



## DECANTER CENTRIFUGES & PLANTS FOR SOLID/LIQUID SEPARATION

### HILLER decanter technology for continuous wine production

#### HILLER PROCESS

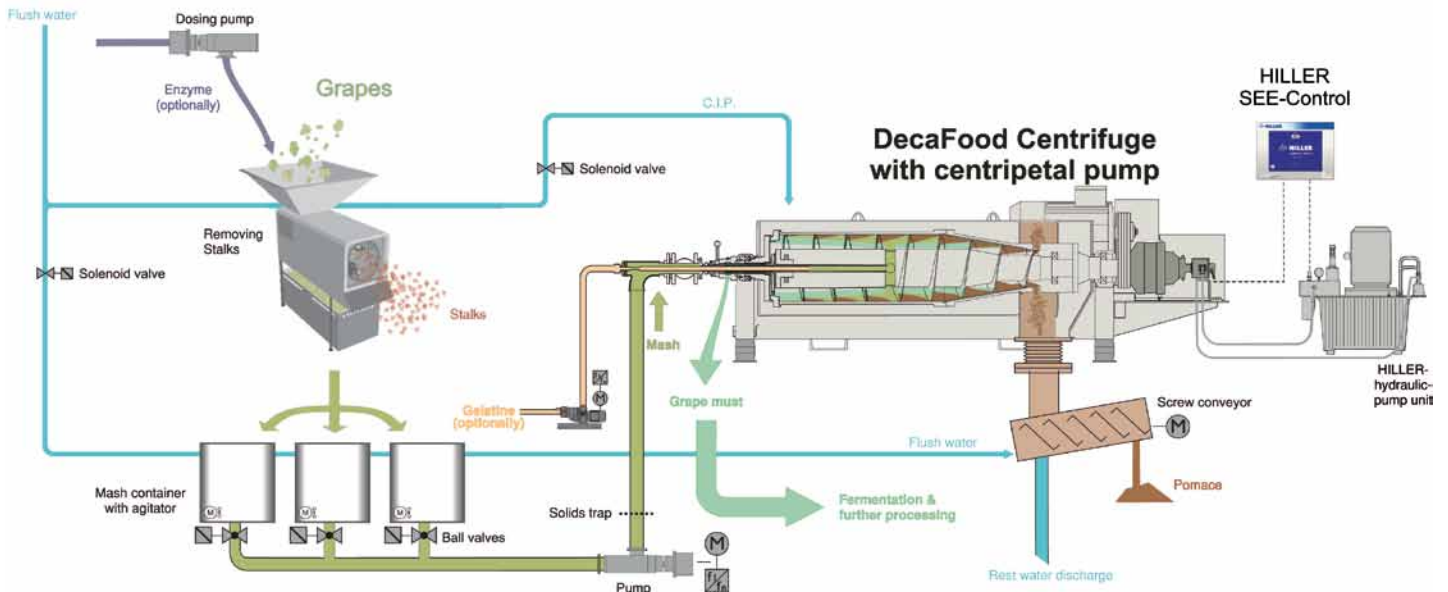
The use of the HILLER decanter in the wine industry permits a continuous and efficient working method. Thanks to the enormous savings on personnel and working time for monitoring and cleaning the machine, the operating costs are considerably reduced in comparison to other press systems.

The gentle and hygienic processing of grapes with maximum yield and solids separation results in premium wines with intense colours and a more complex flavours and aromas. The option of simultaneous use for cloudiness preparation saves time and other additional process stages.

#### BENEFITS

- Best quality with more intense flavour, aroma and colour intensity
- High yields
- Maximum cloudiness reduction
- Reduction in operating costs thanks to savings on chemicals, filtration aids, water and personnel
- Minimal cleaning required (approx. 2 hours) thanks to automated CIP cleaning
- Continuous and gentle processing
- Maximum hygiene thanks to closed design
- Homogeneous must quality
- Extreme shortening of the process time
- Lower oxidation of preliminary aroma stages thanks to closed system
- Use of a machine at different product stages (e.g. juice production and cloudiness preparation)
- Lower phenol content thanks to short dwell time of the product in the decanter

# SCHEMATIC DIAGRAM of a HILLER DecaFood centrifuge system for white/rose wine production



## PROCESS DESCRIPTION Wine

Example: **White wine**

1. De-stemming of the grapes with simultaneous enzyme addition (optional)
2. Enzyme effect in the mash container
3. Must production by the addition of gelatine (optional) with simultaneous floatation in the HILLER decanter
4. Removal of pomace and grape must
5. Further processing of the grape must into wine (fermentation, fining, filtration, etc.)



## APPLICATIONS

Use of decanters in the wine industry

- Grape juicing to product must for white wine and rosé
- Grape must production for concentrate or sweet reserve
- Red wine production from fermented mash
- Lees preparation (fresh lees, floating lees, deposit lees, fining lees)
- Production of thermo-vinified red wine
- Wine tartrate separation and wine tartrate stabilisation
- Waste water preparation
- Double salt removal

