



SIMPLIFYING, WHILE ACCELERATING THE INOCULATION PROCESS.



LEV2050's bioreactors, notably the BR-LEV-LC and BR-CV ranges, are automated systems that enable controlled multiplication of microorganisms – notably yeast and bacteria used in wine fermentations. These devices offer significant advantages, 90% yeast savings, process automation for inoculation, high cell concentration with strong viability and vitality, traceability of the propagation process, operational simplification and enhancing the aromatic, and structural quality of wines.

LC SERIES

Yeast propagation, lactic acid bacteria propagation, lysate production, and propagation of microorganisms for vineyard use (biocontrol, biofertilisation and biostimulation).

LC Series® – Standard Construction & Features

- AISI 316L stainless steel
- Internal surface: cold-rolled 2B finish
- External surface: satin finish
- Certified CE safety elements
- Lifting lugs
- Temperature probe
- Vertical agitator with "Rushton" -type impeller
- Hygienic sample valve
- Bottom outlet: 2" Tri-clamp
- Electrical control panel
- Submicron filter with pre-filter
- Dimple cooling jacket with forced circulation
- Radar level measurement
- Thermowell for external probe (probe not included)

BR-LEV-LC-0.75
*75 ltr.



BR-LEV-LC5
*500 ltr.



BR-LEV-LC50
*5,000 ltr.



CV SERIES

Automated pied-de-cuve for sparkling wine®, yeast propagation, lactic acid bacteria propagation, lysate production, and propagation of microorganisms for vineyard applications (biocontrol, biofertilisation and biostimulation). NOTE: The CV system is patented in the European Union, and the ® designation refers to our registered automated pied-de-cuve concept.

CV Series® – Skid-Mounted Bioreactor + Mixer Bioreactor:

- AISI 316L stainless steel, laminated internal finish
- Certified CE safety elements
- Temperature probe
- Bottom outlet: 2" Tri-clamp
- Radar volume measurement
- Vertical agitator with "Rushton" -type impeller
- Electrical control panel
- Submicron filter with pre-filter
- Dimple cooling jacket with forced circulation

Mixer:

- AISI 316L stainless steel, laminated internal finish
- Certified CE safety elements
- Bottom outlet: 2" Tri-clamp
- Pressure transducer
- Side-mounted agitation motor
- Gas lance/diffuser for N₂ inlet
- Transfer pump

BR-CV5
500 ltr.



*NOTE: Depending on your desired inoculation rate, LEV Machines can propagate enough yeast to inoculate 110-500 liters of wine per liter of finished inoculate.

+1 (707) 552-2616 - VAFiltration.com