

STABYMATIC 1000

EQUIPMENT FOR THE TARTARIC STABILIZATION

Details of STABYMATIC 1000

- Kind of resins: cationic resins (pH-Stab)
- Quantity of resins: 2 x 492 kg
- Construction material: stainless steel AISI 316 for all the parts in contact with alimentary liquids
- Frame: stainless steel in tubular with fixed feet + 2 adjustable
- Dimensions: 1800 x 2500 x 3200 mm
- Columns: N. 2, with possibility of inspection in the upper and lower part, centrally flanged with screw bolts, complete with a safety mechanical pressure-valve for each column and star diffusers
- Storage: n. 1 x 1500 litres on feet, with safety floaters for overfull, total discharge, dosage of regeneration products and transparent PVC lid
- Hourly production: up to 60 hL of exchanged product
- Kind of socket: 16 A, 3 P+E
- Power: 3,7 Kw

Functioning

Automatic, semi-automatic, manual

Lines

- Wine input: DIN 40 female
- Wine output: DIN 40 female
- Water input: DIN 40 female
- Discharge: DIN 40 female
- Input for wine mixing: DIN 40 female (binding for EC countries)

Pumps

- Pump for the wine exchange: n. 1 vane priming pump x 1,5 Kw, with max. flow of 100 hL/h, impeller in EPDM regulated by inverter
- Regeneration pump: n. 1 vane x 0,56 Kw, with max. flow of 38 hL/h, impeller in EPDM and special seals

Technical characteristics

- Pump for rinsing: n. 1 vane priming x 1,5 Kw, with max. flow of 100 hL/h, impeller in natural rubber regulated by inverter
- Pumps for regeneration: n. 3 pneumatic for **Acid+**, **Alca-**, **Peracid** with flow **2400 L/h**.

Circuit for the passage of the liquids

- Pneumatic valves: n. 10 two-ways, simple effect, with magnetic safety device and light signal
n. 3 three-ways with magnetic safety device and light signal
- Manual valves: n. 3 sphere valves with safety block (wine input, wine output and discharge of regeneration product), an additional valve if the kit for the wine mixing is present
- Flow-meter: n. 2, turbine on the water line and magnetic on the wine line
- Pressure switches: n. 2
- Electronic flow detectors: n. 3
- Electrodes for the detection of pH: n. 2
- Temperature sensors: n. 2 PT100
- Pipes: stainless steel AISI 316 x 1" and x 1" and ½
- Sample collector: n. 2 (wine input and output)

Circuit for the passage of the gas

- Electro-valves: n. 2 (to manage the supply of air/nitrogen)
n. 1 electro pneumatic group for controlling valves and pumps
- Pressure regulator: n. 2, one for air (6 Bar) and one for nitrogen (3 Bar)
- Pressure indicator: n. 2 for managing air and nitrogen

Electric panel

- General switch
- Emergency stop button
- Enabling key
- Alarm mute key
- Alarm buzzer
- N. 3 motor protections
- Display Touch Screen 10,4"
- PLC Mitsubishi with Ethernet predisposition
- Modem for the Internet connection via LAN or SIM
- N. 2 inverter
- N. 2 pH-meters with recirculation reading system

Technical characteristics

Accessories (included) of STABYMATIC 1000

- Funnel for loading the resins
- Multipurpose DIN key
- Pre-filter with stainless steel frame, equipped with 3 x 20" Housings and 3 filter cartridges in stainless steel x 150 micron

Optional (on demand) of STABYMATIC 1000

- Kit for the water separation:
With the addition of another line for the network water protected by a pneumatic valve. The standard input already present in the equipment will be used only for demineralised or osmotic water. Automatic management program for the two types of water according to the needs of the equipment.
- Kit for the neutralization:
With the addition of a pneumatic pump x 900 L/hour for dosing **Alca-** directly on the discharge line during the emptying of the mixing tank of the acid regeneration solutions.
- Ethernet connection:
With the physical connection via LAN between the touch-screen operator panel of the StabyMatic and a PC. This enables to visualize the display and to check the state of the StabyMatic from another PC, by utilizing a remote control software. This connection should be requested when ordering the machine but will be made directly at the customer during the installation of the equipment.