



# VINPILOT<sup>®</sup> BRIX

DIGITAL REFRACTOMETER

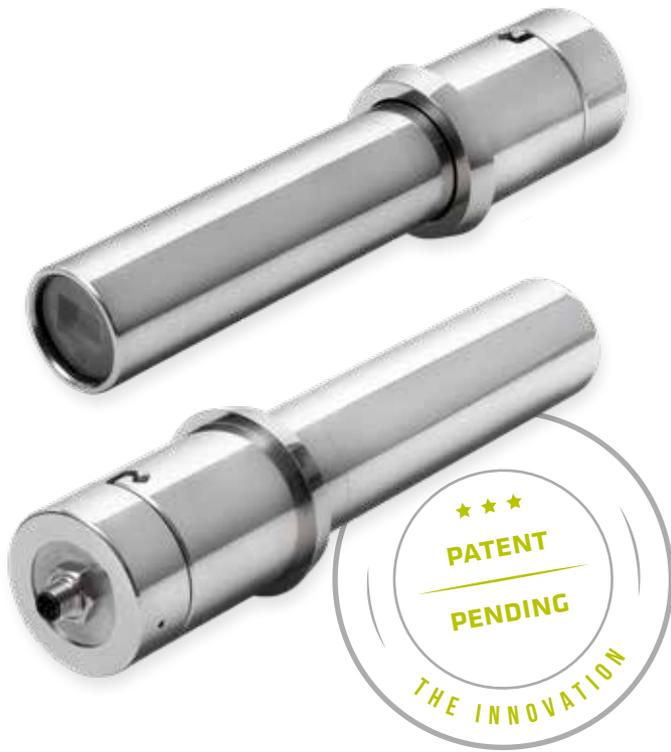
VINPILOT®  
brix

## YOUR PROFESSIONAL FERMENTATION MANAGEMENT SYSTEM

To make the fermentation dependent of the sugar degradation, has been the wish from every dedicated oenologue since a very long time.

After a very intensive development, we succeeded in finding the perfect solution for one of the biggest challenges during the wine production.

**With our digital refractometer „VinPilot®Brix“, you finally have a perfect fermentation management system where you leave nothing to coincidence.**



## APPLICATION

During the whole fermentation, VinPilot® Brix stays mounted on the tank and measures instantly and permanently the sugar degradation. **This way you are always informed on the stage of fermentation as well as on the actual fermentation speed.** Connected with our VinPilot® Manager Software and our control system, the target **temperature** will automatically be **readjusted**.

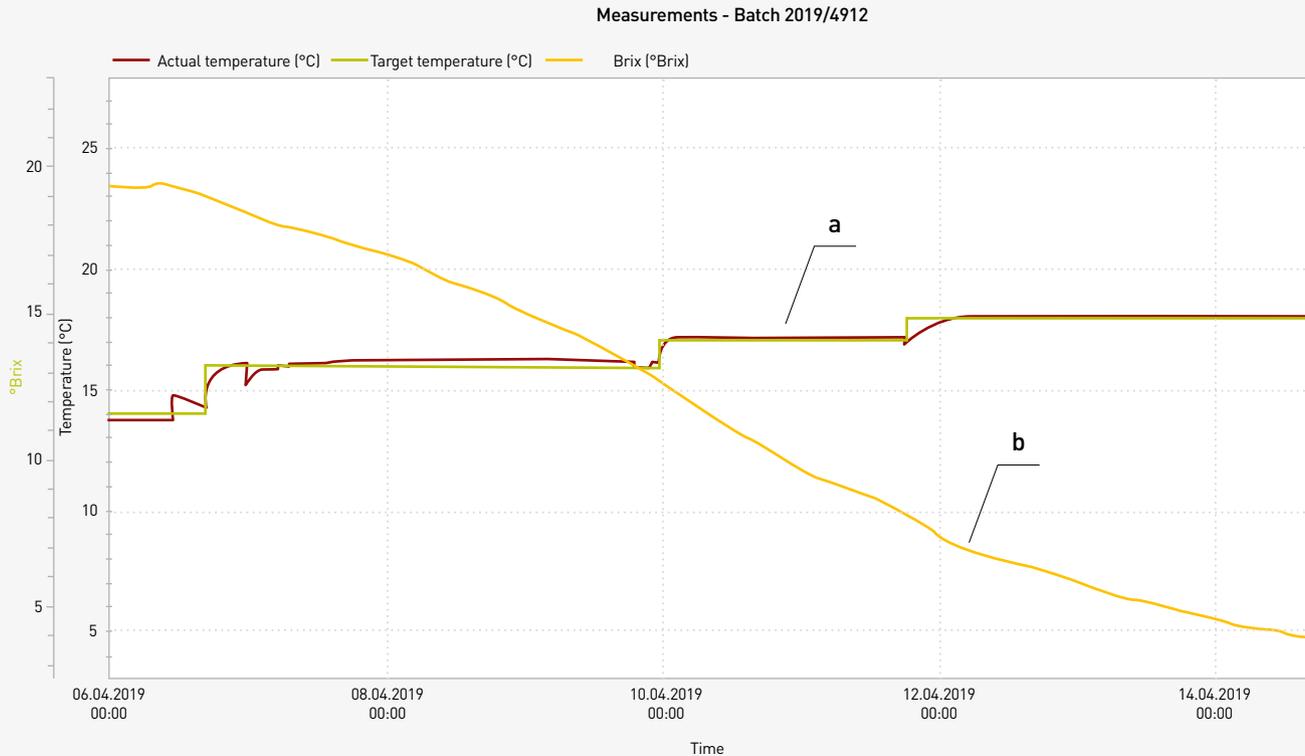
By either creating a temperature correction according the fermentation speed or set a fermentation stage temperature profile, our software allows you to have full control and a perfect fermentation.

## ADVANTAGES

According to your selected fermentation speed preference, you will be informed by an alarm when the fermentation is getting sluggish. This will allow you to act in time with appropriate measures.

The VinPilot® Manager Software records the Brix progression within the fermentation graph.

a | Temperature  
b | Brix



### FLEXIBLE IMPLEMENTATION AND EASY CLEANSING

For **flexible use** and **easy cleaning** we developed a special insertion sleeve. It allows the removal while the tank is still full, i.e. when the fermentation has finished and for insertion into another tank. To use the digital refractometer on your tanks you just need a free ball valve connection (min.DN50).



### ADDITIONAL FUNCTIONS

Beside fermentation control according to the fermentation speed or the fermentation stage, you will be able to automate other processes with this new technology. Very interesting seems to be to link it to the **remontage, the macro oxygenation and the automatic products dosing** (yeast, nutrients and acids).



VinPilot® Brix digital refractometer inserted through a DN 50 ball valve.

## THE MEASUREMENT PRINCIPLE

**VinPilot® Brix is a digital refractometer.** It uses the principle, that fluids with different density, refract the light differently. Every wine producer knows this principle, then it is the same straight forward principle adapted by standard handheld refractometer, which also works with these physical properties to measure the sugar quantity.

With the VinPilot®Brix, a ray of light with a well-defined wavelength is send through a prism. The fluid is then breaking the light and the reflection is send back through the prism, where a high resolution sensor captures the bright-/dark shade. Taking the temperature into consideration the refraction index is defined and as a consequence, the sugar quantity is calculated.



COOLING SYSTEM  
MANAGEMENT



TEMPERATURE  
CONTROL



PROCESS CONTROL  
AND TRACEABILITY



RED WINE  
REMONTAGE

# VINPILOT®



MICRO / MACRO  
OXYGENATION



HUMIDIFICATION  
AIR CONDITIONING



SMARTPHONE  
APP



VINPILOT BRIX  
REFRACTOMETER

VinPilot®, the comprehensive cellar management system for all aspects of wine production.  
So you can concentrate on what really matters - your wine.



## EVERYTHING YOU NEED IN ONE PLACE

WFT, your competent and reliable partner for all matters related to fermentation control, process management and cooling systems.

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