

Dry Ice for Wine Making Carbonic Maceration

Dry ice is the solid form of CO₂ (Carbon dioxide) and is produced from recovered CO₂ (recycling), and has a constant low temperature of -79°C. CO₂ and dry ice are available in food grade quality.



Dry ice pellets (3 mm 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 35 kg/h, 80 kg/h, 160 kg/h and 300 kg/h). The **CIP5S** is particularly adapted for winemakers. You can choose to produce smaller pellets (diameter: 3 mm, easier to mix) or sticks (diameter 10 or 16 mm).



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 1m³ 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: