

DYNAMOS: the first rotating dynamic cross-flow filter for lees and wines without coadiuvants

Dynamos is the first rotating dynamic cross-flow filter with the innovative calibrated back-pulse system. It represents, not only a new machine -international patent pending- but a new way of thinking filtration and from now on will be the most valid alternative to the vacuum and press-filters for juice and wines lees, as well as for all liquids with high solids content.

Its versatility allows to filter not only lees but also wines with optimal results, even better than the ones obtained with tubular filters. All tests and installations proved a high quality filtrate level: solids-free juice and wine lees can be bottled directly as a traditional cross-flow filtration.

Principle used is the cross-flow filtration applied to disks, thus avoiding clogs and allowing a self cleaning process.

This low energy consumption process, foresees long filtration cycles (up to 50 hours no stop) and high nominal flowrates (40-50 l/m2/h), with no red colour reduction (Abs at 520 nm) and without oxygen pick-up (with a limited nitrogen sparging).

Models available, all compact and 100% user friendly, are by 10m2 and multiples.

The advantages are tangible:

- Functionality, which up to now was achieved by using a combination of different systems, is now obtained through one single piece of equipment.
- This "multi-sector" machine was developed to enable customers to use one single system for more products (e.g. wine and oil).
- The filtration of liquids is more refined and accurate to ensure that the final product has a higher quality degree.
- The system and the filtration method can adjust or adapt themselves to the work cycle parameters that are in place based on the characteristics of the liquid that has to be filtered and/or to the system conditions or even based on a variation of such characteristics and/or conditions during the same work cycle.
- It eliminates the inert materials (minor environmental impact) and consequently reduces the costs that are connected to the disposal of the diatomaceous heart.
- It decreases the electric and water (used to wash) consumption costs, thus reducing the
 operating costs.
- It reduces the cost of labor and it is advantageous for safety.
- It filters more than the current ones that are being used.
- It provides greater nominal performances and filtration cycle autonomy.



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