

New: Pall[®] OenoFlow[™] 6XL Tangential filtration system for clarifying wine

A global approach

The **OenoFlow** filtration system offers a new approach to filtration from the treatment of dry wine after fermentation to bottling. Pall supplies a full range of filtration products and one of our main objectives is the reduction of your costs.

The new generation of **OenoFlow** XL systems is equipped with large surface filtration modules which allow a smaller footprint and low dead volume.

OenoFlow XL type A

Characteristics of **OenoFlow** 6XL system

- 6 large surface tangential filtration modules (larger units available on request)
- Average production of filtered wine: from 75 to 110 hectoliters/hour
- Fully automated functioning
- Integrated reservoir for filtered wine and transfer pump to client vat
- Dynamic control of solids (CDS) for long filtration cycles and continuous production
- Integrated automation with color touch-screen interface
- Production cycles programmable at will comprising filtered wine production, concentration, recovery and emptying, cleaning and restarting
- Cleaning stages programmable by operator
- · Batch control with recording of volume
- · Automatic integrity test for filtration membranes

Our technical assistance services are also at your disposal to help develop your new filtration process and check its performance.

The system is supplied ready to use in order to minimize installation and delivery time.

Tangential filtration

The wine circulates parallel to the membrane surface. Only a part passes through the filter medium. The rest of the wine sweeps the upper surface, limiting blockage of the filter medium. The concentrated, recycled contaminants form the lees.

This technology allows the wine to be treated very thoroughly, eliminating the centrifugation or earth filtration stages.

This cross fiber technology increases output and shows great mechanical resistance and remarkable durability.



The advantages:

- minimizes the overall cost of filtration
- · maintains the quality of the wine
- eliminates the need to use earth filtration
- · reduces the cost of getting rid of waste
- · means the filtration quality is not dependent on the operator
- · minimizes loss of wine.





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