

A unique filter for all your filtration of wines.

The **VINI-TIS** is a tangential filter unique, versatile and modular, hollow fiber ceramic membrane, specifically developed for the filtration of wine, lees, of lees and grape. The **VINI-TIS** is the association of the TIS concept, hollow fiber membranes and ceramic selected for their low adsorption characteristics with respect to the constituents of wine.

Complete turnkey units, mounted on support frame, ready for connection directly to the bowl of wine to be filtered, and the receiving tank. The method includes as options, recirculation tank, all piping, valves, instrumentation and automatic back pulse. The **VINI-TIS** can accommodate a choice, depending on production requirements and flow rate: 1 / 2 37T.IS, 1-37 TIS, TIS 1-91, 1-159 TIS, TIS 2-159, 3-159 TIS, covering a flow range from 2.5 to 126 hl / h depending volume and type of wine to be treated.

The units are available in versions "automatic" or "manual".

General characteristics of **VINI-TIS** :

- Small footprint
- Respect of wines and their organoleptic modular
- Each TIS or TIS line can be isolated for a guarantee of production automatic retrofiltration
- Very low dead volume for high yields
- Low energy and low heating of the product
- Versatility of the system by simply changing membranes
- Low water consumption
- Robustness and reliability

The range of **VINI-TIS** "Automatic" or "Manual".

The design of the range **VINI-TIS** gives some advantages to using :

- Compactness
- Simplicity
- Mobility
- Robustness, reliability and ease of maintenance
- Intermittent use
- Continuous operation
- Economic (return on investment, cost control filtration, high efficiency) traceability

Type	VINI-T.I.S ½ 37	VINI-T.I.S 1-37	VINI-T.I.S 1-91	VINI-T.I.S 1-159	VINI-T.I.S 2-159	VINI-T.I.S 3-159
Average flow filtration(1)	2,5 à 5 hl/h	5 à 10 hl/h	12 à 24 hl/h	21 à 42 hl/h	42 à 84 hl/h	63 à 126 hl/h
Average daily yield(1)	45 à 90 hl/j	90 à 180 hl/j	220 à 430 hl/j	380 à 760 hl/j	760 à 1500 hl/j	1100 à 2100 hl/j

(1)Depending on the nature of the juice, and their pretreatment level of retention.