Case Study 04

Wine Heater Unit
for the wine making industry

OBJECTIVES

- To accurately take wine to a desired temperature.
- To not in any way, compromise the hygienic quality of the wine.
- To not subject the wine to direct contact with extreme surface temperatures.
- Can adapt to different customer needs without the need for costly redesign.
- Ease of operation and cleaning.
- Easy expansion to higher capacity at a later date if so required.

INTRODUCTION

Heating requirements are varied in the wine industry, so the concept was devised to build a system more flexible, controllable and expandible to suit the client's varied needs.

The heating system works in sync with the demands put on the system. Thus reducing running costs dramatically.

System components include an Alfa Laval heat exchanger, Grundfoss Pumps and Rinnia heaters.

Existing systems heat large tanks of water and hold them at temperature regardless of system demand, wasting power and money.

This design is easily expanded to suit the customers needs, without need or cost of redesign.

Simply, the operator 'keys in' the desired temperature, selects heating water or wine, and the rest takes care of itself.

The final dimensions of the heater rig measure approx. 3m x 1.2m x 1.5m high

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