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# Flavy FX 100 / 200 / 300 / 400



Flavy FX 200

The new range of Flavy FX 100 to FX 400 cross - flow filters is the solution best suited to the needs of co-operatives and wine bottling plants.

These large capacity filters combine good performance and reliability with environmental responsibility.

They are made to a modular design which combines « Filtration Skids » and a « Washing Skid ». All safety and automatic operation equipment required for serviceability are incorporated as standard.





Washing Skid

Filtration Skid

### **Original solutions with Bucher Vaslin**

**New generation organic membranes :** high flow rates by an increased surface of the filtration module and enhanced membrane permeability.

**Modularity**: Operations on one or more filtration skids depending on the production program:

- Improved energy consumption management.
- Maintenance schedule maintained with no halt to production.

#### Open-ended product :

• Gradual increase of surface to meet requirements by the addition of skids.

Reduction of dead volumes and wine losses: the filtration cycle can be concluded by a concentration process on a single skid followed by a frontal filtration by the injection of inert gas.

#### Integrated equipment

- Tank management with 3 input valves and 3 output valves to provide automatic chaining of filtration sequences.
- Dosing pump for chemicals.
- Turbidimeter.
- Wine prefilter.
- Modem.
- 2 small tanks are used: small wine tank and small washing tank to completely separate the water and wine.
- User-friendly, easy-to-use controller with colour screen.

#### **Technical characteristics**

|  | FX 100<br>VT | FX 100<br>VE | FX 200<br>VT | FX 200<br>VE | FX 300<br>VT | FX 300<br>VE | FX 400<br>VT | FX 400<br>VE |
|--|--------------|--------------|--------------|--------------|--------------|--------------|--------------|--------------|
| m²   | 120          | 120          | 240          | 240          | 360          | 360          | 480          | 480          |
| Still wine                                   | Oui          |
| Sparkling wine                               | Non          | Oui          | Non          | Oui          | Non          | Oui          | Non          | Oui          |
| Height(mm)                                   | 2384         | 2909         | 2400         | 2790         | 2850         | 3300         | 2400         | 2790         |
| Length<br>(mm)                               | 3938         | 4143         | 5750         | 5950         | 7700         | 7850         | 5750         | 5950         |
| Width(mm)                                    | 3276         | 3276         | 3260         | 3260         | 3260         | 3260         | 6520         | 6520         |
| Power (kW)                                   | 26           | 26           | 50           | 50           | 75           | 75           | 100          | 100          |
| Mean flow<br>rate on red<br>wine (hl/h)      | 55 - 105     | -            | 110 -<br>210 | -            | 170 -<br>315 | -            | 220 –<br>420 | -            |
| Mean flow<br>rate on<br>white wine<br>(hl/h) | 90 - 145     | 90 - 145     | 180 - 90     | 180 - 90     | 270 - 30     | 270 - 30     | 360 - 80     | 360 - 80     |

#### Distributed by:

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