

# Mobile Dissolved Gas Management

**ATPGroup's Mobile Dissolved Gas Management Service** protects your wine from oxidizing by measuring the level of dissolved oxygen and providing inline de-oxygenation by sparging with nitrogen. It can also adjust levels of CO<sub>2</sub> in still and sparkling wine. Because ATPGroup is the exclusive U.S. distributor for our suppliers, working with us gives you singular access to industry-leading, state-of-the-art equipment. For this service we use:

- Parsec OxyLevel 2200
- Parsec EVO 1000

#### How it works

- 1. We start with a meeting prior to the service date to understand your goals.
- 2. If simply reading oxygen level, it's quick and easy.
- 3. For real-time reading during filtration, we will stay during the entire filtration process and monitor regularly.

#### **Timing**

Set-up: None Service: Varies Clean-up: None

# Safety measures in place

We understand the importance each and every drop of your wine, and have a variety of safeguards set up as extra measures of protection including:

- Alarms to alert us in case of machine errors
- · Factory-approved cleaning solutions
- Experienced technicians to ensure smooth operation

### What we need from you

- Someone from your team designated to help facilitate
- Access to electrical outlets (480v/240v)

# Other options/services

· Can be used in conjunction with filtration to monitor oxygen levels

Note: Cleaning of machines might use and discharge potassium hydroxide, citric acid, nitric acid, sodium hydroxide, sulfuric acid, and/or hydrogen peroxide during the CIP process, typically at 3% solution or less.

