



Flavy D3 rotary drum pre-filter



Lees before filtration /
Must after filtration / Final Retentate

Range :

Flavy	Volume of filtered juice lees in 20h operation
FX2 / D3	up to 80 hl
FX3 / D3	up to 120 hl
FX6 / D10	up to 240 hl
FX8 / D10	up to 320 hl
FX10 / D10	up to 400 hl

Cross-flow filtration of lees (from must) – patented process

The easy-to-use process consists in processing the lees in two stages:

- the use of a Flavy D3/10 rotary drum pre-filter to eliminate the large particles,
- the actual filtration with a cross-flow filter Flavy FX fitted with organic membranes to enable the filtration of more heavily laden products.

Highly qualitative results

The permeate obtained from lees filtration and representing up to 90% of the implemented volume can be reincorporated in the initial tank because of its contribution in respect of fat level, finesse and aroma freshness.

Improved optimization of cellar organization

The Flavy FX range simplifies day to day operations. The cellar is autonomous throughout the year resulting in improved organization.

At harvest, lees are filtered in batches: the operator can opt for tank by tank lees management to ensure improved valorization (by avoiding mixes). The resulting ease of working also allows the time interval between must racking and filtration to be reduced thus preventing lees to get fermented.

Lastly, Flavy cross-flow filtration frees the wine maker from managing input concerns and from handling used diatomaceous earth.

Savings on annual operating costs

Cross-flow filtration is an efficient annual costs-reducing filtration solution:

- the filter does not use diatomaceous earth consumables,
- the filter does not require special skills,
- The filter is programmable and autonomous: entirely automatic.

Operator health and safety

The filter's automatic operation assures the wine maker of total dependability. Just plug it in, program and let it filter – day and night.

Furthermore, the absence of diatomaceous earth contributes to better integration of health and safety conditions for operators.

Flow rate :

Juice lees after floatation : up to 1.5 hl/h per module

Juice lees after cold settling : up to 2 hl/h per module