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SPINNING CONE COLUMN SCC100-W

A New Generation in Wine Dealcoholisation

The Spinning Cone Column (SCC) was developed by Flavourtech almost 40 years ago for the wine industry and has since been the preferred choice for quality wine alcohol adjustment as well as the production of low- and zero-alcohol wine products.

Until recently, the application has been limited to high volume applications with two SCC models available, the SCC1,000-W and the SCC10,000-W.

In response to customer demand, a smaller, compact model has now been developed, the SCC100-W. This system retains all the benefits of the larger Spinning Cone Columns and can be used for R&D or the processing of high value, low volume materials.

This exciting new development will assist existing users with the optimisation of operating parameters for their larger, commercial units. It will also facilitate the creation of new markets from smaller wine volumes.



Pictured: Flavourtech's standard SCC100. The new SCC100-W will come with a separate control panel located outside any hazardous area.

Flavourtech has now delivered with the New SCC100-W

The SCC100-W has been designed to fit within a laboratory or pilot plant. It is manufactured on a compact skid with lockable castors and includes heat exchangers, control panel, condenser and pumps.

The Spinning Cone Column

The SCC is a uniquely efficient counter-current liquid-gas contacting device, i.e. a distillation or stripping column. The SCC is unique in its use of gentle mechanical forces to enhance inter-phase contact.

The SCC100-W can be used to collect aroma compounds and remove alcohol from wine quickly, efficiently and cost-effectively for the production of:

- ◆ Low-alcohol wines
- ◆ No- or zero-alcohol wines (in conjunction with the Resin Adsorption Column (RAC))
- ◆ Alcohol adjustment to reach the "sweet-spot" of alcohol concentrations

Further details regarding the operating principle of the SCC may be found at flavourtech.com



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Specifications and requirements

Nominal feed flow range: 25 to 120 L/h

Control panel: Off-skid

Control voltage: 24V

Steam: 3 bar(g) max.

Electricity: 380 to 460V (3-phase)

Chilled water: 2 to 3 bar @ 2°C

Instrument air: 6 to 7 bar(g)

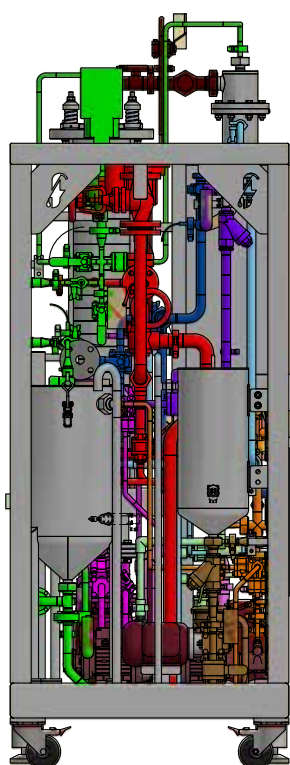
CIP cleaning: Manual addition of CIP chemical to CIP recirculation tank

Automation: Level 3 control system designed for semi-automatic operation

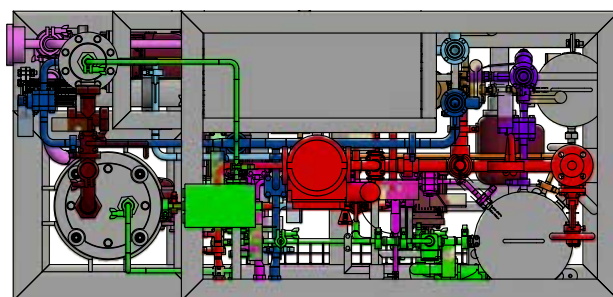
Includes a PLC with graphical operator interface for:

- automation of control loops (feed flow, feed temperature, treated water to steam generator)
- process interlocks on automatic controls
- start/stop of motors
- real time trending of key process variables
- graphical process mimic
- comprehensive alarm functions

Flow path selection is manual (i.e. isolation valves are hand-operated).



SIDE VIEW



TOP VIEW

The above drawings are representative only and are subject to change without notice.

Flavourtech is an Australian based company specialising in innovative process technologies including the:

- Spinning Cone Column
- Centritherm® Evaporator
- Integrated Extraction System
- Resin Adsorbing Column

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