



MostoNet

Oenological filtration unit



ONE SAMPLE IN LESS THAN A MINUTE

It is ideal at reception bay, for maturity control, etc., The perfect complement to your analyser. **MostoNet**[®] is specifically designed for FTIR analysers, UV-Vis spectrophotometers, etc.

Its filtering quality (below to 40 NTU), its throughput and easy operation make it an indispensable tool for the must analysis.

ENOLUTION



TECHNICAL SPECIFICATIONS **MostoNet®**

MostoNet® is an automated vacuum powered filtration unit, boosted by adjuvants, that allows to turn, within seconds, a sample of raw material of must as it comes from the sampling skewer, into at least 30 ml of a thoroughly homogeneous and clear liquid that can be analysed with any type of instrument.

It is particularly well adapted to the preparation of must samples for their analysis by infrared (FTIR) analysers, UV/Vis spectrophotometers, etc.

The quality of the filtered must is far superior to that obtained by centrifugation as indicated by:

- Turbidity below 40 NTU.
- Microbiological stability higher than 12 hours.
- Filtered sample virtually free of colloidal matter in suspension.

The suitability of **MostoNet®** for its intended purpose has been intensively tested in harvests and has proven to be a robust, reliable machine, easy to maintain, cost effective easy to operate and above all easy to understand and use.

INSTALLATION:

Dimensions:	W 35 x H 57 x D 60 cm
Weight:	35 kg
Power supply:	220 V, 50 Hz

This close-up of the operation keypad demonstrates the easy operation of the system.

