

SWEET SPOTTER VA/BRETT REDUCTION* (SMALL VOLUME)

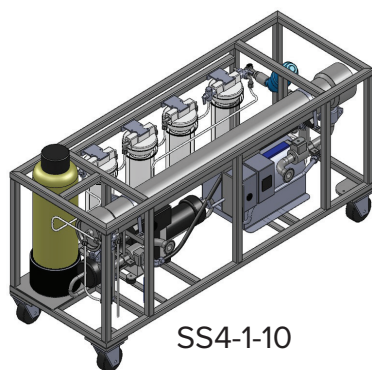
MODELS AVAILABLE

Purchase or Rent:

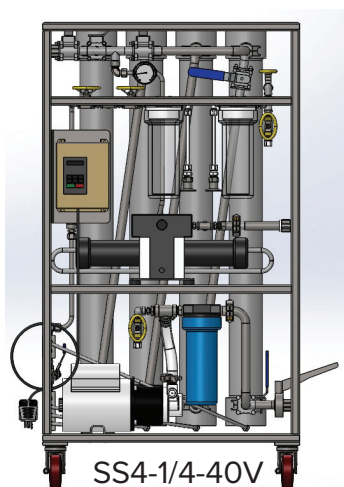
- SS4-1-10 - 1 Membrane 10 gal/hr Permeate
- SS4-4-20 V - 4 Membrane 20 gal/hr Permeate
- SS4-4-40 V - 4 Membrane 40 gal/hr Permeate
- SS4-1/4-40V - 1 or 4 Membrane 10/40 gal/hr Perm

OPTIONAL

- Cartridges for SS4-1-10; Columns for SS4-4-40V
- Automation - Auto on/off on batch and over pressure protection
- Cleaning station; Single phase or 3 phase power



SS4-1-10



SS4-1/4-40V

YOU'VE HIT THE SWEETSPOT

This is the answer to a wine maker's prayers. VA Filtration's 'Sweetspotter' is a single barrel, or small lot nanofiltration treatment solution that can test and treat a wine for Volatile Acidity, Ethyl Acetate, Brett (4EG.4EP), smoke taint, green character etc. The limitations of high pressure pumps had made this impossible... until now. Our latest machines are available in vertical configuration with the option of automatic batch control.

What's unique about this system? The Sweetspotter uses the pressure of the outgoing wine stream to pressurize the incoming wine, driving a set of pistons. The system's operating pressure sets and adjusts automatically, which means less power is required to run it. What could be simpler, and gentler, on your wine?

Filters? We supply replaceable membrane media cartridges for VA, EA, 4EG/4EP & other taint reduction with your Sweetspotter. Return used cartridges and we'll supply fresh ones. Columns are also available.

Results? You'll like this. With a wine at 60°F and less than 0.5% RS, an average reduction of 30% can be achieved in 60 gallons after around 3 hours of processing using the SS4-1-10.

Faster Processing? Then you need SS4-4-40. It will treat your wine approximately four times faster than the single element SS4-1-10.

Want one? Call us. We have Sweetspotters ready for you, to rent or buy. Our experienced, professional operators can supervise or guide you, whatever you need.