

FLOTTWEG DECANTERS AND SEPARATORS WINE PRODUCTION

Robust and versatile equipment for producing quality wines, regardless of vintage or variety. Gentle processing with maximum yield.



 **Flottweg**

Engineered For Your Success

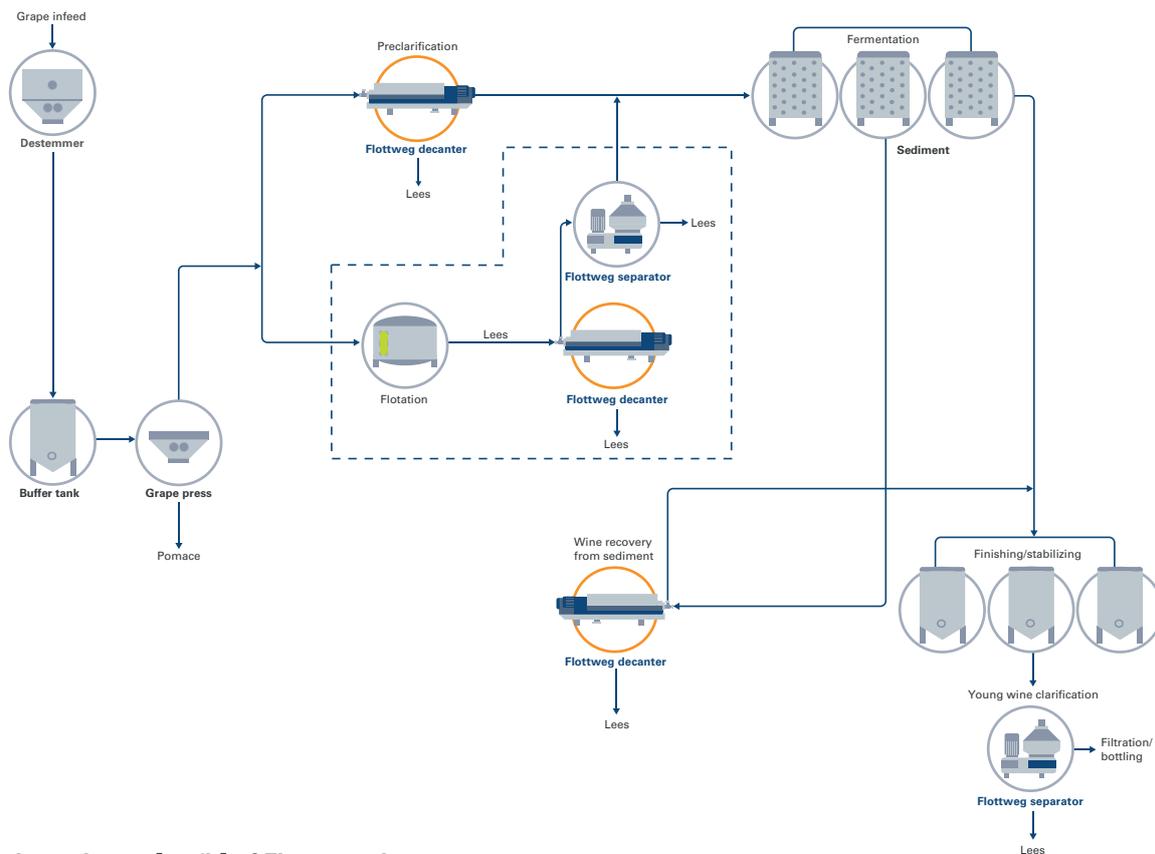
FLOTTWEG DECANTERS

Versatile for use with all grape varieties and with active lees management even before the process starts

Applications

Fast, continuous separation of high solids loads -> maximum yield, minimum oxidation; the decanter stands out in any application where high amounts of lees or solids occur – e.g. machine harvesting, floating lees or when emptying tanks. Built for high throughputs and optimum separation performance.

Possible applications of Flottweg decanters and separators in white wine production



Nominal throughputs [m³/h] of Flottweg decanters

Type	Z3E	Z4E	Z5E	Z6E	Z8E
Must ¹	3 - 6	6 - 12	10 - 25	12 - 32	Up to 40
Lees/ sediment ²	1.8	Up to 4	Up to 6	–	–

1) Vintage and variety dependent

2) Throughput subject to solids load in feed

Benefits of the Flottweg decanters

- Fast, continuous processing of must and lees – no long wait times as with static sedimentation
- Very high yields thanks to the SimpDrive® – optimum dry matter in the solids with simultaneously high preclarification
- Less oxidation: must is clarified in seconds and gently removed
- Flexibly adjustable with the impeller – ideal for fluctuating grape quality
- Supports or relieves existing filtration systems such as ceramic membranes and extends service life
- Minimizes use of filtering equipment

The decanter creates a clear, stable basis for further processing.

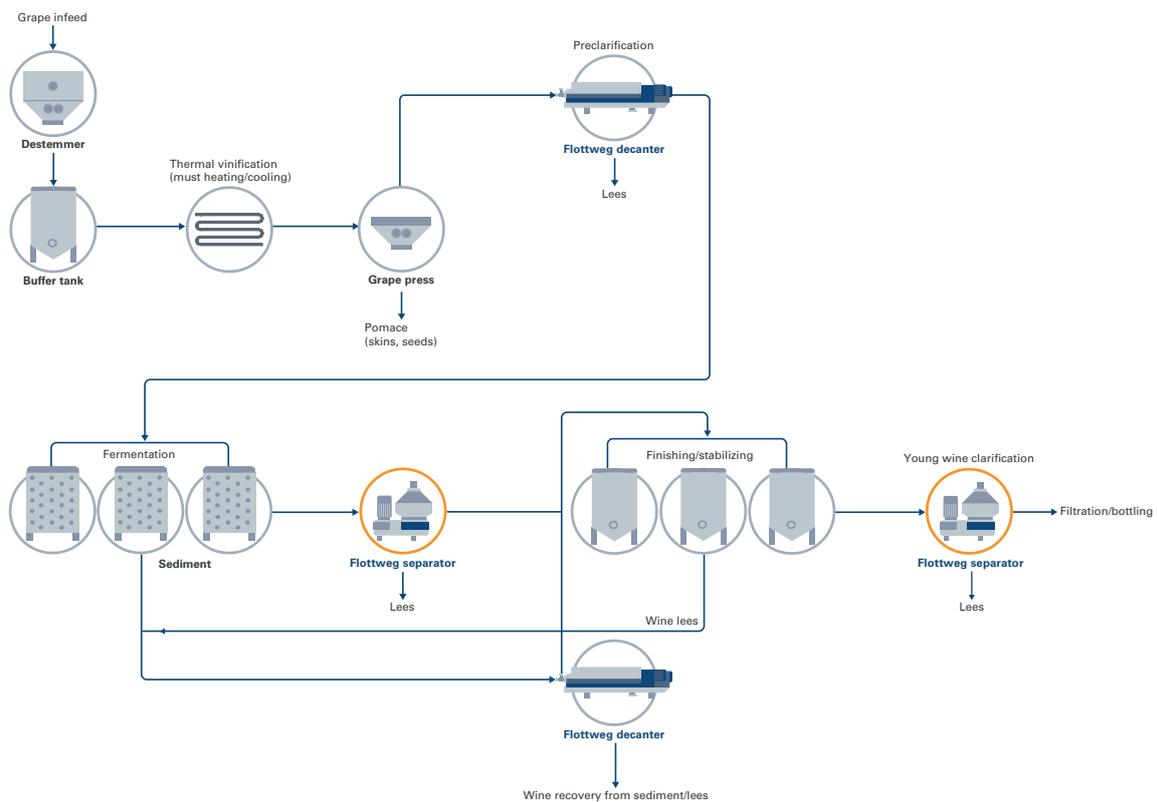
FLOTTWEG SEPARATOR

Highest separation efficiency for the removal of fine lees

Applications

Fine separation -> maximum brilliance and stable wines: The separator reliably removes the finest suspended matter, yeasts and microlees, which can have a detrimental effect on the taste. Flexible for use in the preclarification of must and the fine clarification of wine.

Possible applications of Flottweg decanters and separators in red wine production



Nominal throughputs [l/h] of Flottweg separators

Type	AC1200	AC1500	AC1700	AC2000	AC2500	AC2510	AC3000
Must ¹	2000	4000	6000	8000	15000	18000	25000
Wine ²	2500	5000	7000	12000	25000	31000	40000

1) Vintage and variety dependent

2) Values are guidelines and may vary depending on the process and pretreatment

Benefits of the Flottweg separator

- Outstanding fine clarification for brilliant musts and wines
- Efficient and precise emptying thanks to SoftShot® Flex – quiet, gentle and with automatic adjustment
- Thanks to the better preclarification: less filtering and less SO₂ required, as well as more stable fermentation and better aging processes

While the decanter creates the base, the Flottweg separator provides the finishing touches for exceptional quality.

THAT'S WHY WINE-MAKERS WORLDWIDE RELY ON FLOTTWEG

Increased efficiency and shorter process times

Continuous operation saves valuable time and reduces the number of staff needed.

Better product quality

Fast separation reduces oxidation and bitter tones, which makes for more aromatic and stable wines – clarification takes only seconds, rather than hours (as is the case for static settling in the tank).

Constant results for each vintage

The decanter's adjustable impeller and the SoftShot® Flex emptying system on the separator ensure consistent separation results, no matter the circumstances.

Higher yields = more marketable wine

The Flottweg SimpDrive® enables optimum dewatering of the solids in the decanter – producing significantly higher yields.

Lower operating costs and fewer consumables

Continuous process, industrial centrifuges that do not require any filtering equipment, low cleaning effort (due to simple and fully automatic integration into CIP processes) – it doesn't get much more efficient than this.

Suitable for all applications

- Must preclarification (white & red)
- Floating lees
- Tank bottom recovery
- Recovery of wine from yeasts
- Fine clarification of young wine

Why Flottweg

Flottweg is one of the world's leading manufacturers of decanter centrifuges, separators and belt presses. Since the 1950s, its machines and solutions have been used in a wide variety of industries.

Flottweg industrial centrifuges and belt presses are specially developed for demanding applications in the food and beverage sectors – with high-quality, acid-resistant and corrosion-resistant components and intuitive operation. Customers worldwide count on Flottweg's service network and excellent availability of spare parts.

Learn more about our winemaking solutions and international success stories at [flottweg.com](https://www.flottweg.com), or use our contact form for individual advice.

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