LogiCO2

CO2 Safety Solutions for Wineries

Can you afford to ignore CO2 Safety? The LogiCO2 Safety Systems protects staff and customers every day, worldwide.





The Solution for your CO2 Safety

For every hectar of grapewines that is processed into wine, the fermentation produces approximately **300 000 liters of CO2**. An enormous amount of CO2.

The fermentation process within the winery industry produces CO2 which can have harmful effects on the personnel even in low doses. Unfortunate accidents continually happen in wineries every year.

This can easily be avoided. **The LogiCO2 Safety System** is the perfect safety solution to protect staff, comply with the European Safety Directives and every European countries STEL (Short Term Exposure Limit) for CO2.





This is what you need to **be safe!**



One **LogiCO2 CO2 sensor** (in the "danger-zone")

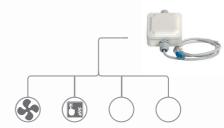


One **Horn/strobe** (alarm-light) to alert personell



One **LogiCO2 Central Unit** (in the "safe-room")

Optionally, the CO2 Safety System comes with the possibility to connect it to your ventilation system, via a **Remote Connection Box**.



One LogiCO2 sensor is normally enough to detect CO2 leaks in a room **up to 100 m2** and the system is easily expandable with more sensors and other functions over time. Optionally, the system can also be connected to your smartphone or computer/bus-system.



Be safe when cleaning the fermentation tanks with LogiCO2 Scout

The inexpensive, pocket sized, portable CO2 detector can be rolled into the danger zone and measure CO2 remotely. Connect the LogiCO2 Scout to your smartphone, via Bluetooth, and quickly be aware of dangerous CO2 levels before entering an unsecure area, such as cellars and confined fermentation spaces.



Contact information

Please feel free to contact us or your local distributor, when you have a question!



Manufactured by:

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