

IN-HOUSE OXYGEN AND NITROGEN SOLUTIONS FOR WINE MAKING & BEER BREWING



SAVINGS



SAFETY



High efficiency
& autonomy



ECO-FRIENDLY



BENEFITS OF NITROGEN AND OXYGEN? INCREASE YEAST HEALTH WITH O₂ AND PRESERVE FLAVOR/AROMA WITH N₂



Increase yeast health by maintaining a higher level of Dissolved Oxygen (DO)

Prevent harmful oxidation to preserve desired flavors/aroma

Decrease harmful bacteria

Ensure the flavor of wine by flushing out equipment

Spur vigorous fermentation



Customizable oxygen content for optimal beer/wine aeration

Ensure uniform DO levels throughout wort fermentation

Displace **unwanted gases**

Blanketing to create a protective layer of gas over the wine

Sparging to remove dissolved oxygen and ensure quality taste



WORLDWIDE PROVEN EXPERTISE



NOVAIR, expert in on-site gas production



NOVAIR USA, a member of the NOVAIR Groupe, is based near Buffalo, New York. Founded in 1977, NOVAIR is recognized worldwide for its nitrogen and oxygen generating systems as well as medical air and vac solutions.

NOVAIR exports turnkey systems for healthcare and industries to over 150 countries worldwide through a vast network of certified distributors, with thousands of oxygen and nitrogen generators installed throughout the planet.

PRODUCE ON-SITE OXYGEN AND NITROGEN TO BECOME YOUR OWN SUPPLIER

Both oxygen and nitrogen gas are essential to beer brewing as well as wine vinification. Producing oxygen on-site ensures uniform oxygen distribution in wort, encouraging optimal yeast health, and in turn leading to better beer and wine flavor retention. When purging tanks of unwanted oxygen between each batch, brewers using on-site nitrogen generators save time and money while ensuring residual mash, wort, or beer does not oxidize and pollute the next batch with harsh or sour flavors. The result is better overall taste and happier consumers.



WHY PRODUCE OXYGEN AND NITROGEN IN-HOUSE?



AUTONOMY / SUPPLY SAFETY

In-house oxygen and nitrogen made from ambient air, end dependency on cylinder delivery



NO LOGISTIC CONSTRAINTS

Eliminate recurring logistic constraints like unreliable delivery and rising transport costs



CONTINUOUS PRODUCTION

No risk of supply interruption with oxygen and nitrogen available 24/7



PROVEN SAVINGS

30-60% savings with rapid return on investment



INCREASED SAFETY

No need to store or handle unsafe high-pressure cylinders in large quantities



ECO-FRIENDLY SOLUTION

No delivery = no transport pollutant emissions

IN-HOUSE OXYGEN AND NITROGEN SOLUTIONS

CONTINUOUS SUPPLY FOR WINE AND BEER

NOVAIR offers on-site oxygen and nitrogen production systems with a range of pressures and flow rates, from low to high, to meet your specific needs. All NOVAIR systems are designed to be efficient and economical when producing oxygen or nitrogen, enabling improved beer and wine flavor retention.

We have a range of durable oxygen and nitrogen generating systems for beer brewing and wine making



- **Cost effective solutions**
- **Guaranteed O2 and N2 purity**
- **Medium to large flows**
- **Fully automatic systems**

O2 Concentration

93% to 96%

N2 Concentration

97% to 99.999%

Oxygen diffusion and concentration control

NOVAIR can help you select the oxygen diffusion process that will best suit your needs and ensure the highest oxygen dissolution efficiency. We can also provide the right oxygen analysis system to keep control of the oxygen concentration for any wine making or beer brewing use.

High pressure cylinder filling systems

If oxygen is needed in cylinders for use in transportation, backup, or remote handling, NOVAIR also offers cylinder filling systems that can immediately eliminate the high cost of delivered oxygen, as well as the valuable time spent in exchanging or handling heavy oxygen cylinders.

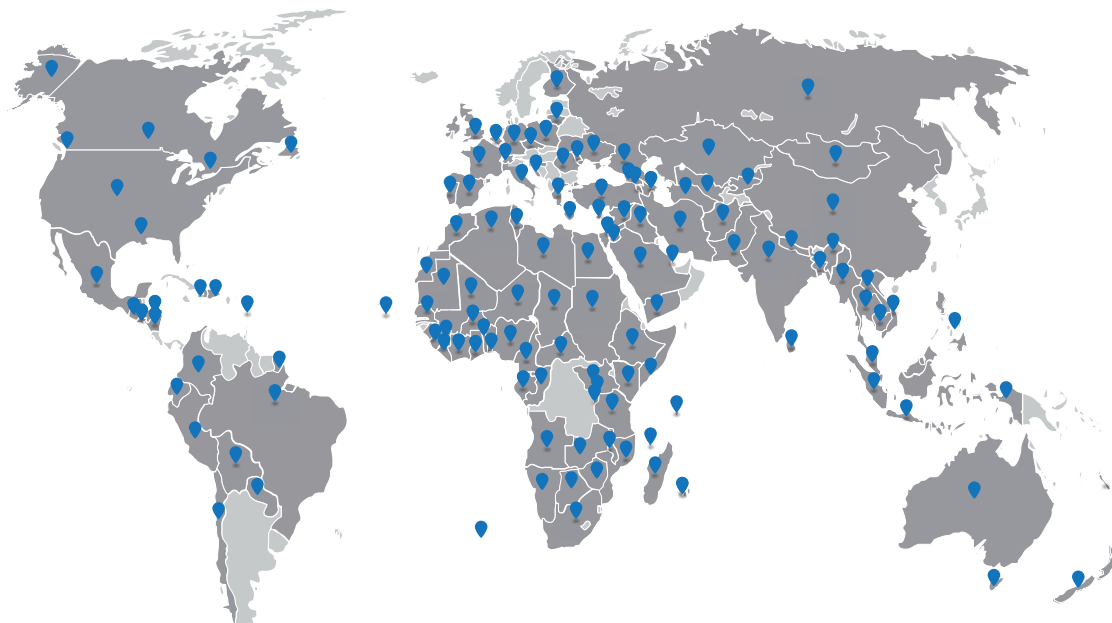
Unlimited flexibility for nitrogen production

NITROSWING® modular PSA nitrogen generators implement a unique Pressure Swing Adsorption technology. Unlike twin tower standard systems, NITROSWING® generators feature multiple molecular sieve modules, each implementing an optimized patented PSA process, allowing for efficient upgrades depending on your wine and beer production needs.





THOUSANDS OF REFERENCES WORLDWIDE



OUR SITES

USA

Buffalo NY
R&D and production
40,00 sq. ft. / 3,700 m²



FRANCE

Roissy-en-France, Compans
Headquarters, R&D and production
113,000 sq. ft / 10,500 m²



ITALY

Grosseto
R&D and production
37,700 sq. ft / 3,500 m²



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