Cross-flow filters - For brilliant and subtle wines
Thanks to 15 years of experience, Bucher Vaslin is a world-known specialist in cross-flow filtration for all wines:

- Wines after fermentation.
- Wines after processing (stabilization, clarifying...).
- Young wines.
- Sparkling wines (after chamat fermentation).
- Getting wines ready for bottling.

Flavy cross-flow filtration is achieved in a single operation and the traditional preliminary processes of pre-filtration and centrifuging are now superfluous to requirements.

The filtered wine is perfectly brilliant, limpid (turbidity < 1 NTU, low clogging index) and stable (low germ content). The quality of the wine remains unaffected:

- Preservation of organoleptic qualities: smoothness, roundness, length...
- Hardly any rise in temperature.
- Hardly any CO₂ losses.
- No colour losses.
- No wine oxygenation.

**Flavy FX exclusive rights**

**Special membrane**
The organic, hydrophilic polyethersulfon (PES) membrane with its asymmetrical structure and nominal pore diameter of 0,2 µm is specifically designed for wine filtration (in line with the European Eureka EU964F ‘vinofiltre’ scheme in which Bucher Vaslin participated). Recent studies have led to the finalization of new generation membranes exclusively for Bucher Vaslin with greatly enhanced performances and outputs.

**Single process**
The feed pump in the filtration loop is volumetric. Working speed is variable so that transmembrane pressure is adjustable to suit the wines to be filtered.

Depending on requirements, the retentates and back pulsing returns are either immediately recycled or conveyed into a secondary vat to improve the wine filtration flow rate.

The Bucher Vaslin cross-flow filtration process assures total temperature control (rise often less than 2° C).
Effective back pulsing to assure a constant flow
The clogging built up gradually during filtration is superficial (neither internal, nor deep) and is totally controlled thanks to:
- The type of membranous material.
- 0.2 µm nominal pore diameter.
- Low filtration pressure (< 1.1 bar).
- Frequent back pulsing.
- Retentate renewal (when necessary).

Back pulsing: the Flavy FX filter regularly and very briefly (for about one second) reverses the wine filtration flow through the membranes. Back pulsing returns surface deposits into suspension. Pore diameter is maintained constant by back pulsing throughout filtration.

Fully automated system
The controller automatically manages filtration, declogging, rinsing and washing operations for all filters in the Flavy FX range.

Furthermore, it assures maximum safety in operation through constant self-checks with respect to:
- Pressures.
- Temperature.
- Membrane integrity.
- Supplies of water.
- The concentration in the retentate loop.
- The presence of liquid.
- The presence of compressed air.

User-friendly control console
The filter is simple and user friendly: special keys, operations grouped by function with few parameters to enter, back-lit screen...

The screen displays current operations in process: flow, volume, temperature... and the various operating safety features. Operating parameters can be modified easily during filtration without stopping the machine.

ICS – a new solution for communication and exchange
- Thanks to its friendly-user design and easy navigation system, ICS is a real guide for any user (enologist, filter operators and technician of maintenance) during every filtration and maintenance operations. The ICS PLC is easy to browse through thanks to the large screen and intuitive pictograms for a quick familiarization and access.
- ICS transfers the information coming from the filter (end of filtration, ...) by sending emails onto the users’ mobile devices (smartphone, tablet and laptop) or to a supervision system.

Volumetric feed pump
Permeate output with isolation valves for Flavy FX 5 to FX 300
PLC
Tank management (3 inputs / 3 outputs) for Flavy FX 100 to FX 300
Options
- Conductivity probe.
- Turbidimeter - continuously displays the level of the filtered wine's turbidity (for a secure filtration).
- Dosing pump for chemicals.
- Sparkling wines.
- Water filtration.
- Tank management for the Flavy FX 2 and higher.
- Processing of juice lees during harvest (Bucher Vaslin exclusivity).
- In-line UF bentonite injection.
- Flavy VEGECOLL® - in-line fining for red and rosé wines.

Advantages of the Flavy FX range
- Complete range for private wine cellars, co-operative cellars, wine traders / bottlers.
- Range from 2 to 40 modules for an average flow rate up to 10 hl / h per module.
- Process does not affect the quality of wine.
- Operating is user-friendly and simple.
- Fully automated process across the whole range of Flavy FX filters.
- Continuous self-checking.
- Minimum wine losses by pushing wine with inert gas at the end of filtration.
- Minimized dead volumes.
- Lower water consumption thanks to rinsing optimisation.
- Filtration retentates as value-added products: LWL (Low Wine Loss), Tandem and Leestar processes. Please contact us.

Peace of mind - The Bucher Vaslin guarantee
Backed by its long experience, Bucher Vaslin’s Flavy filtration department will design your project, advise you on the choice of filters best suited to your needs and provide follow-up support to optimize your installation.

A local customer service is assured by Bucher Vaslin’s worldwide network of approved agents.

The company itself manufactures all products bearing its label.

Bucher Vaslin keeps its stock of spare parts for 20 years.

The CE marking testifies that filters comply with European directives.

Bucher Vaslin S.A. is an ISO 9001:2015 and an OHSAS 18001:2007 company registered through Bureau Veritas.

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