

WE



Westfalia Separator
Food Tec

Tradition Meets Progress

Westfalia Separator has written history in the past, particularly in the field of wine-making and fruit juice production. We only need to think of the unique FRUPEX® process used for gentle recovery of premium juices or the tartrate stabilisation process. And history is now about to be written again, just in time for the INTERVITIS INTERFRUCTA 2001. The visitors to the Westfalia Separator stand have a lot to look forward to. A revolutionary process for grape juicing with decanters, developed by us to the point where it is able to be installed in practical applications, will welcome them. VINEX® will advance the wine-making process into new dimensions. We have again succeeded in replacing presses by means of centrifugal technology – in this case by decanters. You can convince yourself! We are also presenting a possibility for making the process of clarifying wine must

more efficient and also less expensive by means of a combination of separation and flotation. And Westfalia Separator has considerably improved retentate processing in fruit juice production.

And we are also setting new standards in the field of machine technology. For instance, with the new, flexible compact type SG installations and the type HSB clarifiers which stand for high capacity and optimum clarifying efficiency.

As you can see, Westfalia Separator has a lot to show at this year's INTERVITIS INTERFRUCTA 2001. We look forward to welcoming you in hall 4, stand 4.0.102.



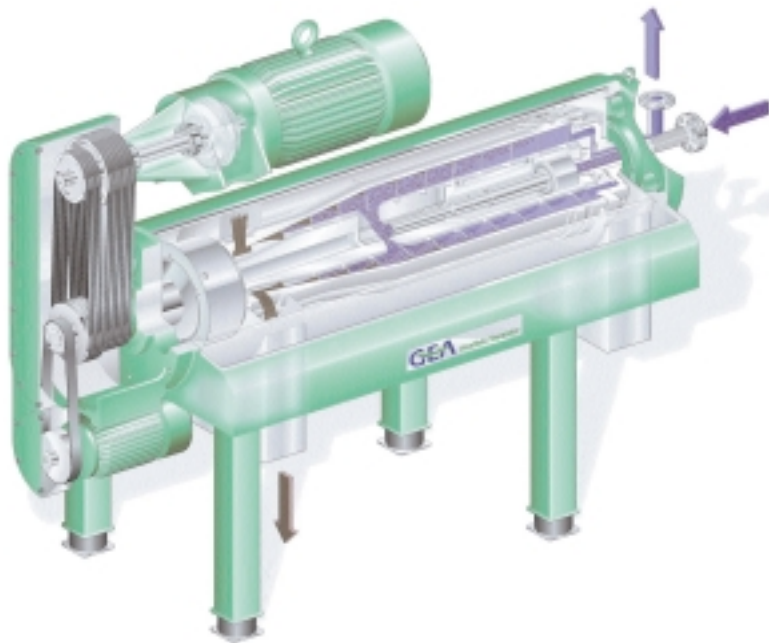
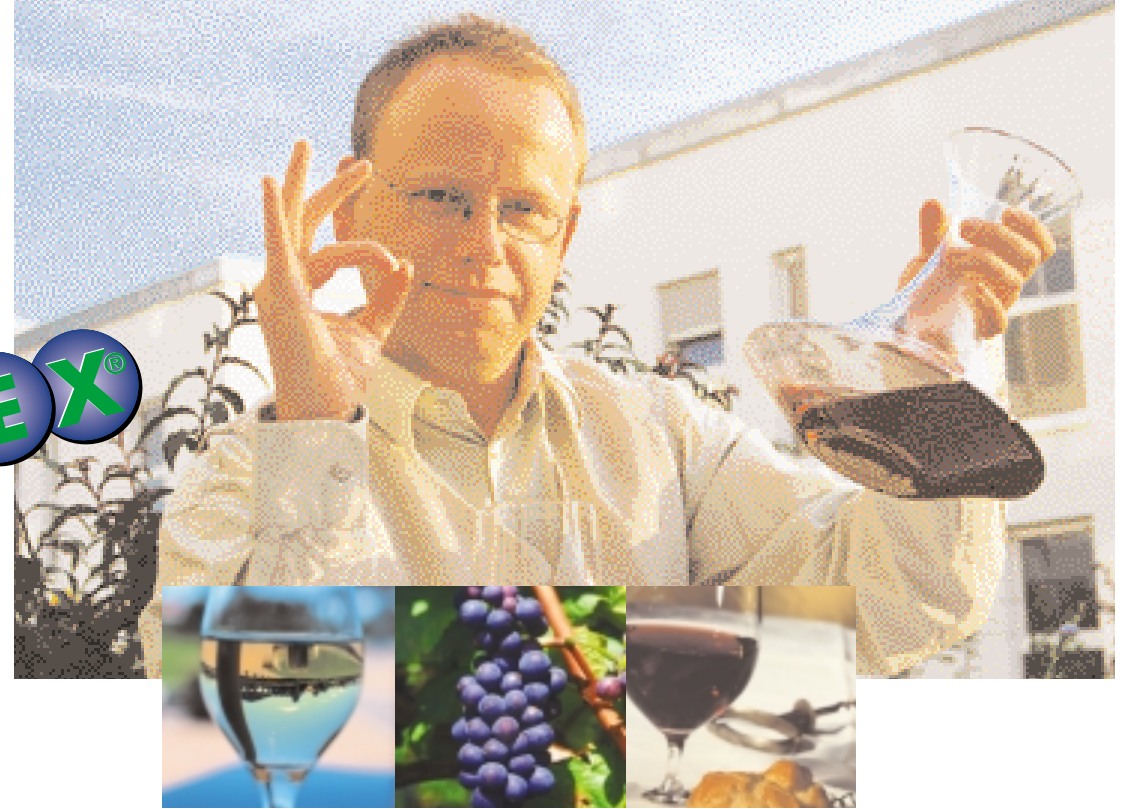
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SHOW

*Current information
for the INTERVITIS INTERFRUCTA*

Innovation Meets Progress

VINEX® – a New Era of Grape Juicing



For centuries, the press was an essential part of the wine-making process. A new era is now beginning: the gentle continuous grape juicing process involving a decanter – the VINEX® process. Recovery of grape must with centrifugal force. This innovative process has been used successfully at the Württembergische Weingärtner-Zentralgenossenschaft (WZG) with the scientific support of the university Wädenswil/Switzerland. With excellent results: Homogeneous must quality. Rapid and gentle juicing, low trub content, enclosed and thus hygienic processing are only some of the excellent features on offer. The process is simple: The pomace and the must are no longer separated by differential pressure. Centrifugal force is now used. Scroll centrifuges resting in horizontal bearings, known as decanters, are used for this purpose. The mash is fed into the

rotating decanter bowl through a central inlet tube without being allowed to stand beforehand. The pressure forces the grapes against the wall of the bowl and separates the must from the solid contents. The mash flows continuously into the decanter. Must is also continuously discharged, and can then be fermented by the cellar master. The remaining pomace is discharged from the decanter bowl by a scroll rotating with a differential speed. The result is impressive and tasty. The must has an optimum colour and taste. The low level of turbidity means that it is frequently now no longer necessary for further treatment to be carried out in the form of clarification. The bitter grape seeds are not damaged.

→ Best Performance

HSB 200 High Performance with Optimum Clarification

There is now a new generation of separators, the HSB 200, specifically for wine-making in high-capacity ranges. These separators have an impressive clarification performance, and can also handle large concentrations of solids with a solids holding space of up to 25 litres. The process of emptying the solids holding space takes a matter of minutes.

The HSB models have an optimised feed system which guarantees gentle treatment of the product. And of course, the series meets all requirements applicable for hygienic design. The gap-free design with hardly any seals is extremely service- and cleaning-friendly.



→ Best Technology

Perfect Combination of Separation and Flotation

With an ideal combination of separation with directly following and virtually built-in flotation, Westfalia Separator has succeeded in achieving a perfect result in terms of must clarification. This innovative combined process has many advantages compared with simple flotation. A more solid and less bulky trub deposit and the associated advantage of less foaming, a more flexible method of operation. This means that it can be used in conjunction with high as well as low trub levels. And it is also flexible in terms of capacity: The separator can also be operated at higher throughput capacities at the expense of clarification efficiency as the subsequent flotation further reduces the level of remaining trub. This is a time-saving which should not be underestimated. In short, a successful combination which can be used for every size of operation.



→ Best Price

SG Clarifiers Optimum Price/Performance Ratio

The demand of small operations for separators in the lower capacity range is strong. The newly developed SG separator line is the answer to this demand. Characteristic features: High quality in the lower performance range with particularly good value for money.

The cost-minimised model with a self-cleaning bowl is based on a modular system, and is ideal for use in the entire beverage industry. The new separator type SG30 has also been successfully tested. Throughput capacities of between 2,500 and 6,000 l/h have been achieved in the field of juice clarification for making apple juice and apple juice concentrate. Capacities of between 2,500 and 5,000 l/h have been achieved for must clarification for making white wine and red wine, and capacities of up to 8,000 l/h have been achieved for young wine clarification. As a compact installation, this separator also meets the requirements applicable for a mobile and flexible system. Performance which is much appreciated.





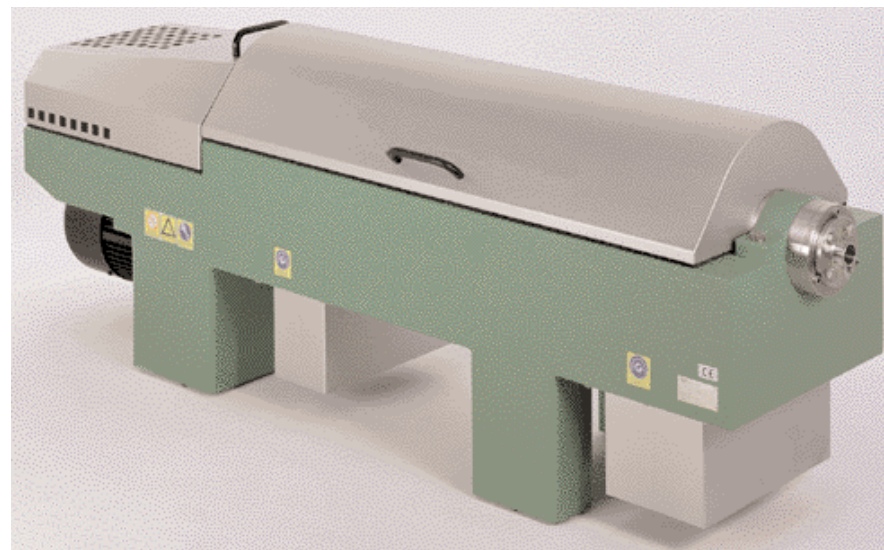
Compact Class

**Clarifying Decanter Type CD 305
Reduced Space Requirements –
Higher Performance**



The new fruit juice decanter is excellent for juicing fruit mash or grapes. However, it is also its element for juicing apples, fruit and berries. The preferred area of application for the machine is the lower performance range up to 3t/h, where it provides a tremendous performance for a remarkably low price. This is due to its advanced and well thought-out design:

The continuously operating scroll centrifuge ensures maximum dewatering with a minimum space requirement as a result of its compact design and an up to 30% increase in performance. All parts which come into contact with product are made from stainless CrNiMo steel, and thus guarantee economical operation over a very long time. A reduced number of parts and low energy consumption are further advantages in terms of operating and maintenance costs.





System Technology – Complete Solutions Made Easy

The way from the separator to a separator system is not always easy. The machine, valve block and control unit have to be combined individually and put together in a sensible manner. It is good to know that Westfalia Separator Engineering exists to ensure that this work is carried out. Who is in a better position to co-ordinate a system solution than the manufacturer of the main unit? Westfalia Separator Engineering integrates the process engineering know-how gained over a period of more than 100 years in perfectly designed process modules and process lines. It does not matter whether you only want a simple motor control or whether you want to manage your process with PC support. You might want to replace existing machines or expand your products. The best possible solution for planning, production, processing and installation from a single source is guaranteed.



Fast Help: All-Round “No- Worries” Service

- Global presence (47 subsidiaries + 5 authorised workshops)
- 24 hours response time
- On call “round-the-clock”, 7 days a week
- Genuine spare parts / available always and everywhere
- Ongoing customer training
- Electronic spare parts catalogue





Take the Best - Separate the Rest

A company of mg technologies group

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