



MAZZEI TANK INJECTOR

EQUIPMENT FERMENTATION FILTRATION LABORATORY PACKAGING

A highly efficient, low cost device for energizing fermentations by automatically injecting air (thus oxygen) during pump-over.

Engineered by the world's leading manufacturer of high-performance venturi-type injectors that transfer or mix liquid or gas additives into solution.



Made from cast stainless steel, the model SS-2081 has 2" triclamp wine-line connections, and a 1 1/2" suction connection. Wine pumped through the injector creates a vacuum after the throat of the device, in turn creating suction through the lateral port.

A simple valve can be added to the suction port to allow throttling of the suction.

FEATURES AND BENEFITS:



- No moving parts.
- Not an electrical device.
- Internal vanes are cast into the injector and angled to intensify the mixing of the air with the wine.
- Fining agents and other wine additives can be introduced at the suction port. With the addition of a ball valve and hose, the operator can control the rate at which the liquids are drawn from a convenient vessel.
- No need for air hoses, automated systems, or dangerous and expensive oxygen tanks.
- Can be combined with delestage technique.
- Can be used during racking or mixing.
- Easy to clean.

BENEFITS OF MACRO-AERATION

Stabilizes fruit character and color

Aids in strong yeast development and viability

"Introducing oxygen during fermentation results in more fruit-forward wine"

Alison Crowe WBM "The Role of Oxygen in Winemaking" Feb. 15th, 2007

"Oxygen counteracts development of sulfur-based compounds"

Shea A.J. Comfort, MoreWine Oxygen & Fermentation

Introduction of oxygen is recommended by the ICV as

"a key factor for ensuring a smooth and complete fermentation"

Dominique Delteil, Former ICV Scientific Director "Diverse Functions of Oxygen", Internet Technical Journal, 2004

"Encourage(s) the joining up of harsh tannin molecules into bigger, softer ones"

Dr. Tom Cottrell WBM "Delestage, An Attempt to Balance Flavor and Finish" Sept. 15th 2003

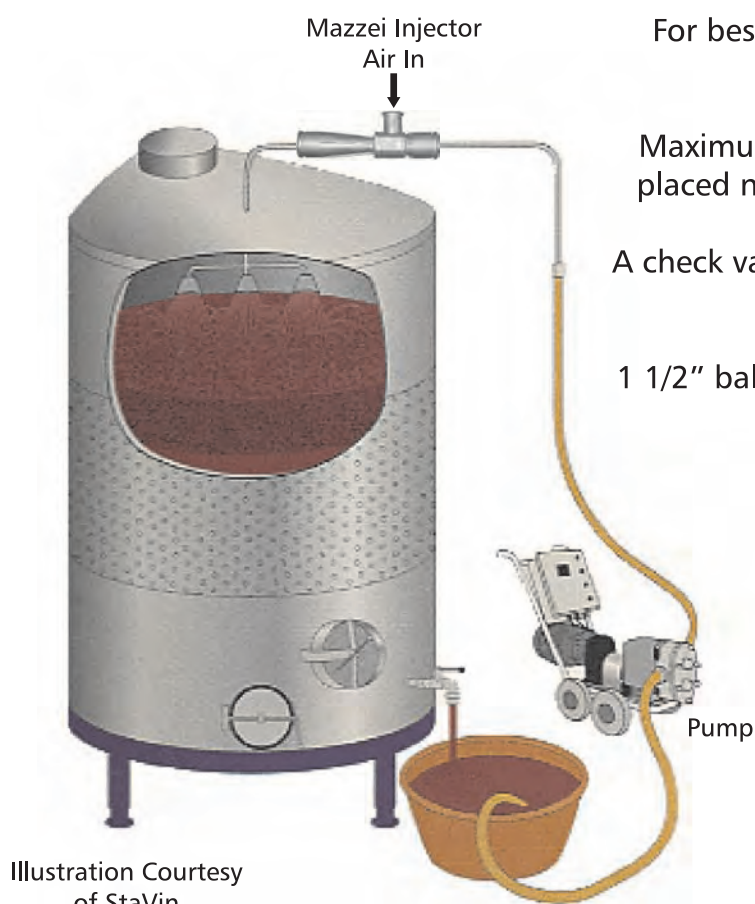


Illustration Courtesy
of StaVin

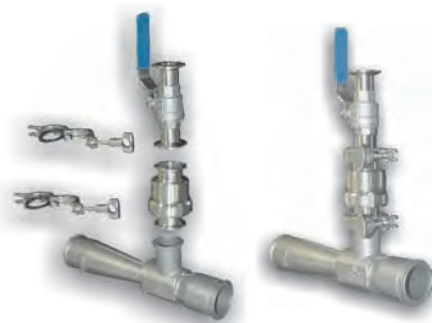
For best performance, the injector should be located on the discharge side of the pump.*

Maximum air injection takes place when the injector is placed near the discharge point of the pump-over line.

A check valve is recommended when the injector is placed low on the system.

1 1/2" ball valve allows the throttling of the air suction or the metering of additives.

Optional 1 1/2" Stainless Steel Ball Valve
Optional 1 1/2" Stainless Steel Check Valve



* Some smaller, competing units are often installed on the suction side of the pump in order to incorporate any significant air with the wine. This compromises the pump's efficiency resulting in reduced flow of wine, and possible cavitation of the pump.