



WTG-Quantor GmbH

HumiFix Sizing Guide



Humifix – Humidification Information

- **HumiFix is a Compact Humidifier for Barrel-Rooms and Fruit Storage**

A 225lt wine barrel can lose 10-15% of the wine volume over one year.

Professional humidification of the barrel room allows the wood of the barrel to absorb water-vapor, the crevices fill out and seal, and loss of wine is prevented. A well-kept barrel room is therefore cool, usually around 14°-16°C and humidified at about 75% - 85% rH.

Keep your Wine in the Barrel – Prevent wine evaporation !

Attention and professional equipment are required in every aspect of winemaking. None or low humidification may allow the wood to dehydrate and wine will evaporate through it. Overly high humidity can lead to mold on the barrels.

Function and control:

The compact humidifier **HumiFix** - functions by means of spraying very fine water vapor and distributing it homogeneously in the air of the wine cellar, without direct contact with the barrel. The humidity is absorbed by the wood and moistens it. **Digital controls** ensure the humidification in the desired range.

Humidification –

Calculation based on the common parameters for keeping a barrel room :

Required relative Humidity 75% - 85%

Required room temperature: 14°C - 16°C

Calculating with Quantor Fans known m³/hr circulation

Cooling with Quantor / Kreyer thermo-fans

Air renewal x 2 per hour

HumiFix QUH 1 up to 1 kg / hr vapor

HumiFix QUH 6 1 – 6,5 kg /hr vapor , 280 m³ / hr



Humidification –

Common Sizing for a Winery Barrel-Room

Considering cooling unit running at about +8°C (45°F)

Room volume CBM / CB FT	Fan model and no. of fans	Air circulation/fan in m3/hr	Required added humidity in kg/hr	Recommended HumiFix unit *
Outlet water temperature (cooling unit) 8°C				
Adding 2.0 gr / m3 air circulated by the fan				
100 / 3,530 CB FT	MR 210	870	1,74	2 x QUH 1 / or - 1 x QUH 6
300 / 10,600 CBFT	SD 35	1500	3,00	1 x QUH 6
500 / 17,700 CBFT	2 x SD 35	(2 x 1500) = 3000	6,00	2 x QUH 6
1000 / 35,300 CBFT	2 x SD 73	(2 x 3000) = 6000	12,00	2 x QUH 6

Controls for HumiFix: All HumiFix units in a single room: Temperature/Humidity sensor art.no. 12659

* Variation in enviroment, ambient air, heat-load in the room, air-renewal etc. may cause variation.

Humidification

HumiFix QUH 6 up to 280 CBM*

HumiFix QUH 1 up to 45 CBM*

Compact humidifiers for barrel rooms,
Support air cooling

Humidification keeps the wine in the barrel !

Suitable for fruit storage

Accessories: Controls
Mechanical Hygrostat
or
Electronic control





Thank you for your attention



Your Quantor – Kreyer Team