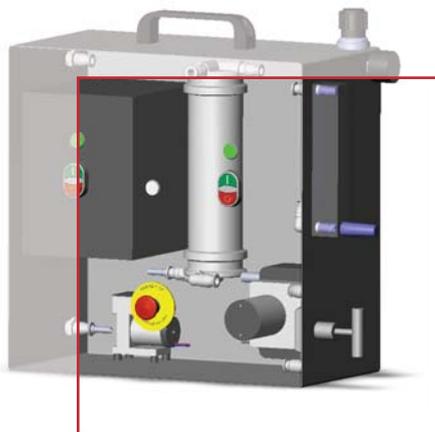


# WINEBRANE LAB GAS



*WineBrane LAB GAS is a system for the accurately in-line management of dissolved gas concentration in wine in laboratory scale. The gas management includes the whole spectrum of simultaneous CO<sub>2</sub> impregnation and oxygen plus nitrogen removal. These are the O<sub>2</sub>, N<sub>2</sub> and CO<sub>2</sub> removal in young red wines, the deoxygenation just before bottling or stocking for vinification, refreshing of white and rosé wines with CO<sub>2</sub> during filling or the production of perlé wines. The system can be used in the laboratory for defining the optimum concentration of dissolved CO<sub>2</sub> for the most equilibrated taste of wines respecting their specific flavours and residual sugars in combination with the CO<sub>2</sub> concentration.*

## **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 but respects the evaporation pressure of each molecule. Only gases with low molecular weight and high evaporation pressure can pass through the barrier, thus, the structural properties of the wine after the degassing remain unchanged, avoiding any losses of aromatic components. The wine flows at the shell side of the hollow fibre membranes where, in the lumen side, a vacuum or CO<sub>2</sub> as sweep gas is applied for gas removal. For impregnation, the CO<sub>2</sub> flows with an overpressure of 0,2 - 0,5 bar to the wine, which is in this case directly dissolved in the wine and, if desired, up to the limit of solubility.*

## **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 pump for wine and vacuum pump
- Control panel in its own housing in St.St. AISI 304
- Membrane: Hydrophobic polypropylene membrane with FDA certification

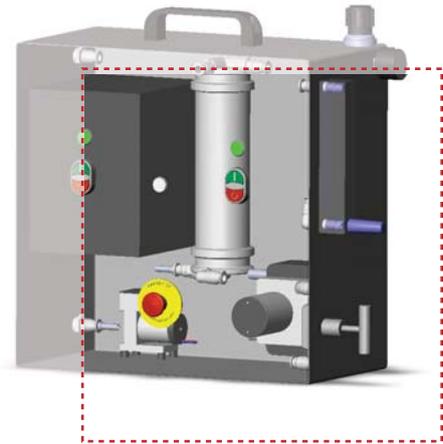
*The design is CIP cleanable (alkaline solution and disinfectants), units can also be sanitised with hot water.*



# WINEBRANE LAB GAS

## Options

The WineBrane is available in only one size, manually operated, with flow rates of 50 L/h for the wine flow. Respectively, the limit of solubility for CO<sub>2</sub> can be reached in any case, its concentration depends on pressure and temperature.

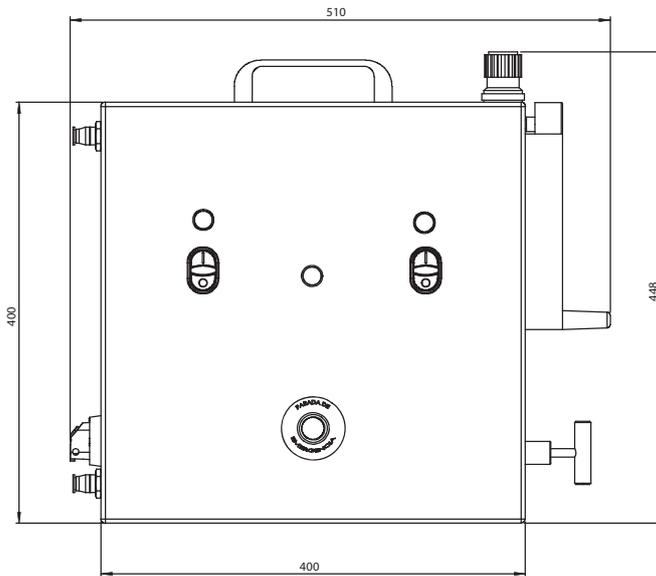
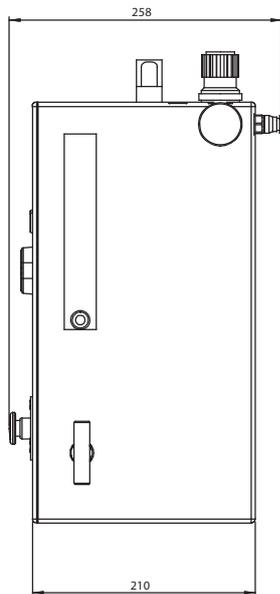


## Technical specifications

Max. wine flow	50,0 dm <sup>3</sup> /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



FT<sub>ISO</sub>WB LAB GAS.1-EN-0910

The information contained in this brochure is for guidance only. We reserve the right to modify any material or feature without notice in advance. For further information, please, consult our web site.



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## Насосы для виноделия — WineBrane LAB GAS

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### **Замечания**

*Условия поставки: DDP склад г. Киев*

#### **Заметки**

Время поставки рассчитано согласно дате предложения и изменяется в зависимости от даты подтверждения заказа.

Размещая заказ, покупатель принимает предложение и все спецификации, характеристики и условия, указанные в данном документе.