

Wineplus Premium

SENSOR FOR REMOTE AND REAL-TIME MONITORING
OF WINE FERMENTATION WITH PROPRIETARY TECHNOLOGY



DENSITY, TEMPERATURE AND LIQUID LEVEL

- Wireless connectivity
- Plug & Play
- Optimized for tanks
- WINEGRID platform compatibility
- Configurable LED RGB alarme
- Monitor of fermentation kinetics events (start, stuck and end)



TECHNICAL SPECIFICATIONS

ENCLOSURE MATERIAL	Stainless steel 304	
ENCLOSURE PROTECTION	IP65	
PROBE MATERIAL	Stainless steel 316L	
DIMENSIONS	Enclosure Ø204 x 90 mm / Probe 460 mm	
WEIGHT	4.5 kg	
COMMUNICATION	With smartbox - LoRa (distance up to 2000 m) (LoRa - measurements every 30 minutes)	
PRECISION TECHNOLOGY	OenoSensing®	
WIRELESS CONECTIVITY	Wi-Fi: IEEE 802.11 b/g/n 2.4 GHz (for firmware updates only)	
	LoRa WAN /P2P - Frequencies according to regional parameters: EU (863-870) US (902-928) AU (915-928) MHz	
POWER SUPPLY ¹	TYPE	24 V power connector
	CABLE LENGTH	≈ 15 cm
	VOLTAGE	24 V AC/DC (Voltage Range: 18-28V AC and 20-32V DC) ¹
	CURRENT	1 A
LIQUID DENSITY	OPERATION RANGE	[980 ; 1200] kg/ m ³
	RESOLUTION	1 kg/ m ³
	ACCURACY	± 2 kg/ m ³
LIQUID TEMPERATURE	OPERATION RANGE	[- 10 ; 85] °C
	RESOLUTION	0.1 °C
	ACCURACY	± 0.5 °C
LIQUID LEVEL	OPERATION RANGE	Between the sensor and the liquid top: 10 meters
	RESOLUTION	5 mm
	ACCURACY	± 2%

TOTAL OPERATING PRESSURE² [0 ; 1] Bar

1) When the operating voltage quality is not guaranteed (recurrent faults, voltage spikes) we recommend installing a voltage stabilizer.

2) In pressurized tanks, includes the hydrostatic pressure of the liquid plus the pressure inside the tank.

