

Eflot 10-20-50-60-80

Available in 5 different sizes working from 100 up to 800 hl/hr
(2.5K to 21K gal/hr).

Develops body, stabilizes wines, and protects aromas



Flotation: Is a mechanical separation process to fine white and rose' musts, based on a solid-gas interaction. Gelatin and Nitrogen are dosed in a compressor and will interact with the solids forming complexes that are lighter than must and will separate by traveling to the top of the tank.

To make sure the floating complexes can travel fast against gravity we will need to ensure some conditions:

1. The must needs to be de-pectinized first.
 2. The must needs to be at a temperature > 12°C - 53°F.
 3. No CO2 (no fermentation) present in the must when floating.
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Turn on the machine, making sure that all the valves are open. Do a 5-10 minutes pump over without moving the valve that regulates the flow, positioned on the machine and keeping the gas dosing "off". If the machine does not generate pressure (keeps stopping) slightly close the valve, when the recirculation is over, pressurize to 4-6 bars, never exceeding 6 bars.

Open the nitrogen flow-meter (caudalimeter) positioned on the E-FLOT and synchronize it with the pressure gage at the gas inlet. Set 1.5 bar (22 psi) on the gauge and the caudalimeter at 0.15 m³ for every 100hl that the pump is moving (0.3 for E-flot 20, 0.6 for E-flot 40 etc). Start dosing 300ppm of a 1:3 solution of Gelsol, and run all the must through the machine. After recirculation, stop the machine and wait 4-9 hrs before racking the clear juice. Keep a 20% extra tank space to avoid overflow.