

Winery Automates Fermentation, Reduces Labor Costs and Maintains Quality

RESULTS

- Reduced labor costs
- Simplified and modernized fermentation and decanting process
- Enhanced control of valves laid the groundwork for expansion



APPLICATION

Owners of the winery needed to make process improvements to modernize and expand operations.

CUSTOMER

The customer is a wine producer in North America looking to expand production from 110 to 900 vats.

CHALLENGE

The customer needed a way to modernize operations and simplify their fermentation and decanting process for growing their business. They used a single input/output monitoring system that only processed one data point at a time. This complicated plans for expansion due to the number of single I/O points needed.

SOLUTION

The customer combined two ASCO™ products to manage the filling and dispensing of product throughout the fermentation process. In the first-generation update, ASCO's compact solenoid pilot valves were paired with unique-to-market custom dual valve assemblies. Dual valve assemblies were possible due to the tanks being near each other, allowing for one dual assembly for every two tanks. As a result, fewer glycol valves were needed and they met the required NSF and ISO standards. This required only two workers to run 110 tanks with the automated valve approach, reducing labor costs. The labor and process improvements laid the groundwork for the winery to expand effectively.

Owners of the winery reduced labor costs and improved processes while maintaining quality standards using Emerson valves.