UnRewined® Wine Refiner

TECHNICAL AND PERFORMANCE DATA

Key data	
Dimensions (L × W × H)	1300 × 900 × 3400 mm
Operating weight	1200 kg
Power supply	3~ 400 V / 50 Hz
Recommended fuse size	3 × 25 A
Ingress protection	IP54
Ambient temperature	+2 to +25 °C
Relative humidity	5–90%, non-condensing
Heat release	Max 5 kW to machine room
Service space	1 meter around unit



Intended use

- Industrial wine refining and controlled alcohol reduction.
- Recipe-based processing for repeatable quality and traceability.
- Industrial pilot production and scale-up validation.

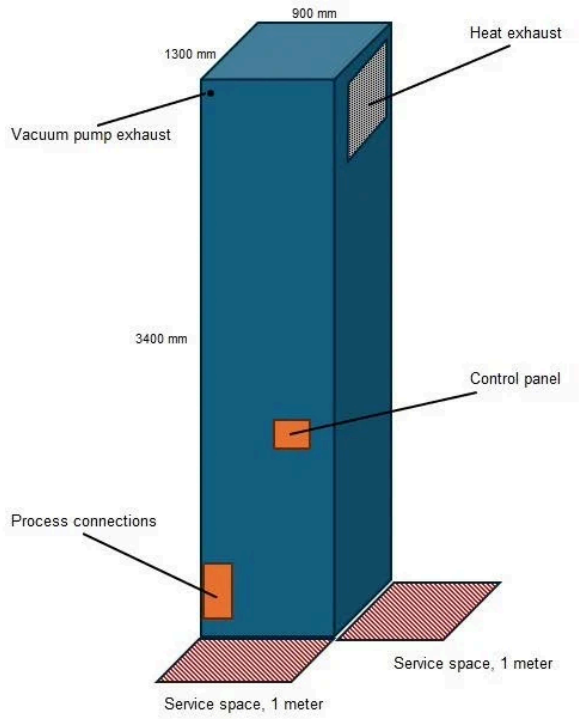
Indicative processing capacity

Capacity depends on the selected process mode and degree of rectification.

Process mode	ABV original	ABV target	Capacity
High degree of rectification (developed taste)	14%	8%	156 hL/week
Low degree of rectification (close to original)	14%	8%	99 hL/week
Alcohol free (≤0.5%)	14%	≤0.5%	48 hL/week

Indicative figures at full filter efficiency. Throughput varies with wine characteristics, target ABV and selected recipe parameters.

Installation and utilities



Machine room

- Ambient temperature: +2 to +25 °C
- Relative humidity: 5–90%, non-condensing
- Heat release to machine room: max 5 kW
- Concrete floor tolerance: max 2 mm/m
- Floor drain: within 3 meters from unit
- Surface treatment and ventilation: per local food manufacturing requirements

Electrical supply

- Power supply: 3~ 400 V / 50 Hz
- Recommended fuse size: 3 × 25 A
- Ingress protection: IP54

Process connections (Tri-Clamp / hose)

Water / gas

- Clean drinking water: 1", 2–5 bar(g), maximum consumption 80 L/min
- Nitrogen for purging: 1/2", 0.5–2 bar(g) (depends on transport distance and lifting height)

Wine / product

- Raw wine feed: 1" Tri-clamp
- Refined wine out: 1" Tri-clamp
- Waste liquor out: 1/2" Tri-clamp
- Additive connection: 1/2" Tri-clamp

Exhaust

- Vacuum pump exhaust: 1" hose
- Heat exhaust: integrated exhaust outlet