Flavy FX 2 / 3

Flavy FX 3

The range of Flavy FX2 and FX3 filters is the best answer to small wineries requirements.

- Respect of the wine organoleptic quality as structure, color, aromas...
- Minimal wine losses thanks to the inert gas “pushing process” at the end of filtration.
- Decrease of the wine oxidation thanks to the absence of oxygen in the filter unit.
- Fully automatic filtration process.
- Optimized price per gallon, or per liter.
- Dead volumes designed to reduce wine losses and water consumption.

Flavy FX 3

Technical characteristics

Model Flavy	Number of modules	Filtration surface (m²)	Length (mm)	Height (mm)	Width (mm)	Empty weight (kg)	Power (kW)
FX 2	2	24	1568	861	1834	325	4.75
FX 3	3	36	1836	861	1834	400	8.6

Flavy FX 2 and 3 models are delivered with a washing products distributor.

Fitting dimensions

- Wine in / out: DIN 40.
- Retentate and back flush output: DIN 40.
- Water fitting: F 1" Gaz.
- Air / Nitrogen fittings: 10 bar, F ¼ " Gaz.
- Equipression fittings: F ¾ " Gaz.

Average flows obtained during trials

Wines	Flavy FX 2	Flavy FX 3
Dry white wine*	16 - 24 hl/h	24 - 36 hl/h
Gross rose wine*	14 hl/h	21 hl/h
Red wine*	8 - 14 hl/h	12 - 21 hl/h

*Results for information only – to be confirmed

Options

- Turbidimeter.
- Water prefilters (5µm and 1µm).
- Sparkling wines.
- In-line UF bentonite injection.
- Conductivity probe.
- Tank management with 3 input valves and 3 output valves.
- Automatic resumption of external tank.

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Your success is our priority

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