Densios Beer

How does it work?

It's simple:



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The device floats in your fermenter and collect the density and the temperature thanks to its on-board sensors



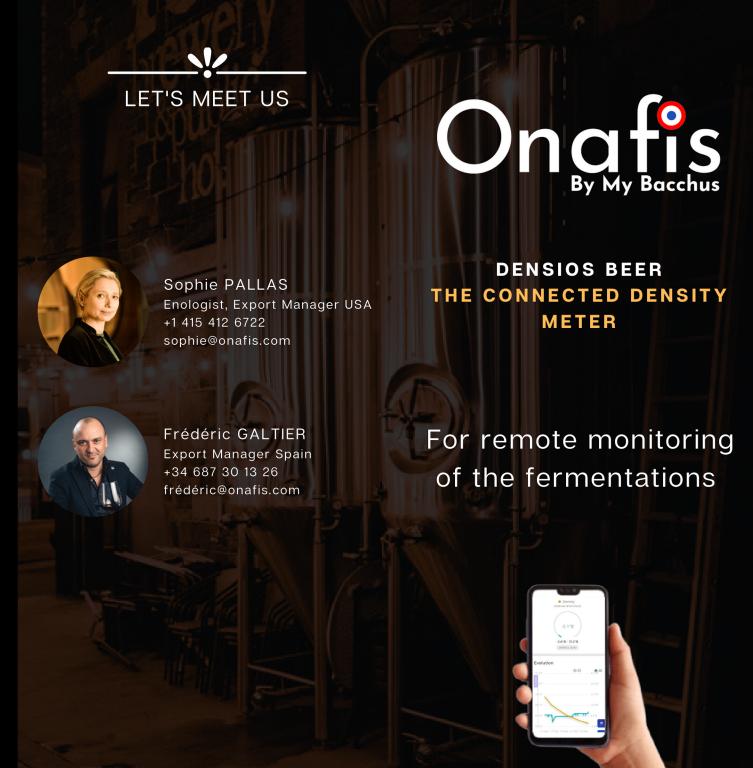
It transmits the data on our server



You follow the kinetics of fermentation in real time on your digital interface



You set up alerts (sms/mail) so you don't miss anything about your fermentations



Save Time

on your manual readings, the computer entry and the kinetics curves traces.

Follow the density curves

of your fermenters anytime and anywhere.

Secure your fermentations

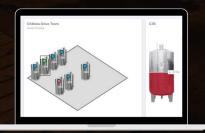
with alerts (SMS/mail) and anticipate the sluggish fermentations.

Prefer a measure without manual samplings

and obtain reliable, accurate and repeatable data.

Control your thermoregulation remotely

from your Onafis digital vat room plan and thanks to the implementation of numerous API that will make your tools communicate each other.



A SIMPLE MAINTENANCE

Composition



The sensor is protected by a plastic tube biocompatible ISO 10993-3.

Disinfection before use



Densios can be disinfected with an acid or alcoholic solution. The plastic tube and the gasket are acid resistant.

Cleaning after use



Densios can be washed with warm water and soap or in a soda solution (max 10%).

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to know!

Cleaning and sanitising products can be the same as those usually used to clean the production lines and the equipments in contact with the beer.



Onafis it's today...

A company established in Nantes (France) with local referents and partners,

Present in Spain, Switzerland, Italy and United States,

A team of developers and engineers in agronomy and enology in the service of a continuous improvement of our solutions,

More than 15 years of expertise in the digital world,

A solution built by and for the brewers that adapts to your working methods and to your specific needs,

A turnkey solution, easy to use and without calibration.

