



FILTRATION
FINE WINE REFINED

MOBILE LEES FILTRATION



LESS IS MORE

Bottom line...Lees can make you money. Our experience has shown that after picking, crushing and tanking, Lees still contains about 80% juice. With roughly 5% of your volume being Lees, that adds up. With your choice of a 10m² or a 4m² rotary drum vacuum filter, and treating from 400 Litres up to 2,400 Litres an hour from fully self-contained on a trailer, you will be increasing your profit.

THE SPECIFICATIONS

Flow rate:	400 - 800 Litres/hr (4m ²)
Power required - Uninterrupted:	208/240V (30 amp) or 480V (20 amp)
Final filtered quality:	20 - 30 NTU
System type:	Rotary Drum Vacuum Filter
Anticipated recovery:	60 - 80% on Red wine lees 70 - 80% on White wine lees
Cake disposal:	Winery responsibility
On Site Requirements:	Continuous water supply Sufficient 3 phase power supply