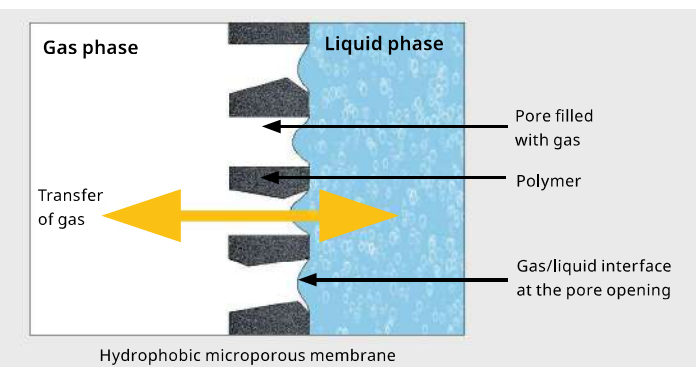


# Lyna Pervélys



## Automatic management of dissolved gases

- Lyna Pervélys uses the principle of membrane contactors and precisely adjusts the dissolved CO<sub>2</sub> in real time, while reducing the oxygen level.
- Lyna Pervélys is used throughout the beverage industry, offering numerous advantages in terms of quality, preservation of the treated products and efficiency.



### Applications and benefits

Lyna Pervélys is a very versatile tool, capable of working on still and sparkling products.

For tank-to-tank gasification, Lyna Pervélys will produce pearl or sparkling wines with fine bubbles, while significantly reducing CO<sub>2</sub> consumption (consumption divided by 3 compared to traditional gasification).

Depending on requirements, Lyna Pervélys can be adapted to the installation and can be positioned upstream or directly integrated into a filtration system prior to bottling.

Lyna Pervélys has a **patented process** that guarantees unrivalled measurement and control of the management of dissolved gases.

### Fully automated and traceable

Lyna Pervélys is equipped with CO<sub>2</sub>, O<sub>2</sub>, and pH sensors and a flow meter, for fully automated treatment and washing processes.

An integrated CIP simplifies the operation of the device and secures the cleaning process for complete control of the integrity of the membrane switch. Numerous self-checks ensure optimal functioning and increased reliability of the components (e.g.: continuous management of the water level in the vacuum pump). An integrated router allows the operations carried out by the system to be traced via an integrated web server, and offers the possibility of subscribing to a remote assistance service.

	Pervélys 50	Pervélys 100	Pervélys 200	Pervélys 300	
Maximum flow rate - Still wine	4,000	8,000	16,000	24,000	l/h
Max. flow rate - Sparkling wine	2,000	4,000	8,000	15,000	l/h
Length	1,500	1,544	2,184	2,184	mm
Width	750	987	1,050	1,050	mm
Height	1,750	2,047	2,451	2,451	mm
CO <sub>2</sub> adjustment from		0.5 to 10 (± 25 mg/l)			g/l
Reduction of O <sub>2</sub> from		85 to 99 (±5 µg/l)			%

**Bucher Vaslin**  
 Rue Gaston Bernier  
 49290 Chalonnes sur Loire, France  
 T +33 (0)2 41 74 50 50  
 buchervaslin.com

#### Products

At the heart of the issues facing the winemaking market, we strive to design innovative, targeted, and effective solutions to help your business succeed. For a long time, Bucher Vaslin has been engaged in research, innovation, and the development of products to meet the needs of you, our customers.

#### Services

With the Serenity offer, Bucher Vaslin provides a whole range of service solutions tailored to your needs, based on your experiences and feedback from the field, for any type of configuration, to train you in the use of our equipment, to assist you at any time and to optimise the management of your business.

#### A worldwide network of authorised dealers

Selected for their professionalism, Bucher Vaslin dealers form the organisation on the ground that lets you get the benefit of a high quality locally-based service. Our dealers, who are true regional specialists, are on hand to listen to your needs and provide you with their experience and expertise to help you choose the right equipment.