



Mobile Lees Filtration

ATP Group's Mobile Lees Filtration Service allows for the heavy filtration of juice, lees, finished wine, and residual bottoms. It recoups leftover lees that would otherwise be discarded, increasing your overall production volume. Because ATP Group is the exclusive U.S. distributor for our suppliers, working with us gives you singular access to industry-leading, state-of-the-art equipment. For mobile lees filtration we use:

- Padovan Taylo Vacuum Filter
- Padovan Dynamos Cross-Flow Filter System

How it works

1. We start with a meeting prior to the service date to understand your goals.
2. On service day, we show up with the equipment loaded onto our truck. We'll need your forklift to get the equipment from our truck to your tank.
3. We will hook up your hoses directly to our equipment. Flow will run through the equipment and directly into the receiving tank you designate.
4. We will stay with the equipment the entire time.

Timing

Set-up: 1 full day

Service: Depends on lot size

Clean-up: 4 hours

Safety measures in place

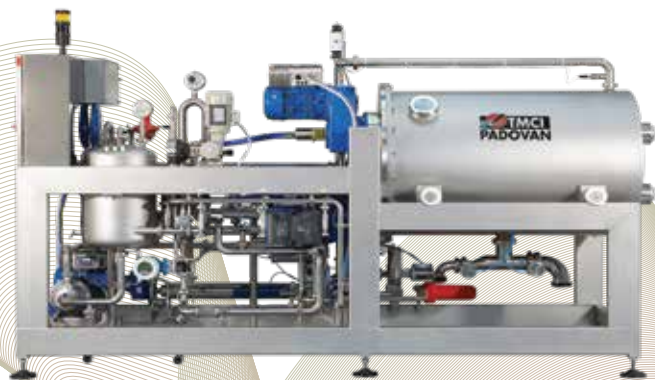
We understand the importance each and every drop of your wine, and have a variety of safeguards set up as extra measures of protection including:

- Alarms to alert us in case of machine errors
- Factory-approved cleaning solutions
- Experienced technicians to ensure smooth operation

What we need from you

- Your forklift and operator to move the equipment from the truck and load it back onto the truck.
- Someone from your team designated to help facilitate
- Access to electrical outlets (480v/240v)
- Nitrogen
- Compressed air
- Water source
- Hose for wine

Note: Cleaning of machines might use and discharge potassium hydroxide, citric acid, nitric acid, sodium hydroxide, sulfuric acid, and/or hydrogen peroxide during the CIP process, typically at 3% solution or less.



For more information, contact ATP Group at 707.836.6840 or visit ATPGroup.com