


# Ethyl Acetate Removal

<p><b>EQUIPMENT</b></p>	<p>Winetech Loose R.O. System with Absorbent Media          Membranes: FDA approved, thin-film tangential membrane          Absorbent Media: FDA approved, odorless and flavorless</p>
<p><b>APPLICATIONS</b></p>	<p>Removal of Ethyl Acetate from wine</p>
<p><b>COMPLIANCE</b></p>	<p>All components, materials and chemicals are FDA approved          TTB compliant</p>
<p><b>PROCESS</b></p>	<p>Average removal: 30% per pass          Throughput: 350 - 600 gallons/hour          Wine temperature: 55°- 65° F (13°-18° C)          Max working pressure: 740 PSI (50 bar)          Average wine loss: 0.5% - 3% (small lots)          Cleaning agent: sodium / potassium hydroxide          All equipment is sanitized after each use</p>
<p><b>SERVICE REQUIREMENTS</b></p>  <p><b>WINE REQUIREMENTS</b></p>	<p><b>Power :</b> Dedicated receptacle within 100 feet          220 Volts tri- phase 30 Amp          480 Volts tri- phase 15 Amp  <b>Receptacle:</b> 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  <b>Water:</b> Within 70 feet with 3/4" garden hose fitting  <b>Tanks:</b> Wine tank within 70' with Tri Clover fitting (above ground level)  <b>Hoses:</b> 1 1/2" or 2", sanitized, enough to reach the tank</p> <hr/> <p><b>Wine:</b> Racked, blended, in tank.  <b>Lot size:</b> Minimum 500 gallons  <b>Wine temperature:</b> Minimum 55° - 65° F  <b>Brix:</b> Max 10°  <b>Note:</b> No CO<sub>2</sub>, clarifying products, bentonite, seeds or pomace  <b>Turbidity:</b> Less than 200 NTU  <b>Caution:</b> Maintain free SO<sub>2</sub> level between 20 - 30 mg/l before and after treatment.  <b>THIS TREATMENT IS NOT A FILTRATION:</b> You need to filter the wine to remove the acetobacter and other aerobic bacteria responsible for the off flavors.  <b>Should these requirements not be met at the time of service, Winetech reserves the right to reschedule, revise pricing, and/or cancel the service.</b></p>
<p><b>FOR ACKNOWLEDGEMENT AND ACCEPTANCE:</b>          Signature: _____ Date: _____</p>	

