PARSEC
LEADER IN OENOLOGICAL AUTOMATION

THE BIG INNOVATIONS THAT MAKE THE DIFFERENCE

AIR MIXING™ M.I.
MODULATED INJECTION

Perfect management of the cap with decompacting waves.

Selective extraction that's both efficient and surprising!

Incredibly simplified devatting

Air mixing™ M.I.
PATENTED
2014

Sequential modulated injection of compressed air or gas. This ***new technology, patented by PARSEC***, is revolutionising oenology worldwide.

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THE SPIRIT OF INNOVATION IN OENOLOGY

AIR MIXING™ M.I. MODULATED INJECTION

Something has changed in red wine production!

The well-known technique of ***decompacting the cap*** with compressed air, injected manually via a cane or automatically via a structure to deliver air bubbles, had never been seriously been considered as an alternative to the traditional techniques (remontage, pigeage, délestage), but only as a ***complementary technique*** for small vats.

The new original technique called ***AIR-MIXING™ M.I. (modulated injection)***, developed and patented by ***PARSEC, uses the action of several injectors*** placed laterally around the tank.

The combined and ***sequential synergistic*** sequences of pauses and small jets ***create a wave-like movement in the liquid inside the vat*** which, ***in a few seconds***, completely decompacts the cap by inundating it with liquid.

The **AIR MIXING ™** system is protected by the following patents and patent applications:

US Pat. App. **US 2017/0321175 A1**;
AU Pat. **2015356712**;
AU Pat. **2018260789**;
NZ Pat. **731402**;
NZ Pat. **748019**;
ZA Pat. **2017/02951**

EP Pat. **EP 3385364 B1**; **EP** Pat. **EP 3094715 B1**; **DE** Utility Mod. **20 2015 009 605**; **AT** Utility Mod. **GM 50088/2018**; **ES** Utility Mod. App. **1224169**; **IT** Pat. **1427181**; **IT** Utility Mod. **202018000003440**; **CL** Pat. **58210**.

Pumping Over ?
When the cap is 6-10 feet, this is entirely ineffective

Other pressure or air bubble solutions?
Complex, expensive and often ineffective

— *How to manage the workload peak during the harvest?*

Discover the advantages of Air Mixing ™ M.I.

- The ***cap*** is ***completely loosened*** and ***immersed*** in the liquid
- Obtain ***efficient*** and selective ***extraction*** from the ***whole cap***
- ***Reduce duration*** of vinification
- ***Simplify devatting*** of the cap
- ***Eliminate thermal stratification*** in the tank
- ***Eliminate*** pumps, sprinklers, pickers, cap extractors and winemaking devices that are complex, mechanical and ***difficult to clean***
- Improve ***the taste quality*** of wines

air miXing™
MODULATED INJECTION

Parsec's modulated injection revolutionizes the vinification process for red wines

Here's what Air Mixing ™ M.I. makes possible

- ***Reduction in vinification times and production costs***
- ***Simplified, high-quality devatting***
- ***Improved wine quality: colour, aromas, volume and length on the palate***
- ***Water and energy savings***
- ***Improved worker safety***
- ***Adaptable to any tank***

Energy-controlled extraction levels, several modes of air modulation to meet all your needs: from very light wetting of small tanks, to with vigorous decompaction of the cap in ***large tanks*** where all other technologies are completely ineffective.

Your problems with the timing and complexity of devatting are no more!

PROBLEM SOLVED !

Air Mixing™ M.I. is an exclusive functionality of ***SAEn5000-PARSEC*** enological supervision, the most advanced on the market and Industry 4.0 certified.

A must-have tool to ***CHECK, OPTIMIZE*** and ***MANAGE the fermentation process efficiently in each type of tank.***

SAEn 5000

CT
Oenological thermoregulation far beyond simple thermoregulation

MOX
Always a precise and guaranteed dosage

DENSITY
Density in real time

WEB SAEn
Android app for smartphones/tablets

LEVEL
Level and volume management

ADCF
Real-time fermentative kinetics

EVO 2000 BUS
Dynamic dosage of products

OXYLEVEL
Versatile oximeter

PARSEC
LEADER IN OENOLOGICAL AUTOMATION

Optimize the production process by reducing costs, preserving the environment, increasing workers' safety and improving the quality of the product!

This is - and has always been - Parsec's "mission"!

A fully-mastered production process lets you achieve the optimum quality potential at a lower cost, avoiding possible errors that could be qualitatively and economically damaging.

Air mixing ™ M.I.

A winning idea

Air Mixing™ M.I. provides technical and oenological solutions to ensure ***selective extraction of the cap's best constituents***, through an original infusion process without pumps, for incredibly simplified and high-quality devatting. ***A NEW ERA OF WORK IN THE CELLAR.***

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