



## Mobile Cross-Flow Filtration

**ATP Group's Mobile Cross-Flow Filtration Service** removes unwanted yeast and bacteria from your wine while keeping the characteristics of the wine itself intact, and is done without the use of diatomaceous earth. It operates at low pressures to be gentle on your wine while stabilizing it and preparing it for bottling, with extremely low O<sub>2</sub> pickup. 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 our mobile cross-flow filtration we use:

- Padovan Smart 80 (flow rate 500-1600)
- Padovan Nitor 120 (flow rate 600-2400)

### 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. The wine should be racked clean of any lees and fining agents (esp. bentonite, PVP, and charcoal).
4. We will hook up your hoses directly to our equipment. Flow will run through the equipment and directly into the receiving tank you designate.
5. We will stay with the equipment the entire time.

### Timing

Set-up: 2 hours      Filtration: Depends on lot size      Clean-up: 1.5 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 filtration

### What we need from you

- Your forklift and forklift operator to move the equipment from the truck and load it back onto the truck. Forklift must be able to lift 5000 lbs. for the Nitor 120 and 3500 lbs. for the Smart 80.
- Someone from your team designated to help facilitate filtration
- Access to electrical outlets (480v/240v)
- Nitrogen dewar
- Water source
- Hose for wine

### Other options/services

- Inline O<sub>2</sub> monitoring and/or removal
- Power transformer (210v/240v to 480v)
- On-site lab tests
- Generator
- PES or PP membranes available

*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](http://ATPGroup.com)**



## Mobile Lees Filtration

**ATPGroup'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 ATPGroup 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

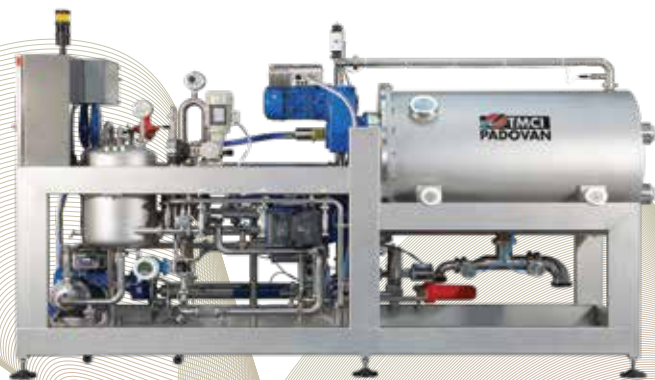
We understand the importance each and every drop of your wine, and have a variety of safeguards set up as extra measures of protection including:

- 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.*



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## Mobile Dissolved Gas Management

**ATPGroup's Mobile Dissolved Gas Management Service** protects your wine from oxidizing by measuring the level of dissolved oxygen and providing inline de-oxygenation by sparging with nitrogen. It can also adjust levels of CO<sub>2</sub> in still and sparkling wine. Because ATPGroup 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 this service we use:

- Parsec OxyLevel 2200
- Parsec EVO 1000

### How it works

1. We start with a meeting prior to the service date to understand your goals.
2. If simply reading oxygen level, it's quick and easy.
3. For real-time reading during filtration, we will stay during the entire filtration process and monitor regularly.

### Timing

Set-up: None

Service: Varies

Clean-up: None

### 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

- Someone from your team designated to help facilitate
- Access to electrical outlets (480v/240v)

### Other options/services

- Can be used in conjunction with filtration to monitor oxygen levels

*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.*





## Mobile pH Adjustment & Tartaric Stabilization

**ATPGroup's Mobile pH Adjustment and Tartaric Stabilization Service** lowers the pH and reduces tartrates in your clarified juice or finished wines using ion exchange, drastically reducing acid additions needed to achieve your desired pH levels while leaving the color and integrity of the wine intact. Small amounts can be treated and then blended into your total volume. Because ATPGroup 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 this service we use:

- Padovan Ambra

### 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: 4 – 8 hours

Service: Depends on lot size

Clean-up: 2 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.*





## Mobile Thermovinification

**ATPGroup's Mobile Thermovinification Service** provides rapid extraction of color and polyphenols while avoiding the extraction of unwanted tannic components. It also reduces pyrazines to enhance the natural fruit characters of your wine. Because ATPGroup 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 our mobile thermovinification we use:

- Padovan Red Hunter Thermovinification Unit

### 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.
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: 1 full day

### 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

- Someone from your team designated to help facilitate service
- Access to electrical outlets (480v/240v)
- Nitrogen
- Compressed air
- Propane tank
- 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.*



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