

Oenoflow™ FIT System

Making Crossflow the Perfect FIT for Small Wineries

Description

The Oenoflow FIT System is a new modular crossflow system specifically designed for wine clarification and polish filtration at small wineries. Components or “modules” can be coupled together like puzzle pieces to configure systems that FIT the specific working needs of each winery.

Oenoflow FIT Components

The base system, constructed of stainless steel employs two high flow, high area hollow fiber microfiltration membranes. The fully automated unit has “Cycle” programming so that systems can be operated and cleaned with minimal operator interaction. To tailor the system to specific winery conditions, additional modular building blocks can be added to the base system.

Optional Component	Function	Benefit
Chemical dosing	Automatic dosing of chemicals for cleaning and storage	<ul style="list-style-type: none"> • Safe and easier clean-in-place operations • No chemical handling
T1	On-board tank for concentration of the retentate solids (vs. external bleed)	<ul style="list-style-type: none"> • Lower wine losses • No stirring of settled solids • Operation more independent of winery conditions
T2	On-board filtrate tank with backflush capability	<ul style="list-style-type: none"> • Operation more independent of winery conditions (filtrate tank distance, head pressure) • Improved average filtration rate
Extension Manifold	Additional 2 membrane modules	<ul style="list-style-type: none"> • Easy, compact and low cost way to double filtration capacity • Increases flexibility

Oenoflow FIT Membranes

The Oenoflow FIT microfiltration modules incorporate Pall’s proven symmetric hollow fiber membranes. The large diameter high flow modules with 21.5 square meters of filter area have twice the filter area of typical competitive hollow fiber modules. The module components include:

Membrane	PVDF
Potting	Epoxy resin
Sleeve	Polypropylene
Housing	Transparent polysulfone
Seals	Ethylene propylene copolymer



Cost Saving Benefits

By replacing diatomaceous earth (kieselguhr) and sheet filters with the Oenoflow FIT crossflow microfiltration system, wineries can benefit by eliminating the use and disposal of filter aids, reducing wine losses and increasing filtration consistency. However, with a new modular construction, the Oenoflow FIT provides small and growing wineries with additional benefits:

Economical:

- Systems can be configured to meet the available budget

Flexible:

- Components can be combined to satisfy multiple winery applications
- Components can be added at a later date for system upgrade

Expandable:

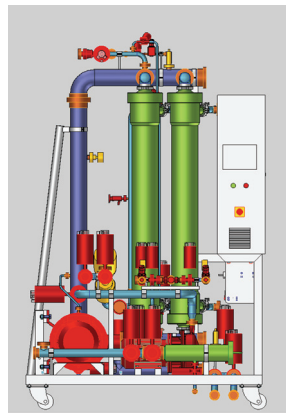
- Modules can be added at a later date to accommodate future winery expansion

Compliance

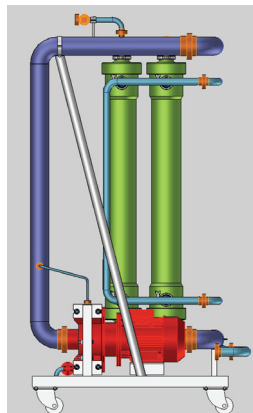
The Oenoflow FIT systems are manufactured in accordance with European Pressure Directives and each system is supplied with a CE mark.

Various Oenoflow modules have been qualified for compliance to specific regulatory standards for products coming into contact with foodstuffs. Please contact Pall for details.

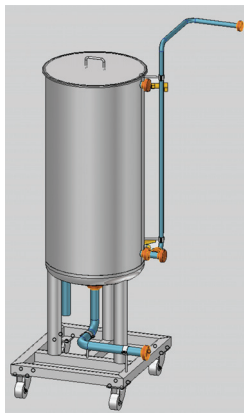
Technical Specifications



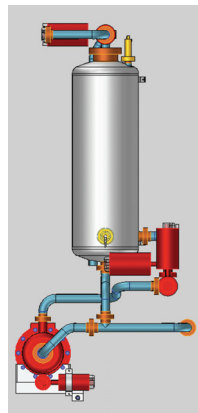
Base system



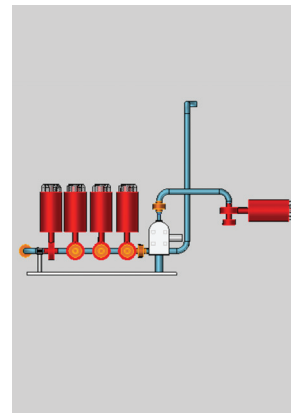
Extension manifold



T1



T2



Chemical dosing

Operating Conditions

Wine Filtration

Inlet pressure	0.5 bar to 4.5 bar (7 psi to 65 psi)
Temperature	0 °C to 25 °C (32 °F to 77 °F)
Maximum temperature for cleaning	60 °C (140 °F)

Standard Filtration Skid Specifications

Component	Dimensions			Weight		Typical Filter Flow Rate ¹
	Length	Width	Height	Empty	Full	
Base System (2 modules)	1.48 m (4.86 ft)	1.37 m (4.49 ft)	2.37 m (7.78 ft)	350 kg (771 lbs)	490 kg (1080 lbs)	14-40 hl/h (365-1055 gph)
Extension manifold (2 additional modules)	1.10 m (3.61 ft)	0.94 m (3.08 ft)	2.27 m (7.45 ft)	210 kg (463 lbs)	350 kg (77 lbs)	28-80 hl/h (740-2110 gph)
T1	0.83 m (2.72 ft)	0.85 m (2.79 ft)	2.05 m (6.73 ft)	145 kg (320 lbs)	445 kg (981 lbs)	—
T2	—	—	—	50 kg (110 lbs)	95 kg (210 lbs)	—

¹ The flow rates for the Oenoflow FIT systems are averages for the complete filtration cycle, and dependent on the wine characteristics and pre-treatment.



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Please contact Pall Corporation to verify that the product conforms to your national legislation and/or regional regulatory requirements for water and food contact use.

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