

CONCENTRATOR FOR WHOLE MUST

LOW TEMPERATURES · NO MEMBRANES · NO RESINS · NO MEDIA

- THE SAME UNIT -

& DE-ALCOHOLIZER

ALCOOL ADJUSTMENT, DEALCOHOLIZING ALSO TO 0° ALCOHOL ONLY

- **low temperature-process** for the product integrity and its quality advantage
- **no oxydation & no media:** no risk of oxydation, no filtration and no resins involved
- **straight on whole juices :** concentration both for red & white musts, no pre-clarification needed !
 - **technology without filtration media: no pre-clarification nor pre-treatments required, no membrane is involved in the process** so no concerns about product integrity. No membranes nor media degradation issues, no media replacement or regeneration needs, no chemical agents, no clogging/pressure issues, no cleaning required during the process, no water consumption, no stop-times, no adjuvants, no detergents required during the process
- **one-step automated process** which allows continuous working for days, always constant results
- the technology high capacity allows to process just a small part of the volume (10-20% of total)
 - no washing cycles during the process: easy cleaning at the end of the cycle only
- the evaporated water/alcohol is recondensed just by cold, therefore it remains available for use
 - mobile units versions according to the required capacity
 - technology in accordance with CE norms

Dealcoholizing

- low temperature process (+15°C / 18°C)
- highest quality results protecting the product's characteristics, no oxydation
- on fermenting must, either on wine
- high quality&value of the 50÷60°Alcohol obtained by one-step process only

Must Concentration

- enrichment capacity up to 65°-70° brix on white and red grapes (650-700gr sugar/kg)
- no pre-clarification required for the juices, no media involved, no specific preparation needed, no oxydation
- both on Red and White whole musts
- low temperature process (+20°/ 24°C)
- possibility of eliminating illness and vegetal flavours with the extracted water from must



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