vinext®

ENGINEERING DIVISION

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Winemaking systems and equipment

BEER
Brewing systems and equipment

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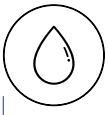
Beverage production systems and equipment



PROCESS WATER
Water treatment systems

THE COMPANY

Vinext S.p.A. is a modern, dynamic company capable of adapting to market demands. Twenty years of experience, expertise, and respect for the territory form a solid bridge to the future: Vinext looks forward, with its next goals already part of the present.

Vinext respects nature because sustainability and advanced technology are two sides of the same coin, and only by combining innovation with environmental stewardship can its mission for renewal be fulfilled.

vinext®

ENGINEERING DIVISION

Vinext's Engineering Division invests in research because only research can drive progress, and experimentation is the way to look forward without losing its identity. In-depth knowledge of membranes, polymers, and configurations has allowed Vinext to become a leading company in membrane-based processes. Its flagship technology is the innovative **EquilibriO2®** series, a system for regulating and managing dissolved gases in the beverage industry. Vinext is one of the few companies in Italy developing projects whose applications extend to other industrial sectors, including chemical, electronics, pharmaceutical, wastewater treatment, recovery of by-products from agri-food processing, and valorization of fermentation-derived CO_2.

Vinext supports companies through sales and technical assistance, as well as offering traditional financing and modern solutions such as **rental and operational leasing—cost-effective** and sustainable options for any organization.

"RESPECT FOR NATURE
IS OUR DNA; TECHNOLOGY
IS THE MEANS TO ACHIEVE
PROGRESS ON A HUMAN SCALE."

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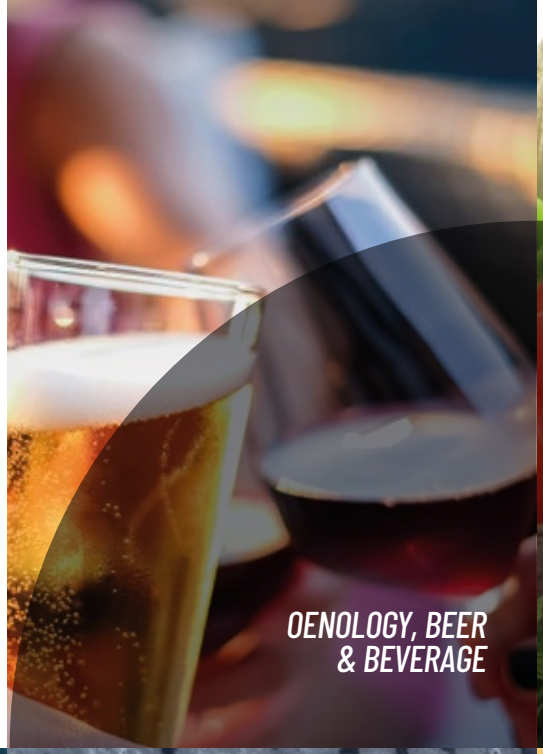
THE *MARKETS*



OENOLOGY, BEER & BEVERAGE

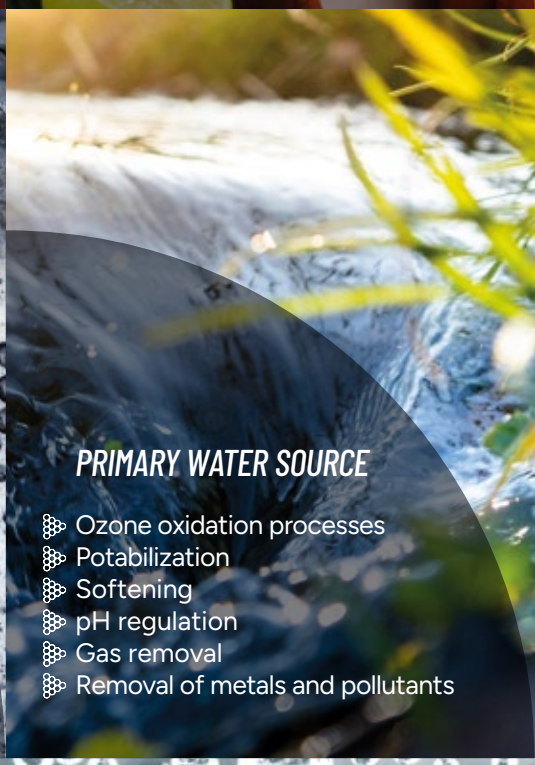
FOOD & BEVERAGE

- Dairy
- Juices, sugars and starches alcoholic and non-alcoholic beverages
- Fruit and vegetables
- Food brine purification

CHEMICAL, NUTRACEUTICS, PHARMACEUTICS AND BIOTECHNOLOGY

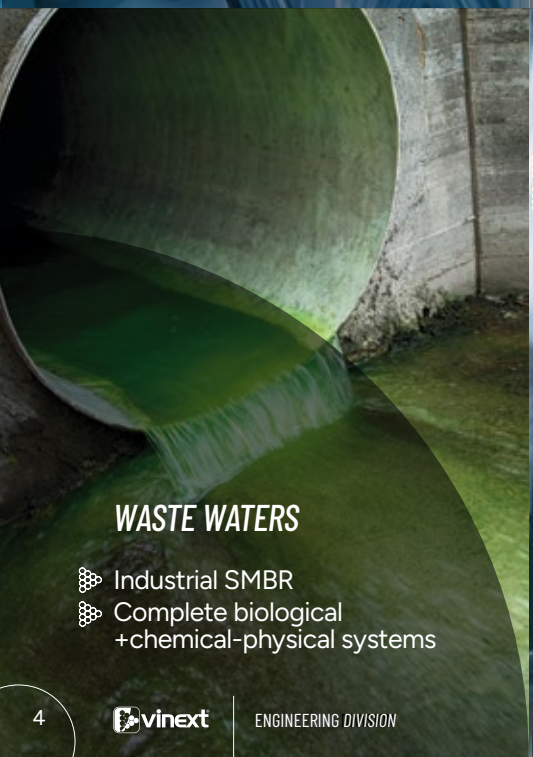
LIQUID WASTE

- Leachate
- Digestates



PRIMARY WATER SOURCE

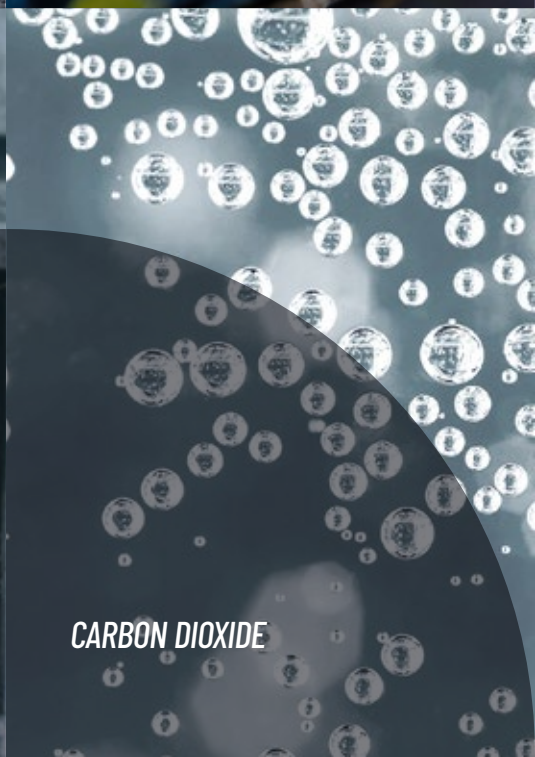
- Ozone oxidation processes
- Potabilization
- Softening
- pH regulation
- Gas removal
- Removal of metals and pollutants



WASTE WATERS

- Industrial SMBR
- Complete biological +chemical-physical systems

PROCESS WATER



CARBON DIOXIDE

AREAS OF APPLICATION

Winemaking is about combining art and science; the vintage is as important as the production technique. Modern technology enables oenologists to develop faster processes, preserving the bouquet and flavor of the wine while achieving greater clarity and stability.

MANAGEMENT OF DISSOLVED GASES

Oxygen, carbon dioxide, and hydrogen sulfide can be precisely regulated to meet oenological and market requirements, preserving all the wine's organoleptic characteristics—still or sparkling—and improving the final product quality.

CONCENTRATION

Forced concentration with cross-flow membranes allows natural increases in sugar, alcohol, or other compounds, enhancing body and color, especially in young wines.

TOTAL AND PARTIAL DEALCOHOLATION

The market increasingly demands efficient alcohol removal solutions that preserve wine aromas and flavors. Vinext's next-generation dealcoholization systems enable the production of authentic low- or no-alcohol wines.

CLARIFICATION BY MEMBRANES

Ultrafiltration membranes clarify must before fermentation, removing opacifying substances, tannins, and yeasts, accelerating maturation and improving wine quality.

DECOLORIZATION

Partial or total decolorization can be performed using membrane systems to achieve desired visual appearance.

MECHANICAL CLARIFICATION WITH CENTRIFUGE

Preliminary mechanical clarification, before and after fermentation, removes impurities that could compromise subsequent processing steps.

FINAL FILTRATION

Absolute filter cartridges ensure removal of microbiological contamination before bottling, extending shelf life.

WATER TREATMENT FOR BOTTLING LINES AND EQUIPMENT CLEANING

Chemical and biological purification of washing water ensures hygiene, prevents cross-contamination or re-fermentation, and reduces biofilm formation.

RECOVERY OF THE CO_2 FROM FERMENTATION GASES

CO_2 produced during wine and beer fermentation is food-grade and valuable. Maximizing its recovery allows reuse, reducing costs and environmental impact.

ULTRAFILTRATION - Next*Ultra*®

Ultrafiltration is similar to nanofiltration and osmosis, but it is a cross-flow filtration process that separates solutes based on size. **Next*Ultra*® Ultrafiltration** separates solutes larger than 1,000 daltons by molecular weight. Due to the larger membrane pore size, ultrafiltration operates at a lower pressure differential (typically 0.7–6.9 bar).

It removes larger organic substances, colloids, bacteria, and pyrogens while allowing most ions and small molecules (e.g., sucrose) to pass. Ultrafiltration membranes retain medium molecular weight organics (1,000–500,000 daltons), covering the range from narrow ultrafiltration to near microfiltration. Standard models accommodate 200–4,000 L/h of purified product, depending on the number of modules.

BENEFITS

- **Preserves wine's organoleptic characteristics**
- **Low operating costs**
- **High automation**
- **No filtration aids**
- **High separation efficiency**
- **Reduced water and detergent consumption**

CROSS-FLOW FILTRATION - Next*Flow*®

Next*Flow*® cross-flow filtration systems treat oenological products for microbiological stabilization, polishing, and preparation for bottling.

BENEFITS

- **Preserves wine's organoleptic characteristics**
- **Low operating costs**
- **High degree of automation**
- **No filtration aids**
- **High filtration yield**
- **Low water and detergent consumption**

MICROFILTRATION

Automatic or manual microfiltration systems for wine, grape juice, and spirits (10–500 hl/h) are made of AISI 316 stainless steel, fully compliant with strict hygiene standards. Individual housings can be isolated for filtration while others are washed. CIP and thermal sterilization lines (1- or 2-stage) are included.

Preset system values are automatically monitored and logged; out-of-range values trigger an acoustic alert. Automatic versions feature PLC control and HMI interface for full process management.

BENEFITS

- **Barrier between filtration and washing chambers prevents chemical leakage**
- **Specially designed washing circuit for full sanitization with reduced water/detergent usage**
- **Total product recovery**
- **High automation**

REVERSE OSMOSIS - Next*Sep*®

Next*Sep*® systems apply osmotic membrane separation for wine and food applications, from separation to concentration via reverse osmosis or nanofiltration.

They integrate into wine production as alternatives to traditional concentration methods (e.g., cold vacuum concentrators), producing high-quality products up to 30–32 °Brix at lower costs.

BENEFITS

- **Increased product quality**
- **Very low operating costs**
- **Ease to use**
- **Compact and mobile equipment**

The models can be equipped with 4 to 36 modules, providing an extracted permeate flow rate of 200–4,000 L/h. Each system operates with low energy consumption and at temperatures close to 0 °C. Next*Sep®* reverse osmosis units feature PLC-managed control and alarm systems, along with an intuitive HMI interface. All stages—including concentration and washing—are performed safely, minimizing the need for operator intervention.

DEALCOHOLIZATION SYSTEM

The system consists of a membrane that separates the alcoholic liquid from an extractant (usually water). The wine itself is not filtered; only the alcohol fraction is transferred into the extractant through surface flux, resulting in the migration of ethanol molecules via a combination of diffusion and natural osmosis.

The membrane is made of a polymer with no electrical charge, selected to be inert and to preserve the color and structure of the original wine.
This system is used to treat wine, beer, or other hydro-alcoholic solutions.

EquiFree®
SISTEMA DI DEALCOLAZIONE PARZIALE

BENEFITS

- **Absolute respect for the structure and color of the wine**
- **High precision in achieving the final result**
- **No oxygen enrichment**
- **Compact, intuitive and easy-to-use system**
- **Room-temperature process**

SepFree®

*Sep*Free®: ADVANCED BEER DEALCOHOLIZATION

In the brewing industry, technological innovation meets new consumer demands through **Sep*Free*®**, the advanced solution for producing high-quality low- and no-alcohol beers. Sep*Free*® is a selective separation system specifically designed for beer dealcoholization. It reduces or removes alcohol while preserving the aromatic profile, body, and taste of the original beer.

The process is the result of years of applied research in brewing, enabling precise and controlled intervention that respects the stylistic characteristics of each recipe. Unlike traditional technologies, Sep*Free*® operates gently and non-invasively, avoiding sensory alterations and maintaining the balance between aroma, structure, and drinkability. The result is an authentic beer, recognizable and consistent with its original style, even in low- or no-alcohol versions.

Sep*Free*® aligns with the latest market trends: conscious consumption, wellness, inclusivity, and sustainability. It is a technology designed for breweries looking to expand their range without compromising quality, offering modern, responsible products that meet the expectations of today's and tomorrow's consumers.

SPXFLOW® CENTRIFUGES

Through close collaboration with our customers, an innovative approach, and cutting-edge R&D, we design, develop, and deliver the best separator solutions for the beverage industry, ensuring cost-effective quality and efficiency.

WINE, BEER, MUST AND BEVERAGE CLARIFICATION

SPX hermetic separators quickly and efficiently remove residual yeasts and other insoluble solids without affecting the taste or aroma of wine and beer.

Thanks to extensive testing and numerous installations, SPX offers separation technology specifically designed for the beverage industry. Optimized design standards, durable materials, and rigorous quality control procedures ensure the selection of the most suitable clarifier. In automatic versions, the PLC manages all process phases via an intuitive HMI interface.

MAIN FEATURES

EFFICIENCY

- **Minimal oxygen pickup in the hermetic separator (typically <10 ppb)**
- **Large equivalent clarification area for high flow rates and efficiency**
- **Fast and precise discharge, reducing product loss and increasing solids concentration in the waste**
- **Optional automatic solids discharge based on outlet turbidity**

HYGIENE

- **Enhanced hygiene through additional CIP (Clean-in-Place) nozzles on the bowl cover**
- **Stainless steel frame and external components for easy sanitization and long-term durability**

GAS MANAGEMENT SYSTEMS

EquilibriO2®

DISSOLVED GAS REGULATION SYSTEM FOR WINES

YOUR BEST ALLY FOR MORE ENVIRONMENTALLY SUSTAINABLE WINES

The market increasingly demands long-lasting wines that are true to their terroir, with drastically reduced sulfites and minimal use of processing aids. Such products can be created by optimizing the concentrations of dissolved gases.

PRECISION, FLEXIBILITY, AND SIMPLICITY IN THE REAL-TIME MANAGEMENT OF DISSOLVED GASES IN WINE

EquilibriO2® is based on advanced membrane technology, designed for precise regulation of dissolved gases in wine. The expertise of our technicians, applied to more than 150 systems already installed at client facilities, ensures excellent results from the very first use.

APPLICATION IN OENOLOGY

All systems in the EquilibriO2® series are suitable for processing still, semi-sparkling, and sparkling wines, as well as for carbonating wine-based beverages. Equipment operation is simplified by intuitive software, which includes numerous preset options and allows recipe customization according to the end user's requirements.

MODEL	NOMINAL FLOW RATE (hl/h)
EQ 10.60 *SA**	10 - 60
EQ 10.120 *SA**	10 - 120
EQ 20.120 *AUTO*	20 - 120
EQ 20.120 *AUTO CIP*	20 - 120
EQ 20.240 *AUTO CIP*	20 - 240
EQ 30.500 *AUTO CIP*	30 - 500
EQ 30.1000 *AUTO CIP*	30 - 1,000
EQ 50.2000 *AUTO CIP*	50 - 2,000

** Oxygen probe at product outlet*

STILL WINES

Expected results in a single step:

- **Reduction of all dissolved gases**: Concentrations of oxygen, hydrogen sulfide, and nitrogen are reduced by up to 95% compared to the initial value. In the same step, carbon dioxide can be reduced by up to 70%, and the volatile fraction of acetic aldehyde (if present) can also be reduced.
- **Oxygen reduction with CO_2 retention**: This option maintains the initial level of carbon dioxide while reducing dissolved oxygen by up to 90% and eliminating hydrogen sulfide completely.
- **CO_2 addition**: Allows the addition of carbon dioxide up to wine saturation (~1.5 g/L). Oxygen and hydrogen sulfide concentrations are simultaneously reduced by 50–80%.

FIZZY AND SPARKLING WINES

Expected results in a single step:

- **Pressure regulation (reduction)**: Automatic partial degassing with excellent precision (error <0.05 g/L). Dissolved oxygen is reduced by up to 70%, and hydrogen sulfide (if originally present) is almost completely eliminated.
- **Gassing**: Allows wines and beverages to be gassed up to 6 bar (over 12 g/L CO_2 in a single step).

CARBONATED DRINKS & SOFT DRINKS

Expected results in a single step:

- **CO_2 Carbonation**: Enables CO_2 addition up to saturation for wine-based or soft drinks. Operates at up to 6 bar, delivering over 12 g/L of CO_2 in a single pass.

GAS MANAGEMENT SYSTEMS

The ancient and noble art of the master brewer is now supported by increasingly high-performance technological systems, which allow precise adjustment of all parameters involved in the production process.

The characteristics of raw ingredients and water strongly influence beer quality, while filtration, stabilization, and management of dissolved gases determine its clarity, color, and shelf life.

- Management of dissolved gases
- Mechanical filtration and separation with a centrifuge
- Treatment of water used as an ingredient, for bottling lines, and for equipment cleaning
- Recovery of CO_2 from fermentation

COMPACT SYSTEMS FOR DISSOLVED GAS MANAGEMENT IN BEER AND WATER DEOXYGENATION

Equi*Brew*®'s membrane technology enables precise management of dissolved gases and complete deoxygenation of process water in a single, compact, and efficient system, with very low energy and water consumption.

APPLICATIONS IN THE BREWING INDUSTRY

All systems in the **Equi*Brew*®** series are suitable for both brewing and process water deoxygenation. System operation is simplified by intuitive software, which includes numerous preset options and also allows recipe customization according to the end user's requirements.

TREATMENT OF PROCESS WATER

Deoxygenation / deaeration: The Equi*Brew*® membrane is capable of removing all dissolved gases from water, reducing their concentration to nearly zero. Compared to other solutions, **Equi*Brew*®** systems are highly compact and feature very low energy and water consumption.

Multiple levels of automation

Remote Control
Industry 4.0 concept

BEER
Expected results in a single step:

- **Oxygen and nitrogen elimination**: Concentrations of oxygen and nitrogen are reduced by more than 90% in a single step.
- **CO_2 regulation**: The system allows precise control of carbon dioxide concentration, enabling both addition and removal of the gas.
- **In-line carbonation**: Enables in-line carbonation of the final product up to 4 bar. Carbonation with Equi*Brew*® ensures complete dissolution of CO_2, producing very fine bubbles and dense, persistent foam.
- **Correction of sensory defects**: Complete removal of hydrogen sulfide and other malodorous compounds.

EquiBrew® Deox

The Vinext S.p.A. deaeration system, equipped with a hydrophobic membrane, provides an advanced solution for removing dissolved oxygen from water and beer. It ensures high product quality, optimal operational performance, reduced consumption, and simple, reliable management.

The hydrophobic membrane allows selective passage of dissolved gases without direct contact with the liquid, ensuring a gentle, stable, and highly controllable process.

Designed according to Industry 4.0 and 5.0 principles, the system is ready for digital monitoring, smart sensor integration, and connection with automation and remote control systems. Continuous data collection and analysis enable ongoing optimization of process parameters, ensuring efficiency, sustainability, and a reduced environmental impact.
This system is engineered for breweries and the beverage industry, combining product quality, technological innovation, and long-term competitiveness.

MAIN FEATURES

- **No auxiliary gases required (CO_2, N_2, or other stripping gases)**
- **No heat required, preserving the product's organoleptic properties**
- **Low energy consumption and reduced operating costs**
- **Compact design and easy integration into existing production lines**

OPERATING MODES

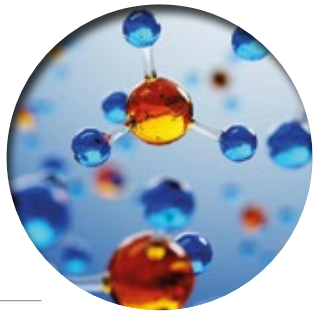
- **In-line processing** for continuous production
- **Recirculation mode** for maximum process flexibility

ION-EXCHANGE RESINS NextStab

This technology uses ion-exchange polymers that, when in contact with a solution containing dissolved salts (ions), capture specific ions and exchange them with others of the same electrical charge.

There are two types of resins:

- **Cationic**: for exchanging positive ions
- **Anionic**: for exchanging negative ions



BENEFITS

- **Reduction of calcium and potassium ion concentrations, ensuring tartaric stability in wines**
- **pH reduction and decreased risk of malolactic fermentation**
- **Reduction of iron and other metal concentrations**

MICRO-OXYGENATION NextMicro XT

The correct dosing of oxygen ensures a significant improvement in wine quality.
To achieve this, two conditions are essential:

- **High-precision dosing systems**
- **Specialized expertise in managing macro- and micro-oxygenation**

Thanks to over 20 years of experience in implementing gas management systems for wine, Vinext provides the ideal solution, delivering excellent results with maximum safety.

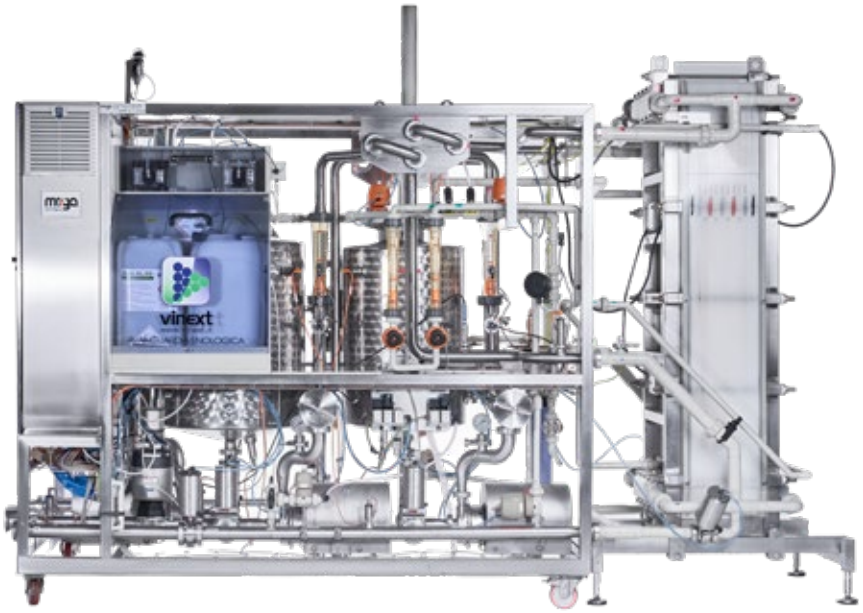
ELECTRODIALYSIS SYSTEM

WINE TARTRATE STABILIZATION WITHOUT ADDITIVES

Modern winemaking requires modern tools to address production challenges. Electrodialysis is a proven technology for wine stabilization that preserves organoleptic properties.

This efficient and gentle technology removes potassium bitartrate (KHT) and calcium tartrate (CaT) to prevent tartrate crystal precipitation. It operates with minimal wine loss (<1%), maintains or enhances organoleptic properties, and is suitable for organic wine production.

Electrodialysis is a separation process that uses ion-exchange membranes and an electric potential difference as the driving force.



BENEFITS

- **No chemical substances added to the product**
- **Low operating costs**
- **Stationary or mobile electrodialysis (ED) units**
- **Compact footprint**
- **Time-efficient process with guaranteed results**
- **Zero impact on the wine's sensory characteristics**
- **Minimal wine loss (<1%)**
- **Does not affect alcohol content**

WINE STABILIZATION PROCESS PARAMETERS

- Continuous operating mode
- Membrane lifespan: up to 5 years
- Energy consumption: approximately 0.2 kWh/hl
- Potable water consumption for concentrate make-up: 5% of the wine feed
- Stabilization of potassium bitartrate (KHT) and calcium tartrate (CaT)

WHY CHOOSE IT?

Compared to conventional technologies (cold treatment, ion-exchange resins, chemical dosing), membrane technology offers lower operating costs (OPEX) and is free from legislative restrictions.

RECOVERY OF PROCESS WATER

Climate change is affecting the availability of water resources. It has therefore become a priority to recover, treat, and directly reuse process and wash water, which is often discharged as wastewater.

BENEFITS OF *IMMEDIATE RECOVERY*

- **Reduction of the corporate water footprint and improved sustainability**
- **Lower costs for mains water supply and wastewater treatment**
- **Mitigation of wastewater discharge peaks relative to sewage system capacity**

CO_2 RECOVERY

CO_2 is becoming increasingly critical for the beverage industry. On one hand, fermentation emissions increase environmental impact; on the other, market shortages drive up costs, reduce purity, and make supply so difficult that both large and small companies are often forced to halt production.

The solution is to recover as much fermentation CO_2 as possible and reuse it directly within the facility, addressing both challenges simultaneously.

Vinext offers systems for the recovery and direct reuse of fermentation CO_2, specifically designed for wineries and breweries. These systems are easy to manage, custom-sized, and operate with sustainable costs.

Circular Winery Project
Valore sostenibile in cantina

EACH PLANT IS DIFFERENT AND EACH PRODUCTION PROCESS HAS SPECIFIC REQUIREMENTS.

OUR TECHNICAL DEPARTMENT WILL OPTIMIZE SOLUTIONS FOR EACH CUSTOMER BASED ON:

1. **Type of water and volumes to be treated**
2. **Recovery efficiency required**
3. **Presence or absence of purification systems**
4. **Integration with existing water storage and treatment systems**

Vinext offers **custom-designed** water recovery, treatment, and reuse systems, engineered and manufactured to meet customer requirements. These systems can be financed through national and European funding programs and are **certified according to Industry 4.0 and 5.0 standards**.

CO_2 RECOVERY AND REUSE SYSTEMS

Next R-CO_2
SISTEMA PER IL RECUPERO DELLA CO_2

SUITABLE SYSTEM FOR SELF-GENERATION OF FOOD-GRADE CO_2

The **Next R-CO_2** units, patented by Dalum, enable the recovery and reuse of CO_2 produced during fermentation, optimizing the entire production cycle. The result is increased productivity, a significant reduction in waste, and a notable improvement in quality standards — delivering a tangible, positive impact on the environment.

MAIN *BENEFITS*

- **Plug & play units for rapid installation**
- **Compact footprint: 1 m²**
- **Low noise level: 65 dB**
- **No storage balloons required (variable speed compression)**
- **No cooling units or chillers required**
- **Food-grade CO_2**

SOLUTIONS & CAPACITY

Modular range for different production scales, with CO_2 recovery from 2 to 50 kg/h.
Custom engineering for seamless integration into existing layouts.

ON-SITE INTEGRATION

- Simple commissioning
- Seamless integration into existing plants
- Technical support, on-site training, and remote assistance

OPERATION & MAINTENANCE

- **Fully automated system**
- **Built-in software self-diagnostics**
- **Automatic adjustment to the fermentation curve**
- **No consumables and no scheduled maintenance required**
- **Control via smartphone, tablet, or PC through remote access**

ECONOMIC & ENVIRONMENTAL BENEFITS

- Low investment with rapid payback
- Significant reduction in CO_2 supply costs
- Option to store excess gas in cylinders (e.g., for beer dispensing)

NEXT CLEAN 360°

SPRAY NOZZLES LECHLER FOR HIGHLY OPTIMIZED TANK CLEANING

The self-rotating cleaning nozzles operate at 360° and can be installed from above, below, or on the side, ensuring complete and effective coverage of tanks, fermenters, concrete and resin tanks, vats, casks, barriques, and bins.

They provide top-level cleaning, even for stubborn or encrusted residues and in tanks with internal plates, pipes, or valves. Their performance surpasses that of conventional pressure washers, even when operating at a maximum pressure of 5 bar.
Thanks to their high impact power, these nozzles reduce water consumption by 60%, lower the use of cleaning products by 50%, and allow equipment to be thoroughly cleaned even with cold water.

NEXT XactClean Serie 5S6/5S7

NEXT XactClean Plus+ Serie 5S5

NEXT IntenseClean Serie 5TM

NEXT MeshClean+ Serie 5T5

NEXT MeshClean Serie 5T2/5T3

MiniSpinner Serie 5M3

CENTRIFUGAL PUMP

Precisely sized to ensure optimal operation of the selected washing head(s) according to the specific needs of the winery. **Available centrifugal pump models:**

- **Basic centrifugal electric pump**: A simple, trolley-mounted, easy-to-use system, suitable for wineries with small to medium-sized tanks.
- **Complete centrifugal electric pump with basket filter**: A comprehensive, trolley-mounted, easy-to-use system for wineries with medium to large tanks, equipped with a coarse mesh basket to retain large volumes of tartrates.

Basic centrifugal electric pump

Complete centrifugal electric pump with basket filter

ACCESSORIES

Sled for bottom-up positioning of the washing head through the manway. Sled dimensions are fully customizable.

90° FILTER

Protects the washing heads from tartrates during pump-over and prevents clogging or damage.
Mandatory for use with all washing head models; when tartrate volumes are high, it must be paired with a pump equipped with a basket filter.

AUTOMATIC CIP (*CLEAN IN PLACE*) SYSTEMS

The CIP washing system is an automatic cleaning solution that ensures high hygienic standards. By using a recirculation mechanism with preset temperatures, flow rates, and pressures, water and detergent/sanitizing solutions are circulated throughout the production system for thorough cleaning. All phases, including drainage, are electronically controlled.

CIP reduces cleaning times and allows full automation without operator intervention (execution at the end of shifts, overnight, or during breaks), optimizing the use of energy, water, and detergents. This results in lower consumption, less waste, and a reduced environmental impact.
Our Technical Department designs the most suitable system, while our consultants define washing protocols for each production phase.

NEXTO3 MOBILE

NEXTO3Mobile SYSTEM + POWER UNIT

COMPLETE AND EFFICIENT SANITIZATION

Compact mobile unit on wheels, managed by a PLC, for the on-site production of gaseous ozone or ozonated water.

NEXTO3Mobile is equipped with an ambient ozone detection probe, enabling fully automated treatments in confined spaces. During sanitization in enclosed areas or cellars, the sensor protects the operator by automatically stopping ozone generation if levels approach the limits recommended by the WHO (World Health Organization).

The system can be monitored and updated remotely via an Ethernet port. Drawing on over 20 years of experience in industrial ozone, Vinext also designs and manufactures tailor-made fixed systems.

Power Unit

NEXTO3Mobile

OZONE

Ozone is one of the most powerful oxidizing and disinfecting agents. Ozone sanitization provides a professional, safe, and effective treatment with zero residue.
With Vinext's range of ozone systems, we offer tested and certified solutions for the treatment of confined spaces, tanks (and containers), work surfaces, and piping. Systems are also available for water disinfection and potabilization.

20 GR/H — OZONE AIR PRODUCTION

5-10 PPM — OZONE WATER CONCENTRATION

INTEGRATED OXYGEN CONCENTRATION

WATER PURIFICATION

Ozone is a powerful oxidizing and disinfecting agent, widely used in water purification processes to rapidly eliminate bacteria, viruses, fungi, and other pathogens, offering effectiveness superior to chlorine. Generated on-site, ozone decomposes rapidly into oxygen, disinfecting without leaving harmful chemical residues or altering the water's odor and taste.

USES OF *OZONE* AND *OZONATED WATER*

- Sanitization of tanks, fermenters, fixed and mobile piping, equipment, and bottling lines.
- Sanitization of barrels, barriques, and workspaces, including warehouses and raw material storage areas.
- Reduction of bacteria, yeasts, molds, and fungal loads in production and bottling environments.
- Safe applications in the food and agri-food sectors according to EFSA and CNSA standards, with no chemical residues.
- Sanitization of fruit, vegetables, meat, fish, cheeses, cured meats, aging rooms, cereals, withering processes, and for insect control.