



EcO₂ plus

Why ?

A progressive and secure system for beginning micro-oxygenation

For who ?

Private or cooperative cellars in the process of discovery of or familiarization with micro-oxygenation

[Introduction]

- 100% stainless steel casing.
- Touch screen for quick and easy adjustment of doses and volumes of wine to be treated.
- Capable of being modified and calibrated for between 1 and 4 diffusers.
- Real-time monitoring and continuous auto-control.
- Warning by visual alarm in case of malfunction.
- Specialized ceramic accessory with proven reliability (used for 15 years by Oenodev on all micro-oxygenation units).

[Special Features]

- Wide operating range (0.2 to 120 mL/L/month) to cover all the micro-oxygenation needs throughout "elevation".
- **Innovation:** function "O₂ AF (Alcoholic Fermentation)" for quick and simple addition of a large quantity of oxygen - Useful in applying necessary oxygen to the yeast cells and in managing light reductions.



Throughout their entire product range, Vivelys exclusively uses diffusers fitted with ceramic technology that guarantees perfect diffusion and integrity control.

Technical characteristics

Dimensions for 1 machine with 4 dispensers :
H 25.6 in - L 16.5 in - W 8.3 in

Diffuser :
Dimensions : H 2 + 5 in - 1.65 in
Technical ceramic protected by a stainless steel case

Automated front panel :
Input of tank volume and the doses to inject
Activation of the "O₂ AF" function

Power specifications :
220V 50 Hz or 110V 60Hz

Oxygen and pressure specifications :
Pure, food-grade oxygen (6-9 bar)

Transfer tube :
Nylon tube Ø 1/6th in. (4 x 50 yd delivered)

Distance between the machine and the diffuser :
2 - 200 yd

Accessories

Oxygen regulator 0 - 16 bar

Portable oxygen meter