



**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 low cross flow filtration mode, where tangential wine flow is kept to a minimum.

Instead, utilising the considerably increased surface area, to compensate for any loss in flow rate, we can feed at a low cross-flow, as well as have a lower flux rate per m<sup>2</sup> 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 a higher cross-flow rate.

Ultimately this system, operating in Australia, South Africa and USA, creates a far gentler, filtration for your wine when compared to high cross-flow systems



### THE SPECIFICATIONS

Flow rate:	530 - 1,000 gal/hr (White) 320 - 640 gal/hr (Red)
Power required:	208/240V (20 amp), 480V (20 amp)
Final filtered quality:	<1 NTU
Membrane type:	Spiral wound PVDF
Maximum operating pressure:	20 psi
Average operating TMP:	3 - 12 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 oxidization
- Less handling of your wine
- Your wine passes through bottling line filter cartridges