



KEY SOLUTIONS FOR **WINERIES**

EFFICIENCY. PURITY. EXCELLENCE.

foodandbeverage.pentair.com

PENTAIR WINE PRODUCTION SOLUTIONS

Winemaking is a delicate balance of art, science, and tradition. From grape to glass, every step must be carefully controlled to ensure quality, consistency, and compliance.

Pentair supports wineries with smart, sustainable technologies that enhance production, protect product integrity, and reduce environmental impact.

Whether you're producing still, sparkling, or specialty wines, Pentair offers integrated solutions to help you:

- Maintain taste stability and shelf life.
- Optimize CO₂ and O₂ management.
- Improve filtration efficiency.
- Ensure hygienic processing.
- Reduce water and energy consumption.





QUALITY CONTROL EQUIPMENT

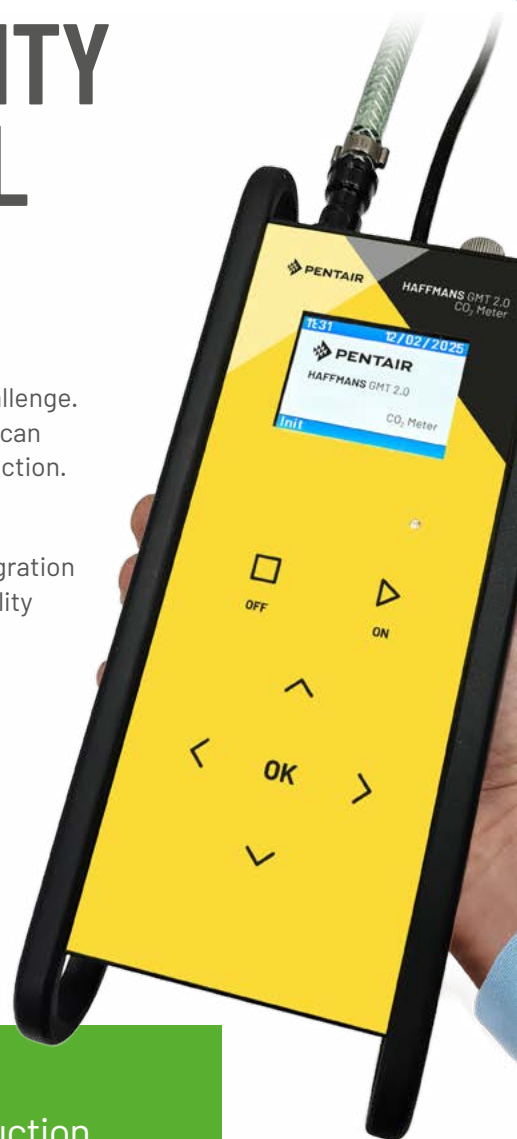
Maintaining consistent wine quality is a complex challenge. Variations in oxygen exposure, carbonation, and clarity can significantly impact flavor, shelf life, and consumer satisfaction.

Haffmans Quality Control Equipment is designed for seamless integration into your production process, offering real-time monitoring of key quality parameters:

- **Oxygen (O₂) Measurement (At-line, In-line & Laboratory)**
Prevent oxidation and preserve aroma and freshness.
- **Carbon Dioxide (CO₂) Measurement (At-line, In-line & Laboratory)**
Ensure proper fermentation and carbonation levels.
- **Turbidity Measurement (In-line & Laboratory)**
Monitor clarity to detect unwanted particles and ensure visual appeal.

KEY BENEFITS

- Real-time data enables quick adjustments during production.
- Catch issues early to minimize product loss.
- Optimize oxygen and CO₂ levels for long-term preservation.





MEMBRANE-BASED WINE FILTRATION

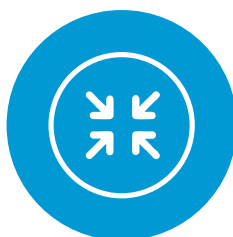
Wine clarity, stability, and safety depend on effective filtration. **X-Flow** membranes improve product quality, taste stability, environmental impact, and reduce product loss.

Higher Efficiency with X-Flow R120 Membrane Element

The R120 delivers up to 30% more filtration capacity per module, thanks to its larger membrane surface area — which results in a smaller footprint.



30 % More
Capacity



Smaller
Footprint



Cost
Efficient





MICROFILTRATION OF GAS, LIQUID & STEAM

Haffmans CPM Filters are designed to safeguard food and beverage production by filtering gases, liquids, and steam (CO_2 , O_2 , H_2O). They help ensure your processes remain free of particles and/or free of microorganisms, supporting quality, safety, and efficiency across brewing, beverage, and wine applications.

WASTEWATER MANAGEMENT

Empowering winery water circularity with our advanced **X-Flow** Helix Tubular Membranes, designed for Anaerobic Membrane Bioreactors to efficiently treat wastewater in a compact system — while producing renewable biogas.

KEY BENEFITS

- Enhanced wine quality and shelf life.
- Environmentally responsible wastewater management.
- Reduced operating costs through efficient filtration.



HYGIENIC AND ASEPTIC VALVES & COMPONENTS

Efficient, hygienic, and flexible processing is essential in modern wineries. Inadequate control over blending, storage, and cleaning can lead to product inconsistency and downtime.

VALVES & CONTROL UNITS

Südmobal valves are precision-engineered for optimal flow control and ease of mind. Our advanced **Südmobal** valve control units enable decentralized valve management - an ideal solution for building complex valve manifolds in tank farms and distribution stations. The result?

- Greater flexibility,
- simplified installation, and
- smarter process control.

VALVE MANIFOLDS

Südmobal valve manifolds are engineered for performance. Expertly designed to integrate multiple process valves into a compact, hygienic system, our valve manifolds streamline complex piping layouts. While optimizing cleanability and flow control, they reduce installation time and support consistent product quality



The background image shows a vast industrial water treatment plant. It is filled with rows of tall, cylindrical stainless steel filtration vessels. Each vessel is topped with a black Pentair motor and a white protective cap. A complex network of black hoses and pipes connects the units, creating a dense, organized industrial landscape. The lighting is bright, highlighting the metallic surfaces and the repetitive nature of the equipment.

FLUID FLOW CONTROL

KEY BENEFITS

- Achieve reliable, trouble-free operation with less downtime.
- Optimum cleanability thanks to excellent surface quality.
- Easy maintenance, fast spare part delivery, and local support.



MINIMIZE COSTS. MAXIMIZE UPTIME. ENSURE COMPLIANCE.

Pentair's commitment doesn't end at installation –
we're with you for the long run.

Lifecycle Support That Works for You:

- Global Service Level Agreements (SLAs) ensure your systems run at peak performance.
- Planned maintenance for predictable, controlled costs.
- Training for your team.

CONNECT WITH US



P.O. Box 3150 | 5902 RD Venlo | Netherlands | +31773232300 | foodandbeverage.pentair.com

All Pentair trademarks and logos are owned by Pentair. All other brand or product names are trademarks or registered marks of their respective owners. Because we are continuously improving our products and services, Pentair reserves the right to change specifications without prior notice. Pentair is an equal opportunity employer.

© 2025 Pentair. All Rights Reserved.

pen-br-wine-2540-en