

Wine

The application of plate heat exchanger

Nowadays, wine is prevalent in people's life. People are very concerned about the flavour of the wine. The variety and origin of grapes will affect the flavour of the wine. The process of wine brewing also affects the flavour of the wine to a certain extent. Especially in the high-temperature treatment phase, this stage can neither destroy the material of the grape itself to kill other microorganisms.

The plate heat exchanger has accurate temperature control and high heat exchange efficiency. It is very suitable for high-temperature instantaneous treatment.

Our plate heat exchanger is very suitable for the process needs of wine, and we will also provide you with the most favourable and appropriate scheme. Our solution guarantees you the most reliable and efficient thermal systems for your flow scheme.





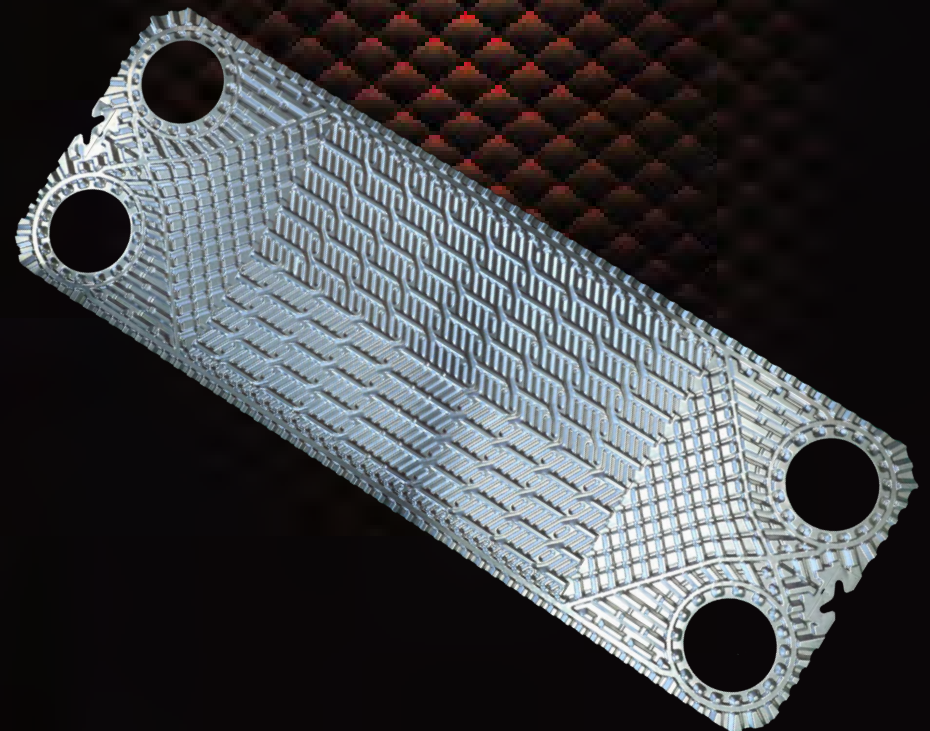
Wine appears on many occasions. There are many kinds of wine. The most common are white wine, red wine and peach wine.

Winemaking equipment must be extremely reliable, because wine production is seasonal and can only take place within a very limited period. Wine making is an industrialized process that requires skilled craftsmanship the application of a delicate, specialist art all at the same time.





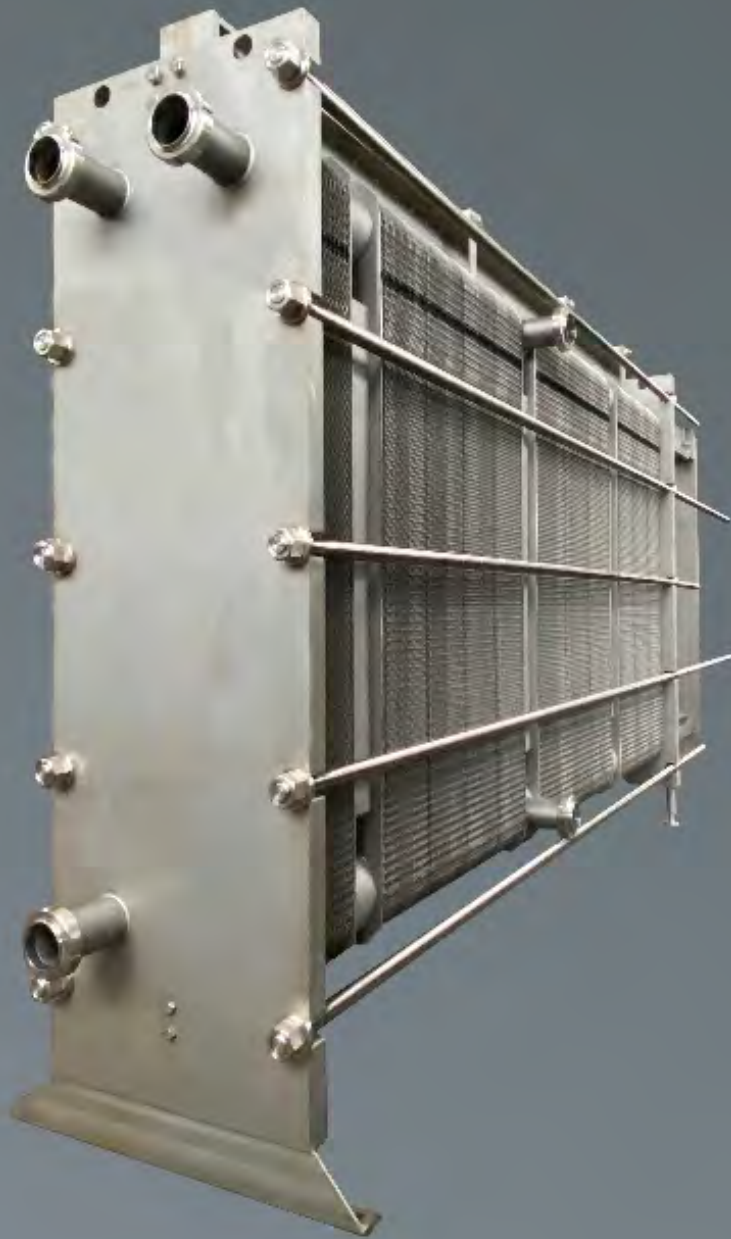
Wide-runner plate heat exchanger is used for fibrous liquids, for highly viscous fluids and for fluids containing coarse particles. The wide gaps between the plates, the plate pattern and the smooth port design allow fluids with fibres and particles to easily flow through the heat exchanger. Compared with tubular heat exchanger, it has higher heat transfer efficiency and smaller volume.



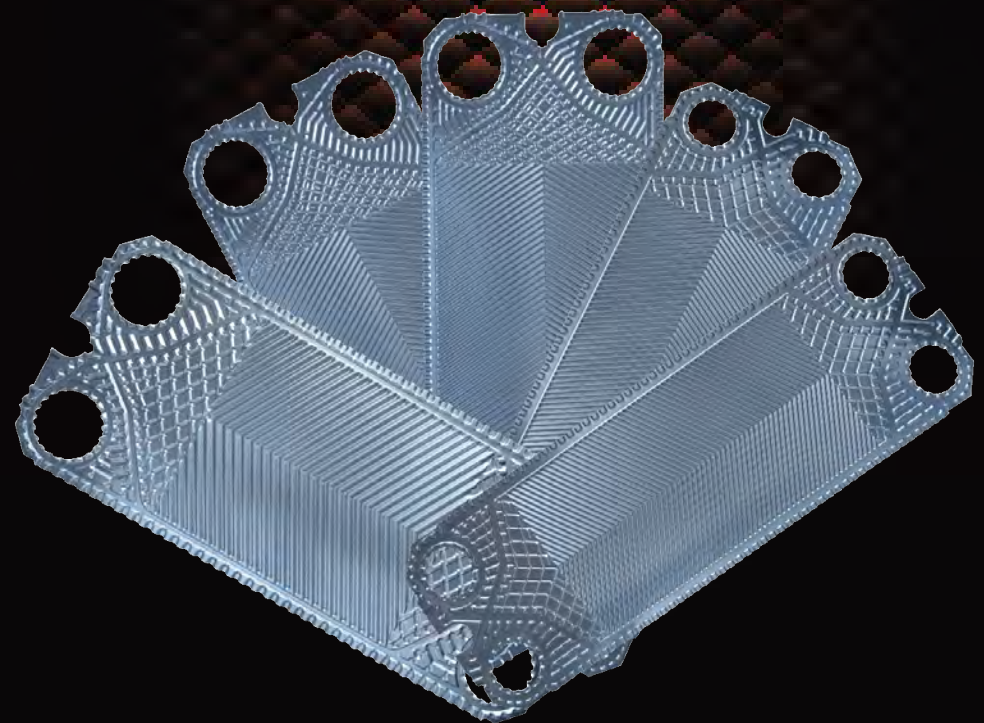


The plate heat exchanger has a high heat exchange rate and can heat and cool rapidly. In addition, there are many types of plates, choose appropriate type depending on the process. This can not only reduce the disassembly caused by scaling but also greatly reduce the cost of condensing consumables.





The plate heat exchanger can be customized according to the needs of the factory. It can control whether the fluid flows out from the same direction or from two directions. There are also varies of plate material to meet your needs.. You can choose the plate sealed with a rubber gasket or the brazing type. The size and angle of the container can be selected according to the consistency of the liquid. If the concentration of liquid is high, a wide channel plate can be selected. It can adapt to the heat exchange of most fluids. (particle diameter < 5mm)



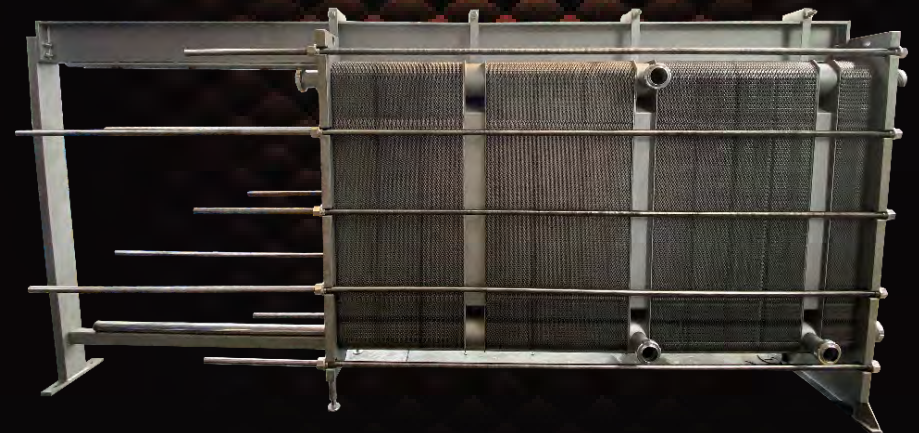


Good wine is inseparable from high technology, which needs good equipment to assist.





Each wine has its unique flavour, but some flavours are complicated to brew and require high temperature and immediate treatment before fermentation. Too high or too low temperature will affect the final product. After brewing and before canning, the cold and heat therapy after brewing and before canning also has unique requirements. Plate heat exchangers can provide good support for this.

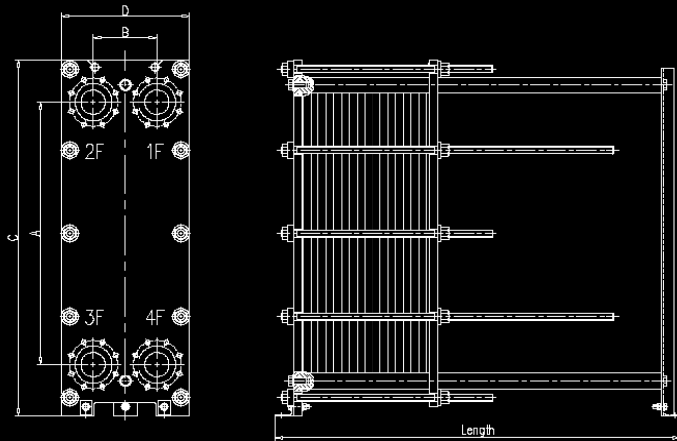




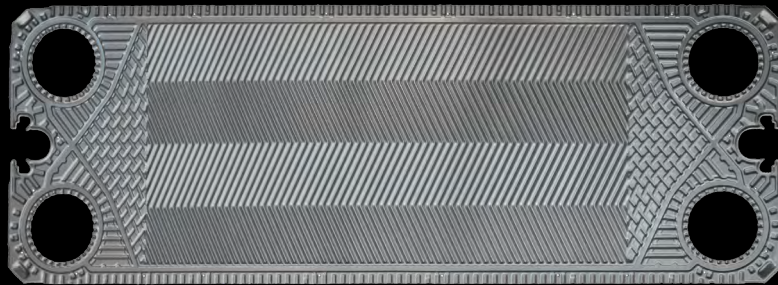
Many wine brewers use oak barrels to store their reserves. Because they absorb tannins and other aromatic substances in oak barrels and oxidize slowly. The temperature of the wine needs to be adjusted before loading into oak barrels. The plate heat exchanger can accurately control the temperature of the wine. This makes them ideal for preserving the quality, aroma and taste of the juice from your wine harvest.



PHE Standard Range General Specifications



Model	HA32A	HA50A	HF200A	HF350A
A/mm	357	640	1478	2177
B/mm	60	140	353	578
C/mm	480	920	1740	2600
D/mm	180	320	616	1000
Length(min.~ max.)	636	1715	4800	7200
Connection diameter/DN	32	50	170	348
Max. volume flow m ³ /h	15	50	Depending on the viscosity	
Max. Heat transfer surface/ m ²	3.6	52.5	291.72	1142
Max. Quantity of plate	120	350	374	571



We use FDA standard stainless alloy for the frame in case there is any contact with the wine, which makes sure there is no contaminants from the plate heat exchanger. The plates and gaskets inside are also food grade. You could choose either single-section or multi-section depending on your working condition.

The 8mm deep wide gap plates allow almost every raw fluid (up to 5mm diameter particles) going through without retention.



Gasket	Temperature/ °C	Media
EPDM Ethylene propylene diene monomer	-25-150	Water, aqueous solution, lean acid and base
NBR Nitrile rubber	-25-130	Water, aqueous solution, fat, vegetable oil and mineral oil, ethanol and glycol



www.hofmann-heatexchanger.com



Download HFM Cloud
for more



Follow us

