

FLOW RATES

Mod.	Juice	Wine at end fermentation	Pre-decanted wine	Sparkling wine	
				< 2.5 bar	> 2.5 bar
RE30V	2,000-3,000	4,000-6,000	5,000-7,000	3,000-4,000	---
RE30S	2,000-3,000	4,000-6,000	5,000-7,000	3,000-4,000	3,000-4,000
RE50V	3,000-5,000	5,000-8,000	6,000-9,000	5,000-6,000	---
RE50S	3,000-5,000	5,000-8,000	6,000-9,000	5,000-6,000	5,000-6,000
RE85V	6,000-10,000	12,000-15,000	15,000-20,000	10,000-12,000	---
RE85AP	6,000-10,000	12,000-15,000	15,000-20,000	10,000-12,000	---
RE85S	6,000-10,000	12,000-15,000	15,000-20,000	10,000-12,000	10,000-12,000
RE130V	10,000-14,000	18,000-25,000	20,000-26,000	15,000-18,000	---
RE130AP	10,000-14,000	18,000-25,000	20,000-26,000	15,000-18,000	---
RE130S	10,000-14,000	18,000-25,000	20,000-26,000	15,000-18,000	15,000-18,000

Notes:

- Flow rates are expressed in liters/hour.
- AP version are supplied with "self-thinking" system.

TECHNICAL DATA

Mod.	length	width	height	Motor kW	Weight kg.
RE30	1938	1170	1585	7,5 / 9,0	850
RE50	2092	1403	1685	15,0	1100
RE85	2489	1773	1908	18,5	1700
RE130	1747	1174	1786	30,0	2350

Notes:

- The dimensions are reported in millimeters and refer to models mounted on skid.
- Only RE130 model is installed on ground and not on skid.

Brush filter

Mod.	Juice
FS04	5.000 l/h
FS07	10.000 l/h
FS15	18.000 l/h

Hydrocyclon

Mod.	Juice
HC05	7,000 l/h
HC10	10,000 l/h
HC20	20,000 l/h

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WINES GRAPE MUST TEA EXTRACT
COFFEE FRUIT JUICES CITRUS



Multi-purpose Clarifiers



REDA SELF-CLEANING CLARIFIERS

A modern and effective solution for a fast solids separation in wines and other beverages



Operating principles

REDA clarifier is designed with the purpose of wines and other beverage clarification by separating and ejecting the heavier solids contained therein: this allows to get clarified wines and musts in continuous on a single pass, even with high flows.

Standard design of REDA clarifier is its large operational surface and the capability of automatic ejection of solids, with a very high clarification efficiency.

Its modern conception allows to obtain the best results in terms of clarification through the separation of solid elements retained in the product (among others bentonites, coals, residues, fibers, yeasts, etc.) without the need of recirculation.

With this technology the solids are collected in the "sludges chamber" placed at the periphery of the rotating bowl: from here the solids are periodically discharged at preset intervals by means of an hydraulic device. Times of discharges and intervals are programmable by the operator depending on the characteristics of the product.

All parts in contact with the product are made of stainless steel, with base and motor fully protected with stainless steel sheet.

Thanks to its automated control the product treatment comes continuously, without the need of intermediate stops for cleanings, with production cycles even of several days.

A "self-thinking" version (AP) is also available to detect the accumulation of solids in the sludges chamber and to activate automatically the discharge when solids reach a certain level. This device avoids clogging of the bowl due to unexpected variations in the contain of lees in the incoming product (bottom of the tank, stratifications of lees, etc.).

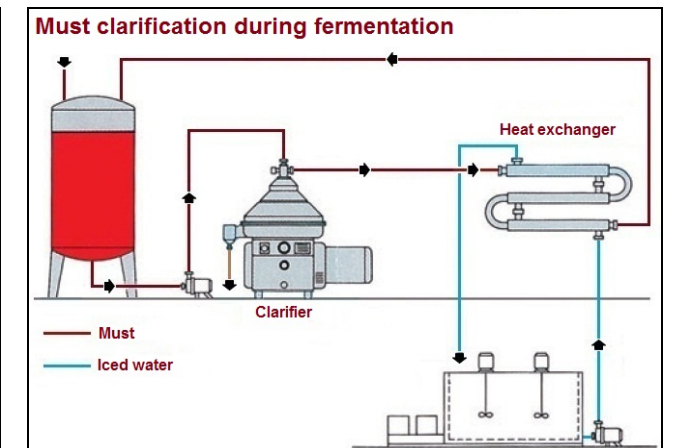
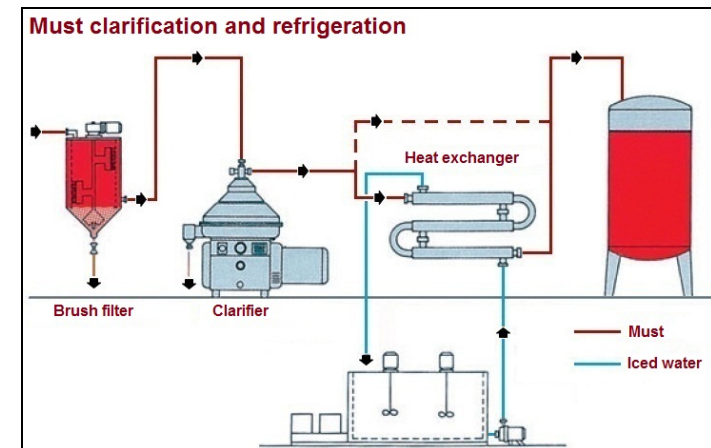
The separator is supplied with a liquid ring seal that provides an hermetic working against oxidation, prevents loss of volatile aromas or CO₂ and allows to process sparkling wines too. For the clarification of these wines is also available a "sparkling" version (S) with high pressure circuit (isobaric version).

Advantages

REDA clarifier is specially designed for clarification of wine and other beverages. Clarification process is extremely fast being of continuous type (in-line) without the need of recirculation and without oxidation risks (very important when sparkling wines are processed).

Other advantages are:

- Physical clarification (without additives)
- Reduction of times for successive treatments
- Elimination of decanting procedures and transfer operations
- Achievement of high yield of fruit juice with optimum juice extraction
- Cost reduction in the entire beverage manufacturing process
- Improvement of organoleptic properties
- Reduction in the settleable solid content
- Hermetic operation at high pressures (no oxidations)

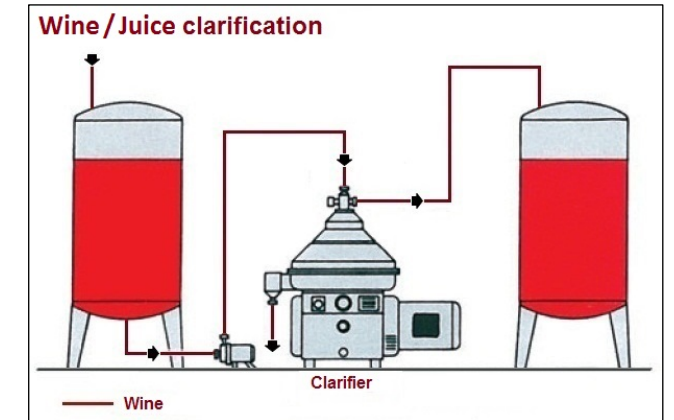


Applications

- With grape must (pressed juice)
- Young wine (still and sparkling)
- Matured wine
- Fruit juices (tropical and citrus)
- Coffee
- Tea extract

Accessories included

- Manometer for outlet pressure
- Flow rate and back pressure regulation taps
- Lighthead sight glasses at the inlet and outlet
- Magnetic flowmeter
- Sampling taps
- Vibrometer
- Electric control board in stainless steel
- Stainless steel skid
- Service tools and first spare parts set



Accessories on demand

- Brush filter for product pre-filtration
- Solids extraction pump
- "Self-thinking" system for discharges (AP)



Hydrocyclon

Recommended for the separation and automatic discharge of solids at high specific weight that can damage the joints and wear the sealing system (sands, crystals from tartaric stabilization, other). Complete with pneumatic system and automatic control of clarifier separator feeding.

RE30



RE50



RE85



RE130

