

Innovation in Separation Technology

Wine and must Clarification



REDA
SEPARATION



REDA self-cleaning clarifiers

A modern and efficient solution for
fast solids separation in must and wine

REDA clarifier of RE-V series is designed with the purpose of wine and grape must clarification by directly separating the heavier solids contained therein (eg. yeasts, residues, bentonites, coals etc.).

Standard design of REDA clarifier is its large operational surface and the capability of **automatic ejection** of solids with very high separation efficiency.

Solids are concentrated before discharging to **save wine and must**.

Thanks to its automated control the process of **clarification comes in continuous**, solids are separated immediately from clarified products; incoming wine or must is never in contact with lees. Solids are then expelled without the need of intermediate stops for cleanings.

REDA separation technology is tested and developed to **respect natural characteristics** of raw materials, while guaranteeing faster process with time and labor saving and no compromises of final product quality.



Wine Flexibility

- Must clarification
- Wine clarification during and at end of fermentation
- Final filtering of wines and sparkling wines
- Elimination of yeast





Our Plus

Make the most for you...

- No oxygen absorption
- Hermetic working without mechanical seals
- Soft Spindle System™: the REDA direct drive system with standard motor and frequency converter
- Periodically discharged at preset intervals
- Product outlet under pressure
- 100% Stainless steel, no painted surface
- Easy to install and manage
- Automatic By-pass at discharge (optional)
- Automatic output turbidity control (optional)

...and your wine

- Reduction of decanting operations
- High clarification efficiency
- Higher must-flower yield
- Physical clarification without additives
- Improvement of organoleptic properties
- No CO₂ losses



Our series RE-V/AP/S



RE30V/S

Grape juice	2,000 - 3,000
Wine at end fermentation	4,000 - 6,000
Pre-decanted wine	5,000 - 7,000
Transmission	Direct Drive
Dimension	1950 x 1200 x 1600
Motor [kW]	7.5
Weight [Kg]	850



RE50V/S

Grape juice	3,000 - 5,000
Wine at end fermentation	5,000 - 8,000
Pre-decanted wine	6,000 - 9,000
Transmission	Direct Drive
Dimension	2100 x 1400 x 1700
Motor [kW]	15
Weight [Kg]	1100



RE85V/AP/S

Grape juice	6,000 - 10,000
Wine at end fermentation	12,000 - 15,000
Pre-decanted wine	15,000 - 20,000
Transmission	Free Belt™ System
Dimension	2500 x 1800 x 1900
Motor [kW]	22
Weight [Kg]	1700



RE130V/AP/S

Grape juice	10,000 - 14,000
Wine at end fermentation	18,000 - 25,000
Pre-decanted wine	20,000 - 26,000
Transmission	Free Belt™ System
Dimension	3000 x 3200 x 2100
Motor [kW]	30
Weight [Kg]	2650

Notes

- Flow rates are expressed in liters/hour
- The dimensions are reported in millimeters and refer to models mounted on skid
- Only RE130V/AP/S is installed on ground and not on skid

- AP version is supplied with "self-thinking" system
- S version for sparkling wine
- V version allows to process sparkling wine <2.5 bar