

OENOLAB FILTER TEST UNIT

DETERMINATION OF THE WINE FILTERABILITY INDEX



Setup the Stand



**Open the pressurized container
Take out all accessories from inside**



Setup the pressurized container as show on the picture above.

Secure all the connections with PTFE tape.

Assemble the stand and the pressurized container



Screw the elbow hose connector at the output of the pressure regulator

Close the drain valve.



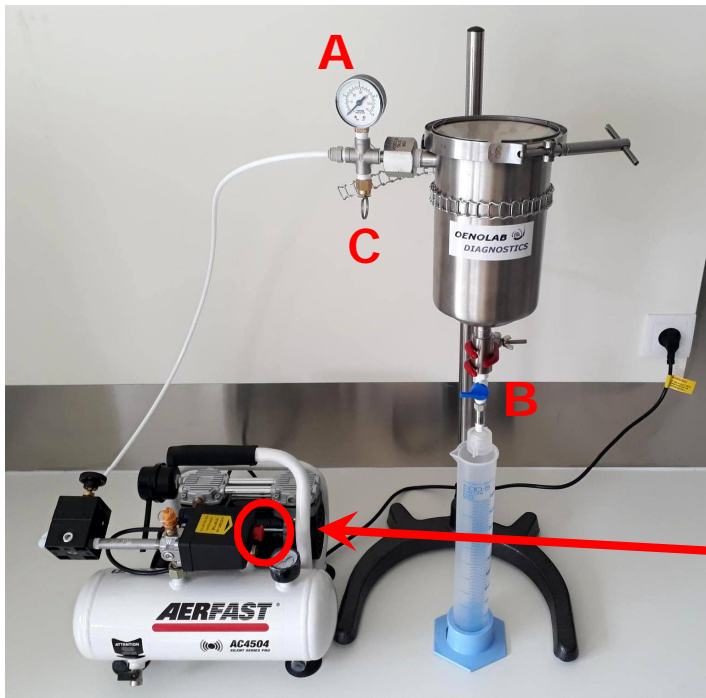
Close the blue ball valve

Open the lid of the pressurized container and pour the wine

Close the lid of the pressurized container

Connect the hose with the quick fitting.





Put a 0.65 µm membrane with Ø 25 mm in the filter holder.



Place the device over a graduated cylinder of 500 ml.

Turn completely the pressure regulator of the compressor in the direction of the minus sign (-)

Switch on of the compressor and wait until it stops.

It means that the pressure in the lower tank is 8 bars

Turn the pressure regulator in the direction of the plus sign (+) and setup the pressure of the gauge to 2 bars. **A**

Open the blue ball valve **B** and simultaneously start the stopwatch.

Note the time needed for the filtration of 200 ml (T2) and 400 ml of wine (T4).

Results:

$$\text{Filterability index} = (T4 - 2 \times T2) \times 1.66$$

T2 = time in seconds for the filtration of 200ml

T4 = time in seconds for the filtration of 400ml

Once determination is done:

1. Shut down the compressor
2. open slowly the drain valve of the compressor
3. Open the vent relief valve **C**
4. Disconnect the hose from the quick fitting
5. Open the lid of pressure container, drain the wine and clean

