



VINPILOT[®] PRO & SMART

MASTERING THE CONTROLLED FERMENTATION



VinPilot® Pro, probably world's most advanced fermentation control system, combines modern control technology with functional design. This means a high level of usability and reliability. VinPilot® Pro is a bus system that is also unbeatable in regard of the simplicity of its installation and the limitless expansion possibilities it allows. One single cable supplies all control units with power and connects them to a computer. Each control unit works independently to guarantee full operability and functioning, even in case of a computer breakdown.

Besides controlling temperature, VinPilot® controls and monitors other processes as well:

- Fermentation according to sugar consumption
- Micro and macro oxygenation
- Red fermenter control such as pump over and air pulse
- Air conditioning
- Humidification
- CO₂ monitoring
- Energy management of the cooling system

VINPILOT® DISPLAY

With the optional remote display you'll experience even more ease of use in your cellar. Besides the control via PC or your smartphone, it offers you the possibility of adjusting temperature directly at the tank.



IHR VORTEIL

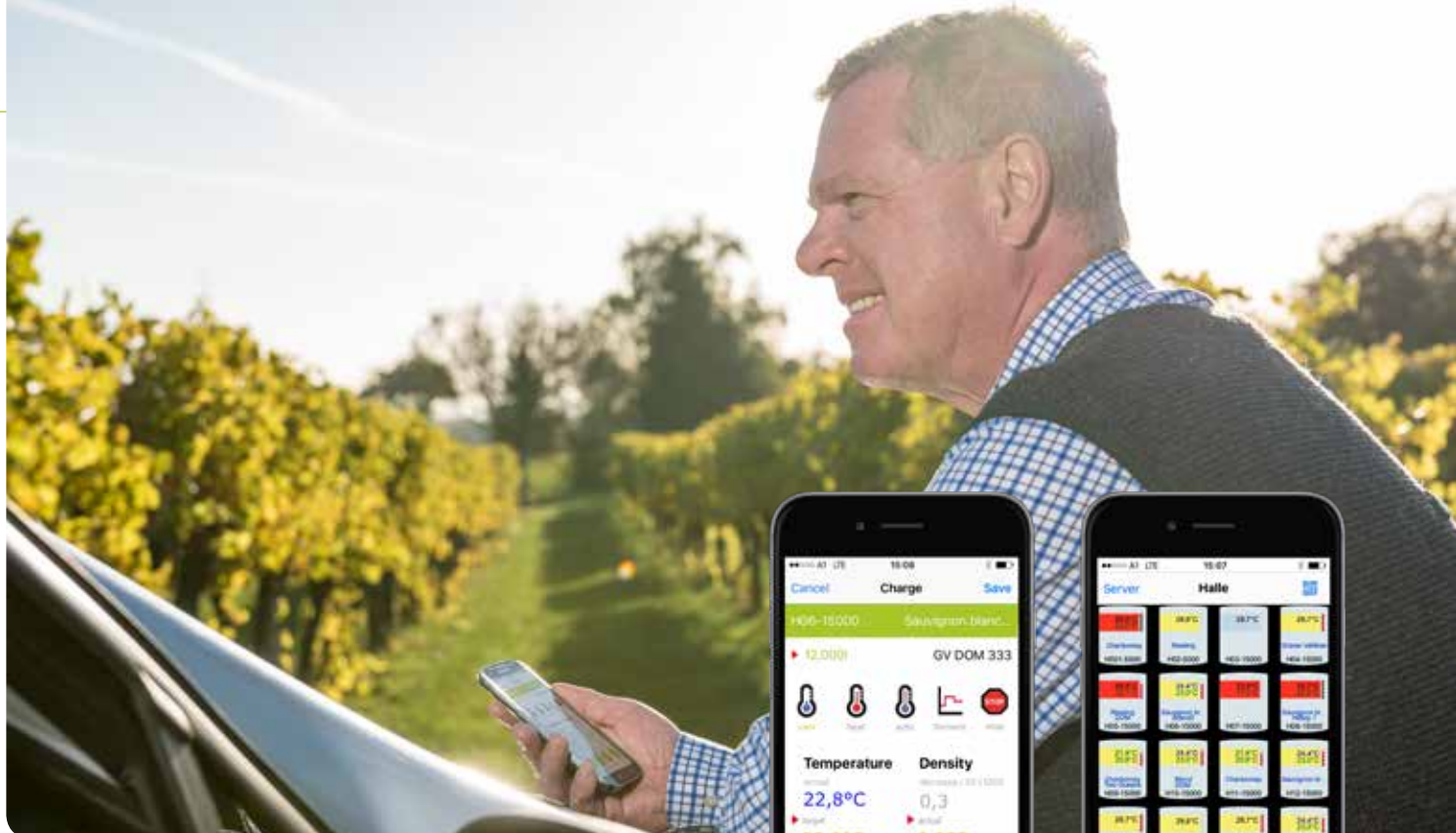
- Perfect fermentation control
- All information with a single click
- Mobile access
- 5-year warranty



VINPILOT® QUALITY ADVANTAGE

All VinPilot® systems are IP67 certified and resist to high-pressure washing and dust infiltrations and easily meet the high requirements of cellars.

Thanks to this advantage and our high-quality standards, we are able to offer you 5 years of warranty on the complete VinPilot® product range.



VINPILOT®
manager

VINPILOT® MANAGER SOFTWARE

In addition to offering you a high-end fermentation regulator with the VinPilot® Pro, you can use our VinPilot® Manager software and get even more out of your system through a simple and clear user interface.

Already available in 10 languages, VinPilot® Manager includes all necessary and useful functions needed to control temperature and manage the processes to craft wines.

Modern technology is combined with a clearly structured graphical interface, guaranteeing user-friendly operation.

In just a few simple steps, you are able to implement your cellar to VinPilot® Manager. The graphic interface on the display provides a perfect overview of the current status of your cellar.

Limitless amount of tanks can be installed. For a perfect traceability you can record all steps from the grape reception to the bottling, with just a few clicks.

All processes are monitored around the clock, and alerts can be setup to inform you in case of an issue during any operation, directly by email.



CONTROL

- Regulation according to the target temperature
- Temperature adjustment according to preset temperature curves
- Fermentation control depending on sugar consumption
- Red fermenter control such as pump over and air pulse
- Temperature difference control (using two different probes)
- Micro and macro oxygenation
- Control of air conditioning (temperature and humidity)
- CO₂ monitoring

MANAGEMENT

- Grape reception management
- Record of all movements (e.g. racking, blending)
- Documentation of treatments with batch management
- Record of all analysis in any specific batch
- Wine batch management for complete traceability
- Print-function for all relevant data

ADDITIONAL FUNCTIONS

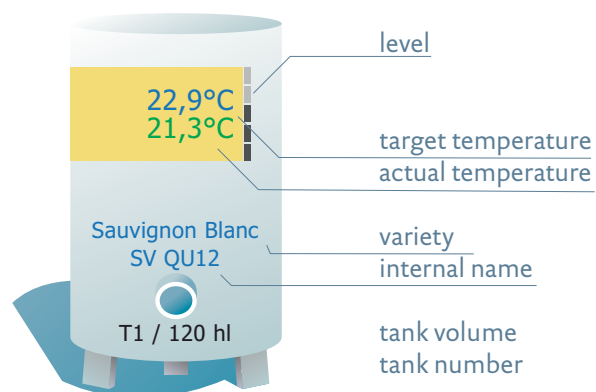
- Network capability
- Interface for data export

SIMPLE AND COMPLETE DOCUMENTATION

Besides recording the fermentation and sugar consumption graphs, you are able to keep records of all treatments done to your wines with a few clicks. For example blending, splitting, racking and the treatment agent addition.

The clear process and batch manager always enables you to retrace saved data and fermentation graphs. Search boxes help you to simply recover information about your wines, even several years later.

Complete overviews, clear batch reports and fermentation graphs can be printed out. All data can be exported via interface for other software applications.



CELLAR VIEW

In just a few simple steps, you are able to implement your cellar to VinPilot® Manager.

The graphic interface on the display provides a perfect overview of the current status of your cellar.

The most important information are already displayed directly on the tank graph.

DEVELOPMENT WORK

Thanks to the feedback and comments of the winemakers who use our software every day, we are able to permanently improve and extend the functions of the VinPilot® Manager:

- Remote access over the Internet
- Mobile app to control
- Task ticket system
- Automatic nutrient dosing





VinPilot®Smart is VinPilot®Pro's little brother, and has been designed for companies for which only temperature control matters. With its two integrated switching relays, it can work in cooling, heating or automatic mode.

Just like with the VinPilot®Pro, VinPilot®Smart works in combination with the VinPilot®Manager software and can also be monitored and controlled with our Smartphone App. The waterproof controller is mounted on the front of the tank.

The VinPilot Smart controller is available with integrated stainless steel temperature probe or alternatively can be installed with a deported cable sensor.

The removable connection plug enables an easy installation and maintenance.



COMBINING DIFFERENT UNITS

The VinPilot®Smart is compatible with the VinPilot®Pro and can be operated in the same system. Depending on your specific needs it is thus possible to modulate and adapt the automation level of your processes, tank by tank.

VINPILOT® VALVE TECHNOLOGY

Even the best fermentation control system depends upon the quality of the valve it commands.

The VinPilot® Valve Pro stands out thanks to its robustness and reliability. IP67 certified, the valve even resists to high-pressure cleaning. Because we are convinced of its quality we offer a 5-year warranty on the motorized ball VinPilot® Valve Pro.

- 1: High quality motor unit
- 2: Watertight housing - IP67 certified
- 3: Easy mounting
- 4: Nickel plated brass ball valve

- 5: Optional bolts
- 6: Display running status with LED
- 7: 6m cable with connexion plug
- 8: Stainless steel ball



ALL FROM A SINGLE SOURCE

WFT, your competent and reliable partner for all matters related to fermentation control and process management and cooling systems.

