

WTG-QUANTOR GMBH

OUR BRANDS

QUANTOR

KREYER

COMPACT YEAST ACTIVATOR

YEAST-BOOSTER

TWO MODEL SIZES - PRO & MAX



IN FLOW WITH YOUR
PRODUCTION



AN ESSENTIAL TECHNIQUE FOR THE SUCCESS OF YOUR FERMENTATIONS

Ensuring the colonization of your must with the yeasts you have selected, yeasting carried out under optimal conditions allows for a rapid start of the fermentation, inhibits the development of rogue yeasts and reduces the risk of stuck fermentation.

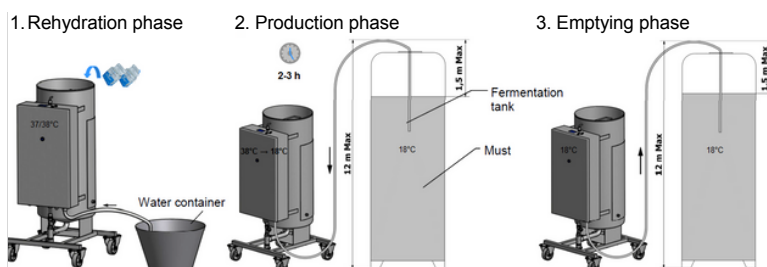
Develop your yeast with the YEAST-BOOSTER from WTG-QUANTOR-KREYER.

The YEAST-BOOSTER is a compact and mobile unit for the reactivation and propagation of yeasts in fermentation based beverages.

It allows the rehydration of yeasts at the required temperature, the multiplication of the population by successive addition of fresh must, by oxygenation of the medium, and by temperature control before inoculation at active cell concentrations counted at more than $1 \times 10^8 \text{ Cel/ml}^*$.
(* Verified test results)

YEAST-BOOSTER

It is adaptable to any type of winemaking for tanks up to a capacity of 500 hecto-liters, and can be used as a yeast revitalization unit or as a bioreactor.



Take advantage of its high yield to assure effective fermentation, reduce start-time- and labour time; and optimise fermentation results.

Please contact us or your distributor for more information.

YEAST-BOOSTER - PRO



YEAST-BOOSTER - MAX



Mixer motor (optional)