AEB ENGINEERING

STRIPPING CTRL SYSTEM

STRIPPING AND ADDITION OF WINES, MUSTS AND DRINKS

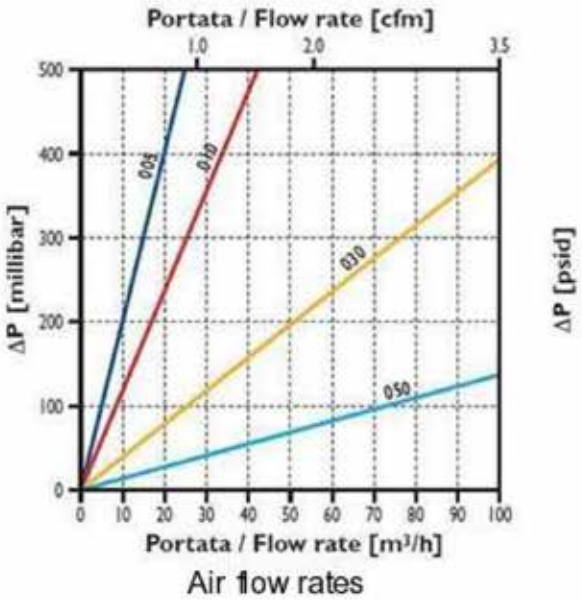
System that allows the oxygen present in musts and wines to be eliminated in transit. The stripping action occurs by injecting an inert gas (nitrogen or carbon dioxide) into the must/wine which, passing through the porosity of a sintered stainless steel diffuser, is micronized, facilitating the elimination of oxygen particles.

Dimensions	cm: 120x30x50
Utilities	
Wine/must entry	DIN 50 Female
Wine/must output	DIN 50 Male with swivel
Gas/Nitrogen inlet	Quick coupling for 8 mm hose
Additional entrance	1/4” hex head cap with NBR o-ring (possibility of connecting Microsafe or adjuvant dosing pump)
Gas Circuit Management	
Choke valve	Manual N°1 1/4” needle for gas regulation Check valve N°1 stainless steel plate 1/4” on gas inlet Liter meter for gas N°1 on gas inlet (measurement range 0.8 – 250 l/min), with totalizer and temperature detection.
Fluid temperature (°C)	From -10°C to +60°C

Liquid Circuit Management

Gauge N°1 for liquid pressure control D.50, display range 0-10 Bar in glycerine.

Filter Cartridge N°1 in sintered A316L stainless steel, 100% testable Length 30” (750 mm) x Diameter 56/60.4 mm. Filtration degree 1 µm absolute referring to the liquid. Sterilizable in an autoclave or with steam.



Filter Cartridge Performance
(data referred to 10”)