



**Omnia
Technologies**
Enabling Evolution

Mobile Filtration Services

MOBILE ON-SITE FILTRATION
SERVICES STRAIGHT TO
YOUR DOOR



Omnia Technologies Group

Mobile Filtration Services





 Omnia
Technologies
Enabling Evolution



**Omnia
Technologies**
Enabling Evolution

Index

Mobile Filtration Services	5
Wine Crossflow Filtration	9
Cross-Flow Filters With Ceramic & Organic Membranes	10
Wine Microfiltration	12
Lees Microfiltration & Recovery	15
High Solids Crossflows	16
Tartaric Stabilization & pH Adjustment	21
Batch Flotation of Juice	25
Cold Stabilization	28
Krystalstop	29
Get a Free Quote Today	31
Testimonials	34

Mobile Filtration Services



Omnia Technologies Mobile Wine Services

The leading manufacturer of cutting-edge process technologies now offers a range of essential mobile services delivered straight to your door. Our solutions offer you greater flexibility, expanded capability, and significantly reduce your costs.



Customized to Your Needs

Our services are tailor-made to meet your specific requirements. We combine our factory trained technicians with our top-of-the-line equipment to ensure the highest quality results.



Commitment to Excellence

We are dedicated to our clients and possess an intimate understanding of the delicate nuances of winemaking. This commitment allows us to help you achieve your wine's full potential.



 Omnia
Technologies
Enabling Evolution



**Omnia
Technologies**
Enabling Evolution

Mobile Filtration Services

Service	Solution
Crossflow Filtration	Our advanced filtration process ensures your wine is crystal-clear and bottle-ready with minimal losses. By utilizing low-pressure, gentle filtration, we preserve the wine's quality while achieving microbial stability and effective bacteria removal. Our filtration at 0.2 nominal microns guarantees the removal of unwanted microorganisms. We offer flexible crossflow options with both polypropylene (PP) and ceramic membranes to meet your specific needs.
High Solids Crossflow for wine, juice and lees	Omnia's high solids crossflows allows you to concentrate your juice or lees up to 60% - 90% without using diatomaceous earth (D.E.), which is harmful to the environment. This innovative system ensures your product is bottle-ready at a nominal 0.2 microns, with no oxygen pickup, preserving the wine's integrity and flavor. By choosing Omnia, you achieve high concentration levels efficiently, reduce environmental impact, and maintain the natural quality of your wine.
Tartaric Stabilization pH Adjustment	Unlock the full potential of your wine with Omnia's cutting-edge Ion Exchange technology. Our units expertly reduce pH levels to your desired target, ensuring superior microbiological stability, minimizing oxidation, and enhancing preservation. Experience improved cold stability without the need for tartaric acid, making your wine clearer and more refined. Elevate your winemaking process with Omnia – where innovation meets tradition.
Float Batch Clarification of Juice	For a fast and efficient way to clarify your juice, consider utilizing a float process. This method enables the separation of clean juice while floating heavy lees to the top of the tank, which can then be easily drawn from the bottom. This technique ensures a clear and refined product, perfect for enhancing the quality of your wine.
Cold Stabilization	The KRISTALSTOP flash system is a cutting-edge solution for winemaking, designed to rapidly chill wines close to freezing, facilitating the crystallization of tartrates. This 4-ton unit significantly reduces treatment time, making it a highly efficient option compared to traditional methods. With general flow rates ranging from 500 to 1,000 gallons per hour, the KRISTALSTOP flash system is ideal for handling large volumes of wine, ensuring a swift and effective process for wineries aiming to enhance their production efficiency.



Wine Crossflow Filtration

Ceramic & Organic
Polypropylene Membranes

Cross-Flow Filters with Ceramic & Organic Membranes

The Omnia Technologies filters are the most advanced of cross-flow filters.

They are suitable for filtering products of all kinds, however dirty, obtaining the best clarity and retrieving as much product as possible. Our cross-flow filters can be used to filter: clarified and unclarified wines, lees at the end of the fermentation process, lees remaining after a wine's clarification, and products in the foodstuffs, chemical, pharmaceutical, and industrial sectors.

With leading manufactures in the beverage processing industry under one umbrella, Omnia Technologies offers both organic membrane and ceramic membrane crossflow's catering to winemaker's preferences.

Whether you are looking for the lowest NTU's, filter off bentonite or a heavy product or the smallest loss, Omnia Technologies has a filter to fit your needs.





**Omnia
Technologies**
Enabling Evolution

Wine Microfiltration

How cross-flow filtration works:

A microfiltration process operates with a tangential flow filtration method. This process allows wine to flow through the pourous 0.2 micron nominal membranes keeping out unwanted compounds in wine such as solids, yeast, and bacteria while keeping proteins and colloids. The process for all our filters is a low pressure filtration being gentle on wines with minimal to zero oxygen pickup perserving the quality of the wine. Get the most out of your wines with a factory trained technician operating equipment and dedicated to caring for your wine.

Benefits include:

- Factory-trained technicians
- Bottling after one-step filtration
- Wine passes through bottling line filter cartridges
Minimum to zero oxidation with no heat increase
- Minimum handling of wine
- Remote access for overnight filtrations.

The CFKN

- 30sqm, 50sqm & 85sqm footprint
- Ceramic membranes
- Lowest NTU's of all crossflows
- Filter additives without racking off
- It can filter sparkling
- It can handle heavier solids



The Smart80

- 20/80sqm & 120sqm footprint
- Organic hollow fiber PP membranes
- Single membrane option for small lots as low as a single barrel
- Lowest loss of wine in all crossflows
- It can filter sparkling



On-Site Servicing

Maximize your wine's potential with advanced filtration equipment. Explore our range of cutting-edge wine treatment solutions, now available with trial offers on selected equipment. Our experienced wine filtration consultants are ready to assist you every step of the way to help you recover lost volume and increase your revenue.



**Omnia
Technologies**
Enabling Evolution

Lees Microfiltration & Recovery

Ceramic & Organic
Polypropylene Membranes

High Solids Crossflows

Transform Your Winemaking with High Solids Crossflow Filtration

Maximize efficiency and profitability by turning discarded tank bottoms and lees into clean, usable products with high solids crossflow filtration. This technology helps winemakers recover their investment while boosting profits.

Eco-Friendly & Efficient

Designed for lees, unclarified wines, juice, and more, our filters eliminate the need for harmful diatomaceous earth (D.E.), creating a safer, eco-friendly process. With durable structures and advanced ceramic membranes, the system delivers bottle-ready results, saving both time and resources.

Tailored to Your Needs

Our filters come in various sizes with surface areas from 5 to 170 m², ensuring a perfect fit for your winery's specific requirements.

The working processes (filtering cycles and frequency of the backflow and washing cycles), are fully automated, and there is no need for the operator to be on hand. Instead, operators can manage the cross-flow filtration equipment intuitively and promptly by setting just two parameters by means of the touchscreen interface. In addition, the user has the opportunity to set up and control the system online with any device connected to the Internet (using the optional remote control module).

The filters are available in various sizes (with filtering surface areas from 5 to 170 m²) and can be customized to suit the needs of a particular client.



**Omnia
Technologies**
Enabling Evolution

Lees Microfiltration & Recovery

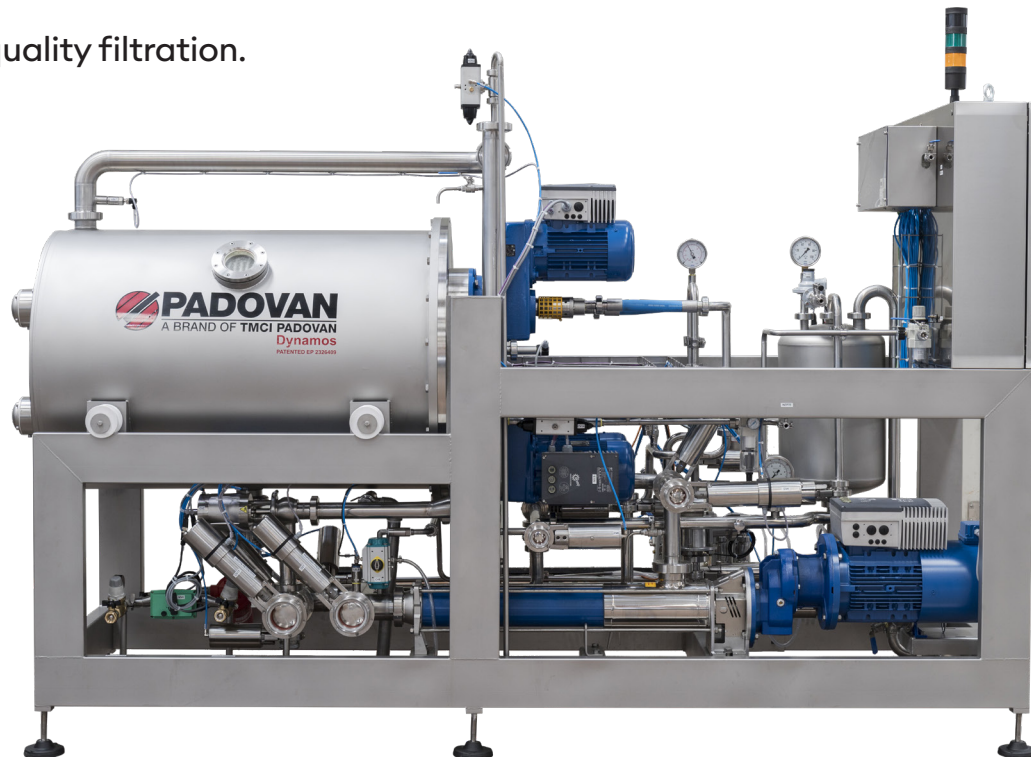
OMNIA High Solids Filter

- Recover 95% of the available liquid
- On board glycol system to keep lees cool
- On board brush filter for seeds or stems
- Sizes from 30sqm, 85sqm to 170sqm
- Zero O₂ pickup
- Permeate is bottle-ready.



Dynamos High Solids Filter

- Recover 95% of the available liquid
- Rotary crossflow with backwash system
- Permeate is bottle-ready
- It can filter fermenting lees
- Long filtration cycles up to 96 hours
- Zero O₂ pickup
- High-quality filtration.



On-Site Servicing

Maximize your wine's potential with advanced filtration equipment. Explore our range of cutting-edge wine treatment solutions, now available with trial offers on selected equipment. Our experienced wine filtration consultants are ready to assist you every step of the way to help you recover lost volume and increase your revenue.



**Omnia
Technologies**
Enabling Evolution

Tartaric Stabilization & pH Adjustment

Ion Resine Skids For Wine
Stabilization

Tartaric Stabilization and pH Adjustment



Omnia Technologies' ION EXCHANGE resin skids allow precise adjustment of pH and total acidity, ensuring tartaric stabilization, improved sensory profile, and enhanced color stability. Our machines eliminate the need for acid additions, maintaining the desired pH while preserving the wine's color and integrity.



With rising temperatures leading to faster berry ripening, higher sugar levels, and lower organic acids, wines face increased pH values, posing a risk for microbial instability. The ION EXCHANGE process is an effective tool to adjust pH, balance acidity, and improve tartaric stability, ensuring stable and quality wines.





 Omnia
Technologies
Enabling Evolution

Batch Flotation of Juice

Eco-Float Batch Flotators
for Wine Clarification

Batch Flotation of Juice

Omnia Technologies' Eco-Float units are designed to streamline the flotation process for juice and wine clarification in a single tank. This widely used method prepares must for fermentation or concentration by breaking down its colloidal structure with adjuvants such as bentonite, gelatin, and silica sol. The must is then saturated with nitrogen or air, which lifts the lees to the surface for easy removal.



Our mobile Eco-Float technology allows wineries of any size to clarify juice quickly and efficiently before racking. This process minimizes solids and produces clear juice, ensuring high-quality results.



**Omnia
Technologies**
Enabling Evolution



**Omnia
Technologies**
Enabling Evolution

Cold Stabilization

Krystalstop 40

Krystalstop

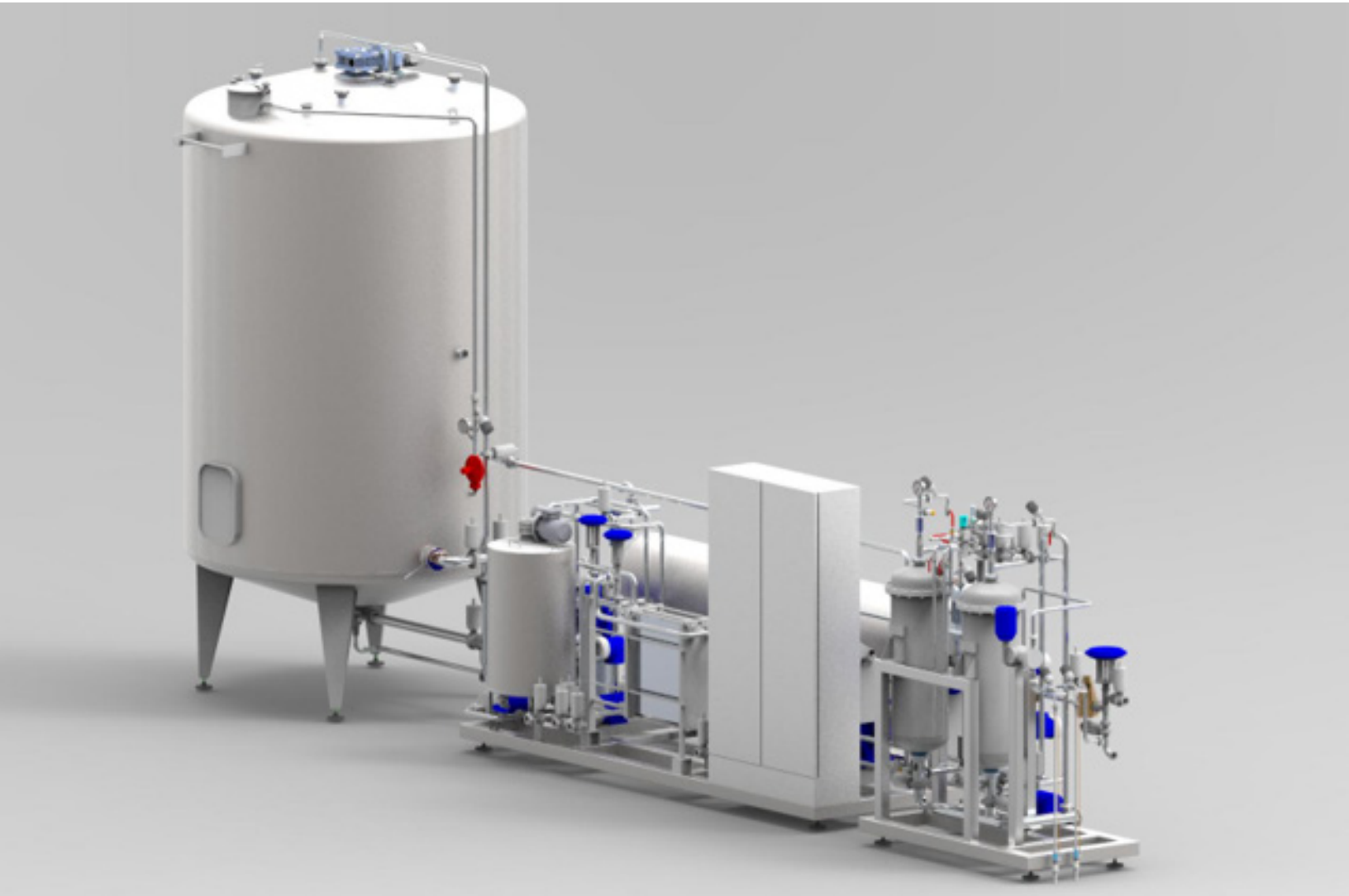
Potassium bitartrate is the a leading cause of wine instability. By rapidly flash cooling wine to almost freezing temperatures, it creates crystallization of tartrates dropping them out of solution.

The KRISTALSTOP flash system is a cutting-edge solution for winemaking, designed to rapidly chill wines close to freezing, facilitating the crystallization of tartrates.

This 4-ton skid mounted mobile unit significantly reduces treatment time, making it a highly efficient option compared to traditional methods. With general flow rates ranging from 500 to 1000 gallons per hour, the KRISTALSTOP flash system is ideal for handling large volumes of wine, ensuring a swift and effective process for wineries aiming to enhance their production efficiency.

Potassium bitartrate is a leading cause of wine instability. The KRISTALSTOP flash system addresses this issue by rapidly chilling wine to near-freezing temperatures, promoting the crystallization of tartrates and effectively removing them from the solution.

This cutting-edge, 4-ton skid-mounted mobile unit significantly reduces treatment time, offering a highly efficient alternative to traditional methods. With flow rates ranging from 500 to 1,000 gallons per hour, the KRISTALSTOP flash system is ideal for managing large volumes of wine, ensuring a swift and effective process for wineries looking to enhance production efficiency.

**On-Site Servicing**

Maximize your wine's potential with advanced filtration equipment. Explore our range of cutting-edge wine treatment solutions, now available with trial offers on selected equipment. Our experienced wine filtration consultants are ready to assist you every step of the way to help you recover lost volume and increase your revenue.

Get a Free Quote Today

To get started, simply reach out to us by calling 707-657-3427 or emailing isaac.sendejas@omniatechnologiesgroup.com.

Let us know the specific service you're looking for—whether it's crossflow ceramic or organic PP membrane filtration, pH adjustment, lees filtration, cold stabilization, flotation, or more. Please provide each wine's type, gallon volume, preferred service dates, location, and contact information.

Once we have your details, we'll promptly reply with a customized quote and schedule a visit to your facility to ensure we deliver the right solution for your needs.





Omnia
Technologies
Enabling Evolution

Testimonials

“

Jolie-Laide

“We greatly enjoy working with the crossflow team at Omnia Technologies. They are very professional, attentive and dedicated to providing a thorough service. Jeff is one of our favorite techs but we’ve only great experiences with the whole team!”

Jenny - Jolie-Laide Wines

”

“

LYNMAR ESTATE

“Omnia Technologies has delivered a solid service with knowledgeable technicians.”

Pete - Lynmar Estate

”

“

PASSALACQUA

“I wanted to let you know how great of a technician I think Jeff is. Filtration always runs very smoothly, he has great attention to detail, he’s meticulous about cleanliness and just does an all around fantastic job. I feel like the wines are well cared for when he’s filtering.”

Jessica Boone - Passalacqua Winery

”



**Omnia
Technologies**
Enabling Evolution



**Omnia
Technologies**
Enabling Evolution

ABOUT OMNIA TECHNOLOGIES

Omnia Technologies is your end-to-end partner from processing to packaging. Powered by the heritage and expertise of our brands, we provide complete solutions and automated lines, driven by technology, sustainability, and service.

GET IN TOUCH TODAY

🏠 975 Corporate Center Parkway,
Suite 130 Santa Rosa, CA 95407

📞 707-544-5300

✉️ isaac.sendejas@omniatechnologiesgroup.com

🌐 omniatechnologiesgroup.com

