



*Standard clicker.  
Oxygenating where  
and when necessary.*

## Standard clicker

### Why ?

**To optimize periodic oxygen feeds in tanks or barrels**

### For whom ?

**Private cellars, wine brokers or cooperatives (large wineries)**

### [ Features ]

- Time controlled valve in plastic casing.
- 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.
- Technical ceramic guaranteeing a perfect diffusion of the oxygen.

### [ Benefits ]

- Complement the micro-oxygenation process by managing reduction potential.
- Judicious substitute to racking in terms of time and human labor.
- Diffuses into tanks, or barrels, a burst of oxygen in a short period of time.
- Complement to method of maturing on lees in barrels.
- Oxygenate the right amount at the right time.
- Excellent balance of simplicity with precision.
- Time controlled for a greater precision and fewer errors.

### Technical characteristics

#### Diffuser:

Dimensions: H: 15.5 cm - Ø 3.5 cm  
technical ceramic protected by a stainless steel support

#### Transfer tube:

Food-grade tube Ø 4 x 6 mm  
(25 m supplied)  
**Power supply:**  
220 V, 110 V or 24 V electrical connection

### 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.*