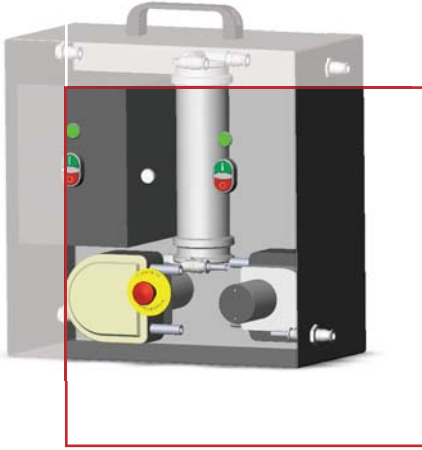


WineBrane LAB ALC



Application

WineBrane LAB ALC is a system for pre-adjustment in laboratory scale before industrial alcohol removal from wine.

By taking a wine at, for example, 15,5% vol. alc. and creating samples declining, with each sample, tenth of a percent down to 13,5% vol. alc., tasters can spot, with a high degree of agreement, three or four points that remark the most equilibrated de-alc points, the so-called sweet spots. Thus, it is possible to choose the exact de-alc target. It is more precise than adding water to the wine in the lab and find out which is the best de-alc point by dilution. Alcohol is a very important portion of wine and the ability to adjust that alcohol can lead to interesting quality enhancements in getting the wine properly equilibrated.

Operating principle

The main component of the skid is a hydrophobic (refuses to get wet) membrane system which is not selective for small gaseous molecules due to its defined size of pores. Only gases with low molecular weight can pass through the barrier, thus, the structural properties of the wine after the alcohol adjustment remain unchanged avoiding significant losses of aromatic components. For alcohol removal, the water flows in counter current to the wine at same flow rate. Thus, caused by the differential concentration, the alcohol of the wine at the shell side passes through the membrane in its gaseous state and is then directly dissolved in the water and, if required, up to the limit of equilibration between wine and water alcohol concentration.

Design and features

The design and construction of the unit is performed in compliance with the requirements of the food-processing industry:

- Parts in contact with the product: St.St. AISI 316
- Housing: St.St. AISI 304
- Pumps: peristaltic pumps for wine and water
- Control panel in its own housing in St.St. AISI 304
- Membrane: Hydrophobic polypropylene membrane with FDA certification

The design is CIP cleanable (alkaline solution and disinfectants), units can also be sanitised with hot water.



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Options

The WineBrane is available in only one size, manually operated, with flow rates of 50 L/h for the wine and water flows. Respectively 1,6% vol. of alcohol removal at wine- and water temperatures of 20°C is applied per passage through the membrane.

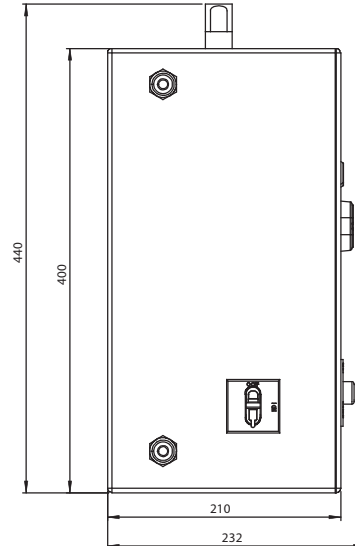
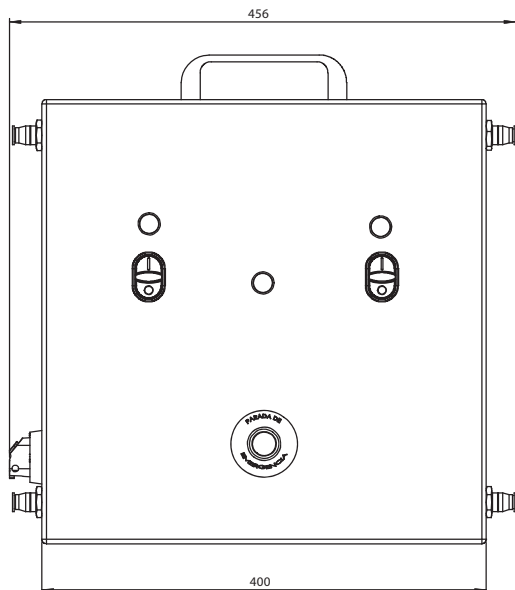
Technical specifications

Max. wine flow	50,0 dm ³ /h	0,011 US GPM
Max. water flow	50,0 dm ³ /h	0,011 US GPM
Max. operation pressure	2,0 bar	29 PSI
Operating temperature	1 °C to 40 °C	34 °F to 105 °F
Max. Soda sanitation temperature	65 °C	140 °F



General dimensions

400mm x 400mm x 250mm



Насосы для виноделия — WineBrane-Lab-Alc

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Замечания

Условия поставки: DDP склад г. Киев

Заметки

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