



Ensuring Final Wine Quality

Temperature control is a critical quality parameter in wine production. ifm's wine tank control solution assists in maintaining a stable temperature of the wine during the various phases of its fermentation and processing to ensure that the final wine quality is acceptable.

By controlling the temperature, the wine maker controls the biological process and the wine's flavour.

- Easy to use, pre-configured, no programming necessary
- Plug and Play
- Trending Data allows trend analysis from past procedures and historical data
- Tank and Plant Alarms
- Scalable to include additional measurements
- Remote monitoring and control enabled





System Overview



Display Control Module

Display Controller provides local visualisation and temperature control for each tank.




Temperature Sensors

Hygienic temperature sensors provide 100% digital signal that is more reliable and accurate compared to analog.

Expansion Module

Allows additional tanks, and measurement parameters. Can be added to the core temperature control module as desired.

Plug and Play

-  **Provide power to Control Module**
-  **Connect temperature sensor & solenoid valve**
-  **Enter temperature setpoints**

By controlling the temperature, the wine maker controls the biological processes and the wine's flavour. Maintaining a stable temperature of the wine during the various phases of its fermentation and processing is critical to ensuring that the final wine quality meets brand requirements.

ifm temperature control is an "out of the box", plug & play, temperature solution for regulating the internal temperature of the tank during fermentation, stabilisation or in the storage process.