DATASHEET

Wine-COR™ Crossflow Microfiltration Systems



To increase wine yield and provide excellent clarification of wine, KSS offers the family of Wine-COR™ crossflow microfiltration systems. Based on WINEFILTER™ hollow fiber cartridges, these systems produce high-quality, clarified wine without compromising aroma, taste, and color.

Built to accommodate a variety of winery operations, our Wine-COR™ M series and Wine-COR P series treat small and large feed volumes, respectively. Both series feature expandable base models for an even greater degree of flexibility and optional scalability. The Wine-COR M series is available in two build variants: Economy or Plus. Wine-COR M Economy is equipped with an on-skid 75 gallon membrane CIP tank and is designed for batch operation with two connections to the raw wine tank (Feed & Return). For Wine-COR M Plus, the CIP tank is replaced with a nitrogen blanketed process tank to allow for topped-off batch operation and requires only one connection to the raw wine tank (Feed). The Wine-COR P systems come equipped with two onboard nitrogen blanked tanks: a Feed/CIP tank and a permeate tank. They are designed for topped-off batch operation using a minimal number of connections.

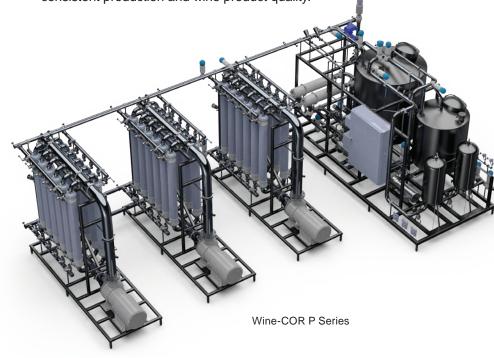
The Wine-COR M and P system series offer automated production and cleaning, have passed rigorous integrity testing, and ensure consistent production and wine product quality.

BENEFITS

- Increased wine yield, up to 99.5%
- Modular design for easy expansion
- · Designed for small to large operations
- Simple, automated design
- · Reduced labor and disposal costs
- Eliminates the need for Diatomaceous Earth (DE)
- Maintains color, taste, aroma, and alcohol content



Wine-COR M Series



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System Capacity

| | Red Wine | | White Wine | |
|-------|-------------|-------------|-------------|-------------|
| Model | 1000 gph | m³/hr | 1000 gph | m³/hr |
| M-3 | 0.24 - 0.48 | 0.9 – 1.8 | 0.40 - 0.80 | 1.5 – 3.0 |
| M-6 | 0.48 - 0.96 | 1.8 – 3.6 | 0.80 - 1.60 | 3.0 – 6.1 |
| M-9 | 0.72 – 1.44 | 2.7 – 5.5 | 1.20 - 2.40 | 4.6 – 9.1 |
| M-12 | 0.96 – 1.92 | 3.6 – 7.3 | 1.60 - 3.20 | 6.1 – 12.2 |
| P-12 | 0.77 – 1.32 | 2.9 – 5.0 | 1.12 – 1.92 | 4.2 – 7.3 |
| P-24 | 1.54 – 2.64 | 5.8 – 10.0 | 2.24 - 3.84 | 8.5 – 14.5 |
| P-36 | 2.31 – 3.96 | 8.7 – 15.0 | 3.36 - 5.76 | 12.7 – 21.8 |
| P-48 | 3.08 - 5.28 | 11.7 – 20.0 | 4.48 - 7.68 | 17.0 – 29.1 |

Available Configurations

| Model | Base System (#) | Expansion Modules (#) | Total Number of Cartridges (#) | | |
|--------------------|-----------------|-----------------------|-----------------------------------|--|--|
| Wine-COR™ M Series | | | | | |
| M-3 | 1 | 0 | 3 | | |
| M-6 | 1 | 1 | 6 | | |
| M-9 | 1 | 2 | 9 | | |
| M-12 | 1 | 3 | 12 | | |
| Wine-COR™ P Series | | | | | |
| P-12 | 1 | 0 | 12 | | |
| P-24 | 1 | 1 | 24 | | |
| P-36 | 1 | 2 | 36 | | |
| P-48 | 1 | 3 | 48 | | |

Note: Wine-COR M system skid-mounted modules contain 3 membrane cartridges. Wine-COR P system skid-mounted modules contain 12 membrane cartridges.

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Installation

| Model | Dimensions (L x W x H) | Dry Weight | Electrical Requirements |
|-------|--|---------------------|-------------------------|
| M-3 | 48" x 69" x 102" (1.2m x 1.8m x 2.6m) | 1500 lbs (680 kg) | 20 Amps |
| M-6 | 64" x 69" x 102" (1.6m x 1.8m x 2.6m) | 1900 lbs (862 kg) | 30 Amps |
| M-9 | 79"x 69" x 102" (2.0m x 1.8m x 2.6m) | 2300 lbs (1043 kg) | 40 Amps |
| M-12 | 95" x 69" x 102" (2.4m x 1.8m x 2.6m) | 2700 lbs (1225 kg) | 50 Amps |
| P-12 | 140" x 152.15" x 114.5" (3.55m x 3.86m x 2.91m) | 7000 lbs (3175 kg) | 150 Amps |
| P-24 | 140" x 228.65" x 114.5" (3.55m x 5.80m x 2.91m) | 8500 lbs (3855 kg) | 200 Amps |
| P-36 | 140" x 304.25" x 114.5" (3.55m x 7.72m x 2.91m) | 10000 lbs (4535 kg) | 250 Amps |
| P-48 | 140" x 380.75" x 114.5" (3.55m x 9.67m x 2.91m) | 11500 lbs (5216 kg) | 300 Amps |

Note: Wine-COR™ M series electrical requirements are based off 460V / 3 Phase / 60 Hz. Wine-COR P series electrical requirements are based off 480 V / 3 Phase / 60 Hz.

| Wine-COR™ M Series Instrumentation | | | |
|--|----------------|--|--|
| Raw Wine | 2.0" Tri-Clamp | | |
| Bleed/Return/Permeate/Hot Water/Cold Water | 2.0" Tri-Clamp | | |

| Wine-COR™ P Series Instrumentation | | | |
|---|----------------|--|--|
| Bleed/Return | N/A | | |
| Wine Feed/Permeate/Hot Water/Cold Water | 3.0" Tri-Clamp | | |

Utilities

| Model | Compressed Air (SFCM) | Nitrogen for Tank Blanketing, Product Recovery, Integrity Testing (SCFM) | Hot Water Per CIP (gallons @ 165°F) | Cold Water Per CIP (gallons @ 60°F) | Hot Water Supply Specifications | Cold Water Supply Specifications |
|-------|--------------------------|--|--|--|---------------------------------------|--|
| M-3 | 5 | 5 | 550 | 950 | 50-100 gpm @ 50 psi 150-180°F | 50-100 gpm @ 50 psi 60-90°F |
| M-6 | 5 | 7.5 | 850 | 1300 | | |
| M-9 | 5 | 10 | 1150 | 1650 | | |
| M-12 | 5 | 12.5 | 1450 | 2000 | | |
| P-12 | 90 psi @ 10 SCFM | | | 2500 | 50-100 gpm @ 10 psi 150-180°F | 50-100 gpm @ 10 psi 60-90°F |
| P-24 | | 30-60 psi | 2000 | | | |
| P-36 | | @ 5 SCFM | 2000 | | | |
| P-48 | | | | | | |

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Typical Chemical Usage (gallons per CIP)

| Model | KOVKLEEN™ 222 High pH Cleaner | KOVKLEEN WO Oxidizer Cleaner | KOVKLEEN 100 Acid Blend Cleaner |
|-------|----------------------------------|---------------------------------|------------------------------------|
| M-3 | 3.5 | 2 | 1 |
| M-6 | 5 | 3 | 1.5 |
| M-9 | 6.5 | 4 | 2 |
| M-12 | 8 | 5 | 2.5 |
| P-12 | | | |
| P-24 | 5.5 | 3.5 | 2 |
| P-36 | 5.5 | 3.5 | 2 |
| P-48 | | | |



Separation Technologies for a Better Future™