

Flavy Leestar

Thanks to its experience of more than 15 years, Bucher Vaslin is now known all over the world as the specialist of the cross-flow filtration for any type of wine.

As part of the willingness from the Bucher Vaslin teams to innovate permanently, a new Flavy Leestar filter is now available to filter « **tank bottoms** » including fining lees (any type of fining), retentates from cross-flow filters, centrifuge sludge, ...

Flavy Leestar enables to free users from the daily use of rotary drum vacuum filters and offers an automatic, economical filtration without using earth.

The filtered wine is perfectly brilliant and clear (< 1 NTU). It can directly be added into the filtered batch without undergoing any additional treatment (fining and filtration).

The recovery, depending on the load of the filtered products, is higher than the one obtained with rotary drum vacuum filters. In addition, the filtered product is of better quality (analytic parameters are maintained and wine is in a “pre-bottling” quality).

Flavy Leestar exclusive assets

A specific membrane

This cross-flow filter specifically dedicated to the treatment of « tank bottoms » is equipped with a stainless steel membrane with a selectivity adapted to very clogging products such as fining lees (bentonite,...) and centrifuge sludge.

This membrane has the characteristics to be long lasting and resistant to pressure, temperature and chemical products. Those features are as many assets for the reliability of the filtration and the capacity of regeneration of the membranes.

A unique process

« Tank bottoms » are filtered through a series of 3 to 6 membranes of 5.4 m² each. The working tank is closed and can be inerted. The operating process is made easier. The filter is entirely automatic and needs a reduced monitoring only.



Stainless steel membrane



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TROPHEE
BRONZE
2010

Flavy Leestar The filtration to the extreme

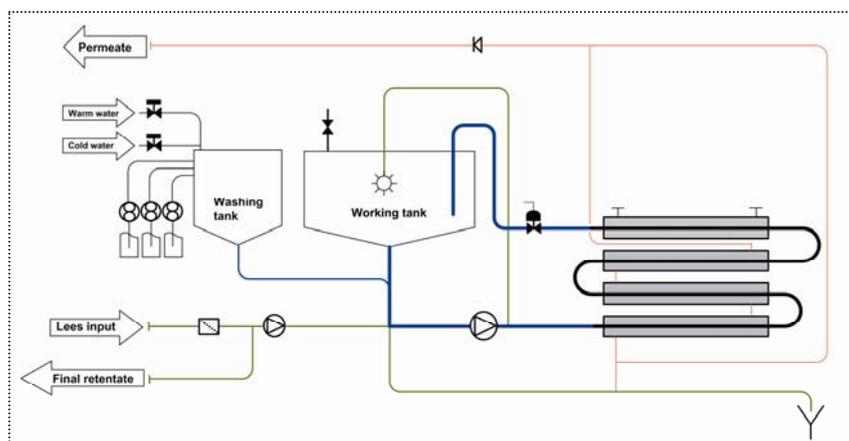
Long cycles

The clogging which appears progressively during the filtration is superficial, which enables a better control of the concentration and the use of the filter over very long cycles (several tens of hours).

An optimal rate of wine recovery of an increased quality

The filter enables to obtain more wine than a classical filtration with a rotary drum vacuum filters (96% against 90% on « tank bottoms » with a load of fining agent at 25% of solid contents), without losing neither any of its quality nor alcoholic degrees. Moreover, residues, still containing alcohol, can easily be valorized in a distillery.

Operating principle



An ecological...

Because there is no earth to be handled and no used earth to be wasted, Flavy Leestar is definitely involved in the process of decreasing waste and protecting the operators.

... and economical progress

By using the Leestar filter, operating expenses are reduced by 50% compared to the rotary drum vacuum filters.

An adapted sizing

Flavy Leestar exists with 3, 4, 5 and 6 membranes. For example, Flavy Leestar 3 enables to treat 6000 hl/year of « tank bottoms », that is 3% of 200 000 hl), which represents 30 to 35 hl/day.

Technical Characteristics

	Flavy Leestar 3	Flavy Leestar 4	Flavy Leestar 5	Flavy Leestar 6
Surface (m ²)	16,2	21,6	27,0	32,4
Flow rate (l/h)	130 to 240	170 to 320	220 to 400	260 to 480
Daily volume (hl/day)	23 to 31	31 to 41	39 to 51	46 to 62
Annual volume (hl/year)	From 2 500 to 7 000	Up to 11 000	Up to 15 000	Up to 19 000
Annual production of wine (hl/year - « tank bottoms » basis: 3% of the volume of the winery)	From 80 000 to 200 000	Up to 300 000	Up to 400 000	Up to 500 000

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