

MTOM-1 Mobile Tank Oxygenation Manager (OxyBoy / OxyMan)



Price: € 2 530 excluding tax

SKU: MTOM-1

Product Categories: [COE : Carbondioxide equipment](#), [CSC : Carbonization equipment](#), [OCE : Oxygenation-carbonization](#), [OXE : Oxygen equipment](#), [TAE : Tank accessories & equipment](#)

Product Tags: [Beer](#), [Cider](#), [Fermentation](#), [Maturation](#)

Product Page: <https://eshop.czechminibreweries.com/product/mtom-1/>

Product Variants

- MTOM-1 Mobile Tank Oxygenation Manager (OxyBoy / OxyMan) - OXYMAN ()
- MTOM-1 Mobile Tank Oxygenation Manager (OxyBoy / OxyMan) - OXYBOY ()

Product Summary

MTOM-1 is the mobile box manager for managing of beverage oxygenation in one tank. The MTOM-1 controls one jet for oxygenation or aeration of beverages in the tank. Compatible with the **ACOS-02 oxygenation stone** or **JOX-01 oxygenation jet**. Two versions are available - The **OXYBOY** and the **OXYMAN**.

Product Description

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The **OXYBOY** and the **OXYMAN** are designed for the application of oxygen in gas form to must and wine. They can be applied in both Micro- and Macro-oxygenation. The **OXYBOY** and the **OXYMAN** are portable with hanging possibility.

Diferences between OXYBOY and OXYMAN



I. OXYBOY]

The **OXYBOY** can apply smaller doses of Oxygen (in comparison to the **OXYMAN**) - **up to 30 cubic cm / minute**, but it is therefore extremely exact. The **OXYBOY** is optimal for micro-oxygenation, and for macro-oxygenation of smaller tanks. The **OXYBOY** can be adapted to perform ‚Cliquage‘ the action of dosing a large

amount of Oxygen in force into the most during a very short time. This option overrides the internal dosage programmed in the unit to allow the maximal amount of Oxygen to be spurted into the must in the largest possible surge of gas. In this option the dosing element is circumvented, allowing direct dosage of Oxygen at 1,5-2,0 bar . The dosage is according to timing only (dosage for a specific time which can be set in the unit). Giving a strong jet of Oxygen to the wine or beer for macro-oxygenation before/at the start of the fermentation. Surplus Oxygen will escape from the top (opening) of the tank.

See the **Cliquage** accessory - To be ordered with your OxyBoy unit. Can also be refitted after the production.

II. OXYMAN

The larger dosage element of the **OXYMAN** allows the application of 6.66 times as much Oxygen as the **OXYBOY** - **up to 200 cubic cm / minute**. The **OXYMAN** is therefore ideal for macro-oxygenation applications, or micro-oxygenation in larger tanks.

Wine, cider or beer oxygenation improves a quality of fermentation. What is Micro-Macro Oxygenation ?



MACRO-OXYGENATION – during the beginning of the fermentation: Strengthens the yeast cells and their re-generated cells. Every brewer, cidemaker or winemaker fears a stuck fermentation due to weakening of the yeast cells.

Macro-ox at this stage contributes to the development of strong yeast cells that can carry the fermentation well to a complete ending. Helps to stabilize the color of red wine and taste of beer.

MICRO-OXYGENATION - after the fermentation: Improves wine aroma and flavor assimilating aging in a barrel, with more control over the Oxygen amounts. The oxygen binds the Tanins

(Phenols) stabilizing the color of the wine and giving it a fuller flavor and mouth-feel.

Wine Oxygenation can improve beer quality.

MACRO- OXYGENATION - during the beginning of the fermentation beer, cider or wine: Has the same beneficial effect on the yeast as in wine .

JET-OXYGENATION (CLIQUAGE) - A jet (spurt) of Oxygen into the tank at the beginning of the fermentation for similar effect as the Macro-Ox. Quantity controlled manually by operator.

How it works ? Why to use the oxygenation process in the brewery / cidaria ? **Macro-Oxygenation** - during the beginning of the fermentation: Has the same beneficial effect on the yeast as in wine (see here above).

Macro- Oxygenation is done only in the beginning of the fermentation to strengthen the yeast when they start to multiply. Yeast consume oxygen and sugar as nourishment, and produce alcohol and heat. As long as there is oxygen in the tank - they will multiply aerobically and regenerate larger and stronger cells which can bring the fermentation to a better finish. The risk of the yeast cells getting tired and not finishing the fermentation completely is drastically reduced.

Yeast that do not get extra dosage of oxygen, very soon consume all the oxygen in the tank, and begin to multiply un-aerobically. The regenerated cells are smaller and weaker. At the same time they start producing alcohol which is a poison to them, so the regeneration is slower and weaker in the presence of alcohol without added oxygen.

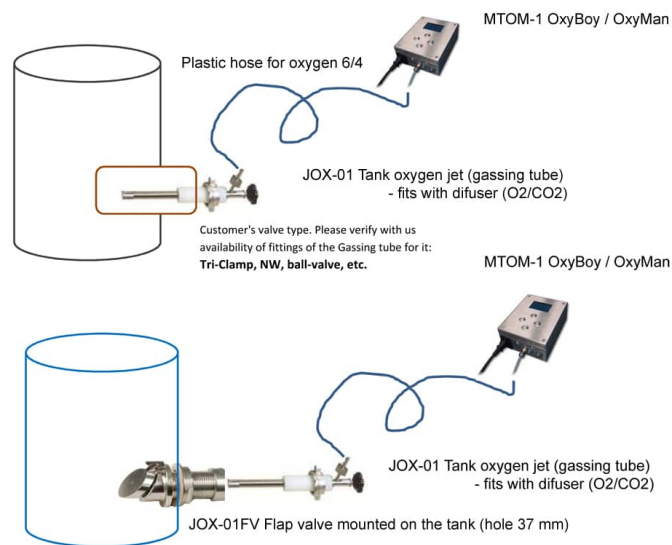
The amounts of oxygen are up to the brewer himself to decide according to his

experience, brew-batch size, type of beer and yeast he is using.

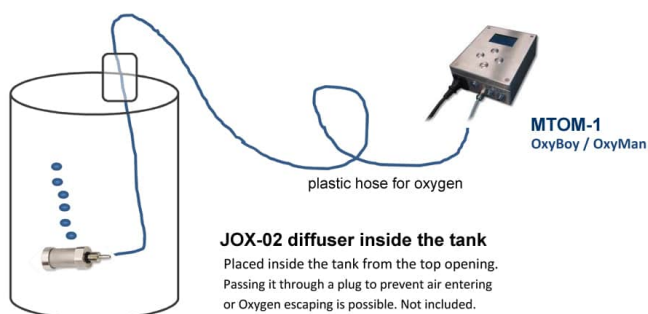
What do you need for use the beverage oxygenation process ? **JOX-01 oxygenation jet** or [JOX-02 oxygenation diffuser](#) or [ACOS-02 oxygenation stone](#)] - for each tank

(optional) [JOX-01FV Flap valve](#) ...for each tank]] MTOM-1 - this oxygenation manager (OxyBoy or OxyMan) - for each tank [MTOM-1TSK - Temperature sensor kit](#) for the oxygenation manager - for each tank (OxyBoy / OxyMan)] [MTOM-1OBC - Cliquage](#) -]Optional accessory (only for OxyBoy)]] - Spurting a large amount of MTOM-1 into the most during a very short time - Technical adaptation of existing MTOM-1 units to be able to perform Cliquage is possible. The unit must be returned to us to make this adaptation in our lab.

MTOM1 OxyBoy / Oxy Man with gassing tube and tank
(two possible ways of mounting the gassing tube on the tank)



JOX-02 diffuser with OxyBox / OxyMan



Product Attributes

- Dimensions: 400 × 150 × 100 mm
- Weight: 10 kg
- Version: OXYBOY, OXYMAN

Product Gallery

