



## **Pumping Fermented Wine Through RO Membrane Filter**

Location	California, USA (Installation: 2018)	Hydra-Cell model	H25EKSGNNECE
Type of application	Pumping Fermented Wine Through RO Membrane Filter	Flow rate	37.8 l/min (10 gpm)
Liquid	Fermented Wine	Pressure	20 bar (290 psi)
Application details	Since the same vineyard grapes will vary in alcohol content from year-to-year depending on growing conditions, fermented wine is pumped through a reverse osmosis membrane (RO) filter to reduce the water content and concentrate the wine and alcohol. A winery installed a custom skid system featuring a Hydra-Cell H25/G25 pump for this process.		
	First, the wine flows by gravity from 7.6m (8,000 to 45,000 gallons) of wine. A boos impurities such as grape skins and seeds		
	The Hydra-Cell pump is installed on a skid system that provides intermittent, seasonal duty, eight hours a day.		
Advantages of Hydra-Cell pump on this application	<ul> <li>With its hydraulically balanced, multiple-diaphragm design, Hydra-Cell then provides low-pulse flow at a steady pressure to pump the wine across the RO membranes.</li> <li>The seal-less design and check valve orientation also enable the H25/G25 to handle solid particles up to 800 microns in size not captured by the bag filter.</li> </ul>		

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