Wine industry
Temperature and humidity control systems
Solutions for the wine industry

Wine: a product born of tradition.

Its taste, bouquet and other characteristics that people appreciate not only depend on the quality of the grapes, but also on the skill and the experience of the winemaker. Technology now plays an increasingly important role in achieving best results and ensuring the competitiveness of the product on the global market.

Indeed, within the winemaking process, control of the temperature, humidity and pressure plays a key role. Controlling these variables thus means managing the production, maturation and storage of the wine, so that the product that reaches our tables retains its specific characteristics and optimum quality.

CAREL, leader in the production of controllers for refrigeration, air-conditioning and humidification systems, is the ideal partner for the wine industry. With its vast range of standard and custom solutions, CAREL can respond to the needs of winemakers with professionalism, providing cutting-edge global technical support through its extensive network of agents.

Monitoring and Supervision

PlantWatchPRO for the supervision of small systems, PlantVisorPRO for larger installations.
Water atomising humidifiers
Humidifiers for appropriate humidity control. These significantly reduce spontaneous evaporation of the wine from the barrels.

pCO sistema
Programmable controllers for custom management of the wine processing/maturing cycle.

ir33 platform
Compact solutions for storage or cooling at the end of the production cycle.

ir33 universal
Versatile range for operation as thermostat, humidistat or pressure switch.

standards compliance
Guaranteed compliance with safety standards on the control and management of cooling.

reduced environmental impact
Solutions with low energy consumption that mean a reduction in polluting emissions.
Our solutions

**…for temperature control**

<table>
<thead>
<tr>
<th>pCO range</th>
<th>ir33 universal</th>
<th>ir33 platform</th>
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</thead>
<tbody>
<tr>
<td>Programmable controller with up to 52 I/Os on each board</td>
<td>Temperature, humidity and pressure controller with up to 8 I/Os on each board</td>
<td>Controllers for cold rooms or refrigeration systems with up to I/Os on each board</td>
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**…for humidity control**

<table>
<thead>
<tr>
<th>humiFog</th>
<th>mc</th>
<th>humiDisk</th>
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<tbody>
<tr>
<td>High pressure water atomising humidifier (60 to 500 kg/h standard; up to 5000 kg/h custom.)</td>
<td>Compressed air/water atomising humidifiers (60 and 230 kg/h).</td>
<td>Spinning disk atomising humidifier (1 and 6.5 kg/h).</td>
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