


COLOMBO 18 INOX



Code	Modello - Model	Micron μm		Bar Code
004212	Strato filtrante 20 x 20 - ROVER 00 Oil	45	18 pcs	8032706072410
004210	Strato filtrante 20 x 20 - ROVER 0	25	25 pcs	8032706073349
004203	Strato filtrante 20 x 20 - ROVER 4	10	25 pcs	8032706070867
004204	Strato filtrante 20 x 20 - ROVER 8	3	25 pcs	8032706070874
004208	Strato filtrante 20 x 20 - ROVER 12	1,5	25 pcs	8032706070829
004205	Strato filtrante 20 x 20 - ROVER 16	0,9	25 pcs	8032706070836
004206	Strato filtrante 20 x 20 - ROVER 20	0,7	25 pcs	8032706070843
004207	Strato filtrante 20 x 20 - ROVER 24	0,25	25 pcs	8032706070850

Technical Informations

WHAT IS IT

The COLOMBO® FILTRO PULCINO® FILTER is made up of a special electric pump and a filtering system called liquid system with pressed sheets. This particular type of filtering allows to obtain excellent levels of purification of the drinks without altering the fundamental characteristics of the decanted liquid; for this reason it is particularly appreciated for domestic filtering, but also in the professional sector, such as wine cellars, pharmaceutical factories, laboratories, breweries; in short, wherever it is necessary to filter a drink to be able to serve it or bottle perfectly clear and without any trace of unwanted residues.

HOW WORKS

It is particularly suitable for filtering wine, water, infusions, beers, pharmaceutical solutions, perfumes. It does not require any particular maintenance if not a normal cleaning. Filtering is the last step in the production of wine and requires knowledge of some fundamental precautions. A young wine (30 days) is not ready for fine filtering. By following our instructions you will find the right way to achieve a good filtering with the COLOMBO® FILTRO PULCINO® FILTER. For best results, the wine should be aged at least two or three months and brought to room temperature before filtering. During this time the wine takes shape and allows the majority of suspended parts to settle. At this point, use the COLOMBO® FILTER FILLCRO PULCINO® to finish the wine. If a superior finish is desired, use the rinse aid filters. Remember to wait between two and four days between one filter and another. If, on the other hand, you want to filter a young wine (30 days), you must always use a rough filter first; immediately after you can use a filter for finishing. During filtering, young wine is made agitated by the presence of CO₂ (carbon dioxide) created during fermentation; wait a few hours before bottling the wine.

WHAT LIQUIDS CAN HANDLE

It is possible to use the pump to transfer any type of clean liquid in common use, which must not be chemically aggressive or abrasive. Some examples: water, wine, milk, vinegar, low viscosity oily solutions, neutral fluid detergents, diesel.

SERVICE

Normal maintenance requires few and simple interventions, as if it were a normal household appliance. After use, pour clean water to rinse the internal surfaces of the pump. The electric motor requires no maintenance, there are no parts to lubricate. The external parts must be cleaned with a slightly damp sponge, and then dried immediately with a cloth.

FEATURES

Weight Kg. 18