

PAPER FILTERS

40x40



ENGLISH TRANSLATION OF THE INSTRUCTIONS MANUAL AND SPARE PARTS



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0. PLATE PLACED ON THE MACHINE

ZAMBELLI		<i>Made In Italy</i>		CE
<i>Enotech</i> s.r.l.				
Via dell'Artigianato, 70/72 36043 Camisano Vic.no				
www.zambellienotech.it info@zambellienotech.it				
TYPE:			N°. Mtr.	
MOD:				
MOTOR:			Kw	Kg
LWA ≤ 82				

IMPORTANT NOTE:

THE PRESENT BOOKLET IS THE PROPERTY OF ZAMBELLI ENOTECH s.r.l. COMPANY, ANY REPRODUCTION, EVEN PARTIAL IS PROHIBITED.

DOCUMENT TYPE:

INSTRUCTIONS AND SPARE PARTS MANUAL

COUPLED TO THE MACHINE:

PAPER FILTERS 40x40 SERIES CF

0. EUROPEAN COMMUNITY REGULATIONS RESPECTED

REFERENCE	TITLE
Directive EC no. 2006/42	Known as “Machines Directive”
Directive EC no. 2004/108	Relative to the Electro-magnetic compatibility (EMC)
Regulation EC no. 1935/2004	Regarding the materials and objects intended for contact with food products
Regulation EC no. 2023/2006	On the good practices of manufacturing materials and objects intended for contact with food products



DECLARATION



OF CONFORMITY

Redatta dalla / Issued by **ZAMBELLI ENOTECH srl**
Via dell'Artigianato Z.A. 70/72 – 36043 Camisano Vic.no (VI) – Italy – Tel. 0444.719402

**DICHIARIAMO SOTTO LA NOSTRA RESPONSABILITÀ CHE IL PRODOTTO :
WE DECLARE UNDER OUR RESPONSIBILITY THAT THE PRODUCT:**

Macchina/Machine: **PAPER FILTERS**

Serie/Series: **CF**

Modelli/Models: **20 PLATES – 30 PLATES – 40 PLATES - 50 PLATES
60 PLATES – 80 PLATES – 100 PLATES**

**È CONFORME ALLE SEGUENTI DISPOSIZIONI
MEETS THE FOLLOWING STANDARDS**

DIRECTIVE 2006/42/EC machines directive

DIRECTIVE 2004/108/EC electro-magnetic compatibility directive

REGULATION EC no. 1935/2004 materials and objects in contact with food products

REGULATION EC no. 2023/2006 good practices of manufacturing objects intended for
contact with food products

NATIONAL LEGISLATION RESPECTED: D.P.R. 27.4.55, no. 547

Zambelli Enotech Legal Administrator
Zambelli Enotech Legal Administrator

Data/Date

Lorenzo Pillan

Il responsabile del Fascicolo Tecnico
Responsible for the Technical Dossier

Massimo Pillan

Series **CF**

Model _____

Serial no. _____



PAPER FILTERS 40x40 MOD. CF

1. INTRODUCTION

1.1 MANUAL

The manual is to be considered as an integral part of the machine hence:

- Must be kept whole in all its parts;
- Must be kept with the machine until its demolition (even if moved, sold, rented, etc.)

1.2 MANUFACTURER'S DATA

Manufacturer: ZAMBELLI ENOTECH s.r.l.
Via dell'Artigianato z.a. 70/72
36043 – Camisano Vicentino (VI) Italy
Tel.: +39 0444 – 719402
Fax: +39 0444 – 719423
e-mail: info@zambellienotech.it
Website: www.zambellienotech.it

1.3 TECHNICAL ASSISTANCE

The technical assistance service is at the Customer's disposal for:

- Clarifications and information;
- Intervention by sending specialised personnel at Customer premises and charging of transport and labour costs;
- Sending spare parts;

ATTENTION Remember that:



- It is the Customer's obligation to always purchase original or authorised spare parts from the Manufacturer.
- The use of non original spare parts and defective or incorrect assembly, releases the Manufacturer from every liability.

1.4 WARRANTY

The company ZAMBELLI ENOTECH LTD ensures that the machine has been built in compliance with current regulation.

The product warranty is 12 months from delivery.

The manufacturer guarantees only the replacement or repair of damage parts at its headquarters any shipping costs and labor are at charge by the buyer.

The guarantee excludes all the parties which by their nature are subject to wear.

The warranty is void for errors due to incorrect electrical connection, the lack of adequate protection to incorrect action, improper use, use of non-original parts, component disassembled, repaired and/or altered by persons not authorized by the company manufacturer.

2. SAFETY REGULATIONS

2.1. INSTRUCTIONS

Carefully read the manual before using the filter. If lost it can be obtained from: Zambelli Enotech s.r.l., Via dell'Artigianato z.a. 70/72 – 36043 Camisano Vicentino (VI) Italy.

2.2 INTENDED USE

The use of the filter or pump is only permitted with liquid foods (wine, water, oil, etc.). It is strictly forbidden to use the pump for pumping pollutant, harmful, or corrosive substances without the filter.

2.3 MOVING AND POSITIONING

The filter is supplied with 3 or 4 wheels (depending on models) with at least one equipped with a brake that renders it extremely simple for both moving and blocking during operation phases.

2.4 CONNECTION

- Always check the integrity of the electrical cables before each use. Replace if damaged or abraded.
- Do not allow machines or equipment that could damage the electrical cables pass over them.
- Do not lean the power supply cable on wet or muddy surfaces.

- Switches and plugs must be protected from moisture.
- Always use earthed cables.
- Before connecting any equipment always check that the network tension is the same as indicated on the machine plate.
- The housing or cellar system must be provided with differential or thermomagnetic circuit breaker to protect people's safety in case of failure.
- Keep children and irresponsible persons away from the electrical equipment.

3. DESCRIPTION AND DISPATCH

3.1 MACHINE DESCRIPTION

The filter is constructed of AISI 304 stainless steel, the paper plate holder in sanitary polypropylene as standard and upon request can be in noryl or sanitary polyethylene.

The filter can be equipped with an electrical pump on request (mod. Ebara that operates at 2800 rpm – mod. T.70 with flexible sanitary rubber impeller pump tat operates at 900 rpm) and has water seal via a piston and manual water pump.

The standard filter consists of the following units as indicated in fig.1:

- A. Stainless steel frame;
- B. Collection tray with stainless steel valve;
- C. Stainless steel inlet piping;
- D. Stainless steel outlet piping;
- E. Filtering unit.

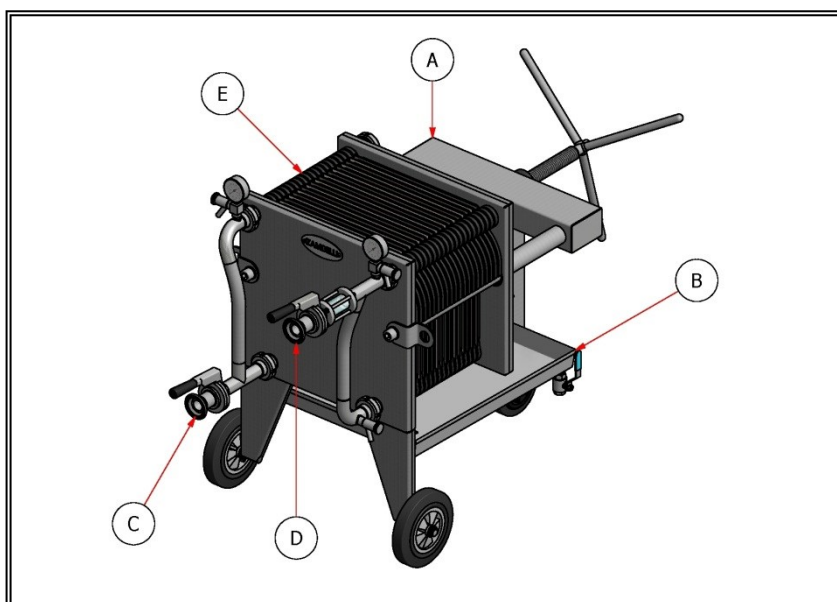


Fig.1

Listed following are the non-standard filter parts:

- E. Flexible impeller pump T.70;
- F. Ebara pump;
- G. Control panel;

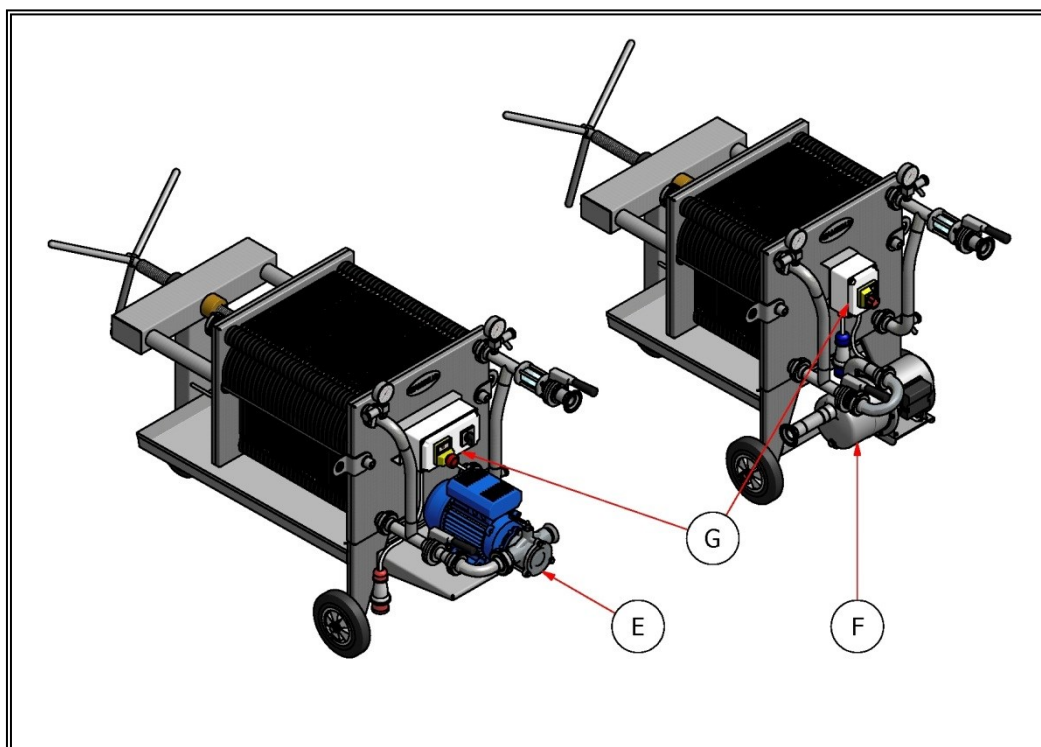


Fig.2

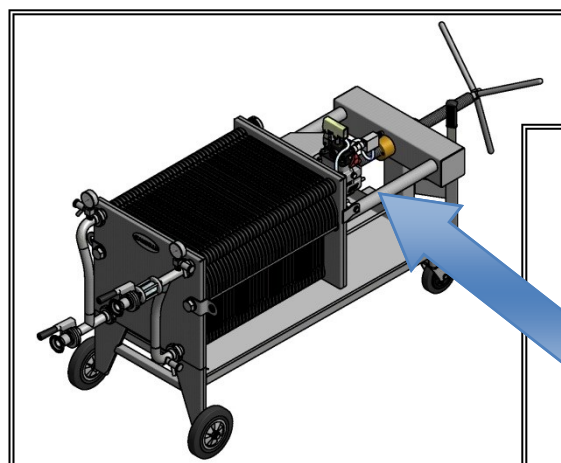
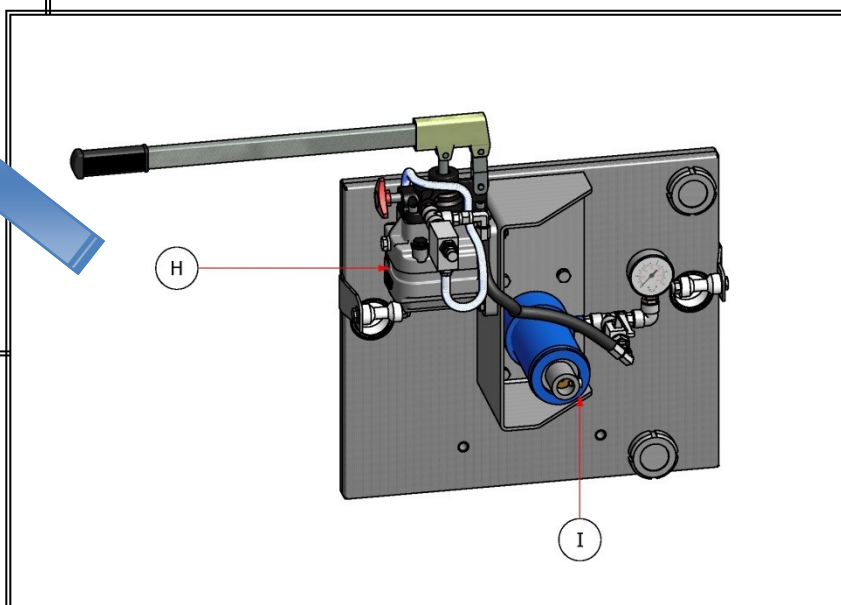


Fig.3



- H. Hydraulic pump;
- I. Piston;

3.2 TECHNICAL DATA SHEET

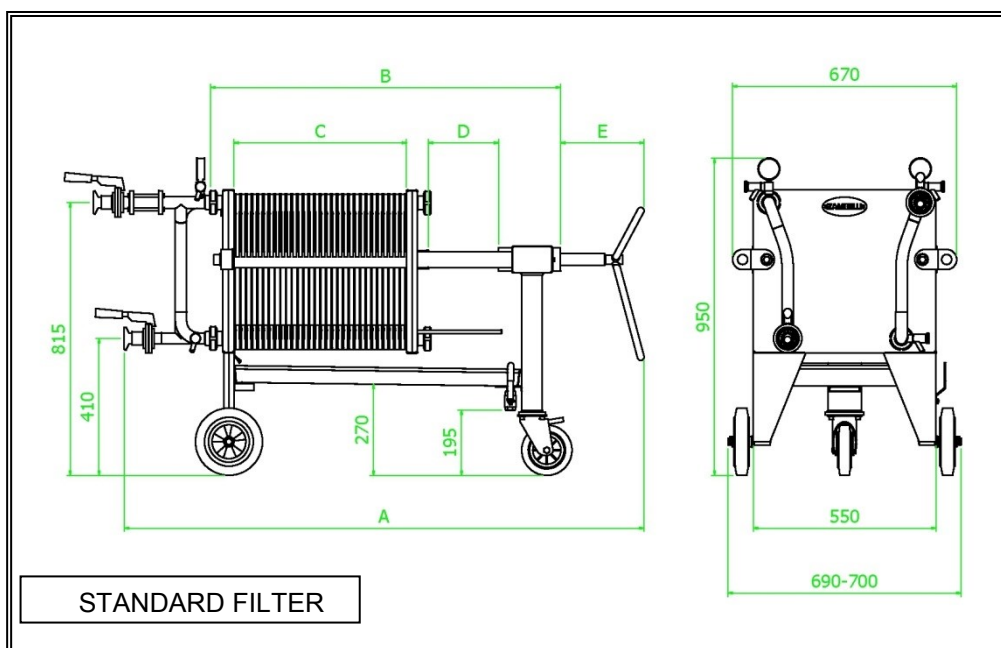
PRODUCTION DATA:

MODEL	PLATES MIN NO.	PLATES MAX NO.	WEIGHT Kg	FILTRATING SURFACE	PRODUCTION L/h
CF 20 PLATES	12	24	217	3,2 m ²	2700
CF 30 PLATES	16	34	250	4,8 m ²	4000
CF 40 PLATES	24	46	280	6,4 m ²	5300
CF 50 PLATES	42	56	315	8,0 m ²	6500
CF 60 PLATES	52	68	350	9,6 m ²	8000

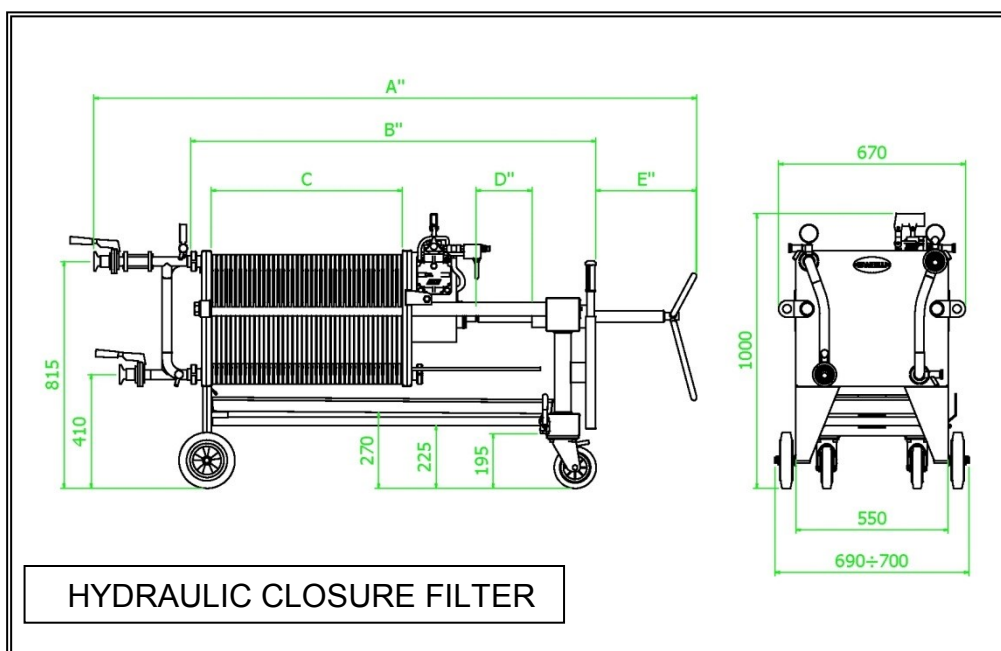
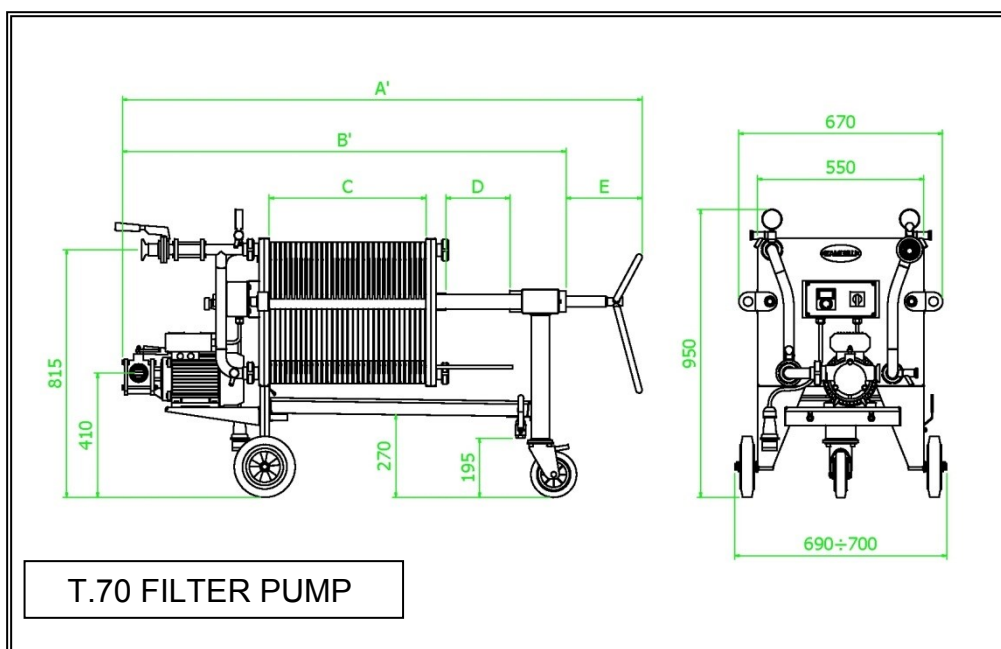
* The table data is informative and not binding. The manufacturer reserves the right to make structural modifications that can alter the technical data.

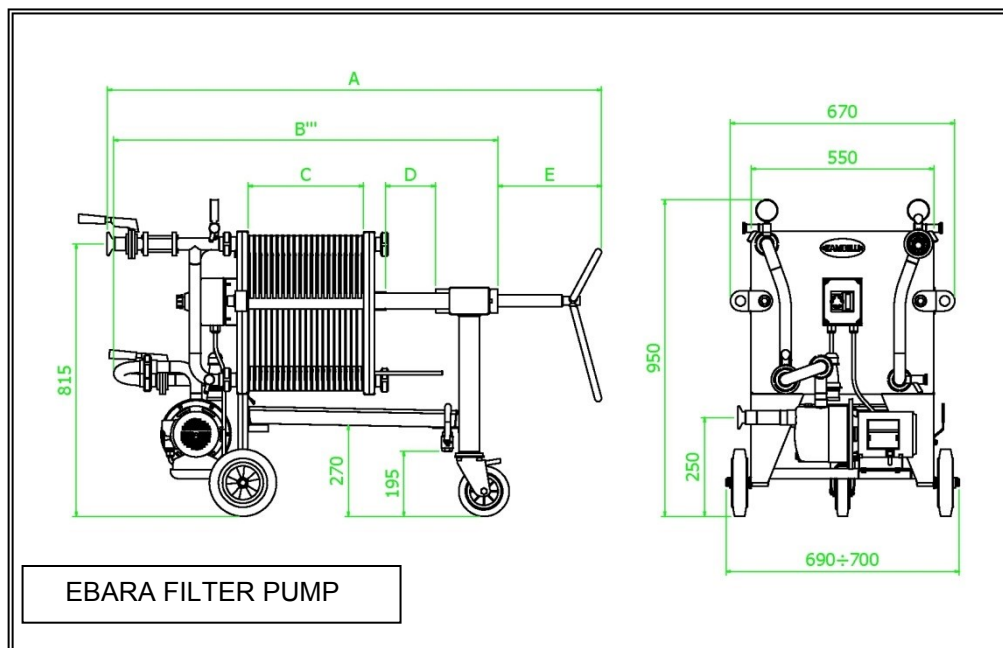
MODEL	POWER kw	VOLTAGES	FLOW RATE L/h	MAX PRESSURE (bar)
EBARA PUMP	0,6	230v/50hz	4200	3,5
		400v/50hz		
TIFONE T.70	0,9	230v/50hz	7000	2,5
		400v/50hz		

DIMENSIONAL DATA



MODEL	A (mm)	A' (mm)	A'' (mm)	B (mm)	B' (mm)	B'' (mm)	B''' (mm)	C (mm)	D (mm)	D'' (mm)	E (mm)	E'' (mm)
CF 20 PLATES	1475	1480	1821	818	1230	1055	1165	345	150	170	310	420
CF 30 PLATES	1645	1710	1985	1048	1460	1200	1395	515	210	150	250	440
CF 40 PLATES	2015	1860	2160	1200	1610	1425	1545	685	190	200	470	390
CF 50 PLATES	2140	2080	2325	1420	1830	1590	1770	855	220	200	370	390
CF 60 PLATES	2315	2250	2500	1590	2000	1815	1945	1025	220	250	370	340



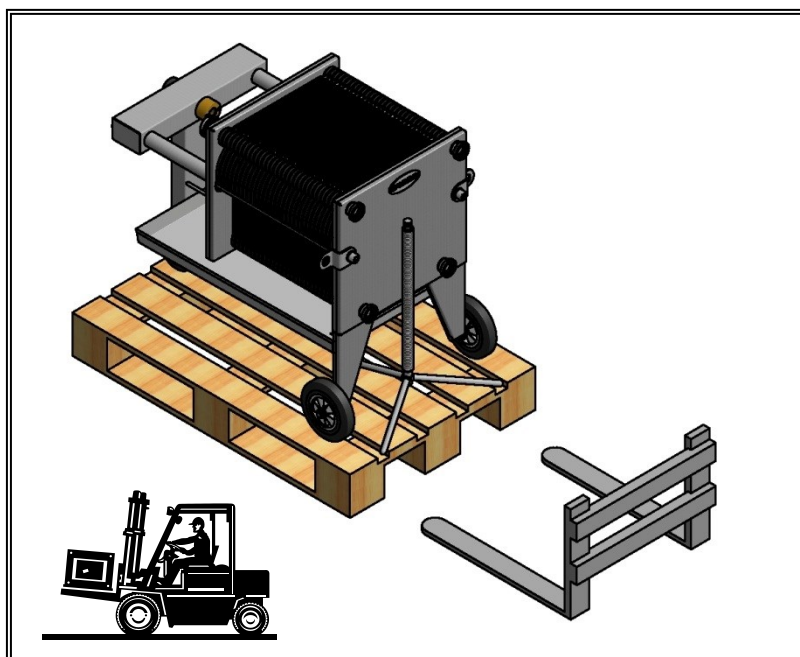


3.3 TRANSPORTATION

The machine is dispatched assembled, packaged and fixed on pallets (unless otherwise arranged with the Customer)



ATTENTION: the means used to lift and move the machine must be suitable, keeping in mind the shape, mass (weight) and its distribution (barycentre)

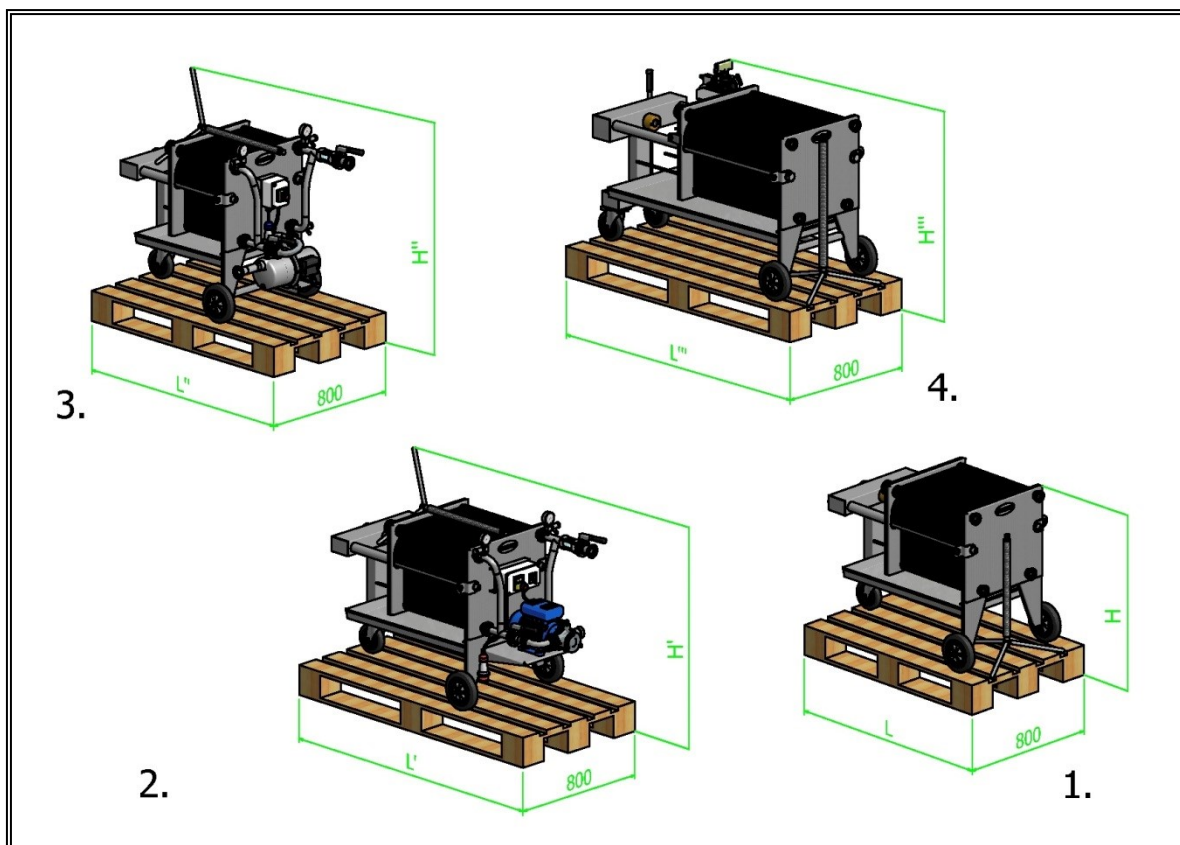




WARNING: Arrange the lifting means so to avoid knocks and/or pressure on the protruding parts (especially on the pump and control devices)

PALLET DIMENSIONS TABLE

MODEL	DIMENSION 1 L x W x H (mm)	DIMENSION 2 L' x W x H' (mm)	DIMENSION 3 L'' x W x H'' (mm)	DIMENSION 4 L''' x W x H''' (mm)
FILTER 20 PLATES	1200x800x1000	1400x800x1330	1300x800x1330	1200x800x1150
FILTER 30 PLATES	1200x800x1000	1600x800x1330	1550x800x1330	1400x800x1150
FILTER 40 PLATES	1400x800x1000	1750x800x1330	1700x800x1330	1600x800x1150
FILTER 50 PLATES	1600x800x1000	2000x800x1330	1950x800x1330	1800x800x1150
FILTER 60 PLATES	1800x800x1000	2150x800x1330	2100x800x1330	2000x800x1150



1. STANDARD FILTER 2. T.70 FILTER PUMP 3. EBARA FILTER PUMP 4. FILTER HYDRAULIC CLOSURE

4. OPERATION

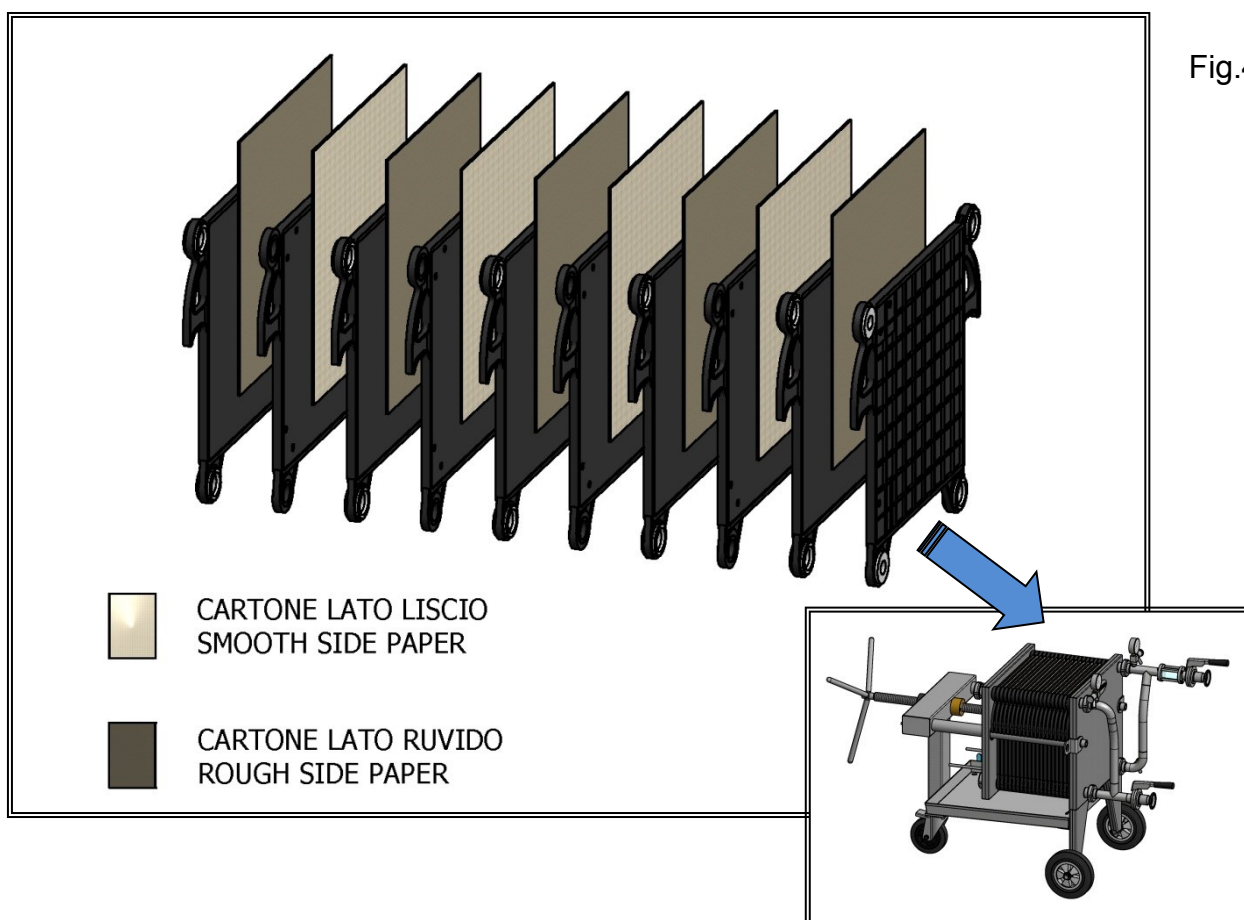
4.1 CLEANING AND ASSEMBLY

Carefully clean the polypropylene plates and filter piping to avoid process residue coming into contact with the product. Connect the piping making sure that the clamps and swivels are tightened well to avoid possible leaks.

4.2 PAPERS SELECTION AND POSITIONING

Choosing the most suitable filtering paper is very important. An excessively thin paper used for raw wine would prematurely saturate the paper; vice versa a not very porous paper for a very clarified wine would not improve the product. The choice is the results of experience however for help, consult Table 3 Papers at the end of the manual.

Insert the papers previously soaked in water or wine, with the rough part placed on both sides of all the plates that do not have seals on the inlet piping side, (Fig.4). The papers are only inserted between the plastic material plates.



Tighten the filtering unit well with the M shackle (Fig.7) so to reduce the maximum liquid loss in the recovery tray. Every now and again tighten further during processing.

4.3 DOUBLE FILTRATION KIT (OPTIONAL)

The kit allows a filtration with two types of paper to be carried out simultaneously in one run. The kit is composed of a AISI 304 stainless steel plate (E fig.5) and two side polypropylene plates (F fig.5).

The kit can also be added at a later date, as our filters are all made for double filtration.

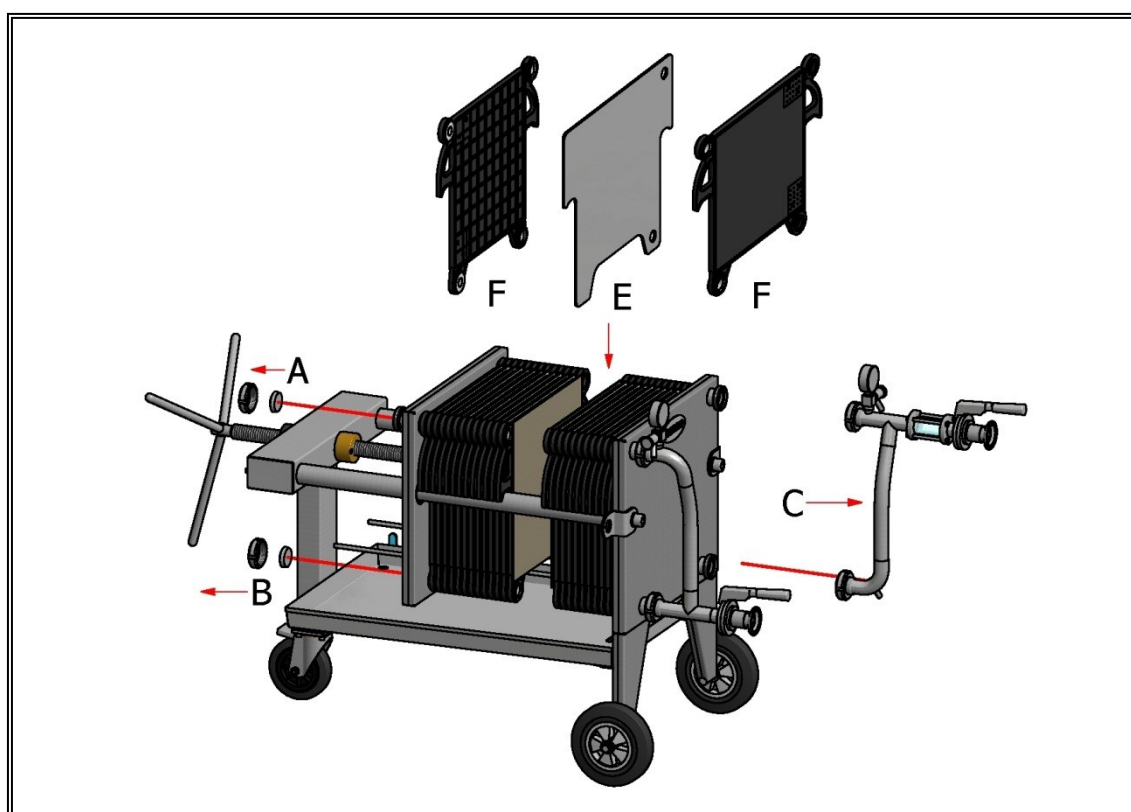
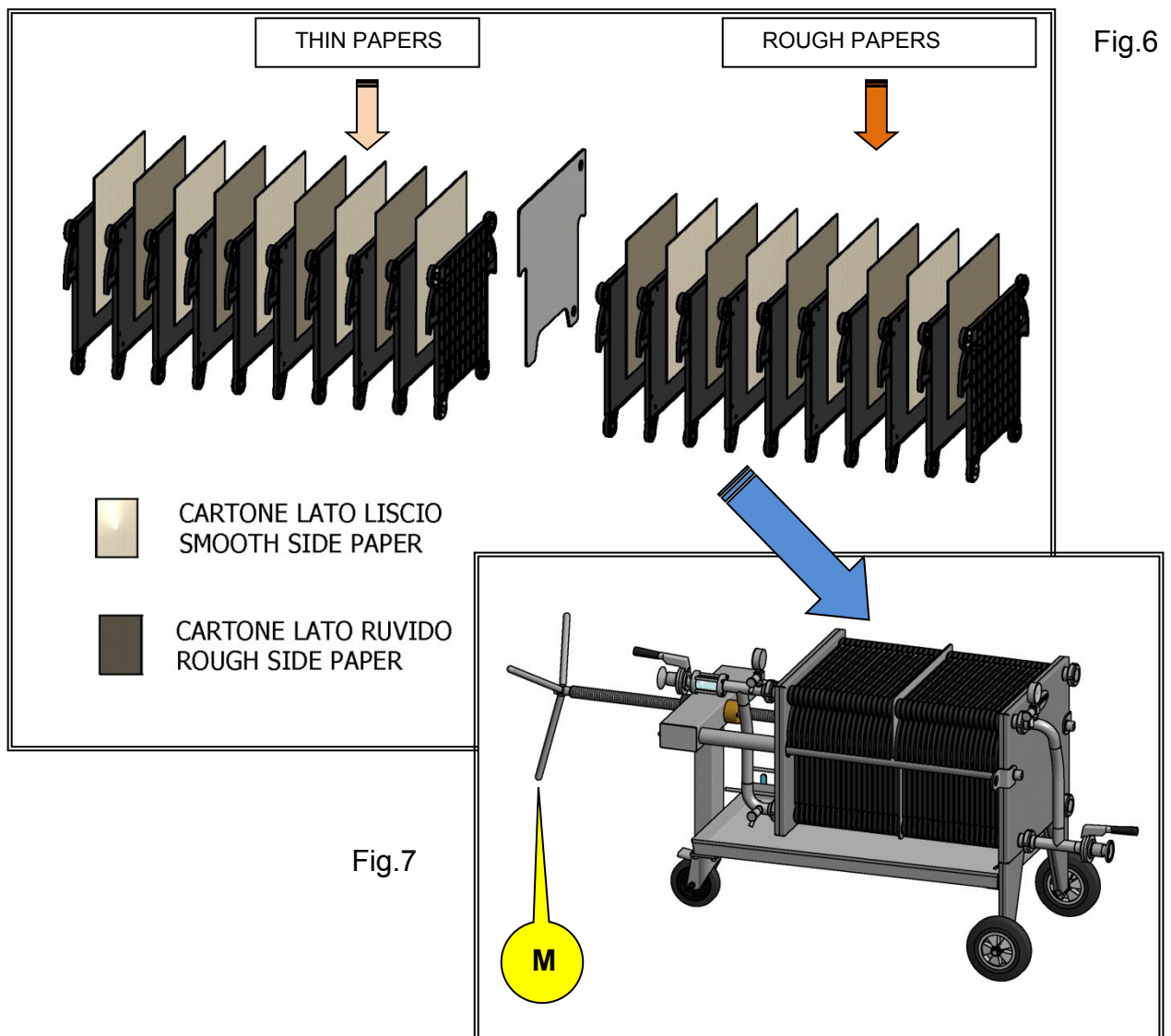


Fig.5

Double filtration preparation:

- Divide the filter in 2 numerically similar plate units and insert the kit plates as shown in figure 5;
- Loosen and remove the swivels with plug A and B of the mobile plates;
- Loosen and remove outlet piping C (with the sight glass) from the fixed plate;
- Tighten the two plugs in the piping's empty fittings, and fasten the piping outlet to the mobile plate (where before there were plugs A and B). See figure 5 and 7.



The papers in the second filtering unit are inserted in sequential order to the first unit. Its position remains unchanged in relation to normal filtration.

N.B. A simple and fast way to position the papers correctly is to place the first paper with the rough side to the first plastic plate and proceed by inserting the papers back to front. Continue with this sequence even in case of double filtration.

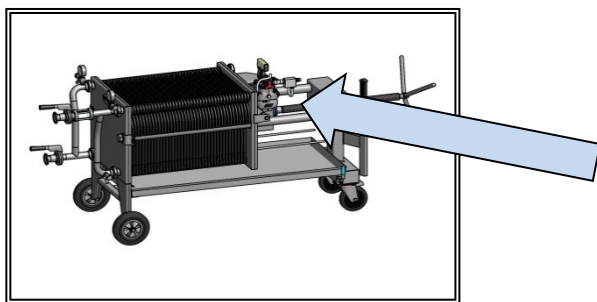
IMPORTANT: The papers with larger porosity are put in the first filtering unit, with the thinner ones in the second (fig. 6).

4.4 FILTER HYDRAULIC CLOSURE

Filters equipped with hydraulic closure, the sealing of the filtering unit occurs in two phases:

- Close the filtering unit with the M shackle (fig.7);
- Tighten the unit using the manual water pump (Fig.8), with a maximum pressure of 200 bar. The piston however is equipped with a safety valve that does not allow the user to surpass the system's critical pressure values;
- If a decrease in tightening pressure is detected during processing, tighten further to keep the pressure round the starting value.

Fig.8

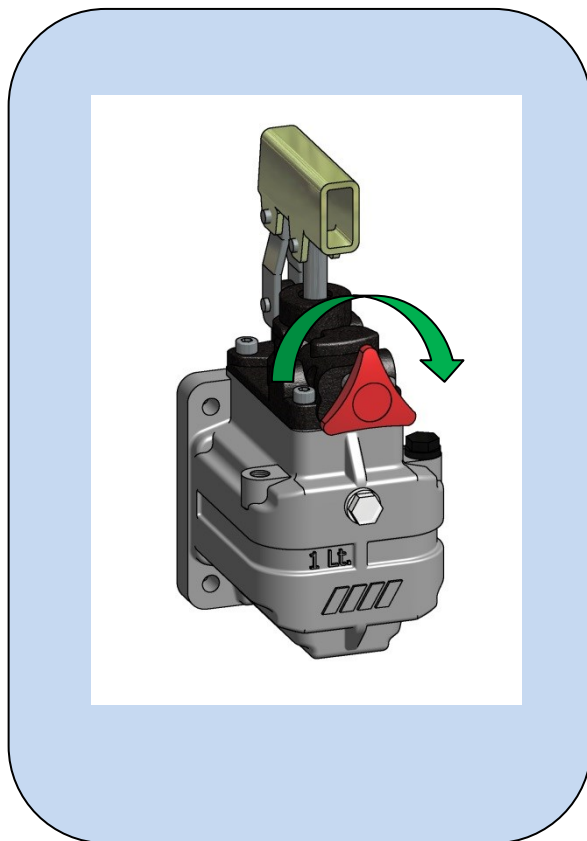


PUMP CHARACTERISTICS:

- Single-acting pump;
- 1 litre oil tank;
- H 32 hydraulic oil;

USE:

- Turn the red knob clockwise to proceed with the pumping;
- Loosen the red knob anticlockwise to relieve the circuit pressure.



4.5 FILTER WITH INCORPORATED PUMP

In case of filters equipped with pump, both for model Ebara or Tifone T.70, there are a few precautions to consider for correct filter use:

- Do not use outlet piping (that brings liquid to be filtered to the pump) that is too long, so not to compromise the pump performance;
- Avoid pump rotation without liquid so not to ruin the integrity of their components;

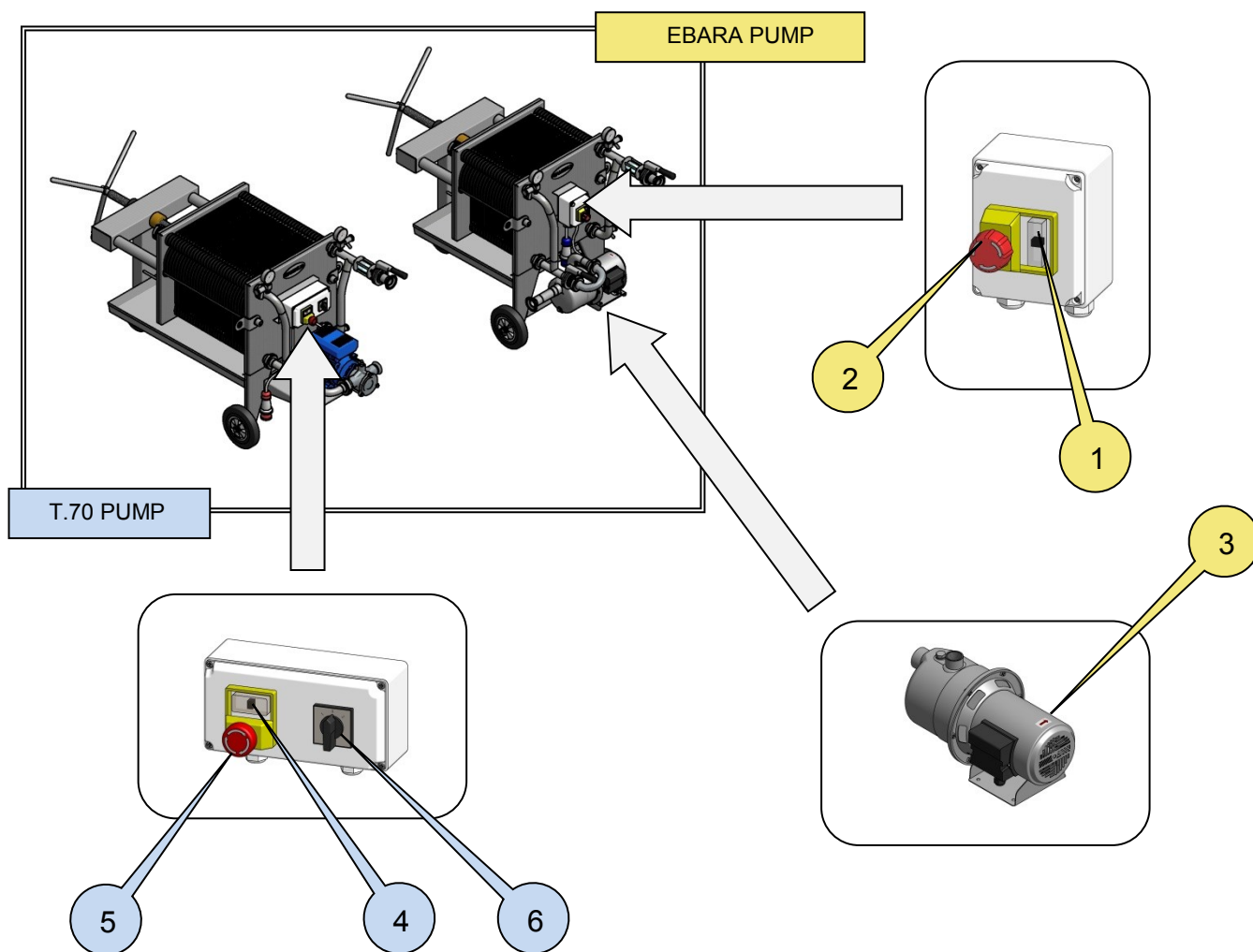


Fig.9

FILTER WITH EBARA PUMP

Self-priming Electrical pump at 2800 rpm with external casing entirely in AISI 304 stainless steel;

Control panel with START (1) and STOP (2) buttons.



ATTENTION: the pump has only one rotation direction. Before processing ensure that the rotation direction coincides with that indicated on the pump (n.3)

FILTER WITH TIFONE PUMP T.70

Electrical pump with sanitary rubber flexible impeller, single-speed rotation of 900 rpm and with reversible flow.

Control panel with START (4) and STOP (5) buttons and selector for reversible flow (6).

4.6 FILTRATION

Start filtration with only inlet valve E (Fig.10) and the wine taster A (Fig.10) open to release the air; when the product comes out of the wine taster, close it, and open outlet valve U (Fig.10). Adjust the inlet pressure valve E and the outlet pressure with valve U checking it in pressure gauges M (Fig.10).

IT IS IMPORTANT that during filtration, the pressure difference between the 2 pressure gauges never surpasses 1,5÷2 bar or that it surpasses the papers seal pressure threshold indicated by the manufacturer. When the pressure increases quickly and is no longer controllable using the valves, it means that the papers are worn and need to be replaced.

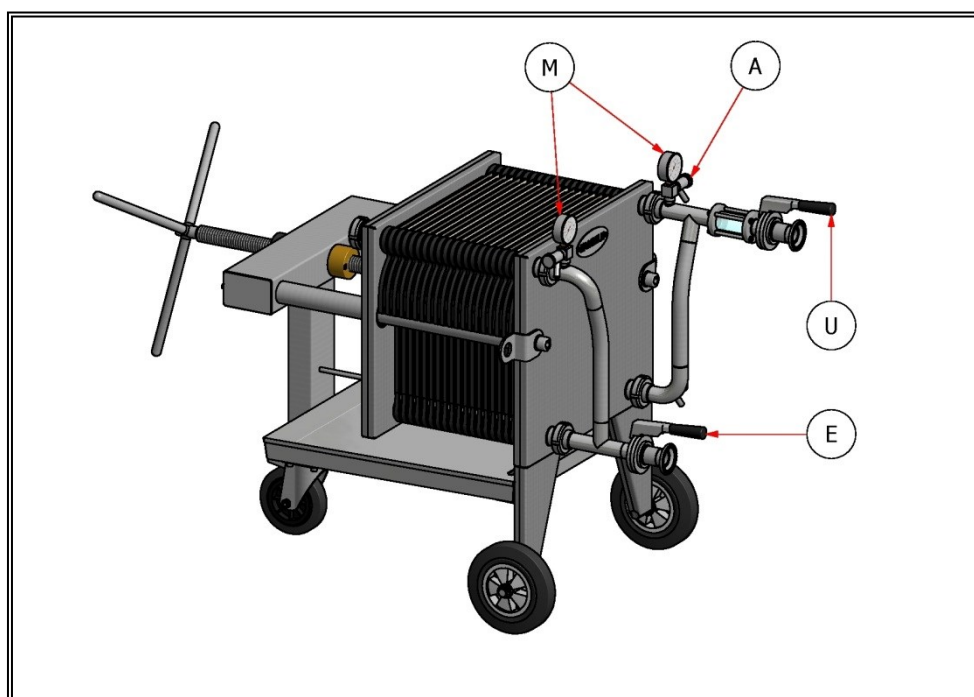


Fig.10

4.7 MAINTENANCE

At the end of processing clean the steel parts as well as the plastic material plates with warm water.

If the filters are equipped with a pump transfer clean water for a few minutes (preferably warm) to ensure the internal pump parts are well cleaned.

Dry everything well and keep in a dry place protected from dust.



AVOID the electrical parts with water spray.

5. SPARE PARTS

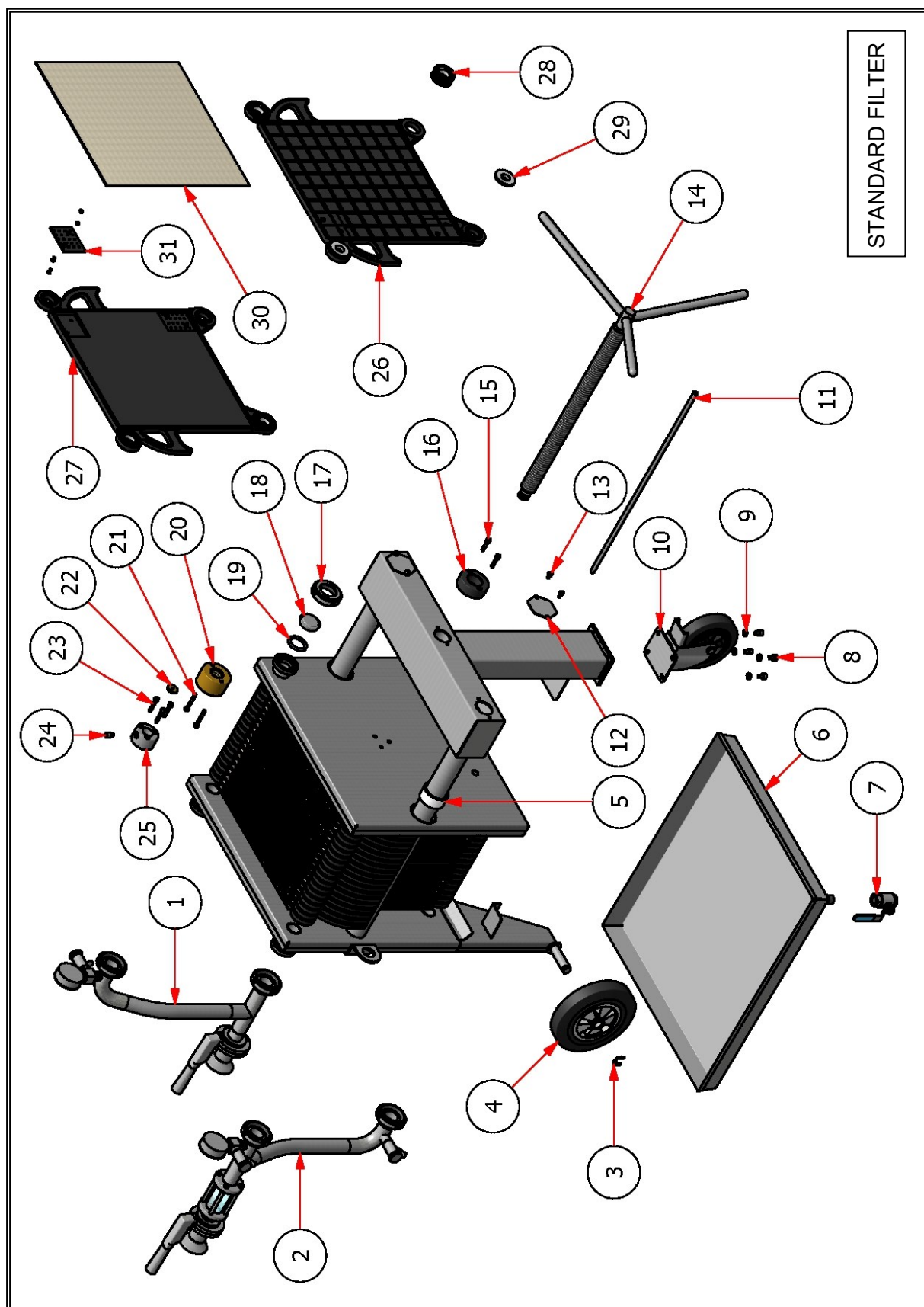
5.1 PARTS LIST

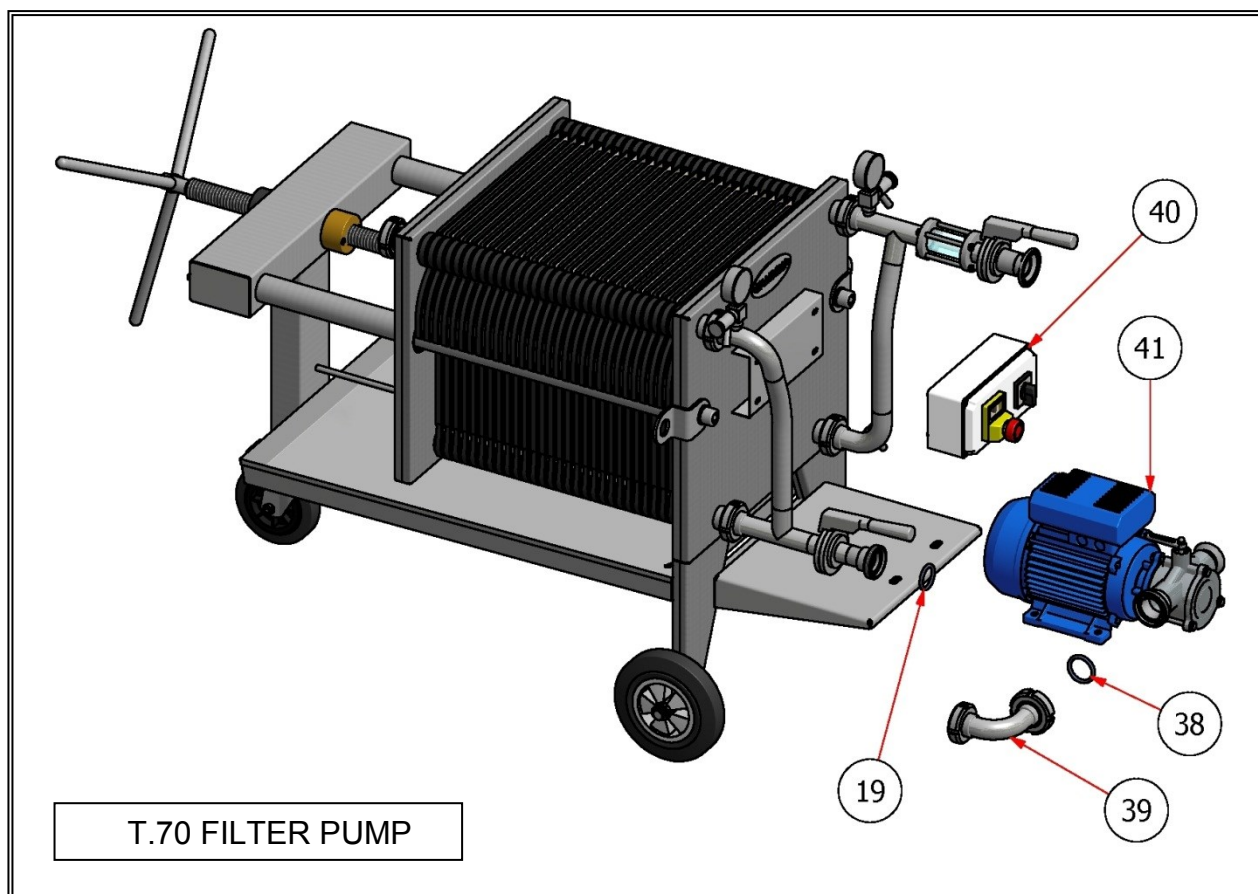
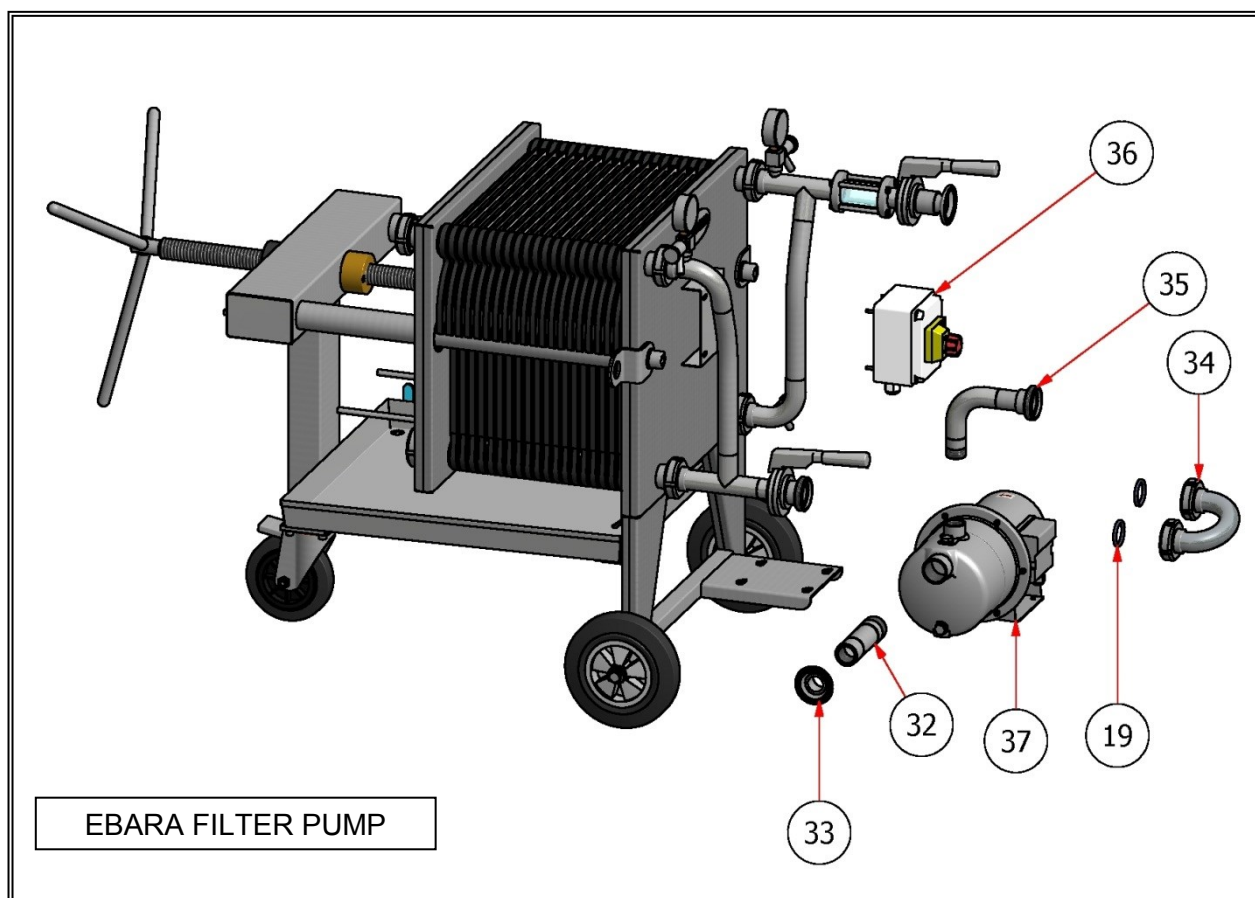
PART.	CODE	DESCRIPTION
1	CF 0044	Inside stainless steel complete pipe
2	CF 0045	Outside stainless steel complete pipe
3	Seeger rad. Ø15	External circlip
4	Ruota Ø200 F.20	Rubber wheel Ø200
5	CF 0018	Sliding sleeve in PTFE
6	CF 0035	Connecting tank (specify Filter Model)
7	Valv. Sfera inox ½"	Stainless steel ball valve ½"
8	Vite TCCE 8x10	Stainless steel round screw M8x10
9	Rondella Ø8	Stainless steel washer Ø8
10	TXBGP150FR	Swivel wheel with brake Ø150 T series
11	CF 0032	Sliding rod moving plate (specify Filter Model)
12	CF 0029	Plate for closing hole in the rear deck
13	Vite TCCE 6x10	Stainless steel round screw M6x10
14	CF 0041	Threaded handle (specify Filter Model)
15	Vite TCCE 6x30	Stainless steel round screw M6x30
16	CF 0028	Threaded guide bushing in PA6
17	Girella DIN 32	Nut DIN 32
18	Tappo DIN 32 M	DIN 32 taper blank
19	Guarnizione DIN 32	Pipe fitting's gasket DIN 32
20	CF 0027	Threaded brass nut Ø35P.6
21	Vite TCCE 6x45	Stainless steel round screw M6x45
22	CF 0037	Washer thick brass
23	Vite TCCE 6x40	Stainless steel round screw M6x40
24	Vite TCCE 8x10 tornita	Special stainless steel round screw M8x10
25	CF 0017	Stainless steel thrust bushing movable plate
26	CF 0078	Side plate polypropylene

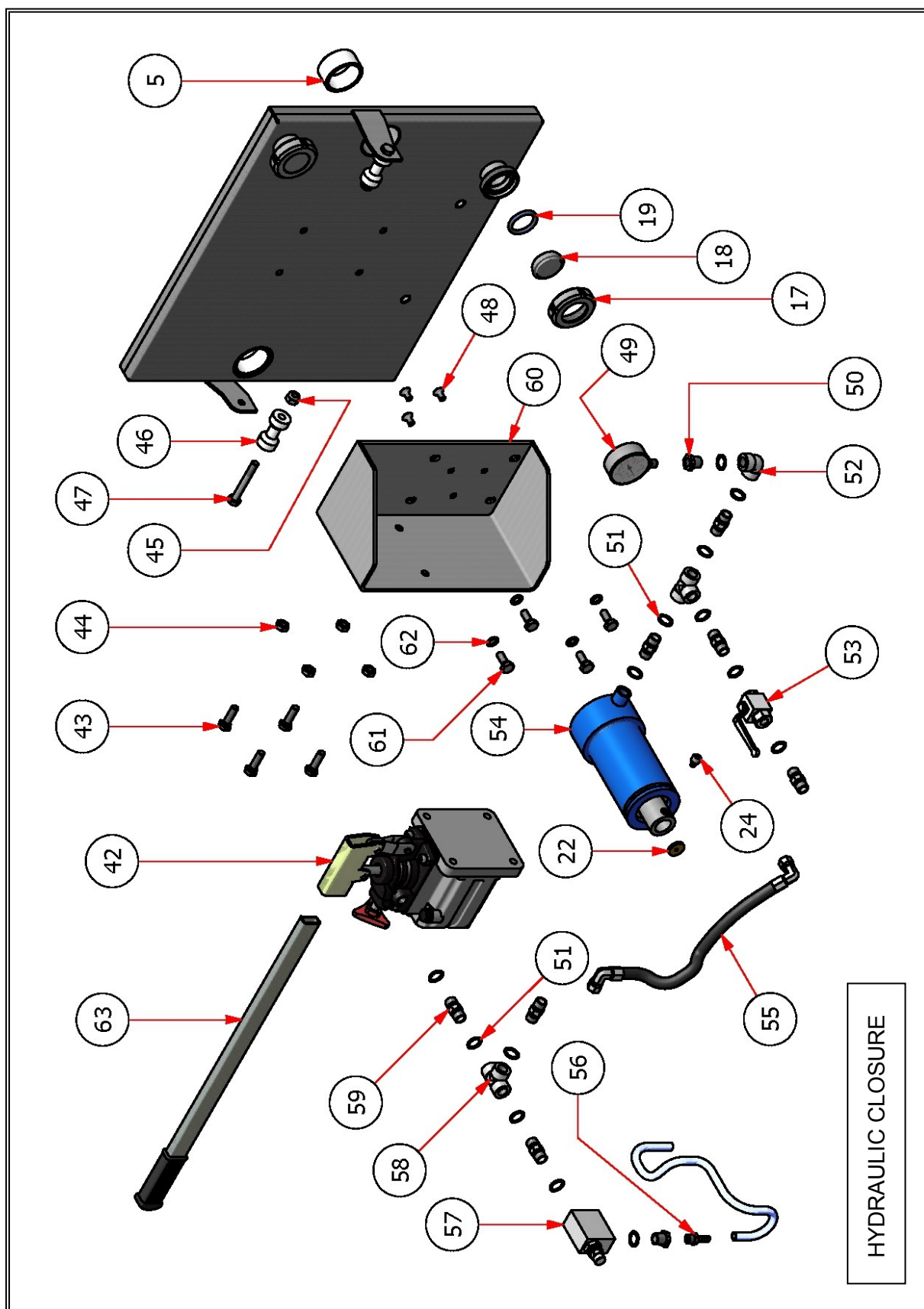
PART.	CODE	DESCRIPTION
27	CF 0077	Central plate polypropylene
28	CF 0079	Rubber gasket for plate
29	CF 0080	Half rubber gasket for plate
30	Cart. Filt. 40x40	Filter paper 40x40
31	CF 0076	Liquid flow plate
32	CF 0105	Pipe inlet of the Ebara pump
33	Racc.Garolla Ø40x1" M	Outlet fitting (Garolla, Tri-clamp....)
34	CF 0097	Inlet curved connection for filter with Ebara pump
35	CF 0100	Ebara pump outlet fitting
36	Quadro CS	Console for filter with Ebara Pump
37	P.E. JE 80 / JEM 80	Ebara Pump
38	Guarnizione DIN 40	DIN 40 pipe fitting's gasket
39	CF 0095	Inlet curved connection for filter with T.70 pump
40	Quadro 2 vel.	Console for filter with T.70 pump
41	T.70 FL	T.70 pump
42	Pompa S.E. 1L	Hydraulic Acting pump
43	Vite TE 10x35	Stainless steel hexagonal screw M10x35
44	M10	Stainless steel nut M10
45	M10 Autb.	Stainless steel nut M10 self-blocked
46	CF 0048	Roller for the sliding of the movable plate with piston
47	Vite TE 10x75	Stainless Steel hexagonal screw M10x75 partial thread
48	Vite TPSEI 8x16	Stainless steel flathead screw M8x16
49	Manometro inox 1/4"	Stainless steel manometer 0÷400 bar
50	Riduz. 3/8"-1/4"	Nipple fitting 3/8" - 1/4" (hydraulic)
51	Rond. 3/8"	Copper washer 3/8"
52	Gomito 90° 3/8"	90° elbow bsp female 3/8" (hydraulic)
53	Valv. F-F 3/8"	Hydraulic valve female/female 3/8"
54	Pist.Filt. 006	Hydraulic piston
55	Tubo idraulico	Hydraulic pipe
56	Portagomma Ø8x1/4" M	Bsp exagonal hose nipple Ø8x1/4"

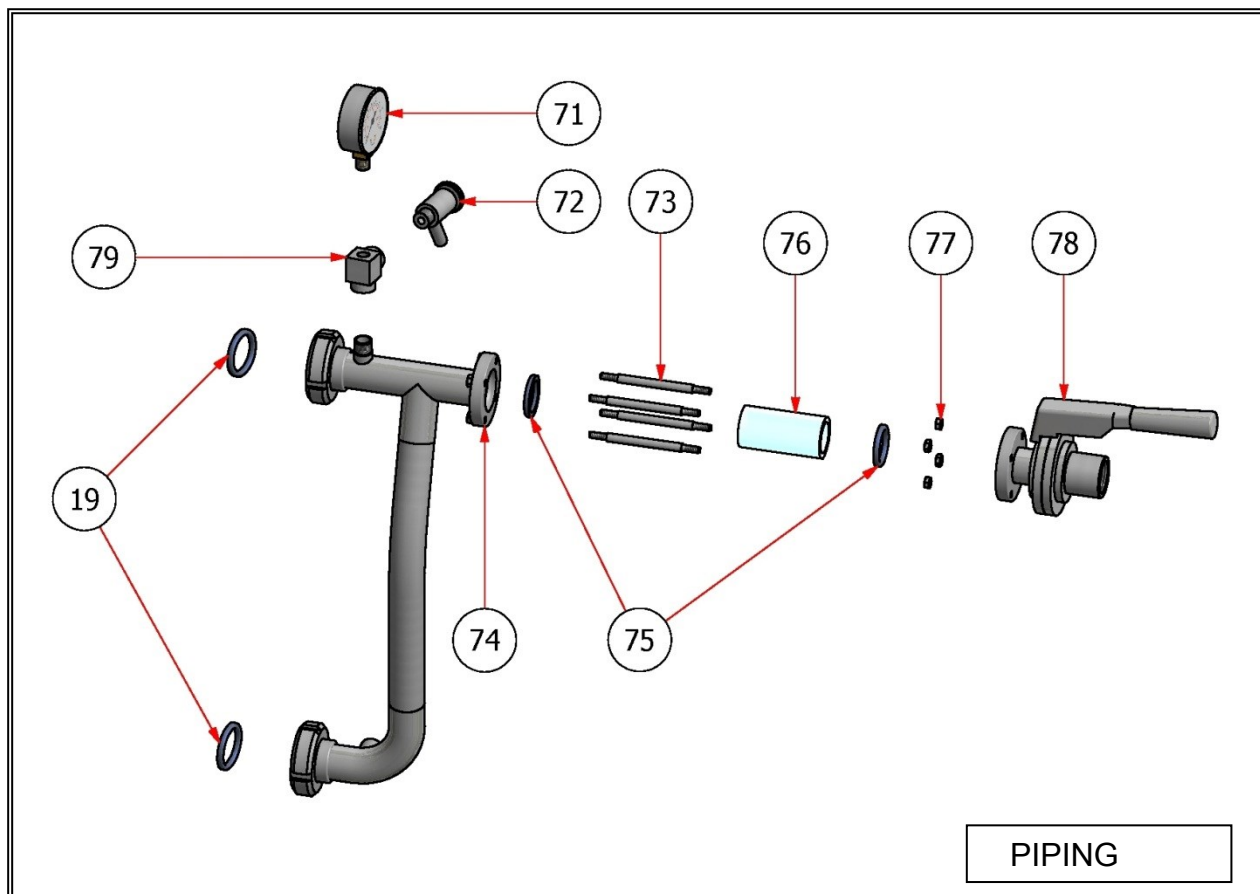
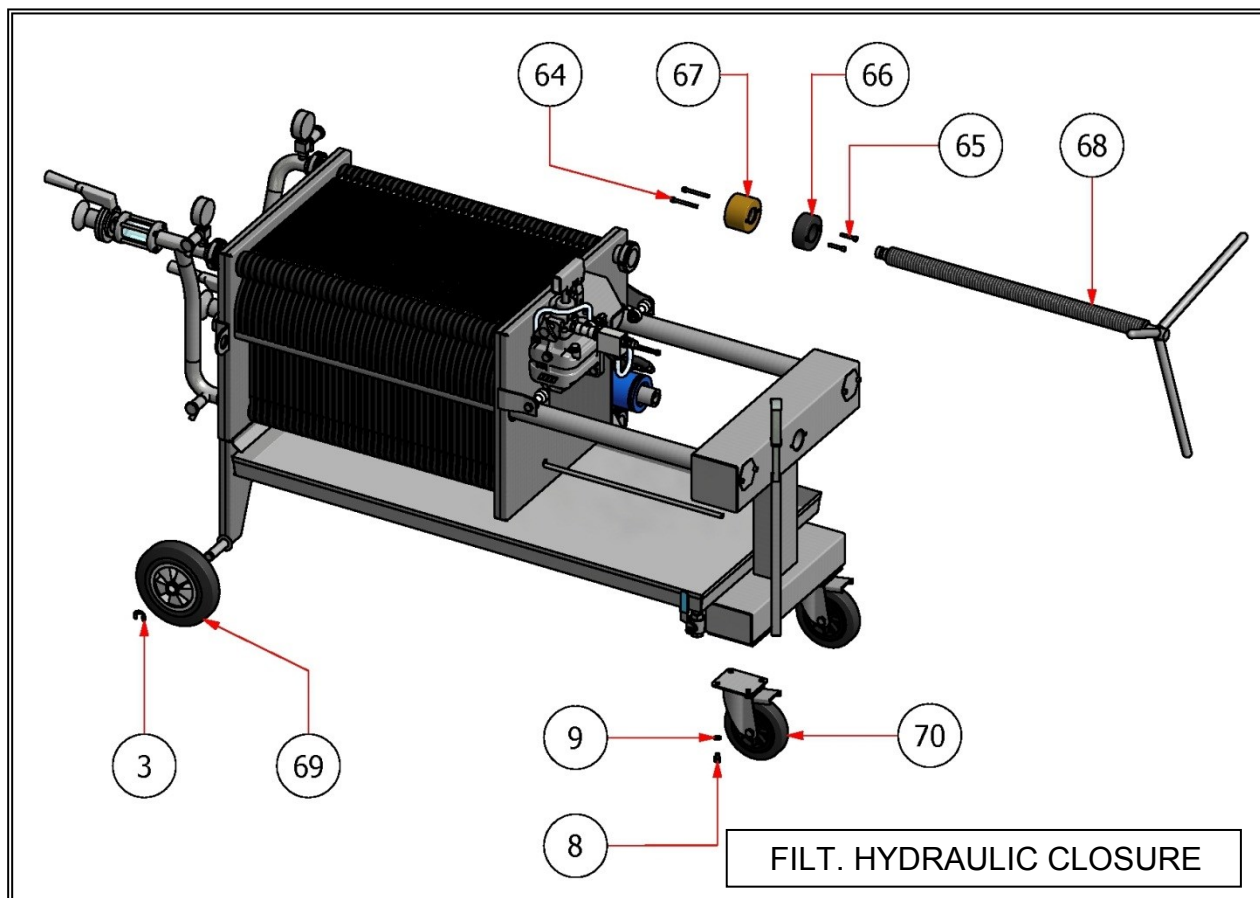
PART.	CODE	DESCRIPTION
57	Valv. Sic.	Security hydraulic valve 3/8"
58	Tee 3/8"	Tee bsp female 3/8" (hydraulic)
59	Nipple M-M 3/8"	Hexagonal nipple 3/8" (hydraulic)
60	CF 0052	Support for the piston
61	Vite TE 10x25	Stainless steel hexagonal screw M10x25
62	Rondella Ø10	Stainless steel washer Ø10
63	Manico P.OMFB	Hydraulic pump handle
64	Vite TCCE 6x60	Stainless steel round screw M6x60
65	Vite TCCE 6x35	Stainless steel round screw M6x35
66	CF 0072	Threaded guide bushing in PA6 Ø40
67	CF 0071	Threaded brass nut Ø40P.7
68	CF 0042	Threaded handle Ø40P.7
69	Ruota Ø200 F.20	Wheel Ø200 M series
70	MXBGP150FR	Swivel wheel with brake Ø150 M series
71	Manometro inox 1/4"	Stainless steel manometer 0÷6 bar
72	Assaggiavino 3/8"	Stainless steel sampling cock male gas end 3/8"
73	Tirante specola	Stainless steel rod for sight glass
74	Flangia specola	Stainless steel flange for sight glass
75	Guarnizione DIN 25	DIN 25 pipe fitting's gasket
76	Vetro specola	Glass tube for sight glass
77	M6	Stainless steel nut M6
78	Valvola DIN 32	Butterfly valve DIN 32
79	Gomito 90° massello	90° elbow bsp female 3/8"
80	CF 0107	Extension for threaded handle (specify Filter Model)
81	ViteTCCE 8x12 Tornita	Special stainless steel round screw M8x12

5.2 COMPONENTS TABLES



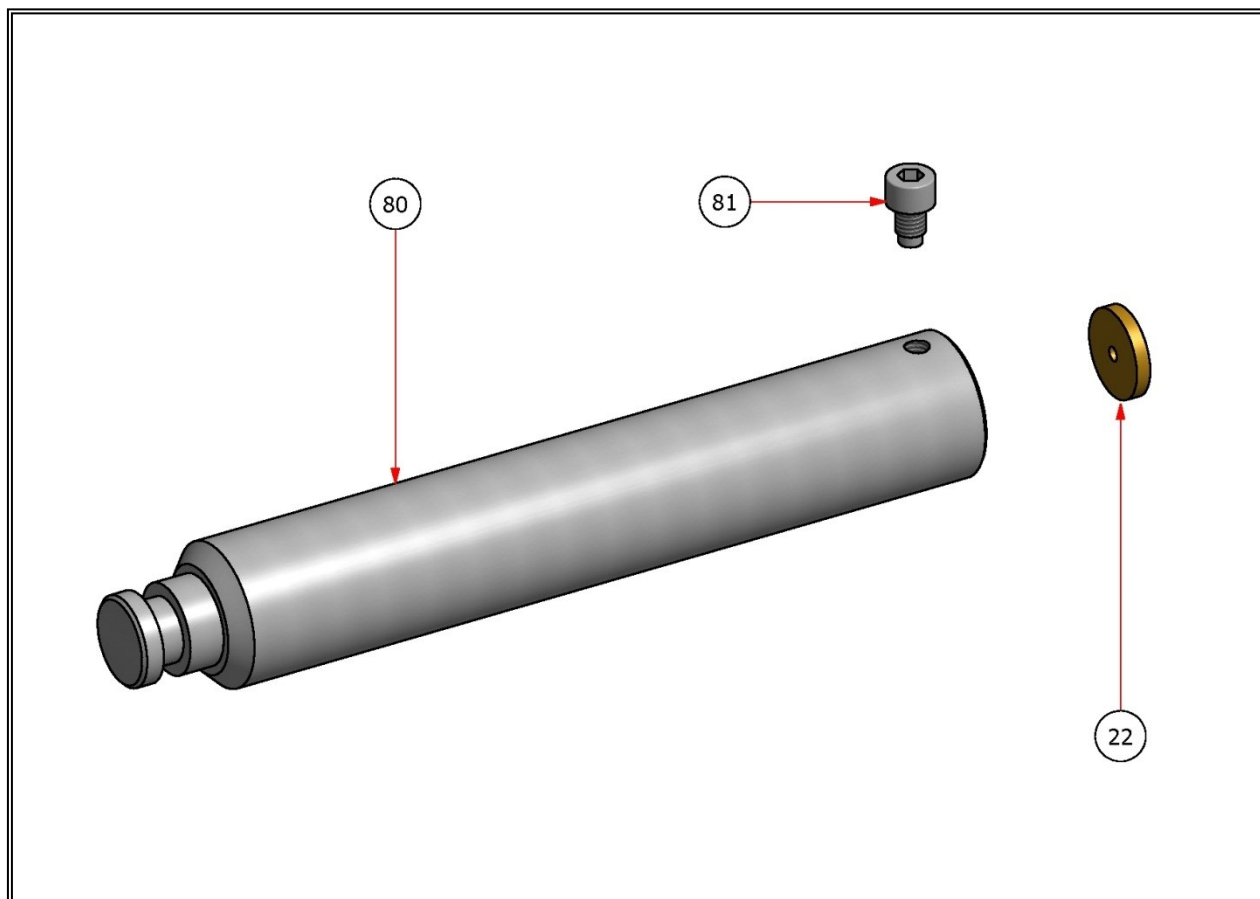






5.3 EXTENSION OPTIONAL

Allows the removal of further 10 plates from the minimum number filter.

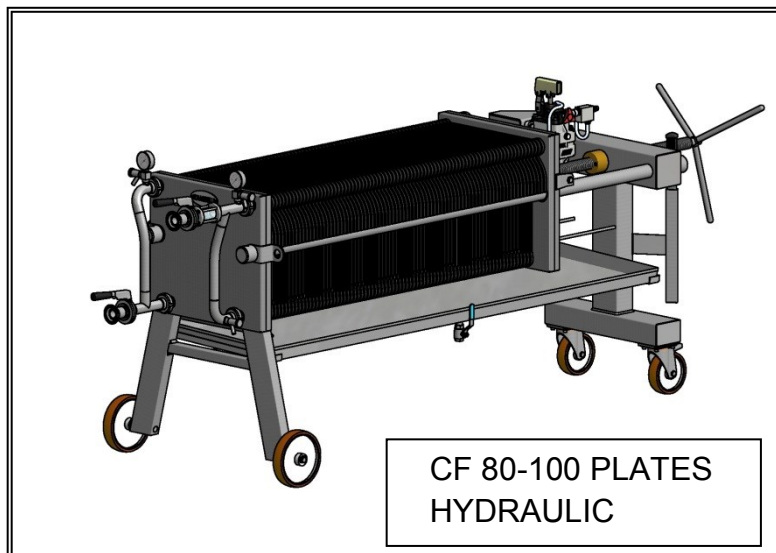


5.4 WEIGHTS TABLE

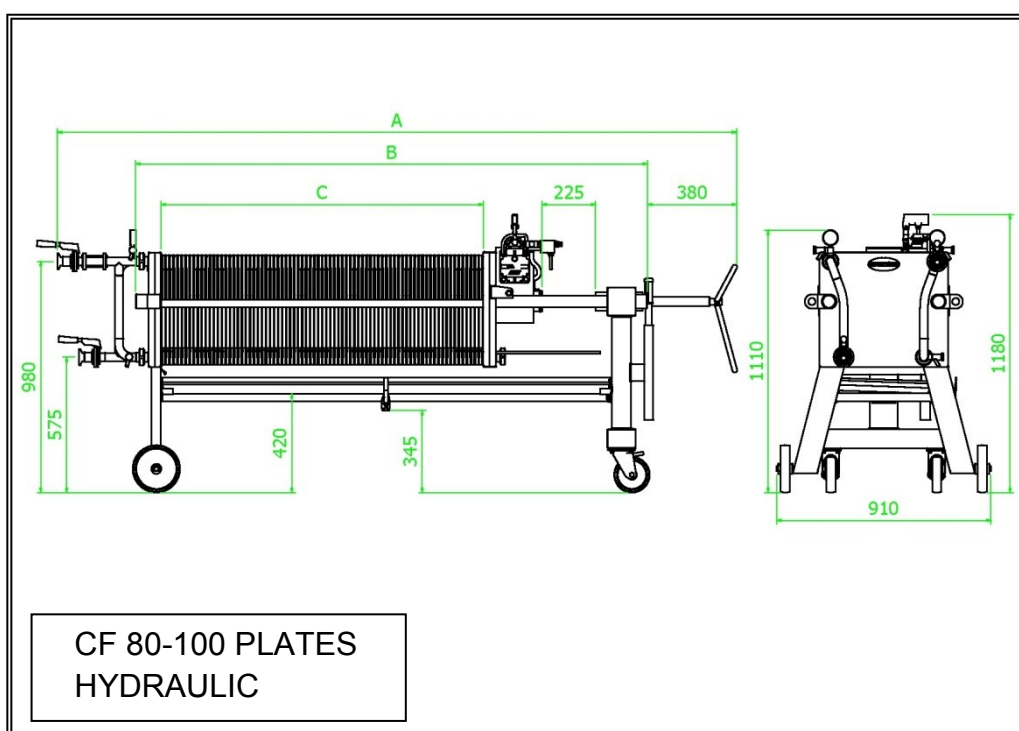
MODEL	STANDARD	EBARA PUMP	T.70 TIFONE PUMP	WATER SEAL
PLATES CF 20 FILTER	217 Kg	233 Kg	242 Kg	249 Kg
PLATES CF 30 FILTER	250 Kg	266 Kg	275 Kg	282 Kg
PLATES CF 40 FILTER	280 Kg	296 Kg	305 Kg	312 Kg
PLATES CF 50 FILTER	315 Kg	331 Kg	340 Kg	347 Kg
PLATES CF 60 FILTER	350 Kg	366 Kg	375 Kg	382 Kg

6. SPECIAL FILTERS 80 AND 100 PLATES

The filters of 80 and 100 plates maintain all the quality and operational characteristics of other models, supported however by a robust and large structure due to the machines size. These models are already as standard with the water seal. Any other traditional filters optional can be added.



MODEL	A (mm)	B (mm)	C (mm)
CF 80 PLATES HYDRAULIC	2880	2200	1370
CF 100 PLATES HYDRAULIC	3230	2550	1720



7. GENERAL SALES CONDITIONS

TRANSPORT

Borne by the purchaser.

COMPLAINTS

Complaints made eight days after receiving the merchandise and returns without our permission and in FOB will not be accepted.

RESERVES

We are not liable for breaks or damages cause by use different than those for which the merchandise is designed. Deficiencies and defects due to use of parts which by their nature are subject to wear, or when the parts are disassembled, tampered or repaired outside our site, are excluded from the warranty.

WARRANTY

The company ZAMBELLI ENOTECH LTD ensures that the machine has been built in compliance with current regulation.

The product warranty is 12 months from delivery.

The manufacturer guarantees only the replacement or repair of damage parts at its headquarters any shipping costs and labor are at charge by the buyer.

The guarantee excludes all the parties which by their nature are subject to wear.

The warranty is void for errors due to incorrect electrical connection, the lack of adequate protection to incorrect action, improper use, use of non-original parts, component disassembled, repaired and/or altered by persons not authorized by the company manufacturer.

DISPUTE

The place of jurisdiction is the Court of Vicenza.

TECHNICAL DATA

The data present in this booklet are informative and not binding. The company reserves the right to make any modifications to the production without prior notice.



STRATI FILTRANTI - FILTER PADS 20x20 & 40x40

CODE	MODEL	MICRON	TIPO DI FILTRAZIONE TYPE OF FILTRATION	QUALITÀ QUALITY OF FILTRATION	DESCRIZIONE CHARACTERISTICS FOR USE
CKP 0	20x20 - 0	25	Sgrossatura - Removal of large particles	Normale - Normal	Strato filtrante utilizzato per il filtraggio del vino dopo la fermentazione e per la filtrazione finale di liquori derivati dagli estratti di agrumi. Filtering layer used for wine filtration after fermentation end for final filtration of citrus fruits derived liqueurs.
CKP 4	20x20 - 4	10	Sgrossatura - Removal of large particles	Media - Medium	Strato filtrante utilizzato per eliminare torbidità da liquidi con elevata viscosità come oli o vini dopo il primo travaso. Layer filter used to remove turbidity from liquids with high viscosity oil or wine after the first racking
CKP 8	20x20 - 8	3	Sgrossatura - Removal of large particles	Buona - Good	Strato filtrante utilizzato per chiarifica, nella pre-filtrazione dei vini, liquori colorati e con alte concentrazioni di zucchero, sciroppi e oli. Filter layer used for clarification, in the pre-filtration of wine, spirits stained with high concentration of sugar, syrups and oil.
CKP 12	20x20 - 12	1,5	Finitura - Removal of fine particles	Molto buona - Very good	Strato filtrante di media brillantatura per vini rossi, liquori secchi, filtrazione finale a freddo per oli extra vergini. Filtering layer of gloss medium for red wine, liqueurs, dried, final filtration cold extra virgin olive oil.
CKP 16	20x20 - 16	0,9	Brillantatura - Removal of extra fine particles	Qualità - Quality	Strato filtrante per la perfetta brillantatura di qualsiasi liquido, consigliato per vini bianchi, grappe e distillati. Filtering layer for the perfect gloss of any liquid, recommended for white wines, brandies and liqueurs.
CKP 20	20x20 - 20	0,7	Semi-sterilizzazione Semi-sterilization	Alta qualità - High quality	Strato filtrante impiegato in enologia nella filtrazione finale a freddo dei vini e spumanti secchi prima dell'imbottigliamento, perché garantisce completa stabilità ai prodotti. Sterilizing filter layer used in wine making in the final filtration of the cold and dry sparkling wine before bottling, as it ensures complete stability to the product.
CKP 24	20x20 - 24	0,25	Super sterilizzazione Super sterilization	Super	Strato filtrante con il massimo potere di ritenzione capace di eliminare totalmente la carica batterica. È consigliato per la filtrazione pre-imbottigliamento di vini e spumanti dolci. Filter layer with the maximum holding capacity able to totally eliminate the bacteria. It is recommended for pre-filtration for the bottling of wines and sweet sparkling wines.

