

PRECISE CO₂ ADDITION OR DISSOLVED OXYGEN/ CO₂ REMOVAL



THE TECHNOLOGY

VA Filtration USA is proud to introduce our latest technology advancement - precise CO₂ addition or removal for wine/cider or any filtered beverage using diffusion.

Ever wanted to add that slight spritziness in your SB or other white wines prior to bottling? Now you can! This system is unique in that there is no dependence on the temperature of the liquid you are carbonating in order to add precise levels of CO₂. At a flow rate of up to 1800 gph and addition rates of up to 3 g/l for a standard system, this system can be purchased or rented depending on your requirements.

The system is supplied with optional in-line CO₂ control and is fully automated. Simply set your flow rate and the level of CO₂ that you require in the liquid and the system will do the rest.

The system can also be optioned for dissolved oxygen (DO) or CO₂ reduction from wine. In fact, while adding CO₂ at low levels, the system will remove the DO from the wine. It is so versatile that should you prefer not to add CO₂, the system can still be utilized for DO removal.

This system is designed and manufactured by VA Filtration USA in American Canyon CA. It is available for purchase or rental.

THE SPECIFICATIONS

Flow rate:	500–1800 gal/ hr
Power required:	208/240V (10 amp) or 480V (5 amp)
Feed NTU required:	Under 1 NTU
System type:	Diffusion process
CO ₂ Addition Rates:	Adjustable from 0.4 to 3 g/l
CO ₂ Cylinders required:	2-4 depending on volume
Monitoring:	PLC Controlled, auto gas flow control, auto feed flow control, Maselli In-Line CO ₂ infrared monitoring
Machine Options	Base manual model includes CO ₂ addition only. Optional models include automation, DO removal and in-line CO ₂ analyzer.