



Flavy FX Tandem

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The new concept of cross-flow filtration **Flavy FX Tandem** introduces for main innovation the association of two devoted machines which work at the same time and in a different manner : one is filtering the raw wines whereas the other is concentrating the retentate of the first machine.

Each filter of concept Flavy FX Tandem has its own application, holds its own parameters of functioning and uses adapted specific membranes.

Cross-flow filtration Flavy FX Tandem is made in one single operation and without prior pre-filtering treatment. The filtered wine is perfectly bright, clear (turbidity <1 NTU, weak clogging rate) and stable (poor in germs). The quality of the wine is completely respected. Thanks to this functioning by simultaneous steps, clogging significantly decreases, the dead volumes are reduced and the losses of wine represent barely 0,1 % or even 0,05 % of the volume of filtered wine, from which results a global improvement of productiveness.

The online treatment of retentate enables to respect the batches of filtered wine and improves the organization of the cellar.

Flow rate : up to 10 hl/h per module according to wine types and operating conditions

Technical characteristics :

Flavy FX tandem	Filtration surface (m ²)	Length (mm)	Width (mm)	Height (mm)
FX6 / 2	72 + 12	2906	2258	1960
FX8 / 2	96 + 12	3210	2568	2229
FX10 / 3	120 + 18	3485	2568	2304
FX100 / 3	120 + 18	5175	3257	2442
FX200 / 3	240 + 18	6925	3257	2442
FX300 / 6	360 + 36	8675	3366	2893