

VINPILOT[®]

AUTOMATES YOUR WINE CELLAR

PRODUCT CATALOG



DO NOT LEAVE ANYTHING TO CHANCE IN THE WINE PRODUCTION.

For more than 25 years, we at VinPilot® have been developing innovative solutions for an optimized and worry-free fermentation process - by winemakers, for winemakers. So that you can put all your focus on your wines and always get the best out of your grapes.

- ✔ **ALL PROCESSES UNDER CONTROL**
- ✔ **INCREASE & SECURE WINE QUALITY**
- ✔ **SAVE COSTS THROUGH AUTOMATION**



VINPILOT® PRO
TEMPERATURE CONTROL

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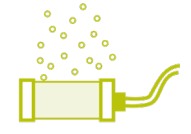
VINPILOT® SOFTWARE
SOFTWARE & MOBILE APP

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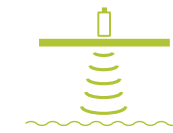
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VINPILOT® OXY
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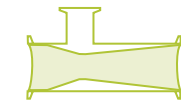
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VINPILOT® ENERGY
E-MANGEMENT

GET YOUR NON-BINDING
QUOTE RIGHT AWAY:
WWW.VINPILOT.COM

PRECISE TEMPERATURE CONTROL

VINPILOT® PRO



ALL INFORMATION AT:
WWW.VINPILOT.COM/PRO



When it comes to temperature-controlled fermentation, rely on the most advanced fermentation control system in the world.

- ✓ CONTROL VIA STATE-OF-THE-ART SOFTWARE & APP
- ✓ HIGH-QUALITY TECHNOLOGY - WATERPROOF ALL ROUND!
- ✓ SIMPLE PLUG & PLAY INSTALLATION
- ✓ 5 YEARS WARRANTY

VINPILOT® PRO

VINPILOT® PRO BUS STATION

{VPP_PRO}

Using the optional remote display, you have even more comfort in your wine cellar. In addition to controlling the system via your PC or smartphone, it offers you the option of making any temperature adjustments directly at the tank.

- ✓ DISPLAY AND ADJUSTMENT OF THE TEMPERATURE
- ✓ DISPLAY OF THE VALVE POSITION
- ✓ DISPLAY OF THE FERMENTATION PROGRESS
- ✓ DISPLAY OF THE FILLING LEVEL
- ✓ DISPLAY OF THE PRESSURE

OPTION: REMOTE DISPLAY

VINPILOT® REMOTE

{VPP_RS}

OPTIONAL REMOTE DISPLAY

VINPILOT® PRO



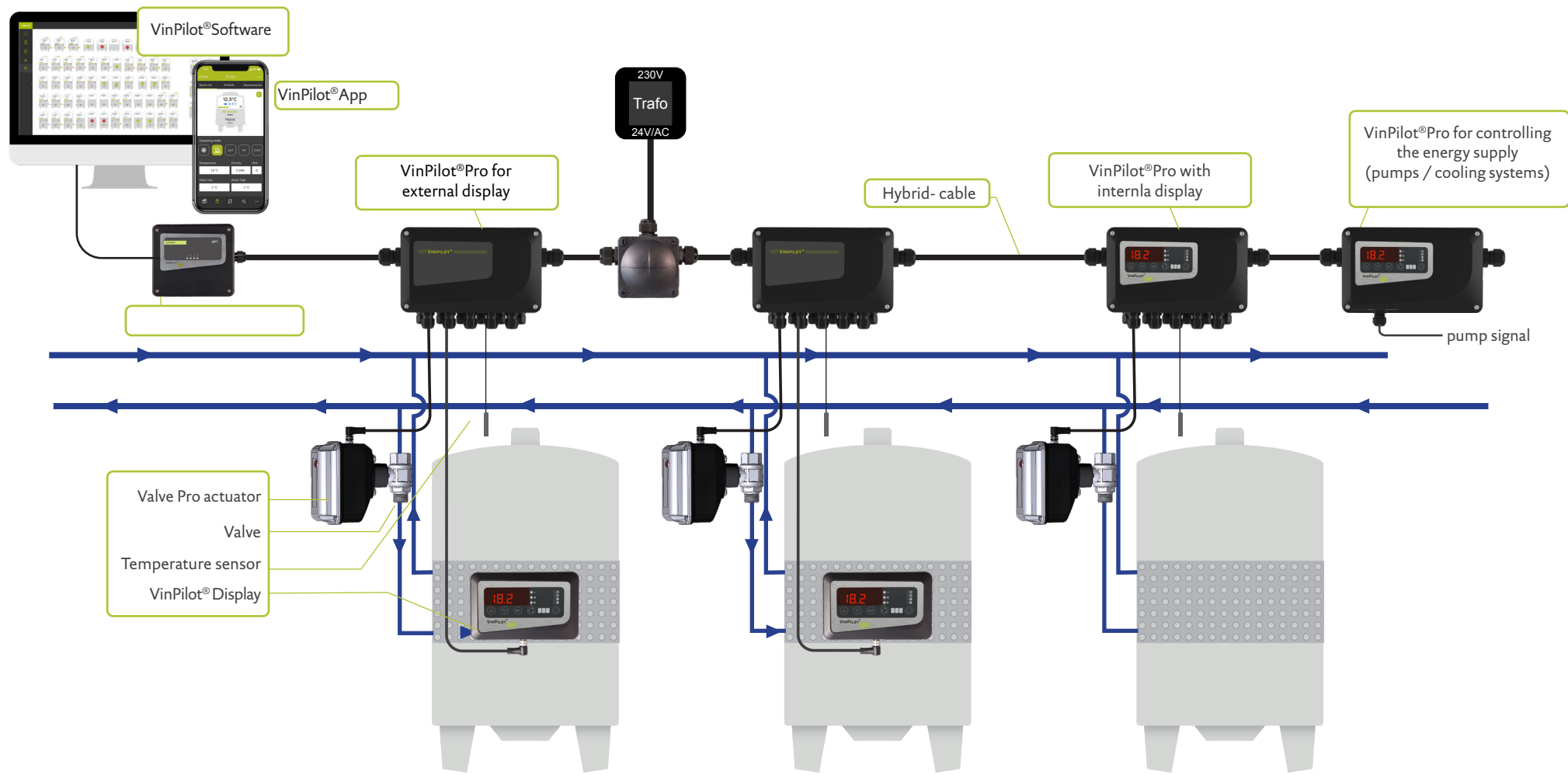
ALL INFORMATION AT:
WWW.VINPILOT.COM/PRO



INSTALLATION DIAGRAM

VINPILOT® PRO

The VinPilot® Pro runs on a modern BUS system. A single cable is sufficient to feed all controllers with power and at the same time connect them to the network and the software.



A MULTI-TALENT

VINPILOT® PRO

The VinPilot® Pro offers perfect fermentation control through absolutely reliable temperature regulation, and lays the foundation for further process automation options:

- + TEMPERATURE REGULATION DEPENDING ON THE FERMENTATION PROGRESS**
in combination with the VinPilot® Brix
- + AUTOMATION OF THE MASH FERMENTATION**
in combination with the VinPilot® RotoCap resp. Pulse-Air
- + PRECISE DOSAGE OF OXYGEN**
in combination with the VinPilot® Oxy device
- + TANK LEVEL MONITORING AND CONTROL SYSTEM**
in combination with the VinPilot® Radar sensor
- + PRESSURE MONITORING AND CONTROL**
in combination with the VinPilot® P-Sync sensor
- + OPTIMISATION OF AIR HUMIDITY**
in combination with our VinPilot® Dryfog
- + TEMPERATURE ADJUSTMENT IN THE BARREL AND BOTTLE CELLAR**

Cooling valve
Heating valve
3-way valve
Relay 3 (time control 1)
Relay 4 (time control 2)
Temperature sensor 1
Temperature sensor 2
Refractometer
Radar sensor
Pressure sensor
Remote display

ALL INFORMATION AT:
WWW.VINPILOT.COM/PRO

HIGH-QUALITY VALVE TECHNOLOGY

VINPILOT® PRO



ALL INFORMATION AT:
WWW.VINPILOT.COM/PRO

The VinPilot® Valve Pro is a high-quality motorised ball valve that is completely water proof and absolutely reliable. The latest generation of VinPilot valve motors tells the controller and software whether the valve is open or closed.

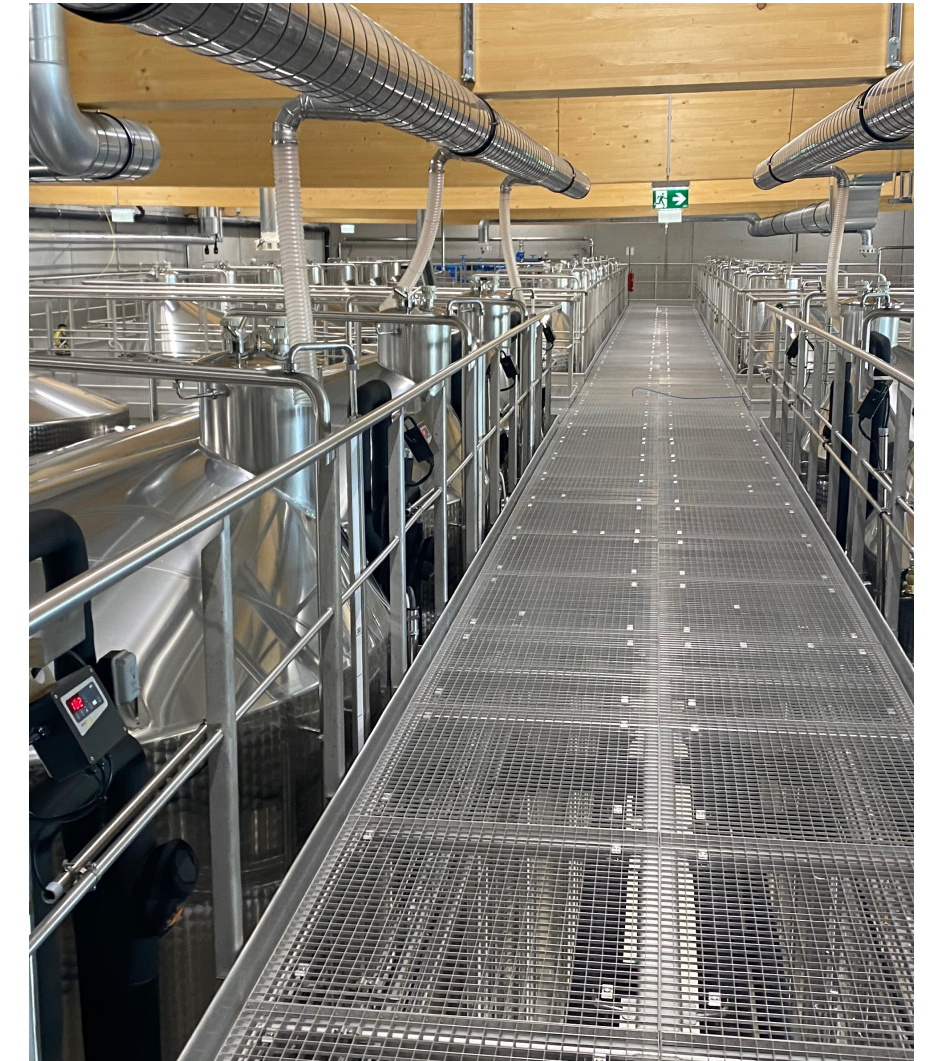
- ✓ **MONITORING AND FEEDBACK OF THE VALVE POSITION**
- ✓ **WATERPROOF HOUSING (PROTECTION CLASS IP67)**
- ✓ **PLUG + 8M CONNECTING CABLE**
- ✓ **2-WAY AND 3-WAY VALVES FOR AUTOMATIC SWITCHING BETWEEN HEATING AND COOLING**

VINPILOT® VALVE PRO	2-WAY / 3-WAY
DRIVE	{MO_906PS-Set/MO_906P3S-Set}
VALVE 1/2"	{BV_MF15/BV_3MF15}
VALVE 3/4"	{BV_MF20/BV_3MF20}
VALVE 1"	{BV_MF25/BV_3MF25}
VALVE 5/4"	{BV_MF32/ NA}



IN ACTION AT OUR CUSTOMERS' SITES

VINPILOT® PRO



VINPILOT® SOFTWARE



ALL INFORMATION AT:
WWW.VINPILOT.COM/SOFTWARE



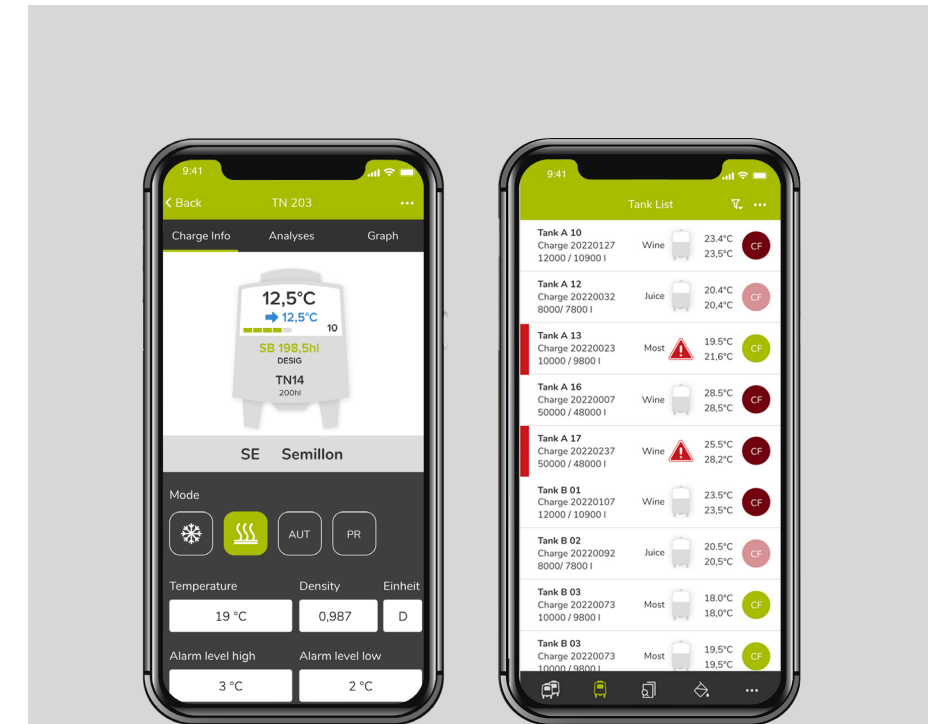
Monitor and control all processes from wine production to bottling at any time and from anywhere - with the VinPilot® software & app.

- ✓ **FULLY INFORMED AT ALL TIMES**
- ✓ **EASY TO OPERATE**
- ✓ **SEAMLESS DOCUMENTATION**
- ✓ **INTEGRATED CELLAR MANAGEMENT SYSTEM**

VINPILOT® SOFTWARE

- UP TO 30 TANKS / 2 USERS** (VPP_SL2-30)
- UP TO 60 TANKS / 3 USERS** (VPP_SL2-60)
- UP TO 90 TANKS / 4 USERS** (VPP_SL2-90)
- UP TO 120 TANKS / 5 USERS** (VPP_SL2-120)
- 120 TANKS / 6 USERS** (VPP_SL2-X)

VINPILOT® SOFTWARE



ALL INFORMATION AT:
WWW.VINPILOT.COM/SOFTWARE



With the VinPilot® software, you always have an eye on all the important processes in your wine cellar, and you are automatically notified about any important developments.

- + CONTROL**
 With the VinPilot® software, you can control all processes in the winery - from fermentation temperature and red wine processes, to air conditioning and humidification - from any location!
- + MONITORING & DOCUMENTATION**
 All relevant processes are automatically monitored and permanently recorded. Temperature and fermentation curves can be retrieved at any time and used as a decision-making aid. If something unexpected should happen, you will be notified immediately via app or email, so that you can react quickly.
- + MANAGEMENT**
 You can also use the VinPilot® software to document all wine treatments, record blendings and wine movements, assign work orders to individual employees, record batch-specific analyses and much more.

YOUR PROFESSIONAL FERMENTATION MANAGEMENT SYSTEM

VINPILOT® BRIX



The VinPilot® Brix permanently monitors the sugar degradation in the tank. This means that you always know exactly the stage of fermentation your wine is currently in, and the speed at which it is currently fermenting. Thus, many processes can be automated according to the course of fermentation, and you no longer have to leave anything to chance.

- ✓ **PERMANENT MONITORING OF THE FERMENTATION PROCESS**
- ✓ **TEMPERATURE ADJUSTMENT DEPENDING ON THE FERMENTATION PHASE**
- ✓ **PROCESS AUTOMATION ACCORDING TO THE COURSE OF FERMENTATION**
- ✓ **ALARM IF FERMENTATION IS SLOWING DOWN**
- ✓ **EASY INSTALLATION VIA NW50 TANK CONNECTION**

VINPILOT® BRIX

VINPILOT® BRIX

[VPP_Brix]

ALL INFORMATION AT:
WWW.VINPILOT.COM/BRIX



MICRO- MACROOXIGENATION

VINPILOT® OXY



Optimise the colour and flavour development of your wines through precise oxygen management using our VinPilot® Oxy.

- ✓ **HIGHLY PRECISE DOSING (QUANTITY, INTERVAL, DURATION)**
- ✓ **ONE DOSING UNIT PER TANK - DECENTRALISED & SIMPLE**
- ✓ **CONTROL & MANAGEMENT VIA SOFTWARE & APP**
- ✓ **ALSO AVAILABLE AS MOBILE SINGLE DOSING UNIT**

VINPILOT® OXY

O2 DOSING STATION	[V_OXY]
STAINLESS STEEL FRIT 50MM	[VPD_03]
STAINLESS STEEL FRIT 135MM	[VPD_02]
INSERTION TUBE FOR FRIT	[VPD_L25]

ALL INFORMATION AT:
WWW.VINPILOT.COM/OXY



PROFESSIONAL TANK LEVEL MEASUREMENT

VINPILOT® RADAR



ALL INFORMATION AT:
WWW.VINPILOT.COM/RADAR

The VinPilot® radar sensor measures and monitors the fill level of your tanks. Modern radar technology enables precise and rapid detection of the fill level. The filling value is transmitted to the VinPilot controller via 4-20mA. The tank level is shown both in the software and directly on the display of the VinPilot controller.

- ✓ **MEASUREMENT DISTANCE UP TO 15M TANK HEIGHT**
- ✓ **MEASUREMENT TO THE TOP OF THE TANK**
- ✓ **DISPLAY IN THE SOFTWARE AND ON THE CONTROLLER**
- ✓ **SIMPLE INSTALLATION AND CLEANING**

VINPILOT® RADAR

VINPILOT® RADAR

[VPP_RD]

PRESSURE MONITORING

VINPILOT® P-SYNC



The VinPilot® pressure sensor P-Sync allows you to monitor the pressure in your tanks and monitor and control processes depending on the pressure changes. The pressure value is transmitted to the VinPilot controller via 4-20mA. The tank level can be shown in the software and directly on the display of the VinPilot® controller.

- ✓ **PRECISE PRESSURE MEASUREMENT**
- ✓ **PERFECT CONTROL DURING FERMENTATION IN THE PRESSURISED TANK**
- ✓ **DISPLAY IN THE SOFTWARE AND ON THE CONTROLLER DISPLAY**
- ✓ **HYGIENIC STAINLESS STEEL MEMBRANE**

VINPILOT® P-SYNC

PRESSURE SENSOR /STAINLESS STEEL MEMBRANE [P_SYE]

ALL INFORMATION AT:
WWW.VINPILOT.COM/PSYNC

PUMP OVER (REMONTAGE)

VINPILOT® ROTOCAP



Support the extraction of color and tannins from the grape skins by gently spraying the must over the cap with our VinPilot® RotoCap.

- ✓ **AUTOMATED PUMP OVER INTERVALS**
- ✓ **GENTLE SPRAYING**
- ✓ **NO ELECTRIC DRIVE**
- ✓ **EASY TO CLEAN FOR OPTIMAL HYGIENE**

VINPILOT® ROTOCAP

VINPILOT® ROTOCAP-150MM (ROCA-150)

VINPILOT® ROTOCAP-200MM (ROCA-200)

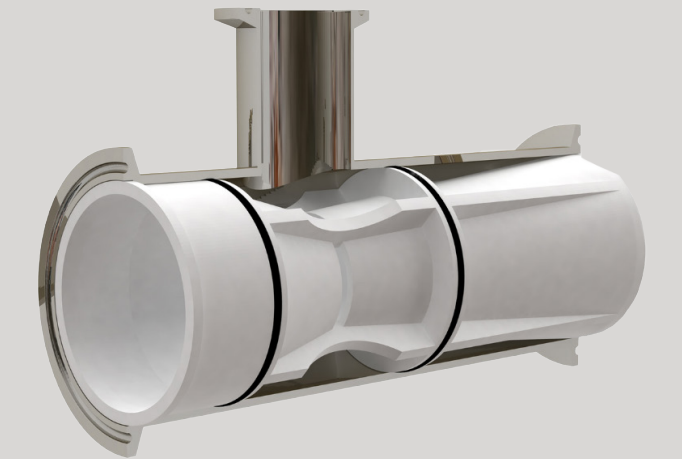
ROCA -150 FOR TANK DIAMETERS OF 1,5-2,5M (DEPENDING ON PUMP CAPACITY)
ROCA-200 FOR TANK DIAMETERS OF 2,5-4M (DEPENDING ON PUMP CAPACITY)

ALL INFORMATION AT:
WWW.VINPILOT.COM/REMONTAGE



EFFICIENT OXYGENATION

VINPILOT® VENTURI



The VinPilot® Venturi tube provides efficient and automated aeration of your red wine during pump over. The tube consists of two parts. The insert made of food-safe plastic can be easily removed and cleaned.

- ✓ **CLOSED CIRCUIT DURING PUMP OVER**
- ✓ **NO WINE LOSS & OPTIMAL HYGIENE**
- ✓ **HIGHER COLOUR STABILITY & RELIABLE END FERMENTATION**

VINPILOT® VENTURI

VENTURI TUBE 2" (VENT_20)

VENTURI TUBE 2,5" (VENT_25)

WITH 64MM TRI-CLAMP CLOSURE INCL. NON-RETURN FLAP AND 3/4" ADAPTER ON THE AIR INLET SIDE

ALL INFORMATION AT:
WWW.VINPILOT.COM/VENTURI



MASH MOVEMENT BY AIR INJECTION

VINPILOT® PULSE-AIR



In the VinPilot® Pulse-Air system, special injectors create sterile air bubbles that mix the must during fermentation and gently break through the red wine cap.

Even in very large tanks, VinPilot® Pulse-Air ensures optimum color extraction while keeping operating costs low.

- ✓ GENTLE MIXING
- ✓ ENHANCED COLOR EXTRACTION
- ✓ IMPROVED FERMENTATION PROCESS

VINPILOT® PULSE-AIR

VINPILOT® PULSE-AIR MOUNTING SET PUAIR_1

CONSISTING OF: MANUAL SHUT-OFF VALVE (TRI-CLAMP), PNEUMATIC AIR SHUT-OFF VALVE (TRI-CLAMP), NON-RETURN VALVE (TRI-CLAMP), AIR INLET NOZZLE TO BE WELDED ON.

ALL INFORMATION AT:
WWW.VINPILOT.COM/PULSEAIR



OPTIMUM AIR HUMIDIFICATION IN THE BARREL CELLAR

VINPILOT® DRYFOG



Our dry fog system creates a high humidity environment without wetness - the ideal solution against evaporation loss.

- ✓ MINIMISED EVAPORATION LOSS
- ✓ LESS WORK TOPPING UP BARRELS
- ✓ DRIP-FREE MIST -- NO DAMP BARRELS

VINPILOT® DRYFOG

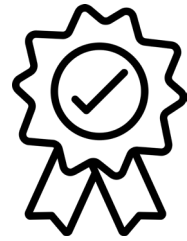
CABINET WITH 1X6L/H SPRAY NOZZLE	VPH_1
CABINET WITH 2X6L/H SPRAY NOZZLE	VPH_2
CABINET WITH 3X6L/H SPRAY NOZZLE	VPH_3
CABINET WITH 4X6L/H SPRAY NOZZLE	VPH_4
AIR HUMIDITY MEASURING AND CONTROL UNIT	VPH_R

SYSTEM CONFIGURATION: ONE 6 L/H NOZZLE PER 80M2; ONE CONTROL UNIT PER ROOM; COMPRESSED AIR CONNECTION 1/4", WATER SUPPLY 1/4"

ALL INFORMATION AT:
WWW.VINPILOT.COM/DRYFOG



UPGRADE YOUR WINE CELLAR NOW WITH THE LATEST TECHNOLOGY!



MORE THAN 25 YEARS OF EXPERIENCE

For over 25 years we have been helping wine producers to make even better wines using our innovative technology. Today, we are proud to be the world's leading supplier of automation technology for wineries, and to be trusted by more than 3,000 wine producers worldwide.



QUALITY FROM AUSTRIA

For all our products, we exclusively use high-quality materials and apply strict quality standards in order to ensure maximum operational safety and ease of use. This allows us to offer you an extended 5 year warranty on our VinPilot® Pro-system!



FROM OENOLOGISTS FOR OENOLOGISTS

We know the many challenges in wine production all too well. That's why we are constantly evolving our system to give you even more control over the production of your wines, and enable you to increase the quality of your wines even further.



THE RIGHT SOLUTION FOR EVERY WINE CELLAR.



**MORE THAN 3,000 WINEMAKERS WORLDWIDE
ALREADY TRUST IN VINPILOT®**



VINPILOT®

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NOTES

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GET YOUR PERSONAL QUOTE NOW!



WWW.VINPILOT.COM