

Alcohol reduction,
flexible until <0,5 %



Innovative & efficient
membrane technology



Gentle process
protects the aromas

The true and authentic taste, created by the unique and energy-efficient MALS technology.

Your advantages

- Own dealcoholization on the premises
- Can be used for beer, wine, cider, etc.
- Gentle process for ideal taste
- High flexibility and independence
- Different sizes and automation levels
- Adaptation to individual operating requirements
- Simple installation (plug and produce)
- Low energy costs
- Fast amortization

Procedure

Concentration

First, water and alcohol are removed in the cycle via the membrane, resulting in a concentrate.

Diafiltration

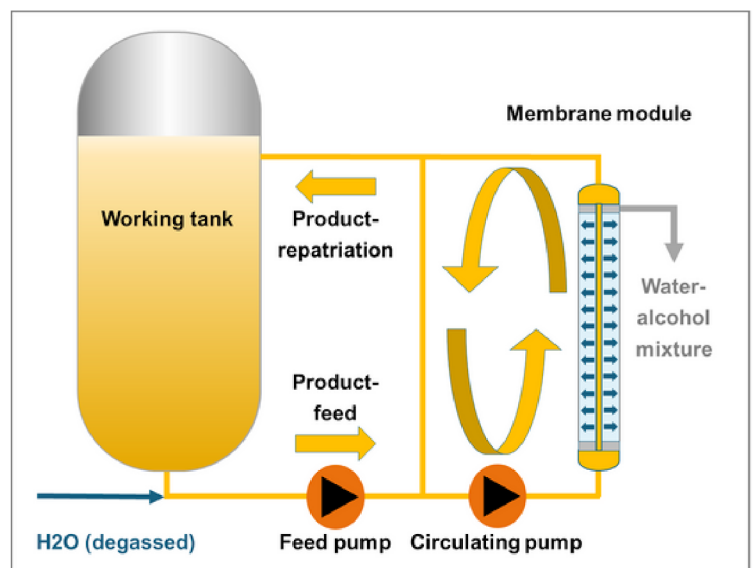
The concentrate is mixed with degassed water by diafiltration, which continuously reduces the alcohol content.

Redilution

Finally, the dealcoholized concentrate is rediluted with deaerated water. This produces the final product, be it alcohol-free or alcohol-reduced beer.

System sizes

	500	1000	2000
Number of membranes	1	2	3
Capacity hl/h filtered	4-5	8-10	16-20
Capacity hl/h unfiltered	1,5-2	3-4	4-8
Connection DN	25	40	40
Energy requirement kW	5,5	7	11
Dimensions m (LxWxH)	1,8x1,2x1,7	2,9x1,2x1,7	2,9x1,2x2,3
Weight kg	350	400	550



Find out more about Memo3 technology on the web



■ Test plant



The test plant is *engineered by banke and powered by Memo3 technology*

■ Properties

Flexible configuration with different technologies

The system has two membrane types, which can be tested separately. These differ in design, performance and operating pressure. During test operation, you can evaluate which configuration is particularly advantageous for your own operation.

Time for intensive testing

After installation and instruction by our experts, you can devote yourself to extensive testing, development and tasting. The system is usually available to you for two to four weeks. Alternative arrangements are also possible by arrangement.

Our test plant for dealcoholization allows you to get to know and test the process. Here you can develop and experience the taste of your new non-alcoholic beverages based on your own products.

Specification

- 1.38m x 2.25m x 2.45m (LxWxH)
- Heavy current 400 V/50Hz, 5-pole, 32 A
- Beer inlet and outlet, DN 25 milk pipe
- Degassed water inlet, DN 25 milk pipe
- Cold and hot water CIP inlet, DN 25 milk pipe
- Control compressed air 6 bar

Requirements on site

- Working tank, supply and return, min. 50 l
- Degassed water, cold and hot water
- Carbonization
- Floor drain

■ Piloting standard procedure

1. Make an inquiry
2. Visit to Memo3 or on site
3. Specification of membranes and modules
4. Delivery, assembly and instruction
5. Flexible testing, development and tasting based on your products
6. Dismantling and removal
7. Configuration and purchase of your own system
8. Product expansion in a growing market

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