



HILLER

separation & process



Great scientists are people who question the accepted and discover the new. Everyday experiences and observations of nature inspire scientists to experiment and develop theorems that often apply for hundreds of years.

Gently from the vineyard to the bottle!



Centrifuges for the wine industry



*"Wine is the most useful of drinks,
the sweetest of medicines,
and the most pleasant of nourishments."*

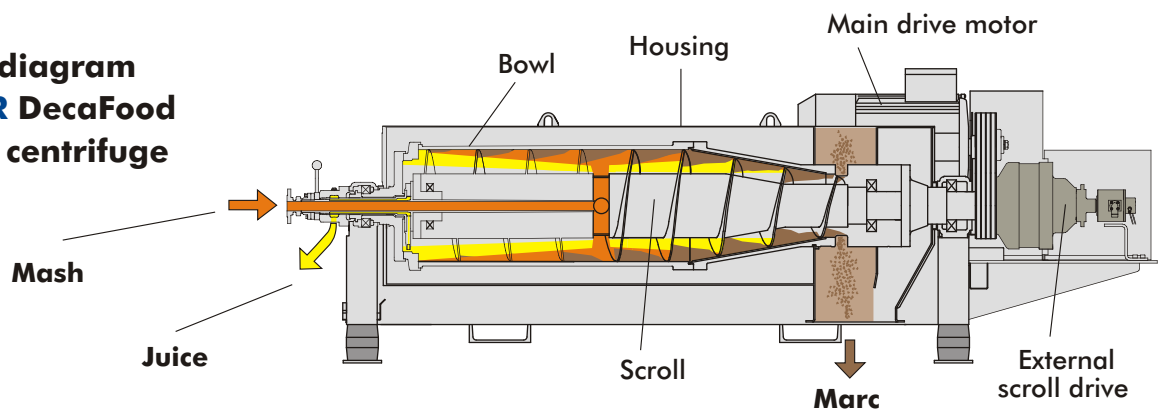
Plutarch, Greek philosopher around 100 A.D.

The art of winemaking has been enriching our lives with its products for millennia. It has given rise to a plethora of grape and wine varieties, which is further multiplied by the variations and nuances that arise from different growing regions, vintages, production processes, and from the personal touch of the winemaker.

A decade worth of research and development was dedicated specifically to creating this machine.

In order to maximise the benefits from this device it is complemented with carefully selected and matched peripheral components to become the **HILLER DecaFood System**.

Schematic diagram of a **HILLER DecaFood** two-phase centrifuge



This enormous variation from grape varieties and terroir and wines places great demands on the flexibility of systems used for pressing and vinification. In addition, these systems must be able to cope with the varying output levels caused by seasonal fluctuations. In this challenging environment, the **HILLER DecaFood System** steps up as the production tool of the future. At the system's core lies the **HILLER DecaFood** high performance decanter, a machine that was specially developed for use in the winemaking sector.

Thus, the **HILLER DecaFood System** is the winemaking tool that gets top marks in all areas:

- Yield
- Must quality
- Flexibility
- User-friendliness
- Reliability
- Hygiene

Furthermore, the **HILLER DecaFood system** features a very compact, space-saving design and continuous operation.



Ultra-modern separating technology for a traditional product



User-centred design

The **HILLER DecaFood system** offers a heretofore unparalleled degree of flexibility, while also offering numerous qualitative and economically beneficial features:

- Red wine: processing of mashes from mash heating or mash fermentation, individually adjustable, optimal colour and tannin yield
- Weißherbst/rosé: adjustable colour intensity
- White wine: low phenolic content, maximum grape aroma/fresh aromas

The **HILLER DecaFood system** achieves high yields without enzyme treatment or with skin contact/enzymation. Shorter or no mash rest times avert undesirable microbiological activity chemical changes in the must as well as raised phenol levels. For this reason, **HILLER** musts have a sensory, olfactory and analytical quality that far exceeds that of conventionally produced musts. The system can produce musts that even meet champagne quality requirements.

The optimised, compact design combined with the **HILLER** control system permits rapid variety changeovers with simultaneous adjustment of all production-related parameters to meet the requirements of the new variety, including an adjustable yield.

The benefits of the **HILLER DecaFood system** do not stop here.

On the contrary: The **DecaFood system** can also process sweet lees, and when the hectic pressing season is over and winemaking is well underway, it can be used for other tasks

– without needing any modifications and always with the highest quality and yields:

- Processing of flotation solids
- Processing of unfermented tank bottoms
- Processing of fining residues (bentonite, activated carbon, etc.)
- Processing of fermentation lees
- Processing of sediments from deacidification

You, too, can profit from the advantages of a **HILLER DecaFood system**:

- Improved quality
- Greater yield
- Gentle processing
- Simple and continuous process management
- Closed system
- Food-grade surfaces
- High hygiene/cleanliness - no dead corners
- Cleaning with automatic CIP








HILLER DecaFood decanter

We are **HILLER**



HILLER is providing competent solutions for these industries and special applications:

-  Foods and beverages / DecaFood / OV
-  Mineral oils, gas and regenerative energy / DecaOil
-  Chemical, processing and pharmaceutical industry / DecaChem / DecaPharm
-  Environmental technology / DecaPress / DecaThick / DecaDrain
-  Mining, tunnel construction, mineral raw materials and drilling fluids / DecaDrillingFluid

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