

## Dry Ice for Wine Making Carbonic Maceration

**Dry ice** is the solid form of CO<sub>2</sub> (Carbon dioxide) and is produced from recovered CO<sub>2</sub> (recycling), and has a constant low temperature of -79°C. CO<sub>2</sub> and dry ice are available in food grade quality.

Dry ice pellets (3mm diameter) or dry ice nuggets (10 or 16 mm diameter) are the **most practical and simple solution** for cooling harvesting containers, presses, storage and maceration tanks, inerting, wine blanketing, brewing,...

**Dry Ice** does not contain any water (non-hydric) and sublimates completely (absorbed into the air)



**Every winemaker can produce his own dry ice to have it directly available, when and where he needs it.**

The CRYONOMIC® CIP 5 Dry Ice Production Machines allows you to produce dry ice fastly and efficiently (output of 35kg/h, 80 kg/h, 160kg/h and 300kg/h). The CIP5S is particularly adapted for winemakers. You can choose to produce smaller pellets (diameter: 3mm, easier to mix) or sticks (diameter 10 or 16mm).



### Recommended Dry Ice dosage:

*Cooling harvest:* 1.3 kg Dry ice per 100 kg of grapes to lower the temperature by 1°C.

*Inerting:* 2 kg of dry ice generates 1m<sup>3</sup> of carbon dioxide gas.

*Temperature control during fermentation:* 0.6 kg of dry ice per 1 hl must to lower the temperature by 1°C.

CRYONOMIC® has a worldwide network.  
Contact your dealer for any information:

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