



Achieve Higher Clarification Using Less Power

With Centrisys Decanter Centrifuges

CS Series for Wine + Juice Applications

Centrisys decanter centrifuges are designed and built in the U.S.A. Our centrifuges offer the highest torque capabilities and real-time differential speed control. This allows for optimum clarification and product dryness using the lowest energy consumption (up to 50%) compared with other options.



- Flexible design for most wine processes (juices, lees, float tops, tank bottoms)
- Capable of working with either higher solids content (6 – 30%) or lower solids contents (2-5%)
- Adjustable pond depth provides maximum g-volume and, as a result, an exceptional, clarified product
- Combination of the Centrisys improved L/D ratio and beach angle creates the highest g-volume and results in a higher yield; dry solids increase up to 55%
- Process lees and float tops liquid can be clarified to -2% by volume
- Process arrested, fermented and juice clarification levels to meet specifications at -2% (depending on product)
- Automatic centrifuge optimization allows for on-the-fly corrections to feed variations; maintain stable and consistent discharge of solids and liquids quality
- Reduce water usage with improved automatic CIP controls
- Highest torque and real time differential speed control increase solids dryness and clarification results; producing significantly less retentate sludge for the disc centrifuge operation

Typical Applications

- Pre- and post-fermentation
- Must and young wine clarification
- Wine lees and sweet wine clarification
- Lees and tank bottom processing
- Float tops processing
- Arrested, fermented, non-fermented juices and wines processing
- Retentate and repress recovery
- Industrial wastewater treatment - sludge dewatering and thickening

Benefits of the Viscotherm Rotodiff

- **Lowest energy consumption:** Scroll drive operates independently from the main drive motor; uses only the energy required to convey the solids
- **Process control with direct torque reading:** Allows for direct measurement of the scroll torque and speed for immediate response to process changes
- **Simple and accurate measurement of scroll speeds:** Provides precise control of the differential with unlimited bowl speed options
- **Highest torque:** 100% torque at all speeds; real time differential speed control; increases solids dryness and clarification quality





Decanter Centrifuges CS Series for Wine + Juice

	CS6-4	CS10-4	CS14-4	CS18-4	CS21-4	CS21-4HC	CS26-4EV	CS26-4	CS30-4
Sanitary Grade	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Machine Capacity* gpm (m ³ h)	1-5 (0.2-1)	5-27 (1-6)	20-45 (5-10)	50-75 (11-17)	75-94 (17-22)	75-131 (23-30)	150-240 (34-55)	200-300 (45-68)	300-525 (68-119)
Weight lbs (kgs)	700 (318)	2,000 (910)	3,800 (1,725)	6,500 (2,950)	8,500 (3,860)	10,000 (4,550)	16,500 (7,490)	18,500 (8,400)	30,000 (13,600)
L x W x H in (m)	75 x 21 x 28 (1.9 x 0.5 x 0.7)	89 x 44 x 27 (2.3 x 1.1 x 0.7)	122 x 34 x 31 (3.1 x 0.9 x 0.8)	151 x 44 x 41 (3.8 x 1.1 x 1.0)	175 x 44 x 47 (4.5 x 1.1 x 1.2)	190 x 45 x 53 (4.8 x 1.4 x 1.4)	210 x 56 x 62 (5.3 x 1.4 x 1.6)	225 x 56 x 62 (5.7 x 1.4 x 1.6)	258 x 74 x 75 (6.6 x 1.9 x 1.9)

*Machine capacity depends on the product, feed solids, product specifications and cake moisture (45% or lower). Centrisys reserves the right to change specs without prior notification.

Benefits

- Custom designed and built in the U.S.A.
- Mobile units available - skid, trailer or container
- ISO 9001:2015

Service

- Centrisys field technicians provide service, repair and parts for all brands of decanter centrifuges
- Nationwide and global on-site field service capabilities, 24-hours a day, 7 days a week

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