



CONTAINERS ATMOSPHERE MANAGEMENT
HIGH DEGREES OF CONTAMINANT REMOVAL

FUNCTIONING

The physical phenomenon of cavitation commonly known for its corrosion behavior was taken as a basis for inspiration.

Receives filtered water served to the nozzles of rinser, passing it through a special porous tube where proportionally flows technical gas within tube's interspaces.

Tiny bubbles are transported against the surface to be treated and encountering lose their unstable equilibrium rapidly emitting gases which they are composed of.

The rinser works in the very short-time, about 1" or 2" and the Nitrorinser process occurs very rapidly.

The micro bubbles in contact with the contaminant agents rapidly emit gas and as a consequence remove particles attached on the surface.

Effluent from the system is of higher concentration of micronized N₂ or air, to a considerable extent non-dissolved.

 was created by

INNNOTEC



thanks to a huge experience in bottling line field, adjustment of gases dissolved in wines and beverages. Reduction O₂ technology, CO₂ extraction technology specially for red wines and CO₂ dosing from 0,5 to 12 g/L helped to solve a significant problems in the bottling process of the products sensitive to oxidation: substitute air inside the bottles with an inert atmosphere or atmosphere enriched with molecular SO₂, as active gas against microbial contamination.

REDUCE WATER CONSUMPTION
EASE OF USE

APPLICATIONS

The water spreads a technical gas volume, parameterized to a volume container to be treated, which expanding changes the container's atmosphere.

Washing or rinsing glass containers, PET or improvement of fluids specifications on CIP installations.

The water dosed with SO₂ and acid for decreasing the pH and obtaining molecular SO₂ in order to significantly prevent microbial contamination.

Installable as a standalone in the feeding water line on any washing machine or bottles rinser.

Excellent results are obtained when the application is installed on barrels and tanks ensuring ideal wine or grape must storage conditions.

It can be applied during the processes of transferring or pumping over wine in order to decrease O₂ or CO₂ concentration, or to elevate Carbon Dioxide concentration acting as an antioxidant.