

De-Alcoholization

<p>EQUIPMENT</p>	<p>Winetech Osmotic Transport System Membrane: FDA approved, hydrophobic membrane</p>
<p>APPLICATIONS</p>	<p>Removal of ethyl alcohol from wine</p>
<p>COMPLIANCE</p>	<p>Service performed only at wineries federally bonded as DSP (Distilled Spirits Plant) with the TTB and equipped with both License Type 4 and License Type 6 from the ABC. All components, materials and chemicals are FDA approved</p>
<p>PROCESS</p>	<p>Average removal: 1% per hour Throughput: 400 gallons/hour Wine temperature: 55°- 65° F (13°-18° C) Max working pressure: 45 PSI (3 bar) Average wine loss: Equal to reduction in ethyl alcohol only Cleaning agent: sodium hydroxide All equipment is sanitized after each use</p>
<p>SERVICE REQUIREMENTS</p>  <p>WINE REQUIREMENTS</p>	<p>Power : Dedicated receptacle within 100 feet 220 Volts tri- phase 20 Amp 480 Volts tri- phase 10 Amp</p> <p>Receptacle: Hubbell style three poles + ground 30 A 480V / 60 A 480V / 60 A 240V NO HARD WIRING will be done by our Filter Technicians. We can sell the receptacle to be installed by your contractor. We will not perform the service without the necessary receptacle in place</p> <p>Water: Within 70 feet with 3/4" garden hose fitting</p> <p>Tanks: 1) Wine tank within 70' with Tri Clover fitting (above ground level) 2) Water tank (volume = to approximately 1/5th the volume of wine being treated) within 70' with Tri Clover fitting (above ground level)</p> <p>Hoses: 1 1/2" or 2", sanitized, enough to reach the tank</p> <hr/> <p>Wine: Racked, blended, in tank and PRE-FILTERED to 10 micron. Lot size: Minimum 60 gallons Wine temperature: Minimum 55° - 65° F Note: No CO₂, clarifying products, bentonite, seeds or pomace Turbidity: Less than 20 NTU Caution: Maintain free SO₂ level between 20 - 30 mg/l before and after treatment.</p>
<p>FOR ACKNOWLEDGEMENT AND ACCEPTANCE: Signature: _____ Date: _____</p>	

