

TECHNICAL INFORMATION



MAXIMUM SAFETY AND RELIABILITY



Introduction

Gum Arabic (Gomasol) is used in Oenology due to the unique structure it has, giving it exceptional properties, with excellent stabilising powers thanks to its protective colloidal effect. In addition, the use of gum arabic is based on the considerable improvement of the organoleptic characteristics of wines with otanic acid edges.

On the other hand, carboxymethylcellulose (Estabicel) is a cellulose that has negative charges (affecting the pH of the wine) and that allows for the absorption of the tartar germs and the inhibition of their growth. Therefore, it is used as a preventive method against tartaric precipitation.

Characteristics

AGATHA is a machine for the dosification of liquid solutions.

The mobile structure which the unit is placed on allows for it to be incorporated/included in the bottling line in the winery. Depending on the nature of the product at dosification, the dosification unit will be placed before or after microfiltration.

The unit has a touch screen/PC for programming.

The user can choose whether the machine employs one, two or three pumps depending on the products for dosification. It also incorporates a pipe with a flow meter that is connected to the winery line.

Depending on the wine flow reading, the unit will adjust the addition of the product for dosification.

The dosification starts when the system detects flow and stops when the flow ceases. There is a system of alarms that will let the user know immediately if the product has run out.

The unit is connected to the product quickly and easily through fittings adapted to the needs of each winery.



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Dosification pump

The dosification is carried out by means of a high-precision electromechanical piston pump, with a stainless steel body, resistant to corrosion. The pump conforms to the following machinery regulations:

-2006/42/CE-MAC Industrial equipment regulation.

-2014/30/UE-EMC Electromagnetic compatibility regulation.

-2011/65/UE-ROHS Regulation set by the European Parliament and the Council of 8 June 2011 on the restriction of the use of certain hazardous substances in electrical and electronic equipment.

The electromechanical pumps, including their spare parts and accessories, are manufactured in accordance with the requirements of Regulation 2011/65/EU, Annex II.

Two models have been designed, to be used for different volumes:

-**Agatha** pro basic: Dosification flow rate of 11l/h of product at 50Hz. Device designed for bottling machines with flow rates of up to 7,000 bottles/hour.

-**Agatha** pro excellent: Dosification flow rate of 25 l/h of product at 50Hz. Device designed for bottling machines with flow rates of up to 16,000 bottles/hour.

Technical aspects

•All its structural components are made of stainless steel AISI-304.

•Totally automatic and autonomous.

• Easy and quick to connect and disconnect to the bottling line.

• Unit light and easy to move.

•Most sensitive components protected against impact and environmental factors. IP 65

- Dose and product totalizer.
- Continuous dosing selector.
- •Summary table showing the status of the unit.
- •Alarms system if product runs out.
- Fittings approved for food use.
- Working voltage: 230 V.
- •Electricity consumption: ≈500 W.

Dimensions	Agatha 720
Length [cm]	160
Width [cm]	60
Height [cm]	140
Weight [kg]	80

How it works:

Dosification in pipes:

Direct injection of the product (Gomasol or Establicel) into the pipe, achieving rapid homogenisation of the product together with the wine that goes to the packaging line.

The device makes all the necessary calculations for correct operation. The user only needs to program the variables.

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