



FILTRATION
FINE WINE REFINED

MOBILE CROSS FLOW FILTRATION



THE TECHNOLOGY

Here is another classic example of a unique VA Filtration technology doing the job smarter. Our Lo-Cross-Flo mobile microfiltration system is not a cross flow filter system, but uses a dead-end filtration mode, where no wines cross the membrane.

Instead, utilising the considerably increased surface area, to compensate for any loss in flow rate, we can feed semi dead-end, as well as have a lower flux rate per m² with an immediate lower trans-membrane pressure.

And when needs be, the filtered solids within the membrane can be backwashed into a system storage tank where it can be further filtered using cross flow filtration.

Ultimately this system, operating in Australia, South Africa and USA, creates a far gentler, one-step filtration for your wine.



THE SPECIFICATIONS

Flow rate:	2,000 - 4,000 Litres/hr (White) 1,200 - 2,400 Litres/hr (Red)
Power required:	208/240V (20 amp), 480V (20 amp) or 380V (30 amp)
Final filtered quality:	<1 NTU
Membrane type:	Hollow fibre polyethersulfone or spiral wound
Maximum operating pressure:	20 psi
Average operating TMP:	3 - 8 psi
Maximum inlet turbidity of wine:	600 NTU (White), 200 NTU (Red)
Expected losses	1 - 2% of overall volume

THE ADVANTAGES

- One step, sterile filtration
- No heat increase in process means less oxidation
- Less handling of your wine
- Your wine passes through bottling line filter cartridges