



Grape must, Wines & Spirits - Data Sheet

Their specific conception allows to obtain the best results in terms of clarification through the separation of solid elements retained in the product (among others bentonites, coals, residues, fibres, yeasts, etc.). Every machine is provided with large operational surface and the capability of automatic ejection of solids, with a very high clarification efficiency. Clarification process is extremely fast being of continuous type on a single pass, without the need of recirculation and without oxidation risks (very important when sparkling wines are processed).

These separators may be supplied with a liquid ring seal that provides a hermetic working against oxidation, prevents loss of volatile aromas or CO₂ and allows to process under pressure products too (ex. sparkling wines or beer at end of fermentation). For the clarification of these product is also available an isobaric version fitted with high pressure circuit. Thanks to the automated control, its operation is carried out continuously, without the need of intermediate CIP cleanings, with very long-lasting production cycles.