



GEA WINE DECANTER

Make every grape count

GIVE YOUR WINERY A BOOST

Make every harvested grape count by adding a GEA Wine decanter this season. You'll see the payback year after year. More wine produced at a lower cost.

Great wines: In for a great future

The time is right. The market is on the move. New generations of passionate wine lovers are buying contemporary, elegant wines. Successful producers are combining traditional winery processes and powerful new techniques in highly profitable ways. For many, the GEA Wine decanter is becoming a key tool as the first decanter centrifuge specially engineered for wine juicing, clarifying and recovering. A single machine that does the work of multiple wine presses and other equipment, adding modern, competitive efficiency, versatility and speed to all processes. With six applications for you to achieve greater yield and taste, the GEA Wine decanter has it all.

All yours with the GEA Wine decanter skid

Turn to the next page and learn about how many ways your processes become leaner, faster and easier to manage with the GEA Wine decanter. Find out how much extra wine you could sell – with less manpower, less floor space and lower operating and maintenance costs. The GEA Wine decanter Skid comes pre-mounted, plug-and-go ready for numerous productive processes in your winery, over the entire wine-making season.

Our best tradition is perfection

Building on winemakers' age-old pursuits of perfection, we have optimized the flow paths and mechanical functions of the GEA Wine decanter for the most sensitive treatment of wine products. Across time, stemmers, vinification vessels, wine bottles and other tools of the winery have often been re-conceived to boost productivity and yield more and better wine. The GEA Wine decanter series marks the latest step on this journey, improving on earlier, less efficient equipment to great praise from experts and sommeliers. Join us and give your winery a boost.

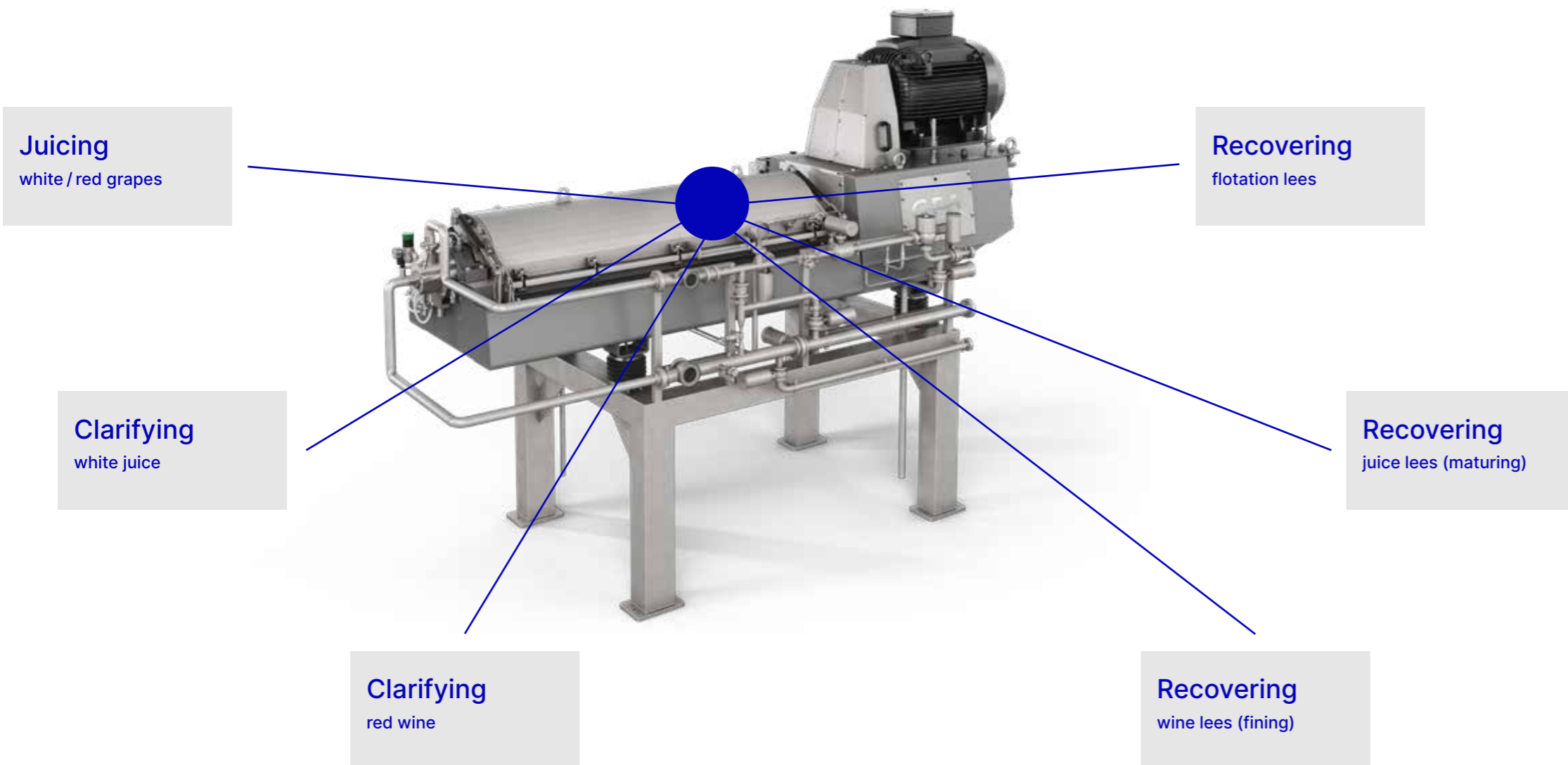
NEVER STANDING STILL: 1 DECANTER - 6 APPLICATIONS

More savings

The GEA Wine decanter handles juicing and clarification tasks across the entire winemaking season, effectively replacing multiple wine presses, settling tanks and other components with just one highly productive machine for mash, juice and wine treatment. This results in substantial savings.

More wine

For even more profit, make the GEA Wine decanter work full-time – also during flotation, maturing and fining steps. Flotation, juice and wine lees contain large amounts of valuable juice/wine that are usually discarded. Using the GEA Wine decanter as a recovery system with built-in jets for adding fining agents, you keep more product in the process and gain more wine to sell!

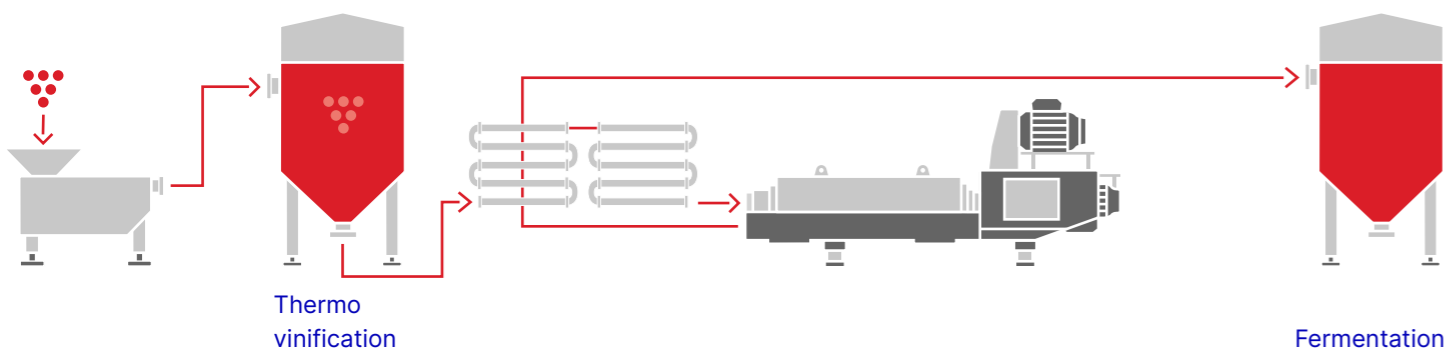


NO LIMITS TO YOUR PROCESSES

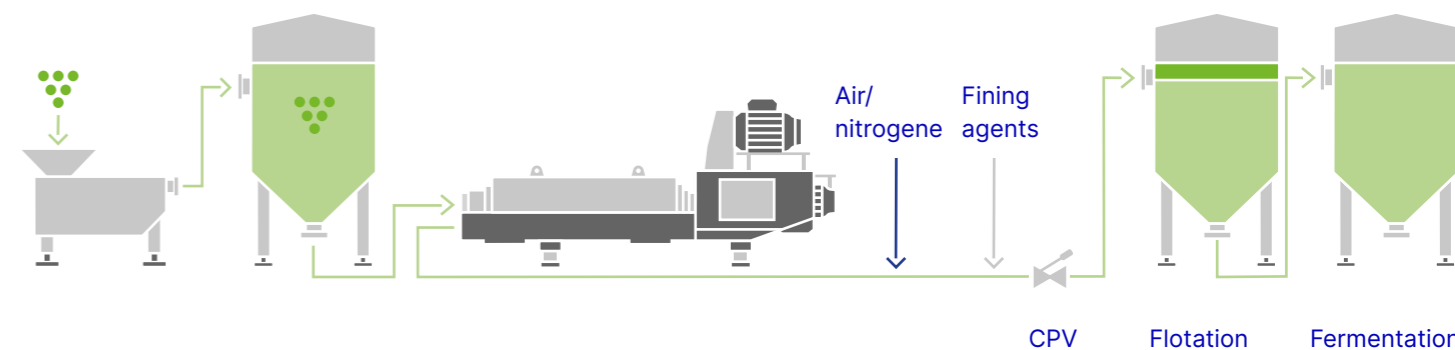
The GEA Wine decanter suits classic and modern techniques, from traditional mash or juice vinification to innovative thermo-flash treatment. For maximum advantage, use this one-machine solution for as many red and white wine processes as possible.



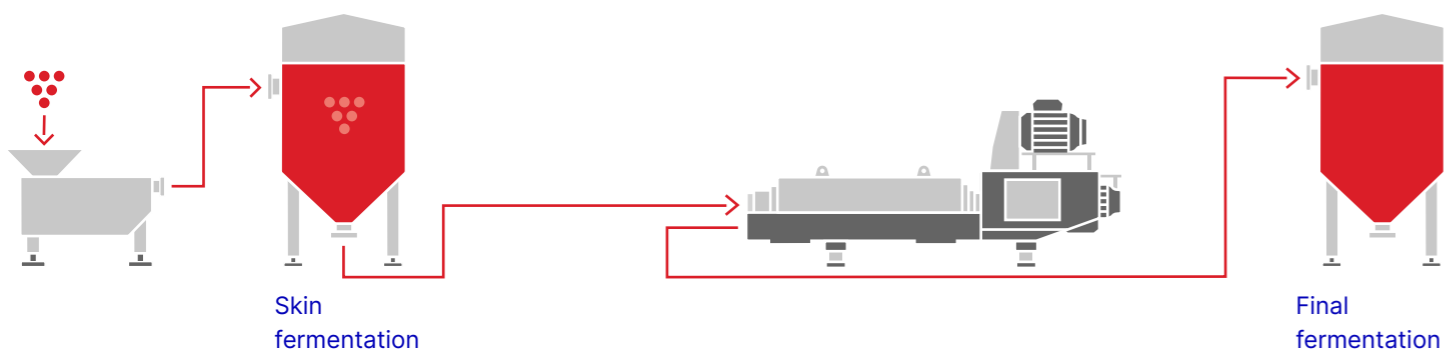
Example 1: Juicing after thermo vinification / Thermo-Flash



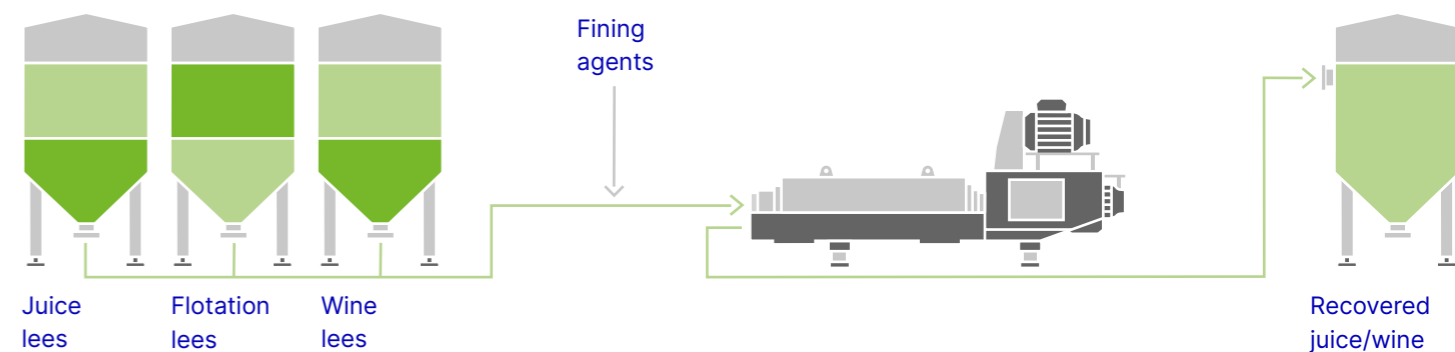
Example 4: White wine juicing with/without inline flotation



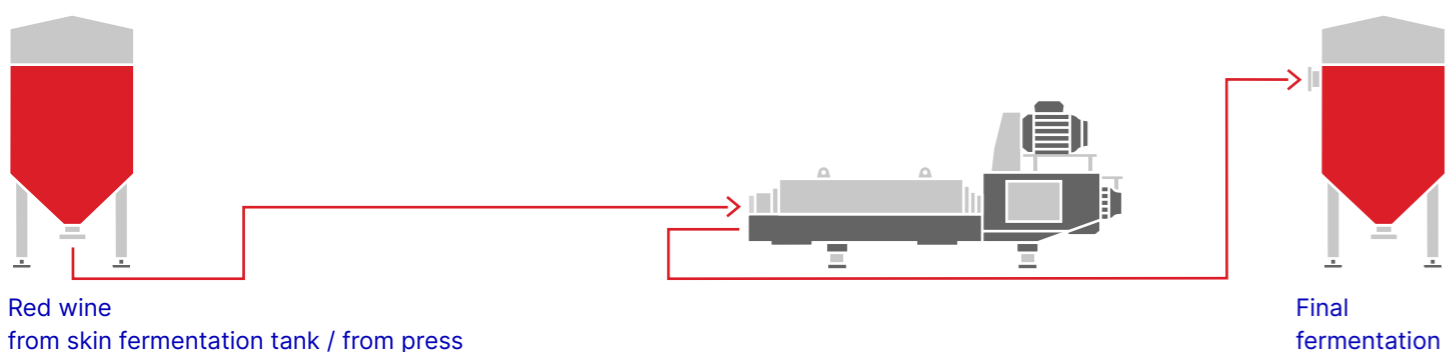
Example 2: Juicing after mash fermentation



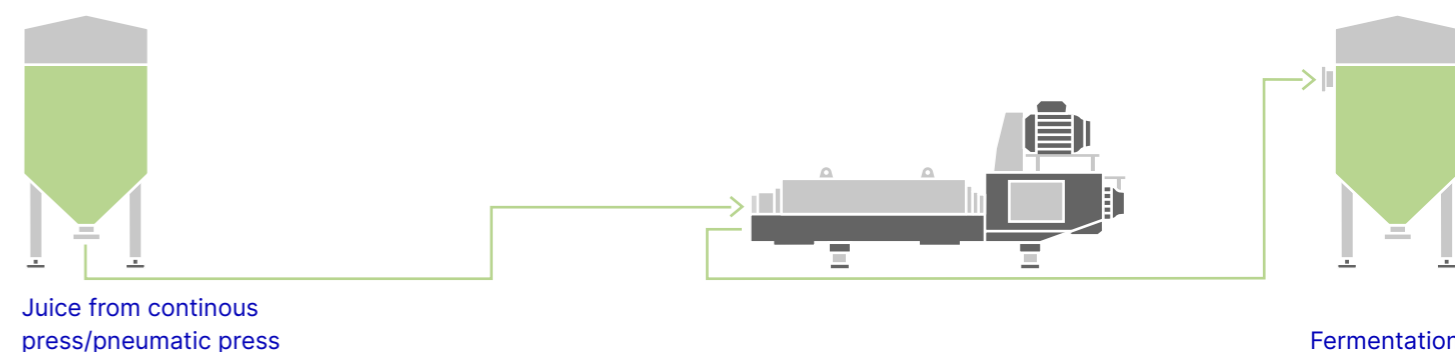
Example 5: Juice/wine recovery from lees



Example 3: Red wine clarification



Example 6: Juice clarification



GENTLE TO THE GRAPE

Mashed grapes must be treated with utmost sensitivity to make premium-quality wine. With this in mind, we have fine-tuned every detail of the GEA Wine decanter.

Our engineers' efforts are a testament to artisan principles and technological ingenuity. The entire decanter geometry, the machine drive and the product guide modules of the GEA Wine decanter have been systematically optimized for the most sensitive treatment of grape products. In numerous tests, both winemaking engineers and expert sommeliers have expressed their approval of premium wines made with the GEA Wine decanter.

Innovative product handling

Smooth flow paths as well as gentle product feed systems have been engineered to prevent all excessive force, for the best possible quality of the grape mash or juice. A deep pond, a sensitive centripetal pump and a gentle distributor all guide the product with minimum pressure resulting in overall gentle handling.

The improved geometry prevents bitter taste notes from broken grape seeds and provides the winemaker with the best possible material to create premium wine products with unlimited options.

Moreover, GEA's patented hydrohermetic sealing system contributes to the quality of the wine by preventing unwanted foam formation. This sealing system is wear-free and secures the prevention of oxygen pick-up.

Importantly, the effectiveness of GEA's decanter centrifuge technology means that production media – mash, juices and wines – need to spend less time in the machine, again preserving the integrity of the product better than standard equipment.

Enhanced market opportunities

Many wines clarified with the GEA Wine decanter test better with expert panels and sell for more than other wines. Plus, you can produce more premium wine to sell.

More sustainable operation

Replacing older equipment with the highly efficient GEA Wine decanter will significantly reduce energy and water consumption. This is important in terms of operation costs but will also support your position with ecologically sensitive authorities, dealers and consumers.

This is especially the case if you decide to replace not only older wine presses, but also waste-intensive RDV filtration with the GEA Wine decanter. For more sustainable, and more cost-effective, processes, both in mash juicing and in product recovery from lees, the GEA Wine decanter offers patented, sophisticated fining options with in-built jets for fining agents.

The GEA Wine decanter series supports Cleaning-In-Place processes for maximum sustainability, hygiene, simplicity of handling and product quality.





PRODUCTIVITY THAT PAYS

The GEA Wine decanter gives a special boost to every process step. The reason for this is the built-in technical efficiency and workmanship. The result is a saving for you.

Decanter centrifuges, as developed and refined by GEA over decades, are capable of separating substances of different densities to the most exact specifications by using fine-tuned centrifugal force. Start the GEA Wine decanter and you will see what it does for you. It will remove more of the sediments from mash and juices than any other piece of winemaking equipment – and still be gentle to the grape. It yields clearer wine that is easier to process. You get many operations done faster in your winery, with more reliability and ease of planning.

Flexible processes provide more options

Known for providing outstanding efficiency, the GEA Wine decanter also allows you to explore multiple processes that can enhance its value. For example, the variable clarification settings on the machine allow for optimum product clarity when using grapes of differing quality. And because the decanter can be adjusted to meet your needs, its productivity in terms of workload and hours can be extended.

The combined benefits of the GEA Wine decanter mean your investment can pay off within 1.5 years. After that you make more and better wine from each grape at no extra cost. In more ways than one, the GEA Wine decanter will keep saving costs for you. Juice or mash for fermentation can be produced with one operator. Process handling gets simpler, thanks to more dependable juicing and clarification results. Maintenance efforts can be reduced to a minimum.

Our specialists at GEA can assist you in determining the best way to make the GEA Wine decanter work in your operation.



BE THE NEXT TO TAKE A LEAD

Using only a single machine for juicing, clarifying and recovering, you can achieve pay-off within the first two wine seasons.

Some of the world's largest and most successful wineries have been the first to adopt the new GEA Wine decanter technology and enhance their processes with its benefits. Many have seen additionally expanding profits and growth rates over the last few years, thanks to cost reductions and new production options made possible by the GEA Wine decanter. Wineries of every size can boost their success in the same way as these leaders.

GEA Wine decanter technology opens the door for unprecedented flexibility in making first-class wines. One effect alone – the shortened time required for many process steps – yields multiple benefits.



Shortening all juicing and clarification times with the GEA Wine decanter goes a long way in preserving the quality properties of exquisite grapes.



Every single GEA Wine decanter can process large extra capacities, making it easy to raise production in times of market growth without new investment.



In the same way, winemakers can easily accommodate short-term production peaks without having to reorganize any of their processes.



How much can your winery benefit?

Find out at your site! Ask us for opportunities to test the GEA Wine decanter Skid as part of our best-practice program. Contact the GEA team at the address given on the back page.

Get ahead with the GEA Wine decanter series

- Make more premium wine per ton of grapes
- Approx. 1.5 years pay-off period, calculated in savings from optimized wine processes
- Enhance your quality, taste and creativity options for your portfolio
- Get the best test results from expert wine tasters and sell for more
- Prepare juice or mash with just one person at work
- Simplify operation, handling and maintenance

THE GEA WINE DECANTER RANGE

We offer the GEA Wine decanter as the standard machine for wineries, pre-mounted on a skid frame with all required connection and control modules – so it is ready to use. For greater or smaller volume requirements, a great range of the GEA Wine decanter machine sizes is available.

All GEA Wine decanters have been improved for efficiency, compared to previous model generations. For longer service times, reduced maintenance effort and improved separation results, GEA Wine decanters feature the innovative GEA sum-mationdrive concept, which offers a higher bowl speed as well as higher flexibility in speed difference and easier servicing.

All machines are perfectly suited to the gentle handling of wine products, thanks to the sensitive, deep pond, centri-petal pump and gentle distributor. Patented GEA improvements over standard decanter centrifuge solutions include the hydrohermetic sealing system to prevent oxygen pick-up and in-built jets for adding fining agents.

Flow rates for different winemaking processes

GEA Wine decanter skids	Juicing		Wine recovery from			Juice clarification [m ³ /h]	Red wine clarification [m ³ /h]
	Red grapes [m ³ /h]	White grapes [m ³ /h]	Juice lees [m ³ /h]	Flotation lees [m ³ /h]	Wine lees [m ³ /h]		
8000	30 – 32	25 – 28	12 – 14	6 – 7	4 – 5	27 – 33	21 – 26
7000	25 – 30	18 – 22	9 – 12	5 – 6	3 – 4	21 – 26	16 – 20
6000	18 – 22	12 – 15	6 – 8	3 – 4	2.5 – 3	16 – 20	11 – 15
5000	12 – 15	8 – 10	4 – 5	2 – 3	1.5 – 2.5	12 – 15	8 – 11
4000	8 – 10	5 – 6	3 – 4	1 – 2	1 – 1.5	8 – 11	6 – 8
3000	–	–	2 – 3	0.5 – 1	0.5 – 1	6 – 8	4 – 6



GEA Wine decanter 3000

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GEA Wine decanter 6000



GEA Wine decanter 7000

GEA Wine decanter 8000

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