



Regulation

VINICONTROL

In temperature regulation for winemaking, LAMOUROUX ranks among the market leaders. After more than 20 years working in the wine sector, manufacturing regulators and temperature regulation cabinets, Lamouroux offers hundreds of producers in France and abroad various models to manage small or large fermenting rooms.

■ Fully equipped to international standards



Vinicontrol is an electronic regulator capable of managing two outputs with two independent settings. Designed around an electronic board developed in house, it comes in a watertight case (CE standard) with outputs and inputs (probes) on a plug-in connector.

■ A choice of easy-to-program combinations

Vinicontrol regulators can control refrigeration, heating, or both refrigeration and heating. Besides the dual display of settings and the temperatures, the regulators can display density values and users can set an alarm threshold.

Two ranges of cabinets, ideal for tanks:

- VINICONTROL with a 24V AC output on each regulator to actuate solenoid valves or motorized valves.
- VINICONTROL PN with built-in pneumatic control systems. The pneumatic controls are prewired to actuate a pneumatic valve.

Individual regulators also provide the solution for producers who are already equipped with a temperature-control system who would like to control an extension to their vat houses.

■ The advantages of Vinicontrol

• Choice of installation:

The producer can choose to install a regulator on each tank or to group them together in a cabinet.

• Easy maintenance:

A Vinicontrol regulator can be removed and replaced in its cabinet in no time at all, thanks to adapted connector systems.



A simple and efficient way to provide temperature control

LAMOUROUX has developed a range of easy-to-operate, efficient, reliable regulators, at a very competitive cost.



**Electro Magnetic
Compatibility**





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■ Technical characteristics

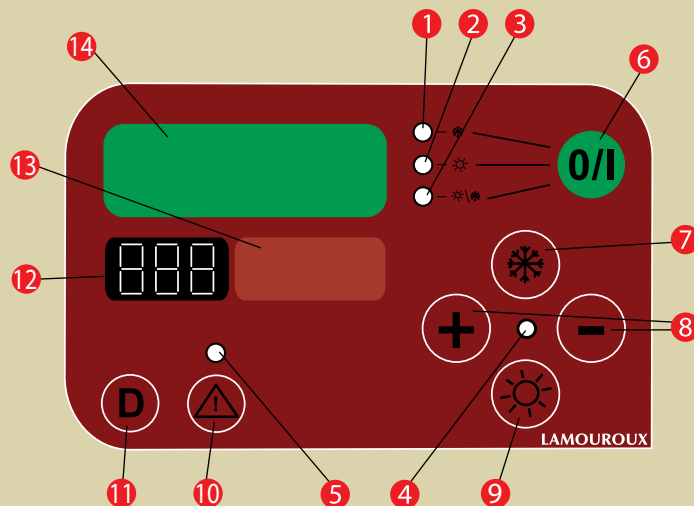
- Consumption per regulator: 3.5 VA, actuator consumption not included.
- Relay output supplied at 24 V AC, max interrupting capacity 250 V AC/10A, protection by timed 5A fuse.
- Settings from -9.9° to +80°C, in 0.1°C increments.
- Fixed differential of +/-0.2°C.
- Temperature probe: CTN 10000 at 25°C (PVC cable 2 x 0.22 mm² x 3m long).
- Precision: +/-0.4°C and digital display to 1/10°C: temperatures, settings.
- Output and alarm status display.
- ABS cabinets (1 and 2 tank models) and polyester cabinets (models for 4 to 16 tanks).
- Protection: IP 65.
- Working temperature: from 0° to 25°C.
- CE standards
- Control of pumps on hot/cold circuit to: stop circulation in the pipes (except request), energy savings.

VINICONTROL Range

Model	No of tanks	Height mm	Width mm	Depth
VINI 1C ABS	1	170	140	95
VINI 2C ABS	2	230	140	95
VINI 4C polyester	4	600	400	250
VINI 6C polyester	6	600	400	250
VINI 8C polyester	8	700	500	250
VINI 10C polyester	10	700	500	250
VINI 12C polyester	12	700	500	250
VINI 14C polyester	14	800	600	300
VINI 16C polyester	16	800	600	300
VINI 20C polyester	20	800	1000	500 2 doors

VINICONTROL PN Range

Model	No of tanks	Height mm	Width mm	Depth
VINI PN 1C ABS	1	170	140	95
VINI PN 4C polyester	4	600	400	250
VINI PN 6C polyester	6	700	500	250
VINI PN 8C polyester	8	800	600	300
VINI PN 10C polyester	10	800	600	300
VINI PN 12C polyester	12	800	600	300
VINI PN 14C polyester	14	1000	800	300
VINI PN 16C polyester	16	1000	800	300
VINI PN 20C polyester	20	800	1200	600 2 doors



- 1 Refrigeration program activated
- 2 Heating program activated
- 3 Mixed program activated (refrigeration and heating)
- 4 Refrigeration or heating signal (operation)
- 5 Alarm signal
- 6 Choice of refrigeration or heating program
- 7 Refrigeration management
- 8 Keys to modify the refrigeration/heating temperatures
- 9 Heating management
- 10 Alarm with individual warning light
- 11 Manual density setting
- 12 Numbering
- 13 Setting and density display
- 14 Temperature display

Authorized distributor

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