

# Flavy X-Treme

It is the benchmark for must filtration as it is the fruit of 15 years of experience from vineyards all over the world.



## Technical description

Technical data	X-Treme 2	X-Treme 3	X-Treme 4	X-Treme 6	X-Treme 8	X-Treme 10
Length (mm)	2390	2390	2940	2940	3310	3310
Width (mm)	1740	1740	2230	2230	2380	2380
Floor area (m2)	7	7	10	10	11	11
Height (mm)	1980	1980	2310	2310	2300	2300
Unladen weight (kg)	740	760	1360	1420	1720	1780
Supply voltage (V/Hz)	400 Volts three-phase + Earth (50 Hz)	400 Volts three-phase + Earth (50 Hz)	400 Volts three-phase + Earth (50 Hz)	400 Volts three-phase + Earth (50 Hz)	400 Volts three-phase + Earth (50 Hz)	400 Volts three-phase + Earth (50 Hz)
Total power (kW)	10	10	18	14	27	27

## The benefits

### Unique expertise

The Flavy X-Treme filter is recognised on the market for giving the best performance (flow rate, juice recovery rate) regardless of the type of sludge. Clogging control and concentration management in the filtration loop, combined with a gentle (very low pressure), flexible process and a high-performance filtration membrane, ensure stable flow rates throughout your filtration process. You can carry out filtrations lasting almost 20 hours without stopping the machine, without intermediate rinsing, and without regular changes to the process parameters. Everything is managed and controlled by the filter.

The Flavy X-Treme filter is coupled to the DB pre-filter, which pre-filters the must to eliminate the coarsest parts (debris from skins, stalks, pips or any other particulate elements).

### A wide range of applications

The Flavy X-Treme filter is extremely versatile, and is capable of treating sedimentation sludge, flotation sludge and stagnation sludge.

The filter accepts, without constraint, the treatment of mash from juices containing oenological products such as bentonite, activated carbon, PVPP, gelatin, pea protein, etc.

The Flavy X-Treme filter is suitable for filtering all types of wine.

### Low environmental impact

The Flavy X-Treme filter stands out for having the lowest water and cleaning product consumption on the market.

The washing water separation option contributes even further to reducing the environmental impact by allowing the last filter rinsing water to be reused for other purposes in the cellar (cleaning vats, floors, etc.).

**Finally**, the Flavy X-Treme filter, is renowned for its ease of use and rock-solid reliability.

## Options

### Turbidimeter

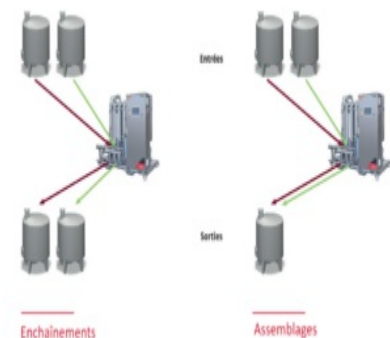
- On-line measurement of turbidity in filtered wine

### Conductivity probe

- Automatic verification that there is no detergent residue after regeneration. Inspection and safety tool required for IFS-BRC type audits.

### Selector 2 inlets / 2 outlets

- Enables you to create filtration sequences or assemblies



### In-line bentonite injection

- Protein stabilization of white and rosé wines  
- Simplifying the wine processing

### Injection of oenological products

- Injection of up to 3 oenological products (e.g.: MCR, metatartaric acid, UF bentonite) and 3 at the filter outlet (e.g.: CMC, SO<sub>2</sub>, gum

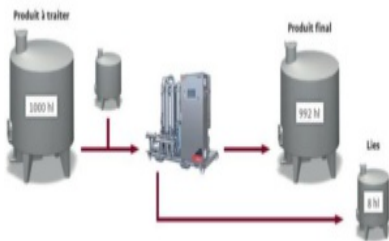
### Nitrogen injection

This option makes it possible to control a solenoid valve and a diffuser located after the filter outlet valve.

chain

- Fewer cleaning operations for pumps, pipes and winery
- Wine treatment without the use of additives
- Wines available for bottling more quickly
- No more tank bottom management, which can represent 3 to 5% of the volume treated

arabic)



#### Wash water filtration

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- For water with a fouling index > 3, we recommend installing 3 stages of water filtration (5  $\mu$  - 1  $\mu$  - 0.5  $\mu$ ) for maximum efficiency of rinsing and washing operations.

#### Wash water drain valve selection

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- Makes it possible to separate washing water from the last filter rinsing water
- Recover this clear water for other uses
- Helps reduce water consumption in the cellar

#### Sparkling wine

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- For wine filtration in closed tanks, up to 7 bars.

#### Sterilizable tasting tap

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- Sterilizable sampling tap suitable for microbiological analysis

#### Tared valve

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- Adjusts back pressure to ensure good quality retrofiltration. To be used, for example, when the receiving tank is located at the bottom of the filter

#### Wine pre-filter control

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#### 100 $\mu$ m wine prefilter

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- For cold wine filtration. Protects the filter from scale crystals.

#### Adapters

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#### Hot water line draining purge

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- When hot water production is far from the filter.



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