

AIR-CELL is food safe, 100% fibre-free, and is washable

FOOD SAFE WINERY INSULATION



AIR-CELL Insulation reduces energy costs

AIR-CELL is the latest in winery insulation technology offering high thermal performance in an ultra-thin medium.

AIR-CELL's **fibre-free** thermo cellular reflective construction is **washable, food safe, rodent and insect resistant** and easily applied to vats and brine tanks, as well as in cellars, plant rooms and barrel rooms.

Maintain **consistent temperatures** with AIR-CELL and **reduce Chiller costs by up to 30%** during the cold stabilisation process.

AIR-CELL is truly **breakthrough technology** in insulation and is the perfect solution for temperature control.

AIR-CELL Insulation is manufactured in Australia under quality standards ISO9001:2000 and quality guaranteed.



PRODUCT BENEFITS:

- Advanced Thermal Performance
- Fibre-Free, Non-Allergenic, Non-Itchy
- Clean, Odourless and Food Safe
- Insect, Rodent, Bacteria and Fungi Resistant
- Water Proof and Washable
- Quick & Easy to Install
- Independently certified to comply with Australian Standard AS/NZS 4859.1:2002

INSULATING:

- vats
- brine tanks
- cellars
- plant and barrel rooms



Brine tanks.
Before
and after
insulation



Photographs from top right:
Abbeyvale Winery.
De Bortoli - Plant Room.
Kingston Estate Wines SA -
Fermentation tanks.



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