





F3 is a unique multipurpose system of the type three-in-one. Its strength is that it can be widely used in wineries with output up to 20,000 liters a year. You are right the one who will largely appreciate the system if preferring quality to quantity.

HIGHLY EFFICIENT (KIESELGUHR) FILTRATION WHERE PRESERVATION OF THE WINE'S NATURAL CHARACTERISTICS IS EMPHASIZED TO UTMOST EXTENT

Originality and uniqueness are what makes the top wines distinguishable from average. This is why the kieselguhr candle filtration is becoming ever more popular among those winemakers who aim really high, though striving for operating cost savings as well. Kieselguhr filtration = more perfect and wine-friendly replacement of sheet filters.

ABSOLUTE MICROBIOLOGICAL FILTRATION AND STABILIZATION OF WINE

Membrane micro filtration is just the right solution with which you will certainly achieve an ultimate microbiological purity of your wine! Thanks to a simple, process changing revolutionary system you will switch very quickly from one type of filtration to another.

SANITATION AND STERILIZATION OF THE PROCESS

There is always the risk that your efforts come to naught if your wine gets in contact with contaminants. With the washing head on, you will easily ensure a high level of cleanliness and sterility of the equipment in contact with wine. You will certainly enjoy a comfortable, but proper flushing of barrels and tanks.

EASY OPERATION AND MAINTENANCE

With the built in flow meter and pressure gauge you are sure to have all the filtration and sanitation process under control. Using the included working procedures, you will be successful in achieving the desirable results.

3 PROCESSES = 1 INVESTMENT

Kieselguhr filtration Membrane filtration Sanitation and sterilization



KIESELGUHR FILTRATION

- 100% NATURAL, WINE-FRIENDLY MATERIAL
- Wide spectrum of filtration cycles from primary filtration to microbiological one upstream the final membrane
- Filtration of musts prior to fermentation
- Filtration used to suspend (stop) fermentation process
- High, progressive filtration capacity while additional kieselguhr can be flown on
- Low operating costs, 10- to 20-times cheaper than with plate filters



Steel wires, trapezoidal in section, highly resistant to deformation strains. These properties guarantee high efficiency of filtration and long service life of the candles. Filtration throughput 150 - 500 l/hr, depending the type of filtration carried out and quality of the wine to be treated.

MICROFILTRATION MEMBRANE FILTRATION



Micro filtration cartridge Bevpor is made of a highly asymmetrical polyether sulfone membrane, developed for food-making industry. Material of this cartridge stands out for its high permeability, resisting to the protains that are present in wine and tend to clog pores. Its regeneration ability is excellent, using the chemical sanitizers. Filtration throughput is 300 to 600 liters an hour, depending on the cartridge size. One 10" Parker HD Bevpor PS cartridge is included in the price of the system, recommended to process white wines due to its absolute efficiency of 0.45 micrometers.

- 100% guaranteed microbiological purity and stability of wine
- Good for final filtration prior to bottling
- Recovery of filtration candle with water and chemical
- Good economy of operation
- Long life cycle

Rotary washing head

SANITATION AND STERILIZATION

- Keeping the winemaking processes clean and germless and this will find significant reflection in thequality and stability of wine
- Prolonging life cycles of equipment and filtration materials
- Cleaning the filters, filling tools, hoses, cisterns, tanks, barrels, etc
- Making it possible to prepare chemical sanitizers, increasing simultaneously their efficiency

Usage of washing heads implies more profound cleaning of uneasily accessible inner parts.





