



THE TECHNOLOGY

Our Lo-Cross-Flo mobile microfiltration system uses a low cross flow filtration mode, where tangential wine flow across the membrane is 2–4 times lower than equivalent systems on the market today.

Utilizing a considerably larger membrane surface area to compensate for any loss in flow rate, we are able to keep TMP (trans-membrane pressure) low. Our systems are equipped with scavenger systems, whereby losses are kept to a minimum. As usual, by applying our “wine first” approach we are able to filter wine far gentler than equivalent systems.



CF8-8-800SA

THE SPECIFICATIONS

Flow rate:	White (600–2,000 gal/hr) Red (600–1800 gal/hr average)
Power required:	208/240V (20 amp), 480V (20 amp) or 380V (30 amp)
Final filtered quality:	<1 NTU
Membrane type:	Spiral wound PVDF
Maximum operating pressure:	20 psi
Average operating TMP:	3–8 psi
Maximum inlet turbidity of wine:	200 NTU (White), 100 NTU (Red)
Expected losses	1–2% of overall volume

THE ADVANTAGES

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

AUTOMATION

- CF8-12-1000FA—Fully automated crossflow
- Other systems include semi-automation
- CF8-6-600SA & up include remote access via eWon
- Remote access requires cellular account or wi-fi access at location