

# New cross-flow filters **Flavy X-Wine**



You required **eXcellence**  
We designed **X-Wine**



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Your success is our priority

# With **Flavy X-Wine** safely opt for **eXtra-pro**

After many years of close collaboration with end-users, we are now able to provide you with the highest standards of **eXcellence** thanks to our new range of **Flavy X-Wine** filters.



## Unrivalled performance

- Flavy filters provide **extensively higher performance** than any other cross-flow filters on the market, especially with difficult wines.
- **Filtration flow rates are even more stable and regular** as filtration parameters are perfectly adapted to the different profiles of wines to be filtered (7 modes of filtration: pre-treated wine, thermo-vinified wine, sweet wines...).
- **A very low environmental impact:** the lowest consumption of water and detergents. The final cleaning waters can be re-used in the winery (water consumption is reduced by 20%).
- Filtered wines have **the best indexes of filterability**.



# ductivity

## High-quality manufacturing and remarkable durability

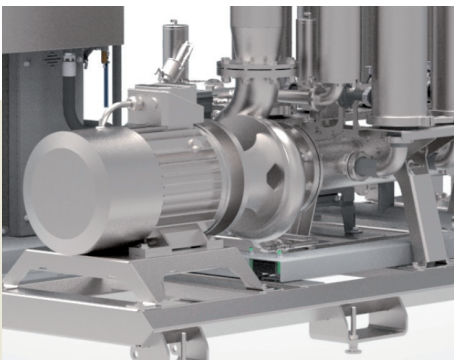
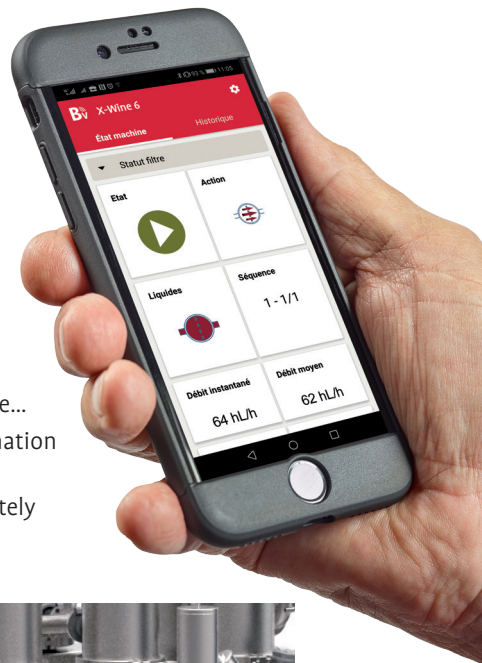
- Components highly rated in the industrial field and all stainless steel materials.
- Hydraulic system designed for a perfect distribution of pressures and flows.
- Operating safety is strengthened: position control of all the valves, full emptying (no retention zones), control of the injection of detergents...
- The process is even more flexible making the filter extremely silent.

## Carefully designed ergonomics

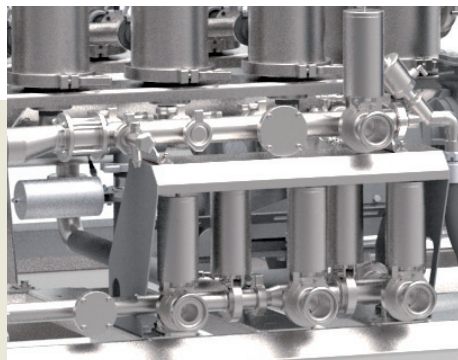
- All pneumatic, electrical and mechanical components are easily accessible for a fast maintenance.
- The cleaning procedure is even more efficient and easy: no retention zone, one cleaning program only.
- The filter is compact and all the functions are accessible on the front panel (wine inlet and outlet, PLC, valves ...), which enables a better implementation of the filter in the winery.
- The materials are upgradeable:
  - the filtration capacity can be increased by simply adding filtration modules (for example, Flavy X-Wine upgrading from 4 to 6 or Flavy X-Wine from 8 to 10),
  - pre-equipment for a fast assembly of options.

## Intuitive, connected operating system

- Large, color touchscreen control panel (12 inches).
- Easier configuration for an easy control of operations.
- With the Winect® application, you can get information about the filtration in progress anytime on your Smartphone: program in progress, remaining time, filtered volume, flow rate...
- Configurable alerts by email/SMS give you the required information (end of filtration, end of cleaning...).
- Thanks to this remote support service, a diagnosis is immediately given for a greater peace of mind.



Optimal accessibility to the filtration loop.



Pre-equipment for options.



# New cross-flow filters

# Flavy X-Wine

## In-line injection of oenological products

- Many oenological products can be injected in line: bentonite, gum arabic, RGMC (Rectified Grape Must Concentrate), CMC, sorbate, SO<sub>2</sub>, etc.
- Easier preparation of wines and decreased number of operations in the winery (racking, wine rehousing, cleaning of tanks, pipes, pumps).
- No handling of oenological products: reduction of work-related stress and pain.
- Reduction of wine immobilization in tanks (just-in-time flows).
- No more laborious management of tank bottoms.

## Various options

- Conductivity probe
- 2 inlets – 2 outlets switch
- Nitrogen injection
- Injection of bentonite UF, Végécoll or other oenological products
- Separation of emptying waters
- Filtration of sparkling wines

## Flavy X-Wine filters range

**Flavy X-Wine 4 • Flavy X-Wine 6 • Flavy X-Wine 8 • Flavy X-Wine 10**

**No nanoparticles, no phthalates, no GMO.  
With Flavy, food safety is guaranteed.**

The membranes of Flavy cross-flow filters are phthalate-free, GMO-free and nanoparticle-free (in particular titanium dioxide) in accordance with the European regulation (EU) n°10/2011 and the recommendation of the European Commission regarding nanomaterials dated 30/10/2012.