

REDUCTION IN CLARIFICATION TIMES

ENERGY SAVING IN TERMS OF REFRIGERATION USED TO COOL MUSTS

PROPORTIONATE USE OF ADJUVANTS

REDUCED GAS USE SIGNIFICANT REDUCTION OF LEES RESIDUES

ENHANCED VERSATILITY



Clarification of musts by means of the E-Flot system uses **the principle** of incorporating a gas into the solids that constitute the turbidity in the liquid.

The gas binds to the suspended particles which then float towards the surface of the tank, leaving the lower part of the tank clear. For this process to take place, the must has to be **fully depectinised**.

For this purpose, a **specific enzyme such as Endozym® E-Flot**, is recommended. This has the properties of rapid action combined with the ability to completely degrade all components in the colloid. In order to obtain optimal flotation i.e., an **improved must clarity** and a clearer diminution in turbidity, the dosing of a specific gel is essential. This will allow the formation of flocs of a consistency to ensure that all unnecessary particles are incorporated. Other clarifiers such as **bentonite** or **silica sol** can be used if the desire is to obtain a must deproteinization or the elimination of the carbon in suspension before the fermentation.

E-Flot's highly versatile nature derives from its patented usage options which allows both the introduction of the gas into the pump inlet to **produce exceptionally clear musts**, and the dosing of the gas at the outlet, which **considerably increases the hourly flow rates.**

BENEFITS OVER A SATURATION UNIT IN A TRADITIONAL CONTINUOUS FLOTATION SYSTEM

- Simplicity of use
- Ease of calibration
- Flotation with nitrogen (reduction)
- Reduced use of adjuvants
- Ease of cleaning
- Reduced nitrogen consumption

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RANGE









E-Flot 50 E-Flot 25

E-Flot 5 Eco

E-Flot 5

MODEL	FLOW RATES IN CLEAR MUST CONFIGURATION	FLOW RATE WITH POST-PUMP GAS DOSING (LIMPIDITY REDUCTION)	DIMENSIONS (cm)	WEIGHT (Kg)
E-FLOT 5	50 HL/H	70 HL/H	60X45X80	50
E-FLOT 10	120 HL/H	150 HL/H	60X45X80	110
E-FLOT 25	250 HL/H	320 HL/H	80X65X130	130
E-FLOT 50	500 HL/H	700 HL/H	120X80X180	220
E-FLOT 80	800 HL/H	1000 HL/H	120X100X180	350
E-FLOT CNT	150-300 HL/H	-	120X110X180	350
E-FLOT 130	1000-1300* HL/H	1200-1500* HL/H	130X210X220	500

^{*}Proportion the size of the tubes.

For detailed information on each model, refer to the relevant technical data sheet.

E-FLOT CNT: SYSTEM TO ADAPT THE NEW FLOTATION TECHNOLOGY TO CONTINUOUSLY OPERATING SYSTEMS

This special model has been designed to be integrated into standard continuous pool flotation systems and completely replaces the saturation unit.

THE SYSTEM CONSISTS OF:

- Double filter
- Inverter for pump speed control
- Special saturator

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COMPONENTS



PLC TOUCH SCREEN
Only for E-Flot 50, 80 and CNT.



FLOTATION ADJUVANT DOSING PUMP Electronically controlled via an intuitive and operator-friendly touch PLC.





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NITROGEN MANAGEMENT UNIT, MICROMETER SATURATION CONTROL VALVE, SAFETY VALVE WITH PRESSURE GAUGE AND SAMPLER

Managing pressure, quantity of nitrogen, pressure of the saturator, guarantees the winery that the musts can be floated to the desired level of clarity. The sampler is easily accessible and permits continuous monitoring of flotation progress in the cylinder.





COMPONENTS



SATURATOR

SPECIFIC CENTRIFUGAL PUMP FOR FLOTATION

The angle of the pump fins has been modified to ensure ideal pressurisation of the must.

AVAILABLE OPTIONAL EXTRAS

- Flow sensor that measures the flow rate in the system.
- Must diffusion system in the E-Flot Sparger tank.
- Pre-filter for not equipped models.

INCLUDED ACCESSORIES

The equipment comes with a filter with removable* baskets for the removal of skins and pips. The systems are mounted on a steerable, wheeled carriage and all component parts are made from stainless steel (electrical panel, carriage and frame).

*Except for E-Flot 5 and the Eco line.

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▼ RECOMMENDED PRODUCTS

CLARIFYING GELATINS AND ENZYMES.







