



Manual valve clicker.
The simple and economical
version of the clicker.

Manual valve clicker

Why ?

To optimize periodic oxygen feeds in tanks or barrels

For whom ?

Private cellars, wine brokers
or cooperatives (large wineries)

[Features]

- Ceramic oxygen diffuser on a stainless steel support which may be introduced directly into the barrel opening or passed through the fermentation cap.
- A transfer tube in soft polyurethane allows easy access to the containers.
- Bleed valve enabling immediate cessation of transfer when closed.
- Technical ceramic guaranteeing a perfect diffusion of the oxygen.

[Benefits]

- Easier way of adding oxygen to the fermentation yeast (less risk of spillage than with aeration pumping devices).
- Complement the micro-oxygenation process by managing reduction potential.
- Complement to method of maturing on lees in barrels.
- Judicious substitute to racking in terms of time and human labor.
- Occasional use.
Testing of technique - small barrel cellar.
- Service provision - multiple barrel cellar.
- Diffuses into tanks, or barrels, a burst of oxygen in a short period of time.
- Excellent balance of simplicity with precision.

Technical characteristics

Diffuser dimensions:
H: 15.5 cm - Ø 3.5 cm
Transfer tube:
Polyurethane tube Ø 4 x 6 mm
(25 m supplied)

Diffuser:
Technical ceramic protected by a stainless steel support

Accessories

Oxygen pressure regulator 0 - 16 bar
Slider assembly to enable introduction of the clicker into the tanks by the lower entry/exit nozzle

In-line injection T
LDO field oxygen analyser
Anti-overflow bung for use in barrels



As in its entire range, CENODEV clicker is made with diffusers of technical ceramic which guarantees excellent oxygen diffusion.