from totes to large fermentors. The ETM series connected to a racking port can perform interminttent mixing (maximum six hour intervals) automatically during fermentantion.

