Crossflow Wine Filtration

EQUIPMENT	 Hollow Fiber membranes Pore size: 0.2 µm nominal No waste DE to dispose of Less handling and processing of wine versus multi-step filtration
APPLICATIONS	Separation of suspended solids respecting the organolectic characteristics and preserving the structure of the wine.
COMPLIANCE	FDA and BATF approved.
PROCESS	Throughput: 400 - 1,500 gallons / hours Wine temperature: 55°- 65° F (13°-18° C) Max working pressure: 2.5 bar Average wine loss: < 1 % Cleaning agent: sodium hydroxide 1%, hot water 180° F (80° C) All equipment is sanitized after each use.
SERVICE REQUIREMENTS	Power: Dedicated receptacle within 100 feet 220 Volts tri- phase 60 Amp 480 Volts tri- phase 30 Amp Receptacle: Hubbell style three poles + ground 30 A 480V / 60 A 480V / 60 A 240V NO HARD WIRING will be done by our technicians. We can sell the receptacle to be installed by your contractor. We will not perform the service without the necessary receptacle in place. Water: Within 70 feet with 3/4" garden hose fitting. Tanks: Wine tank within 70' with Tri Clover fitting (above ground level). Sanitized tank. Hoses: 1 1/2" or 2", sanitized, enough to reach the tanks.
WINE REQUIREMENTS	Wine: Racked, blended in tank. Lot size: Minimum 200 gallons. Wine temperature: reds 55° - 65° F, whites 35° - 65° F Brix: max 10° Note: No CO ₂ , clarifying products, bentonite, seeds or pomace. Turbidity: less than 200 NTU Caution: Blending wines after the filtration can compromise the filterability. Wines with starting high NTUs (over 100) might not achieve turbidity <1 after filtration. As with all filtrations, wine filterability cannot be guaraNteed since fouling is based largely on the wine chemistry. pre-filtration is recommended prior to sterile filtration (0.45 μ) and bottling. Should these requirements not be met at the time of service, Winetech reserves the right to reschedule, revise pricing, or cancel the service.
FOR ACKNOWLEDGEMENT AND ACCEPTANCE:	
Signature: Date:	

