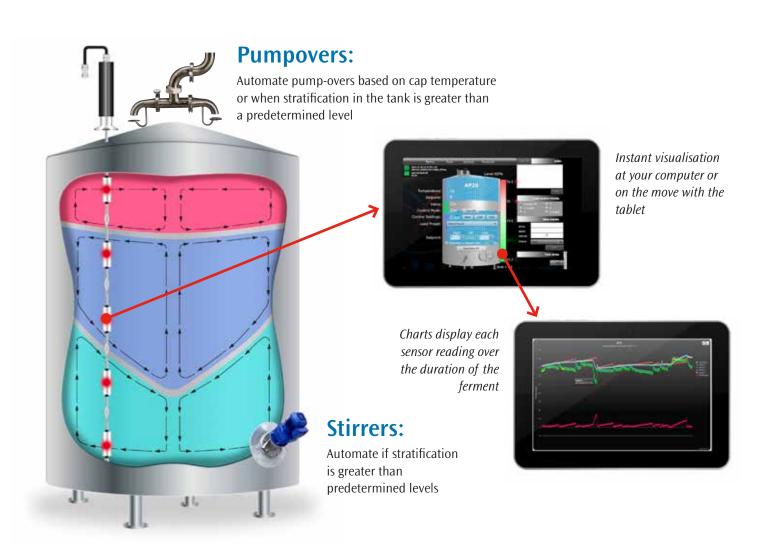
Multi-Level Temperature Probe



The Multi-Level Probe (MLP) identifies and displays thermal stratification in tanks.

- ✓ Automatically start pump-overs and stirrers based on stratification
- ✓ Initiate pump-overs when the cap gets hot
- ✓ Modify pump-over frequency/duration based on visual and historical results
- ✓ Significant power savings short term return on investment.

Use the MLP solely as a visualization tool in selected tanks to better understand what is happening inside. Alternatively, you may want VinWizard to act on readings for control of temperature, pumpovers and stirrers.



The MLP is configurable for all tank sizes. Multiple sensors are inserted inside a stainless tube made to fit your tank. Each probe can have between 5 to 30 temperature points.

The MLP easily integrates into existing PLC based systems or can be installed as a stand-alone solution.

The MLP can monitor up to 30 temperature points from the cap down. VinWizard displays readings in a way that helps answer key questions affecting wine quality and cost of production:

- What is the true impact of heating and cooling on wine in your tanks?
- Is the frequency and duration of your pumpovers achieving the desired results?

Multiple temperature control point options:









MLP sensors inside the

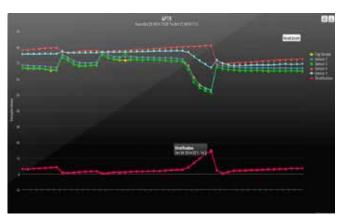
Select any sensor as the temperature control and alarm point Disable any sensor point that you do not want in stratification calculations

Calculated difference between the highest and lowest temperature reading

Thermal Chart Display:

Visualise thermal stratification of an entire ferment via a single color coded chart.





Analysis of MLP data has surprised winemakers and engineers. The MLP will challenge current thinking in regard to tank design and help refine winemaking practices.

