



WTG-
QUANTOR
GMBH

YEAST-BOOSTER

YEAST ACTIVATOR



IN FLOW WITH YOUR PRODUCTION.

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The Yeast-Booster is a compact, mobile unit for reactivation, propagation and optimal up-scaling of yeast cells for fermentation. Nutrition management, adding of oxygen and the correct temperature are required to achieve an optimal process. All of these are available in the Yeast-Booster.

The Yeast-Booster is available in two different sizes: As Yeast-Booster PRO for dry yeast activation up to 2kg per batch and as Yeast-Booster MAX for dry yeast activation up to 10 kg per batch.

YOUR ADVANTAGES

- Particularly strong and vibrant yeast cells by commencement of the fermentation
- The re-activated yeast cells induce the fermentation upon being added to the target tank
- Saving time and easing the work due to full process automation
- Improved fermentation quality, reduced risk of stopped-fermentation
- Easy process repetition through saved process programming
- Easy, intuitive operation of the simple Yeast-Booster menu

PHASES OF THE OPERATION

- Filling
The Yeast-Booster can fill itself automatically to the start-quantity of water.
- Heating
The Yeast-Booster heats the start-quantity to the start-temperature. When this is reached, the Yeast-Booster signals on its display and with flashing light-signal that the dry yeast can be added. Signalling by sound is optional.
- Fermentation
This is the cell-multiplication and regeneration phase. After adding the yeast, the mixture will be gently set in movement. Must from the target tank will be pumped-in every 15 minutes as nutrition for the yeast-cells. At this time, oxygenation will occur to enrich the medium. The mixture will be gradually cooled during this phase to the target-tank temperature.
- Emptying
In this operation step, the revitalized cells mixture will be pumped into the target tank. The pumped quantity (in liters) will be displayed.
- Cleansing
Cleansing is done in several steps. Water will be pumped through all the parts of the Yeast-Booster that came in contact with the yeast-mixture (valves, pump, tube etc.) during the cleansing process.

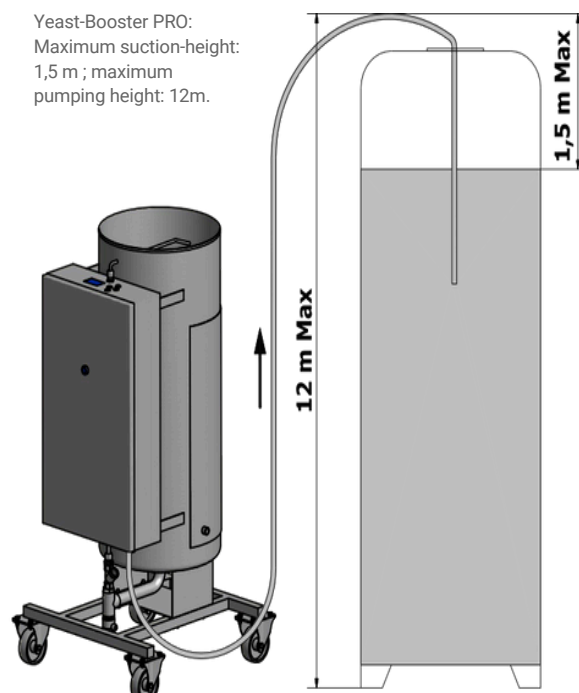
SUITABLE FOR INDUSTRIES



CHARACTERISTICS

- ➔ The Yeast-Booster is designed for dry yeast activation up to 2kg (PRO) / 10kg (MAX) yeast per batch.
- ➔ The container of the Yeast-Booster is large enough to allow sufficient head-space for foam; volume: 110l (PRO) / 450l (MAX).
- ➔ A single tube serves for pumping must in and out of the container, as well as pumping yeast mixture into the target tank and also cleansing at the end of the process
- ➔ The oxygenation takes place during the pumping-in, serving to enrich the medium.
- ➔ The stainless-steel cover and the integrated filter effectively contribute to reduce contamination by wild yeast from the cellar environment.
- ➔ Stainless steel lid with integrated mixer for Yeast-Booster MAX is available as option.
- ➔ Complete encasing in stainless steel serves for easy cleaning and hygienic operation of the Yeast-Booster
- ➔ Equipped with wheels, the Yeast-Booster can be easily mobilised.

Yeast-Booster PRO:
Maximum suction-height:
1,5 m ; maximum
pumping height: 12m.



TECHNICAL DATA

| Yeast-Booster | | Pro | Max |
|---|--------|---------------|-------------------|
| Electric connection | | 230V/1Ph/50Hz | 400V/3Ph/50Hz |
| Heating capacity | kW | 1,5 | 6,0 |
| Max. operating pressure of cooling jacket | bar | 2 | 2 |
| Tank volume | l | 110 | 450 |
| Max. medium temperature | °C | 50 | 50 |
| Pump flow rate | input | ~ 6,0 * | ~ 12,0 * |
| | output | ~ 6,0 * | ~ 30,0 * |
| Dimensions (W x D x H) | mm | 610x630x1.220 | 1.020x1.130x1.330 |
| Weight (when empty) | kg | 62 | 135 |

Technical specifications subject to change.