

Flotation

Flotation as an alternate way to clarify must is fast, efficient and highly effective.

Flotation is a clarification process where the grape solids are separated in juice using gas (air/nitrogen) bubbled from below to disperse solids from the liquid; often winemakers will use a flotation specific adjuvant to aid this process. Traditional grape must or juice settling takes time, involves chilling which requires high levels of energy and uses valuable tank space for longer periods of time.

Flotation or 'reverse settling' provides another option for winemakers to speed up the settling and clarification process with many added benefits.



PFD

Pressurisation unit on wheels incorporating:

- pre-filter
- pressure gauge
- centrifugal pump
- gas inlet device with flowmeter
- must pressure adjustment systems by manual ball valve
- suction device with ¼" microcast ball valve and non return valve
- standard voltage – 400/3/50Hz

Available Models:

12,000L per/hr

22,000L per/hr



PFC

Pressurisation unit on wheels incorporating:

- pre-filter
- pressure gauge
- centrifugal pump
- mechanical system for gas/product mixing
- gas inlet device
- flowmeter with sightglass
- must pressure adjustment systems by spring
- standard voltage – 400/3/50Hz
- Prearranged for installation of peristaltic pump for filter aids dosing (optional extra)

Available Models:

10,000L per/hr

30,000L per/hr

Options for PFC models:

- Different dosing pumps for Silica, Bentonite and/or Fining Agent (KTS Flot).
- Double prefilter with additional valves

Flotation Oenological Products



VIAZYM® FLOT is a liquid pectolytic enzyme preparation used for the flotation of musts. It promotes the rising of the very compacted suspension deposit cap.

Application rate: 2 to 4 mL/hL

Packaging: 1 L

KTS® FLOT is a next-generation product for the flotation of whites, rosés and reds resulting from thermovinification. It is composed of proteins and plant polysaccharides. KTS® FLOT ensures fast, thorough clarification of musts with improved compaction of the cap.

It also helps to protect against oxidation and refines the must before alcoholic fermentation.

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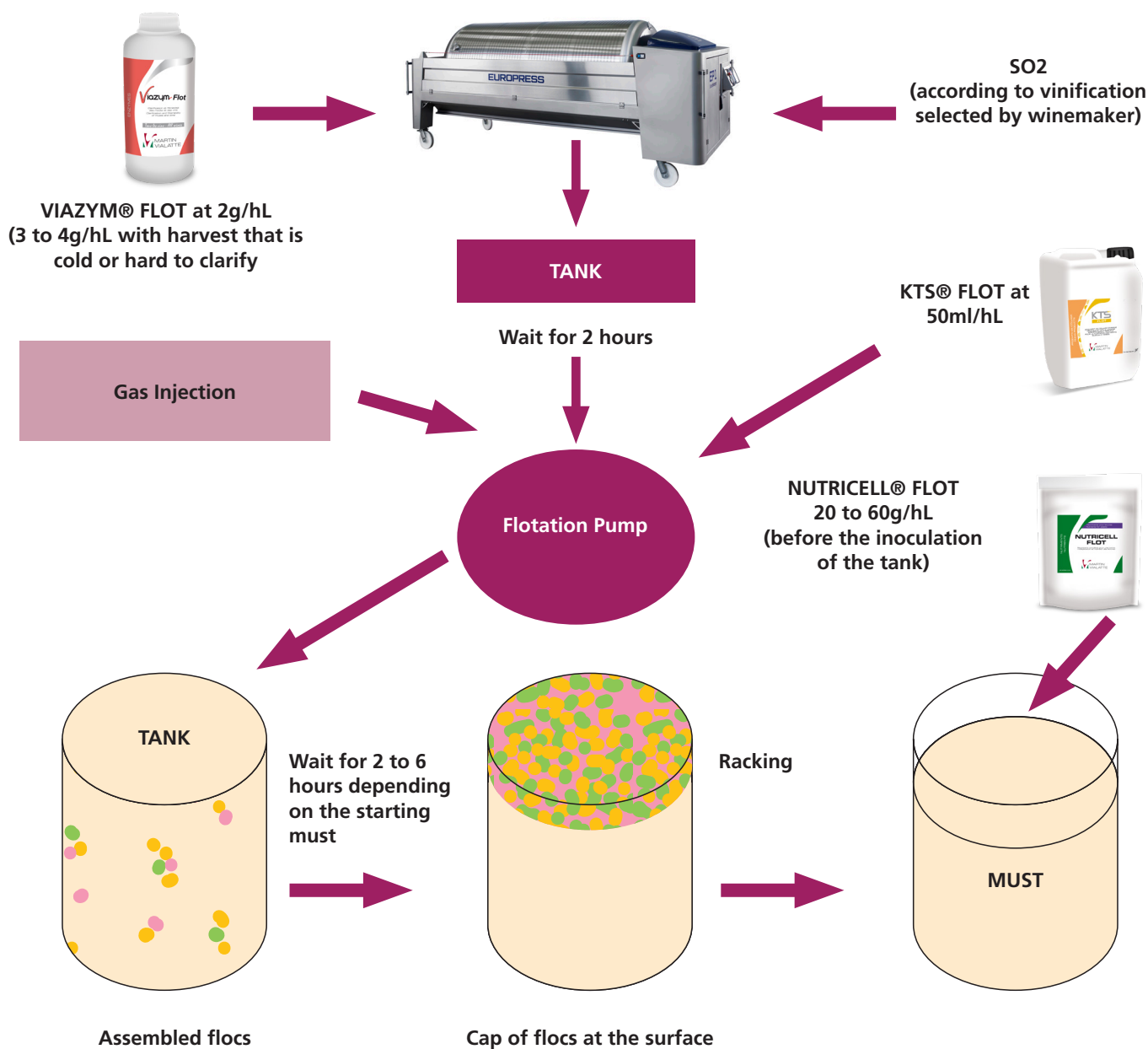
Application rate: 50 to 150 mL/hL

Packaging: 20 L and 1000 L

NUTRICELL® FLOT is a complex nutrient, without a source of mineral nitrogen, specifically formulated for flotation of white and rosé musts, for optimum initiation of alcoholic fermentation. Added during racking of the tank, before yeast inoculation, NUTRICELL® FLOT guarantees good yeast growth at the start of AF and offsets deficiencies in solid matter in musts that are too clear at the end of flotation (turbidity < 50 NTU).

Application rate: 20 to 60 g/hL

Packaging: 10 kg



■ Must deposit ■ Protein Fining Agents ■ Air or nitrogen

Contact 03 9555 5500 for further information or email on info@grapeworks.com.au

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CONSUMABLES