

Flavy

Membrane filtration solutions
from Bucher Vaslin.



Our Flavy range

For over 30 years, Bucher Vaslin has made innovation the cornerstone of its range of Flavy tangential filters. Every technological advance is designed to support professionals as they respond to current challenges: reducing their environmental footprint, optimising their vineyards' economic performance and helping to create a more sustainable sector.

Thanks to this approach, Bucher Vaslin has developed a wide range of solutions that preserve the integrity of the products being processed, for the filtration of wines, musts, and sediment.

Designed to suit a range of production scales and set-ups, the Flavy range meets the technical, economic and quality requirements all those involved in the wine industry, including private cellar owners, service providers, cooperatives, wine merchants and bottlers.



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Filtration with the Flavy X-Wine



Filtering wines and ciders with the Flavy X-Wine



The Flavy X-Wine's market-leading performance makes it a valuable asset for winegrowers and cooperative wineries.

Recognised expertise for optimised performance

The fruit of over 30 years of experience in the tangential filtration of wines, the Flavy X-Wine filter is now a leader in the market thanks to its exceptional performance, even when filtering the most challenging wines. This unique expertise is rooted in a masterful understanding of how to prevent clogging, combined with a gentle filtration process that uses very low pressure and high-performance membranes. This combination guarantees high, stable and consistent flow rates throughout the filtration cycle, while also preserving the integrity of the product.

Versatility to suit any situation

Designed to cater to a wide range of oenological applications, the Flavy X-Wine works effectively on ciders, raw wines with high turbidity, red wines produced using thermovinification, wines taken out of cold storage at temperatures as low as -4 °C, fined wines, sparkling wines and wines ready for bottling. Its flexibility also allows it to halt fermentation and filter wines containing PVPP, offering wineries a particularly versatile tool for optimising their operations.

- Suitable for all types of products (raw wines, *prémice* or 'first fruit' wines, ciders, etc.);
- Offers a wide choice of filtration modes;
- Preserves wine quality.

A responsible solution for more sustainable filtration

With environmental, economic and societal issues at the forefront of the sector's concerns, the Flavy X-Wine's low consumption of water and cleaning products, amongst the lowest on the market, stands out from the competition. Its option for separating wash water further reinforces this approach by allowing the water used for the final rinse to be reused for other tasks in the winery, such as cleaning tanks or floors. This supports more responsible resource management while also reducing operating costs.

Preserving quality with confidence

Beyond its technical performance, the Flavy X-Wine is also known for its ability to preserve the organoleptic qualities of filtered products. Its proven durability and reliability make it a trusted tool for discerning professionals seeking a combination of quality, efficiency and sustainability.



Designed for efficiency and ease of use

A true technological powerhouse, the Flavy X-Wine filter incorporates state-of-the-art components from the industrial sector, renowned for their durability and reliability.

Its ergonomic design and numerous safety features guarantee users a simple, stress-free and safe experience in their day-to-day work.

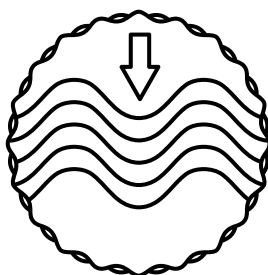
When filtering high-turbidity ciders, a back-filtration management option allows the filtrate to be diverted to a separate tank. This configuration optimises filtration performance by ensuring higher and more stable flow rates, increasing productivity by up to 75%.

Designed with scalability in mind, the Flavy X-Wine filter comes ready to easily accommodate new options. This modularity allows the equipment to be rapidly adapted to any future operational needs, safeguarding your investment.

	X-Wine 2	X-Wine 3	X-Wine 4	X-Wine 6	X-Wine 8	X-Wine 10	
Flow rate for racked dry fined white wines	20 - 24	30 - 36	40 - 48	60 - 72	80 - 96	100 - 120	hl/h
Flow rate for raw dry white and rosé wines	14 - 17	20 - 25	28 - 34	40 - 50	56 - 68	70 - 85	hl/h
Flow rate for raw red wines	7 - 10	11 - 15	14 - 20	22 - 30	28 - 40	36 - 50	hl/h
Flow rate for ciders	7 - 15	10 - 20	15 - 30	20 - 40	30 - 60	35 - 70	hl/h
Total power	10	10	18	18	27	27	kW
Length	2,390	2,390	2,940	2,940	3,310	3,310	mm
Width	1,740	1,740	2,230	2,230	2,380	2,380	mm
Height	1,980	1,980	2,200	2,200	2,190	2,190	mm
Footprint	7	7	10	10	11	11	m ²



A certified food-grade filtration membrane
Bucher Vaslin products have been certified as not releasing any phthalates, PFAS or TiO₂ nanoparticles.



A gentle and flexible process

- No deep clogging;
- Filtration at very low pressure (maximum 700 mbar);
- An exclusive Bucher Vaslin hydrophilic membrane, with an asymmetrical structure, specially designed for filtering wine.



A reduced environmental impact

- Low water consumption;
- Wash water separation.

Options

In-line injection of UF bentonite

- Protein stabilisation in white and rosé wines becomes simpler, quicker and more effective.
- The processing chain is streamlined, cleaning operations are reduced and the handling of additives is eliminated, offering users greater comfort and safety.
- This technology helps to improve winery profitability by accelerating how quickly wines are available for bottling and by eliminating losses associated with tank residues, which can amount to 3 to 5% of the total volumes processed.
- A high-performance solution that addresses current challenges relating to productivity, sustainability and maximising the value of a wine.

Injection of oenological products

Injection of up to 3 products at the inlet (e.g. MCR, metatartaric acid, UF bentonite) and 3 products at the filter outlet (e.g. CMC, SO₂, gum arabic).



2-inlet/2-outlet selector switch

Allows you to program filtration or assembly sequences, interspersing cleaning cycles if necessary.



Select the wash water drain valve

- The system makes it possible to recover clean water (the final rinse water) that can be reused directly for various cleaning tasks in the cellar.
- This feature promotes a more efficient use of water resources, reduces overall consumption and plays an active role in improving the operation's environmental performance.



Sparkling wines

- Closed tank to closed tank filtration with 1 to 6 bars of pressure maximum.
- The filter connects to the cellar's isobaric system to ensure equal pressure across the mother tank and the receiving tank.



Turbidimeter

Automatically checks the turbidity of filtered wines.



Conductivity sensor

- Automatically checks to ensure that no washing product residues remain after recovery.
- A required monitoring and safety tool for IFS-BRC audits.

Filtration module(s)

Wine pre-filter

Inlet for the product to be filtered

Outlet for the filtered product

Lee discharge





Air/nitrogen supply

Washing products supply

Water supply



High turbidity cider filtration option

The back-filtration water is channelled into a separate tank. This option ensures higher (by up to 75%) and more stable filtration flow rates. The external tank, which accounts for between 10 and 15% of the volume of the mother tank, must be filtered again.

Options

Feet for the Flavy X-Wine 4/6

The Flavy X-Wine 4 and 6 filters are available on castors or with fixed legs.



Remote control

The remote control option allows you to start or pause the filter remotely.

Calibrated valve

Allows back-filtration pressure to be adjusted to ensure high-quality back-filtration. To be used, for example, when the receiving tank is located below the filter.

Washing water filtration

In the case of water with a Fouling Index > 3, we recommend installing three stages of water filtration (5 μ – 1 μ – 0.5 μ) to ensure maximum efficiency during rinsing and washing operations.



Sterilisable tasting tap

Takes samples for microbiological analysis.



Nitrogen injection

- The nitrogen system ensures that the wine is effectively decarbonised after filtration.
- The Flavy X-Wine is fitted with a nitrogen diffuser located at the filter outlet to ensure uniform and controlled injection. The nitrogen flow rate can be adjusted manually by the operator.
- This option is also available for systems fitted with a 2-inlet/2-outlet selector switch.



Wine pre-filter check

Filtration is paused when a 'pre-filter clogged' alert is triggered.



100 μ m pre-filter screen

Protects the filter against limescale crystals during the filtration of wines that come out cold.



Hot water line purge

By monitoring the temperature of the hot water entering the filter, this option ensures that rinse and wash cycles are carried out safely by guaranteeing that the water is at the optimum temperature. It helps to avoid ineffective cleaning cycles done with water that is too cold.

Filtration with the Flavy FGC





Wine filtration: the Flavy FGC



A concentrated blend of technologies designed to meet the challenges faced by industrial facilities.

Our answer to energy, economic and societal challenges in the industry.

Dramatically reduce your energy consumption

Equipped with patented Eco-Energy technology, the Flavy FGC filter automatically adjusts its operating parameters to suit the characteristics of the wine being treated. This smart process management allows users to continuously optimise energy efficiency all while also ensuring high-quality filtration.

Thanks to this innovation, the Flavy FGC stands out for its exceptionally low carbon footprint, with power consumption halved on average compared with other solutions on the market, and up to thirty times lower when filtering certain white wines. This is a major breakthrough that provides a concrete response to the environmental and economic challenges facing the winemaking industry.

Improve operator comfort and safety

Designed to simplify day-to-day work, the Flavy FGC filter is intuitive and safe to operate, making cellar work easier. The high level of protection it provides reduces the risk of handling errors, particularly during sensitive operations such as connections to the bottom of tanks.

Its exceptionally quiet design also improves operator comfort, creating a safer and more pleasant working environment. This approach illustrates Bucher Vaslin's commitment to developing solutions that not only address performance and sustainability challenges, but that also meet today's expectations regarding working conditions.



Optimise your operating costs

The Flavy FGC filter distills the latest innovations developed by Bucher Vaslin to deliver maximum productivity while also reducing resource consumption. By perfectly controlling the process, it minimises waste volumes to an unprecedented level, while significantly reducing consumption of electricity, water and cleaning products.

This unique combination of performance and energy efficiency helps to sustainably improve operational profitability by reducing operating costs throughout the filtration cycle.

Flavy quality: a recognised standard

As part of the Flavy X-Wine range, proven expertise recognised by industry professionals backs the Flavy FGC's ability to preserve the organoleptic qualities of filtered products. Offering reliability, performance and respect for the product, it is the preferred solution for wineries seeking to combine oenological excellence, operational efficiency and a commitment to sustainability.



A new generation of tangential filtration

The Flavy FGC filter represents a new approach to tangential filtration. A true powerhouse of patented innovations, it combines performance, flexibility and resource optimisation thanks to a unique two-phase architecture. The first unit is entirely dedicated to production, ensuring high and consistent flow rates, while a second concentration unit minimises the volume of waste, helping to maximise the value of the treated wines.

Designed to keep pace with developing wineries, the Flavy FGC filter features a modular design that allows production capacity to easily be increased by adding additional skids, up to a maximum of four units. A scalable solution that combines productivity, sustainability and control over operating costs.

	FGC 1	FGC 2	FGC 3	FGC 4	
Flow rate range for white and rosé wines*	50-80	100-160	150-240	200-320	hl/h
Flow rate range for red wines*	25-50	50-100	75-150	100-200	hl/h
Flow rate range for in-line bentonite injection*	25-35	50-70	75-105	100-140	hl/h
Total power	30	40	50	60	kW
Length	2,800	3,600	4,400	5,200	mm
Width	2,440	2,440	2,440	2,440	mm
Height	2,510	2,510	2,510	2,510	mm
Footprint	6.5	8.2	10.7	12.6	m ²
Tare weight	1,600	2,100	2,700	3,300	kg
Water weight	1,900	2,700	3,500	4,300	kg

(*) Flow rates measured for wines with a turbidity of <100 NTU and a tank volume of 500hl. Non-contractual figures, depending on the profile of the wine and for pipes with a diameter of 80 mm. Pipes with a smaller diameter will reduce filtration rates.



A certified food-grade filtration membrane

Bucher Vaslin products have been certified as not releasing any phthalates, PFAS or TiO₂ nanoparticles.



A small carbon footprint

The Eco-Energy process helps to reduce electricity consumption:
Standard filter: 3 Wh/litre filtered
Flavy FGC: 0.1 - 1.5 Wh/litre filtered



Operating costs cut in half!

A substantial reduction in operating costs, thanks to significant decreases in electricity, water and detergent consumption, and to the integrated concentration skid, which minimises waste.

Options

In-line injection of UF bentonite

- Necessary for protein stability in white and rosé wines.
- Simplifies the wine processing chain.
- Means fewer cleaning operations are needed for pumps, pipes, and tanks.
- Processes wines without the handling of any additives.
- Wines are available for bottling more quickly.
- Eliminates the need to manage tank bottoms which can represent 3 to 5% of the total volume processed.

Injection of oenological products

Injection of up to 3 oenological products at the inlet (e.g. MCR, metatartaric acid, UF bentonite) and 3 products at the filter outlet (e.g. CMC, SO₂, gum arabic).



2-inlet/2-outlet selector switch

- Set of 2 inlet valves and 2 outlet valves.
- Allows you to program filtration sequences on different tanks, interspersing cleaning cycles if necessary: filtration sequences or assemblies.



Select the wash water drain valve

- Option to separate the wash water (dirty water) for the filter from the final rinse water (clean water).
- Allows clean water to be recovered for other uses (cleaning tanks, floors, etc.).
- Helps to reduce the cellar's water consumption.



Sparkling wines

- Closed tank to closed tank filtration with 1 to 6 bars of pressure maximum.
- The filter connects to the cellar's isobaric system to ensure equal pressure across the mother tank and the receiving tank.



Filtered wine turbidimeter

Automatically monitors the turbidity of filtered wines.



Volumeter

Measures and records the volumes of wine that enter the filter.

Production skid

Air/nitrogen supply

Washing products supply



Options



Remote control

The remote control can be used to start or pause the filter remotely in order to perform an operation.



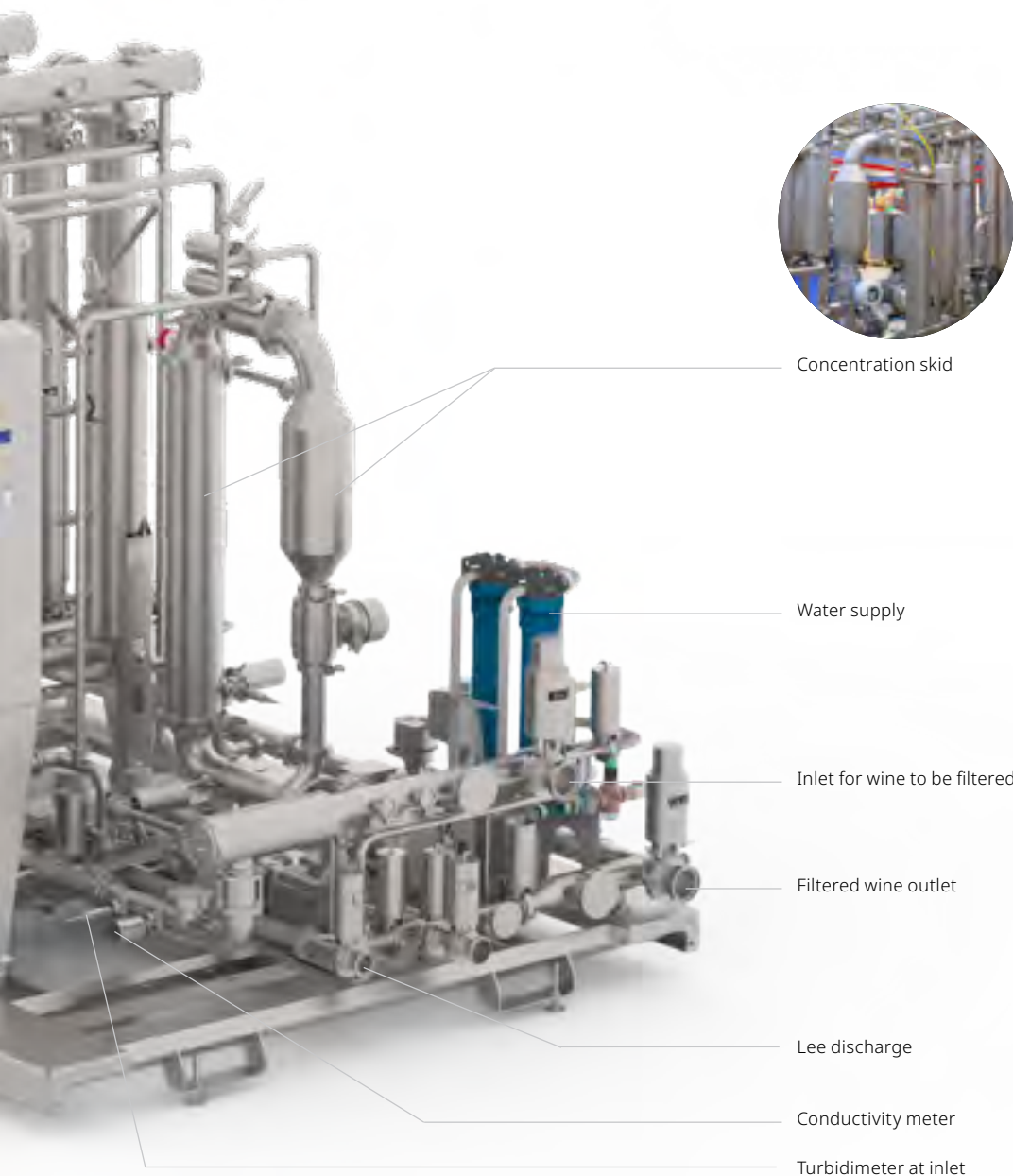
Hot water line purge

- Safety feature that monitors the temperature of the hot water entering the filter (set to 40°C).
- Prevents rinsing or washing with water that is not hot enough.
- Enhances rinsing and washing efficiency.



Nitrogen injection

- Decarbonises filtered wines
- Operator can adjust the nitrogen flow rate manually



Concentration skid

Water supply

Inlet for wine to be filtered

Filtered wine outlet

Lee discharge

Conductivity meter

Turbidimeter at inlet



100 µ pre-filter screen

Protects the filter against limescale crystals during the filtration of wines that come out cold.



Sterilisable tasting tap

Takes samples for microbiological analysis.



Clogging detection for the wine pre-filter

Filtering is paused when a 'pre-filter clogged' alert is triggered.



2 water and gas connections at the filter inlet and outlet

- Makes it easier to purge, drain and rinse the filter inlet and outlet pipes (using gas or water pressure)



Filtration with
the Flavy X-Treme



Filtering wines, sediment and lees with the Flavy X-Treme



The benchmark for sediment filtration:
The Flavy X-Treme is the product of nearly 20 years of experience across vineyards around the world.

- Saves time
- Reduces water consumption
- Reduces emissions
- Very quick ROI

A unique expertise

Flavy X-Treme is the market leader in the filtration of products with a high solids content (sediment, lees), offering unrivalled performance in terms of flow rate and efficiency.

Thanks to smart clogging management, excellent control of concentration within the filtration loop and a high-performance membrane, it guarantees stable flow rates and gentle filtration throughout the process.

Offering up to 20 hours of continuous filtration, without machine stoppages, intermediate rinsing or parameter adjustments, the Flavy X-Treme delivers simple, reliable and fully automated operation.

Combined with the DB pre-filter, it effectively removes the coarsest particles upstream (skins, stems, pips, etc.), optimising filtration performance and safety.

A versatile filtration solution for all your products

The Flavy X-Treme effectively processes all types of sediment (from sedimentation, floatation, stabulation processes), as well as fermentation and fining lees, and wines.

Compatible with all oenological additives (bentonite, activated carbon, PVPP, gelatin, vegetable proteins, etc.), it guarantees consistent performance with no restrictions on dosing.

A single solution for getting the most out of your sediment, your lees and your wines.

Reduce environmental impact without compromising performance

A leader in reducing water and cleaning product consumption, the Flavy X-Treme can help to sustainably reduce your winery's operating costs and environmental footprint.

Its rinse-water recovery system builds on this approach by making it easy to reuse this water for other purposes in the cellar.





Filtering lees with the Flavy X-Treme

With the 3-in-1 option, the Flavy X-Treme becomes an essential piece of equipment for your winery: A single machine that efficiently filters sediment, lees and wines, and is also very easy to operate.

Filter your fermentation and fining lees as they are produced to preserve all the product's quality. The filtered lees can then be reintroduced into the wine to optimise yields while making the most of every last drop of your product.

Maximum versatility, quality and product value: all from a single piece of equipment.

	Flavy X-Treme 2	Flavy X-Treme 3	Flavy X-Treme 4	Flavy X-Treme 6	Flavy X-Treme 8	Flavy X-Treme 10	
Average flow rates for sediment*	5	7.5	10	15	20	25	hl/h
Maximum volume of sediment to be treated/ day (20h)	115	175	230	350	460	580	hl
Average flow rates for lees*	5	7.5	10	15	20	25	hl/h
Racked dry fined white wines**	10 - 12	15 - 18	20 - 24	30 - 36	40 - 48	50 - 60	hl/h
Raw dry white and rosé wines**	7 - 9	10 - 12	13 - 16	20 - 24	26 - 32	35 - 40	hl/h
Red wines**	3 - 5	5 - 8	7 - 10	11 - 15	14 - 20	18 - 25	hl/h
Width (mm)	1,214	1,214	1,705	1,705	1,805	1,805	mm
Length (mm)	1,954	1,954	2,528	2,528	2,889	2,889	mm
Height (mm)	2,020	2,020	2,304	2,304	2,299	2,299	mm

(*) Data for sediment with 20% TSS (3000 rpm/5 minutes) and juice recovery rate >85%.

(**) Indicative non-contractual flow rates for wine filtration.



A certified food-grade filtration membrane
 Bucher Vaslin products have been certified as not releasing any phthalates, PFAS or TiO₂ nanoparticles.



Unmatched performance

- The highest flow rates.
- The best recovery rates for juice (sediment) and wine (lees).
- The least water and washing products consumed.
- Simple and easy-to-use filter.



Immediate profitability

A rapid return on investment thanks to reduced operating costs and optimum juice and wine recovery. High-performance filtration that adds greater value to your finished products

Options

In-line injection of UF bentonite

- Necessary for protein stability in white and rosé wines.
- Simplifies the wine processing chain.
- Means fewer cleaning operations are needed for pumps, pipes, and tanks.
- Processes wines without the handling of any additives.
- Wines are available for bottling more quickly.
- Eliminates the need to manage tank bottoms which can represent 3 to 5% of the total volume processed.

Injection of oenological products

Injection of up to 3 oenological products at the inlet (e.g. MCR, metatartaric acid, UF bentonite) and 3 products at the filter outlet (e.g. CMC, SO₂, gum arabic).



2-inlet/2-outlet selector switch

- Set of 2 inlet valves and 2 outlet valves.
- Allows you to program filtration sequences on different tanks, interspersing cleaning cycles if necessary: filtration sequences or assemblies.



Select the wash water drain valve

- Option to separate the wash water (dirty water) for the filter from the final rinse water (clean water).
- Allows clean water to be recovered for other uses (cleaning tanks, floors, etc.).
- Helps to reduce the cellar's water consumption.



Sparkling wines

- Closed tank to closed tank filtration with 1 to 6 bars of pressure maximum.
- The filter connects to the cellar's isobaric system to ensure equal pressure across the mother tank and the receiving tank.



Turbidimeter

Automatically checks the turbidity of filtered wines.



Conductivity sensor

- Automatically checks to ensure that no washing product residues remain after recovery.
- A required monitoring and safety tool for IFS-BRC audits.

Filtration module(s)

Wine pre-filter

Inlet for the product to be filtered

Outlet for the filtered product

Lee discharge





Options

Feet for the Flavy X-Wine 4/6

The Flavy X-Wine 4 and 6 filters are available on castors or with fixed legs.



Remote control

The remote control can be used to start or pause the filter remotely in order to perform an operation.

Calibrated valve

Allows back-filtration pressure to be adjusted to ensure high-quality back-filtration. To be used, for example, when the receiving tank is located below the filter.

Washing water filtration

In the case of water with a Fouling Index > 3, we recommend installing three stages of water filtration (5 μ – 1 μ – 0.5 μ) to ensure maximum efficiency during rinsing and washing operations.



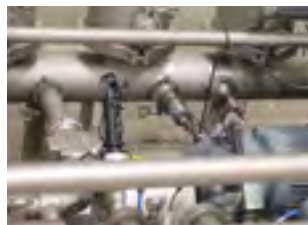
Sterilisable tasting tap

Takes samples for microbiological analysis.



Nitrogen injection

- Lets filtered wines be decarbonised.
- Nitrogen diffuser at the filtered wine outlet.
- Operator can adjust the nitrogen flow rate manually.
- Also available for the 2-inlet/2-outlet selector switch.



Wine pre-filter check

Filtration is paused when a 'pre-filter clogged' alert is triggered.



100 μ m pre-filter screen

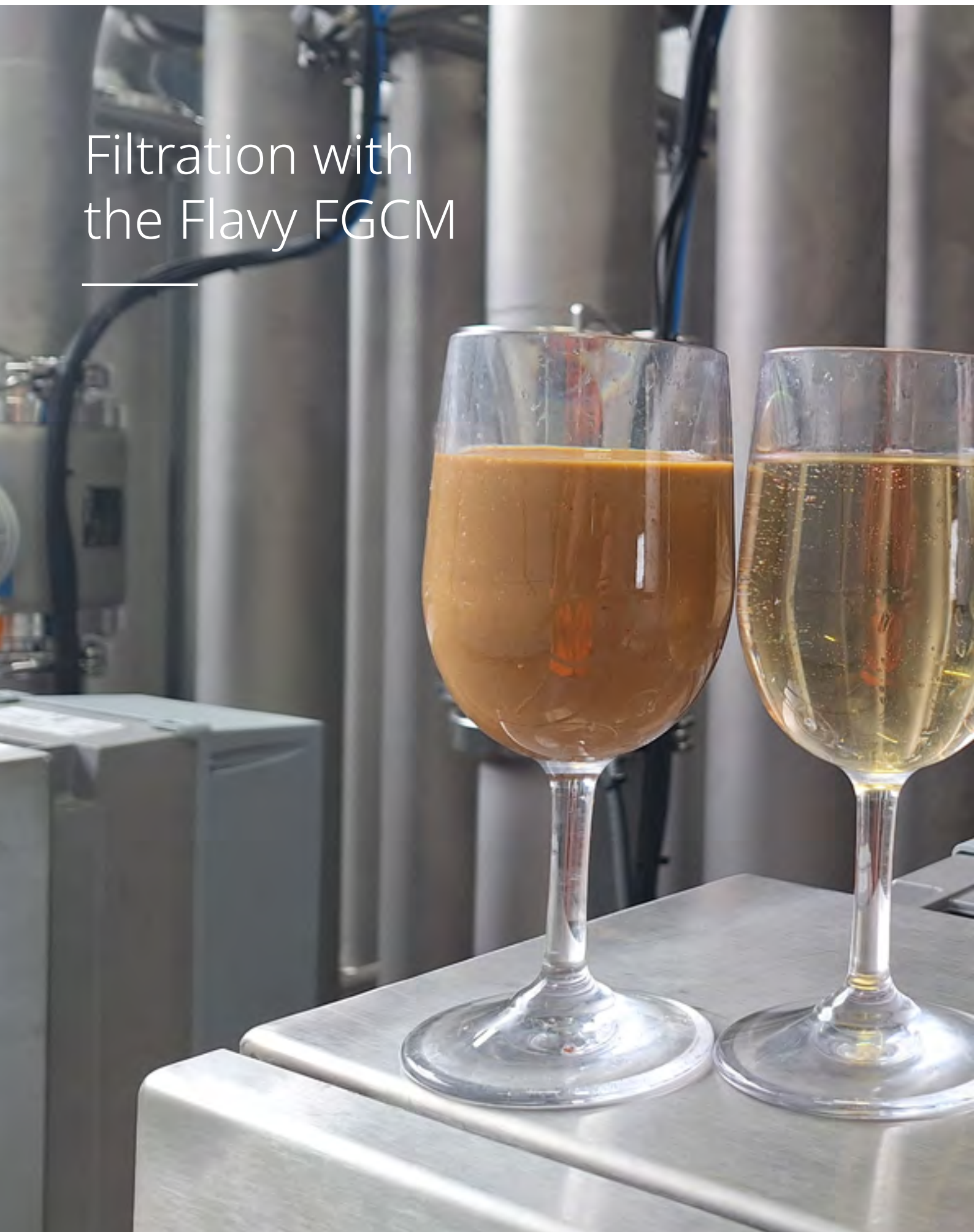
Protects the filter against limescale crystals during the filtration of wines that come out cold.



Hot water line purge

- Safety feature that monitors the temperature of the hot water entering the filter (set to 40°C).
- Prevents rinsing or washing with water that is not hot enough.
- Enhances rinsing and washing efficiency.

Filtration with the Flavy FGCM





The Flavy FGCM



Efficiency at the core of our process

The Flavy FGCM is the fruit of a series of groundbreaking innovations developed by Bucher Vaslin, and is known for being the market leader in sediment filtration. This new filter represents a major step forward in the field of winemaking and offers users a new, straightforward and simplified approach to the processes involved.

It simplifies your cellar operations by filtering your musts and wines without the need for racking, and its ability to handle large volumes makes it especially well-adapted to the needs of wineries. It guarantees excellent filtration results, ensuring that the finished product is of the highest quality.

Using the Flavy FGCM filter will transform the way your winery operates: fewer operations in the cellar, time savings and reduced tank downtime. Flow management is made easier thanks to an in-line process.

A transformation in cellar management

The FGCM's performance opens up new organisational possibilities for wineries looking to meet the key challenges of tomorrow.

- A genuine alternative to traditional, often manual technologies that require a skilled and qualified workforce (floatation, cold sedimentation, centrifugation, earth filtering media).
- Designed for autonomy along with maximum safety and ease-of-use, this filter revolutionises operators' day-to-day work and makes tasks in the winery easier. It provides a solution to the current challenges of recruiting winery staff.
- Operational costs reduced by up to a factor of 4.
- A significant reduction in energy consumption.
- Fewer cleaning operations: reduced consumption of water and chemical products.

A strategic asset for today's winery

Modern wineries want solutions that go well beyond simple filtration. They now expect equipment that combines performance, versatility and durability.

The FGCM filter is capable of processing a wide range of products: musts, end-of-fermentation wines without racking, wines being matured, and wines prior to bottling. It has built a reputation as a genuine strategic asset, guaranteeing optimised operations all year.

Today, the FGCM represents one of the most attractive and sustainable investments available for winegrowers and winemakers who are concerned about performance, quality and the future.

Performances*

		The Flavy FGCM 1	The Flavy FGCM 2	The Flavy FGCM 3	The Flavy FGCM 4	
On fresh musts	Flow rate	17-30	35-60	52-90	70-120	hl/hour
	Filtered volume	340-600	700-1,200	1040-1,800	1400-2,400	hl/day
On white wine at the end of alcoholic fermentation	Flow rate	17-35	35-75	52-110	70-150	hl/hour
	Filtered volume	340-700	700-1,500	1,040-2,200	1,400-3,000	hl/day

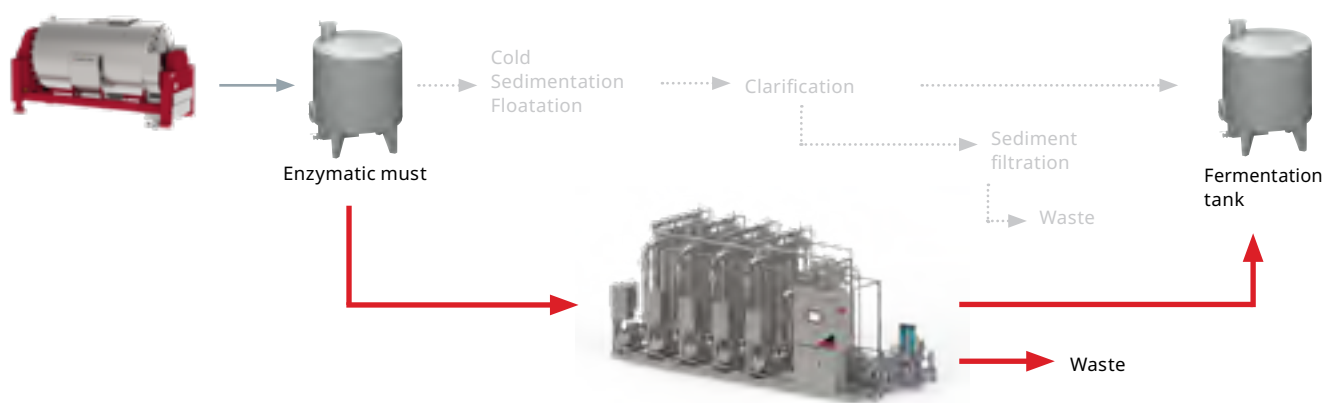
Performances on finished wines (use of the filter for the rest of the year on wines before bottling)

Wine profiles	The Flavy FGCM 1	The Flavy FGCM 2	The Flavy FGCM 3	The Flavy FGCM 4	
Racked dry fined white	35-45	70-90	105-135	140-180	hl/hour
Raw dry whites/rosés	25-35	50-70	75-105	100-140	hl/hour
Raw reds	12-20	24-40	36-60	48-80	hl/hour

*Non-contractual figures



Direct clarification of the juice without racking



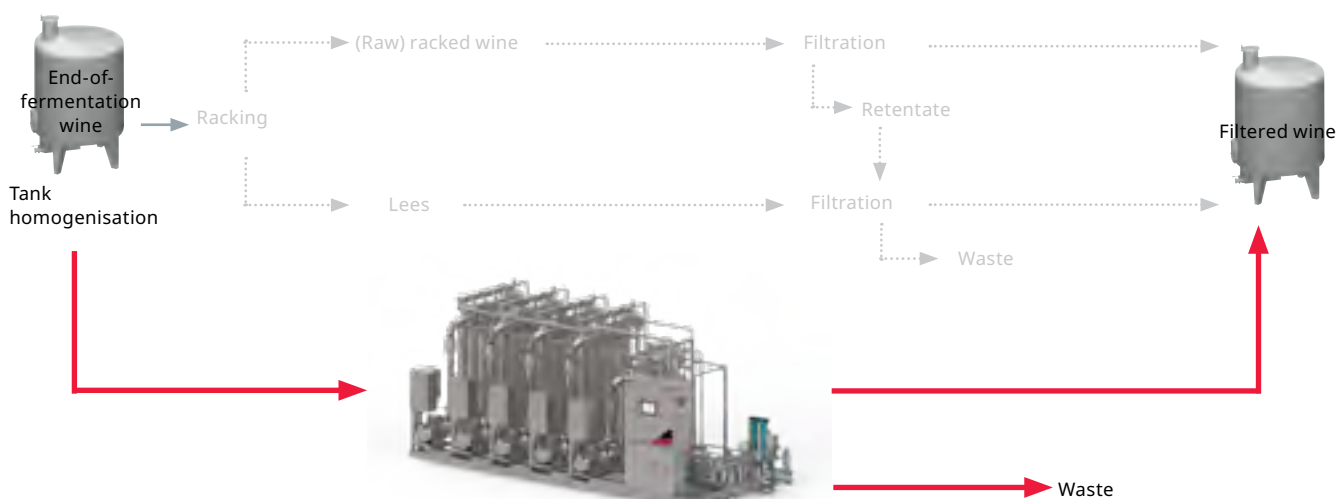
Case study: a harvest season that produces 40,000 hl of white/rosé musts

A comparison of a conventional process involving floatation followed by sediment filtration using a filter press, and the FGCM 4's simplified process. Calculations of operating costs (OPEX) and the volume of wine recovered, expressed in €.

Characteristics	The FGCM (base FGCM 4)	Floatation + filter press
OPEX: Washing, enzymes, additives, filter media, electricity, water, labour (*)	€18k	€80k
Volume of juice recovered	39,000 hl	39,000 hl
Equivalent bulk wine value (**)	€3,920k	€3,875k
Gains/year with the FGCM 4	€107k	

*Sources: France 2025 baseline data - **Value of bulk wine from FGCM and floatation: €100/hl. From the filter press: €80/hl - Non-contractual figures.

Direct processing of wines at the end of fermentation



Case study: the FGCM 4

Filtration of Sauvignon Blanc using bentonite without racking.

Variables	Values
TSS* for wine to be filtered	3.5%
Turbidity of wine to be filtered	3,000 NTU
Average flow rate	100 hl/h
Recovery rate for wine	96%
TSS* for waste	85%

*Suspended solids (3,000 rpm, 5 mins.)

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