



PARSEC

LEADER IN OENOLOGICAL AUTOMATION

THE BIG INNOVATIONS  
THAT MAKE THE DIFFERENCE

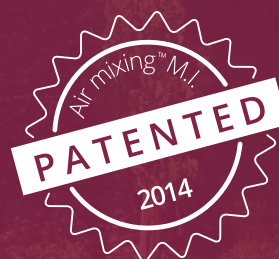
# AIR MIXING™ M.I. MODULATED INJECTION



*Perfect management of the cap* with decompacting waves.

*Selective extraction* that's both efficient and surprising!

*Incredibly simplified devatting*



Sequential modulated injection of compressed air or gas. This **new technology, patented by PARSEC**, is revolutionizing oenology worldwide.

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THE SPIRIT OF INNOVATION IN OENOLOGY



# AIR MIXING™ M.I. MODULATED INJECTION

## Something has changed in red wine production!

The well-known technique of **decompacting the cap** with compressed air, injected manually via a cane or automatically via a structure to deliver air bubbles, had never been seriously considered as an alternative to the traditional techniques (remontage, pigeage, délestage), but only as a **complementary technique** for small vats.

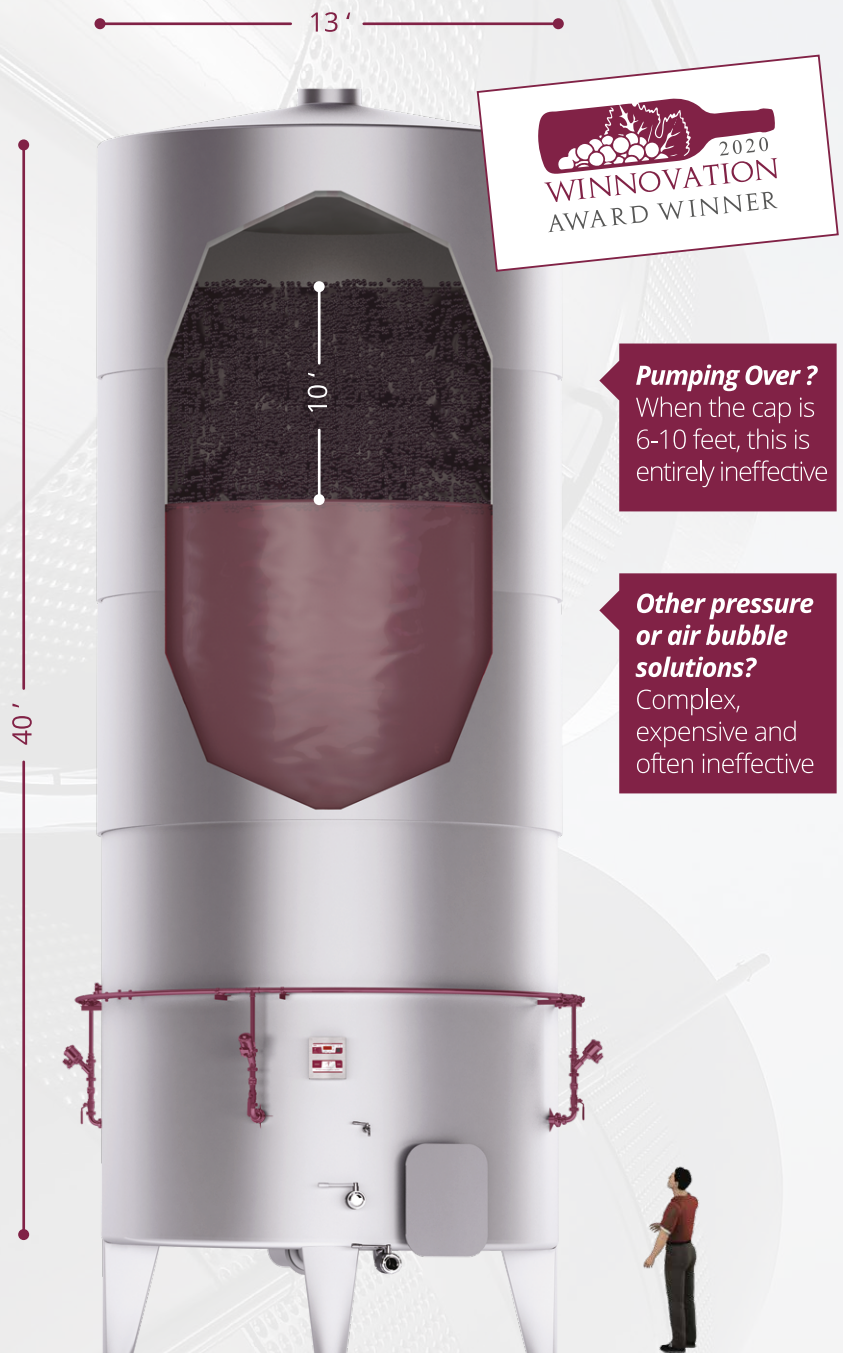
The new original technique called **AIR-MIXING™ M.I. (modulated injection)**, developed and patented by **PARSEC**, uses the action of several injectors placed laterally around the tank.

The combined and **sequential synergistic** sequences of pauses and small jets **create a wave-like movement in the liquid inside the tank** which, **in a few seconds**, completely decompacts the cap by inundating it with liquid.

The **AIR MIXING™** system is protected by the following patents and patent applications:

**US Pat. App. US 2017/0321175 A1;**  
**AU Pat. 2015356712;**  
**AU Pat. 2018260789;**  
**NZ Pat. 731402;**  
**NZ Pat. 748019;**  
**ZA Pat. 2017/02951**

**EP Pat. EP 3385364 B1; EP Pat. EP 3094715 B1; DE Utility Mod. 20 2015 009 605; AT Utility Mod. GM 50088/2018; ES Utility Mod. App. 1224169; IT Pat. 1427181; IT Utility Mod. 202018000003440; CL Pat. 58210.**



## — Discover the advantages of Air Mixing™ M.I. —

- ⊕ The **cap** is **completely loosened** and **immersed** in the liquid
- ⊕ Obtain **efficient** and selective **extraction** from the **whole cap**
- ⊕ **Reduce duration** of vinification
- ⊕ **Simplify devatting** of the cap
- ⊕ **Eliminate thermal stratification** in the tank
- ⊕ **Eliminate** pumps, sprinklers, pickers, cap extractors and winemaking devices that are complex, mechanical and **difficult to clean**
- ⊕ Improve **the taste quality** of wines



Parsec's modulated injection revolutionizes the vinification process for red wines

## Here's what Air Mixing™ M.I. makes possible



**Reduction in vinification times and production costs**



**Simplified, high-quality devatting**



**Improved wine quality: colour, aromas, volume and length on the palate**



**Water and energy savings**



**Improved worker safety**



**Adaptable to any tank**

**Energy-controlled extraction levels, several modes of air modulation to meet all your needs:** from very light wetting of small tanks, to vigorous decompaction of the cap in **large tanks** where all other technologies are completely ineffective.



Your problems with the timing and complexity of devatting are no more!  
**PROBLEM SOLVED !**

Air Mixing™ M.I. is an exclusive functionality of **SAEn5000-PARSEC** enological supervision, the most advanced on the market and Industry 4.0 certified.

A must-have tool to **CHECK, OPTIMIZE** and **MANAGE** the fermentation process efficiently in each type of tank.



**CT**

Oenological thermoregulation far beyond simple thermoregulation



**MOX**

Always a precise and guaranteed dosage



**DENSITY**

Density in real time



**WEB SAEn**

Android app for smartphones/tablets



**LEVEL**

Level and volume management



**ADCF**

Real-time fermentative kinetics



**EVO 2000**

Dynamic dosage of products



**OXYLEVEL**

Versatile oximeter

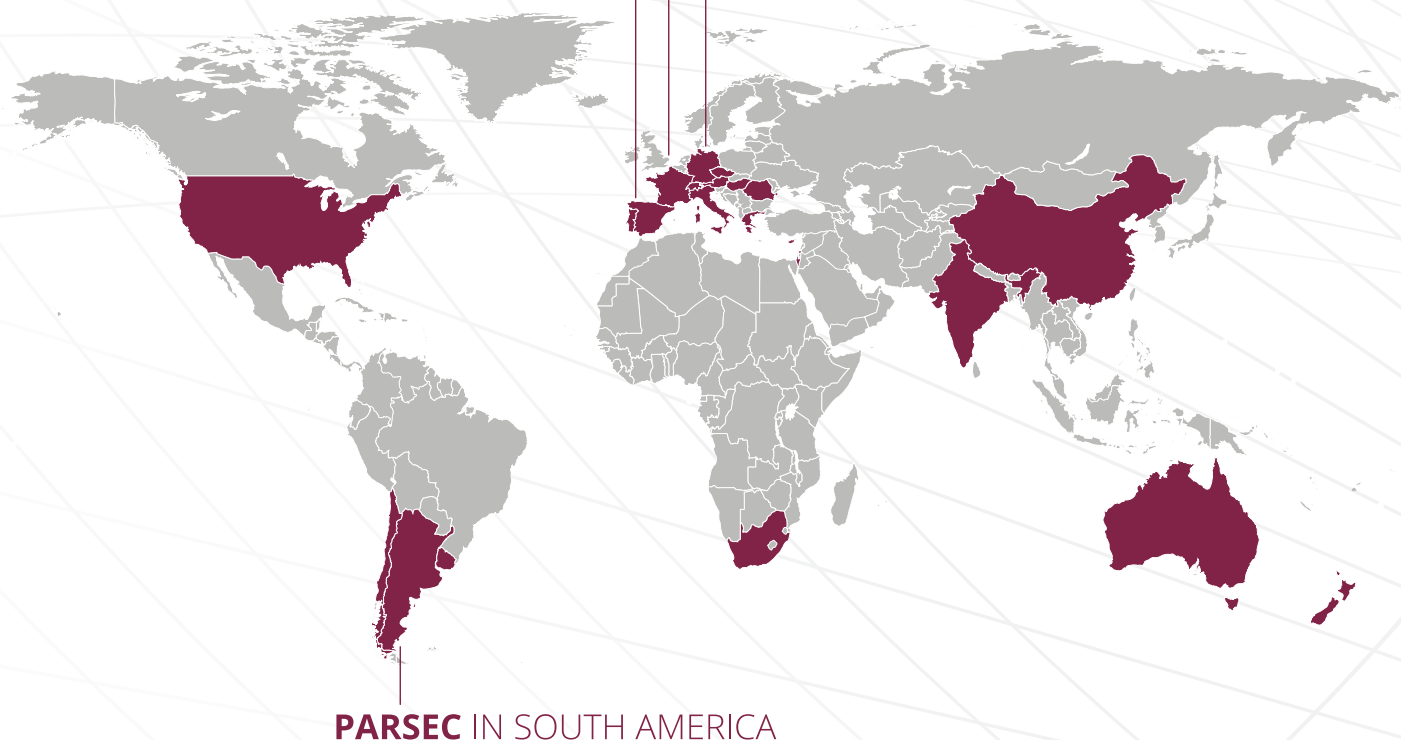




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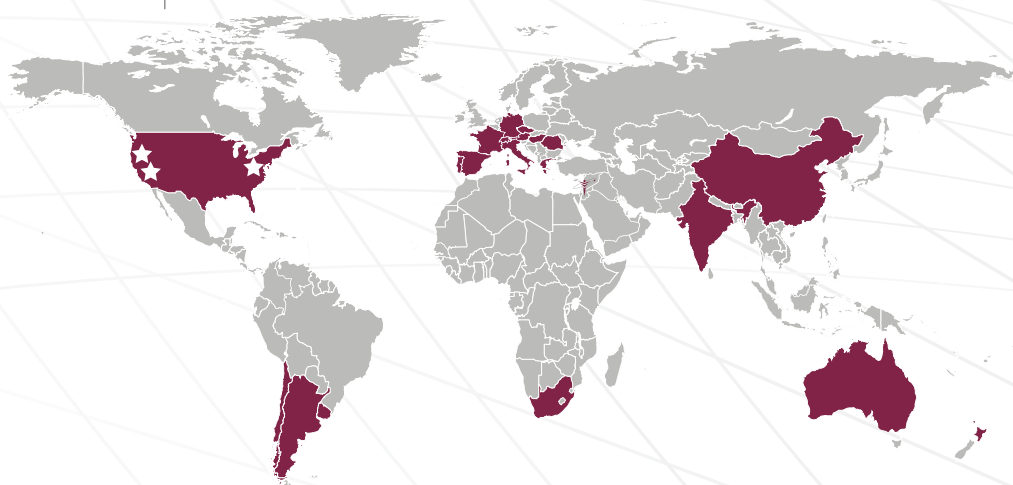
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PARSEC  
ENGINEERING & AUTOMATION



## ★ USA Assistance centers



Optimize the production process by reducing costs, preserving the environment, increasing workers' safety and improving the quality of the product!

***This is - and has always been - Parsec's "mission"!***

A fully-mastered production process lets you achieve the optimum quality potential at a lower cost, avoiding possible errors that could be qualitatively and economically damaging.

## ***Air mixing™ M.I.*** ***A winning idea***

Air Mixing™ M.I. provides technical and oenological solutions to ensure ***selective extraction of the cap's best constituents***, through an original infusion process without pumps, for incredibly simplified and high-quality devatting. ***A NEW ERA OF WORK IN THE CELLAR.***

*Team Parsec*

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