Fluid Automation Solutions
for Winemaking

www.asconumatics.com
The premier choice for winemaking

Precise temperature control is critical to ensure the safer, more manageable extended fermentation that produces high-quality product with optimal taste. From owners and winemakers to engineering and maintenance managers, many winemaking professionals prefer our advanced, ultra-reliable technology — the product of many years of worldwide fluid automation leadership.

Unbeatable benefits

High-performance, high-quality ASCO Numatics products deliver benefits that go beyond the competition:

- Save equipment space and get a clean look with compact sizing and efficient, aesthetic designs
- Conserve energy with green products
- Cut startup expenses with simple, easy installation
- Provide uninterrupted production and reduce maintenance costs with less downtime
- Ensure reliable operation with the industry’s longest service lives.

Key applications

Apply ASCO Numatics products with confidence to winemaking applications such as heating and cooling fermentation tanks; crushing/de-stemming grapes; diverting process fluids, for instance from fermentation to barrel filling tanks to bottling lines; and providing control actuation for knife gate actuators, as well as for solenoid valves, manifolds, and cylinders.

Of particular interest: our unique, direct-acting fermentation tank temperature control valve. Already gaining fame in France, it’s now being adopted by vineyards worldwide for the more refined control it offers in heating and cooling fermentation vessels.

Heating/cooling fermentation advantages

ASCO Numatics solutions provide clear advantages over competitive products in fermentation tank temperature management.

Today, many wineries use actuated ball valves and diaphragm valves to control heating and cooling systems. But the shorter service lives and bleed-hole plugging issues associated with these forms of flow control can cause temperature fluctuations that compromise taste and quality — potentially ruining a full batch and costing time and money.

The ASCO direct-acting temperature control valve is the first and only unit of its kind specifically designed for winemaking applications. A single ultra-reliable ASCO valve replaces four to eight diaphragm and check valves, eliminating the issue of plugging associated with those valves. It’s also more affordable, and requires less installation time and cost than actuated ball valves and diaphragm valves.

Renowned reliability

No other fluid automation supplier matches the ASCO Numatics record for durability and reliability. From build materials to product designs, high performance and lasting quality are built in.

Our products provide the industry’s longest expected service life — for unsurpassed uptime during every precious minute of the winemaking process.
ASC0 direct-acting temperature control valves
Our flagship winemaking product incorporates world-exclusive temperature control technology, refined via extensive work with world-class French winemakers. It's the finest solution available for precise fermentation tank cooling and heating using glycol or ammonia media. It also controls micro-oxygenation of fermenting room vats to aid stabilization, maturation, and molecular mixing. Result: each batch can achieve the highest quality and optimal taste. This robust valve is compact, easy to install and service, and comes with remote position indication.

ASC0 diaphragm valves
These are popular, well-performing, traditional solutions for fermentation tank cooling and heating. These valves feature low electrical consumption and mount in any position.

Numatics knife gate actuators
Proprietary wear bands and rod bushings provide longer cylinder life, as well as maximum column strength at full extension. Optional composite tubing can cut cylinder weight for smoother operation, and also help to extend service life. Apply these advanced actuators with confidence to divert process liquid from fermentation tanks into other containers.

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Numatics valve manifolds

Our industry-leading models come in a vast array of sizes and flow characteristics that provide simple installation and setup, resulting in lower costs. Our fieldbus electronics comprise a modular I/O platform with exclusive integrated graphic display, providing the industry's easiest commissioning plus most advanced visual status and diagnostics. Use these valve manifolds to pilot our exclusive direct-acting temperature control valves, angle-body valves, cylinders, and knife gate actuators for fermentation, bottling/packaging, barrel washing, and more.

Numatics filters and regulators

Use these high-quality devices to improve overall pneumatic performance, avoid premature failures of valves or actuators due to poor compressed air quality, and remove water downstream from the compressor. Built with maximum versatility for quick, easy assembly and maintenance. Recommended for use upstream from solenoid valves that control cylinders to crush grapes, or use to transfer fluid via knife gate actuators.

ASCO angle-body piston valves

Another alternative to diaphragm valves, these rugged valves allow tight shut-off in both directions, eliminate the chance of glycol plugging, provide better performance — and deliver service lives up to five times longer than competitive models. They're the uptime champions in fluid automation for winemaking. Apply them everywhere from fermentation tank heating and cooling to barrel washing.
Expect the highest level of customer service.

*Our attentive, experienced local sales and technical support experts are easy to do business with, and provide fast responses to all your calls or queries.*

**Even more benefits**

*Unmatched support.*
Expect the highest level of customer service. Our attentive, experienced local sales and technical support experts are easy to do business with, and provide fast responses to all your calls or queries.

*Lowest total cost of ownership*
ASCO Numatics products offer easier installation, longer lifetimes, and less need for maintenance than competitive fluid automation lines. For most users, it all adds up to the best value in the business.

**Industry leadership**
ASCO Numatics, an Emerson company, offers comprehensive fluid automation solutions, including flow control and pneumatic products, for a wide range of industry-focused applications. The ASCO Numatics line comprises more than 50,000 valves, an extensive selection of air preparation equipment, and a comprehensive line of motion control products. The company is the world’s leading manufacturer of solenoid valves.

Emerson (NYSE: EMR) is a diversified global manufacturing and technology company that offers a wide range of products and services in the industrial, commercial and consumer markets through its Process Management, Industrial Automation, Network Power, Climate Technologies, and Commercial & Residential Solutions businesses. Recognized widely for its engineering capabilities and management excellence, Emerson has approximately 132,000 employees and 230 manufacturing locations worldwide.

*Our superior solutions help automate winemaking operations from France, Italy, and Spain to the U.S., Argentina, and Australia.*
For a demonstration, call ASCO Numatics today!