



BE SAFE, BE PURE



**SELF-CLEANING
DISC STACK CENTRIFUGES**

BEVERAGE



COMPANY PROFILE

We are a new company but we boast know-how and long-standing, consolidated experience in the design, production and marketing of disc stack centrifuges for various applications and in particular for the beverage industry.

Having studied your requirements, we can develop a solution that matches your needs and allows you to get the very best performance out of your product.

SIX GOOD REASONS TO CHOOSE US



Made in Italy products



Technical know-how and many years of experience



A dynamic and innovative team, within a lean and flexible structure



Excellent clarification efficiency



Ease of maintenance



Reduction of operating costs



- Higher performance
- Decreased consumption and installed power
- Automatic discharge for maximum process hygiene and minimal product losses
- Feeding system with soft inflow to prevent damage to the product
 - Soft product inflow handling
 - Hydrodynamic design aimed at reducing turbulences
- Hydraulic sealing to minimise product oxidation
- Hermetic sealing to prevent CO2 leakage and product oxidation
- Increased mechanical efficiency – bearing life – for a long-term operation performance
- Cartridge-type vertical shaft
- Ease of maintenance and savings in operating costs
- Safety and cleanliness of the entire process
- Ease of control and adjustments



Our clarifiers can be used in a wide range of applications: wine, beer, coffee, tea, fruit juices, and any other sector where it is required to separate liquids and ultra-fine particles, in order to recover a valuable substance or eliminate waste, with the intention of getting the very best from the beverage.

Given the high separation efficiency, they even remove the smallest solid particles, generating a decrease in filtration costs where needed.

Our experience and expertise in the industry allow us to help you identify the most practical solution for your application, based on your process and/or product specifications, while fully respecting the characteristics of your beverage.

Must and wine clarification

From the filtration of the must to the clarification of the wine (at the end of fermentation or before bottling), the centrifugal separators are very often used to replace or complement traditional filtration instruments, guaranteeing vital advantages for the final characteristics of the product.

In fact, they allow for the removal of solids that cannot be separated using traditional filtration methods due to the minor difference in density in relation to the liquid, without having a negative impact on the properties of the product. On the contrary, they make it possible to improve the characteristics of the wine and its clarity, achieve an effective reduction in turbidity, undesired solids and yeasts, hence helping the oenologist to produce excellent wines.

Must clarification

A clarified must allows for a more even and controllable fermentation, and this is vital for the subsequent wine production process.

Wines produced from clarified musts can be stabilised better and more economically. The efficiency of the filters is also increased, resulting in excellent cost savings.

Wine clarification

Clarification is not only important in the treatment of must. Efficient clarification throughout the wine production process guarantees significant improvement in terms of purity and clarity and therefore in value.

MODELS	MUST CAPACITY I/h	WINE CAPACITY I/h	HYDRAULIC CAPACITY I/h	MOTOR POWER kW
ES350B	4.000	8.000	10.000	9,2
ES400B	5.000	10.000	12.000	11
ES450B	6.000	13.000	15.000	15

Self – cleaning clarifiers for must and wine

Beer clarification

Clarifiers currently play a strategic role in the brewing industry. They are often used in this sector to replace or operate alongside traditional filtration instruments, for instance in the treatment of hot or cold must, trub wort and green beer and, more generally, allow for faster and more efficient clarification with clear advantages in relation to turbidity and yeast control.

MODELS	BEER - GREEN BEER CAPACITY I/h	HYDRAULIC CAPACITY I/h	MOTOR POWER kW
ES350BH	7.000	10.000	9,2
ES400BH	9.000	12.000	11
ES450BH	12.500	15.000	15

Self – cleaning clarifiers for beer and green beer



Coffee and tea

Also in this industry, our clarifiers are used to eliminate the solid content and reduce the turbidity of the drink, hence guaranteeing maximum value.

After the decanting phase, the water and tea mixture is clarified to remove any remaining sediment before moving on to the next production phase.

MODELS	TEA AND COFFEE CAPACITY l/h	HYDRAULIC CAPACITY l/h	MOTOR POWER kW
ES350B	4.000	10.000	9,2
ES400B	5.000	12.000	11
ES450B	6.000	15.000	15

Self – cleaning clarifiers for coffee and tea

Fruit juices

Whether the fruit juice is made directly from the fruit, or made from a concentrated juice diluted with water and flavourings, our clarifiers will help you achieve the very best from your beverage.

After the extraction and decanting phase, the fruit juice obtained containing traces of solids (and clarifying agents) is then clarified to remove them and to reduce the turbidity to the desired level, before moving on to the next filtration and concentration phase.

MODELS	FRUIT JUICES CAPACITY l/h	HYDRAULIC CAPACITY l/h	MOTOR POWER kW
ES350B	8.000	10.000	9,2
ES400B	10.000	12.000	11
ES450B	12.000	15.000	15

Self – cleaning clarifiers for fruit juices

NB: The flow rates depend on the content of the solids and the level of clarification required.

The best business strategy, a satisfied customer.

We firmly believe in the importance of establishing a relationship based on mutual trust with our customers.

This is why we aim to deliver a comprehensive, reliable and consistent service, to guarantee you peace of mind from the outset, during the design phase of your product and through to the processing, installation and commissioning phases, including maintenance and – if necessary – repair later on.

Our technicians will support you at any moment and at any location throughout the working life of your machine, training your personnel and providing regular and scheduled maintenance to ensure that its operation and performance levels are always optimised.

SATISFACTION
TRUST
ASSISTANCE
LOYALTY
SUPPORT
COMMUNICATION
FEEDBACK
SERVICE



R&D TEAM

To study your product and process demands.



MONITORING

Dedicated software for continuous remote performance monitoring.



SPARE PARTS

Original spare parts.



TRAINING

Training for your technicians and operators.



MAINTENANCE

Scheduled, periodic and preventive maintenance contracts.



TECHNICAL SUPPORT

A team of experienced engineers will support you at any time and at any place.

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