

COLD STABILISATION ELECTRODIALYSIS



Selectra is a broadly proficient machine using electrodialysis to adjust the ionic (mineral) concentration in wine. This process permits a great deal of control in stabilising potassium bitartrate and calcium volatilities in the wine, reducing salt/SO2 imbalances and adjusting pH levels.

Flow Rate	Up to 6,000 Litres per hour
Operating Pressure	60-200 KpA
Temperature	12-18 C
Power	20-32Amp Three phase
Filtration Turbidity	Below 20 NTU
Site Requirements	Nitrogen, Water, Forklift, Sterile Hoses to and from Tank

Benefits

A one-stop solution to a variety of ionic imbalances in wine product

An inline solution requiring no cold storage to operate

Selectra can process up to 6,000 litres per hour and has minimal resource requirements

Highly mobile - trailer design suitable for a wide range of locations and sites

Trail unit available for small batches

