

**TECHNICAL MANUAL
AND INSTRUCTION USE**



FISCHER-LAHR

**INOX FILTER WITH 10
PLATES cm 20x20 WITH
FOOD PUMP D.20**



Wine filter equipment

INTRODUCTION

The following manual contains the necessary information for a correct use and maintenance for the filters.

INSTRUCTIONS / WARNINGS

- 1) The user must follow the accident prevention measures in force in the respective country.
- 2) During maintenance or repair of the machine unplug the machine from the electric energy supply because whatever maintenance, installation, or moving operation with the electric equipment with an applied voltage might cause serious accident.
- 3) During functioning, do not move nor shift the machine.
- 4) Before using the machine, always check that cable and all electric devices are efficient.
- 5) Before connecting the plug to the electric energy supply circuit or turning on the machine with the switch, the user must be sure of:
 - not being barefoot
 - not having foot/feet immersed in the water
 - not having wet hands
- 6) The user must not execute on his own initiative operations nor interventions that are not reported in this manual.

The filter has been designed in order that all the moving parts are inoffensive by means of protections. The company refuses all responsibility in case of damages caused by tampering of such devices. The company also refuses all responsibility for accident, damages to things and/or persons due to a not proper use of the machine.

USE OF THE FILTER

The carton filters can be used to filter:

- Wine
- Spirits
- Natural essences
- Other liquids

If you choose this product, you actually get two products. In fact, by disconnecting the pipe which links the pump to the filtering unit, you have the possibility to use the electro pump only.



INSTRUCTION FOR FILTRATION

- Connect the tubes as shown in the figure, tightening them with suitable narrow band.
- Select the type of filtering carton suitable to the kind of job to execute (see table).
- Wet the filters with wine or water and insert them in the machine following the indication reported in the figure.
- Tighten with force the platens by mean of the clamping hand-wheel paying attention to the washers, which have to be placed in the correct housing.
- Fill the pump and start it (concerning the electro-pump, follow the specific instruction).
- When the maximum pressure for the carton filters in use has been reached, shut down the pump and after having loosen the clamping hand-wheel remove the dirty paperboards.
- To start a new filtration repeat the operation.
- Never shut down the pump during the filtration.
- Good luck!
- WARNING: filter performances can vary depending on the characteristics of the wine to filter. A very dirty wine reduces filters life.

•WARNING: solid parts as stones, seeds, fillets, peels, leaves have not to be in the product to filter. Warranty can be suspended in case of failure due to the presence of solid parts in the product to be filter.

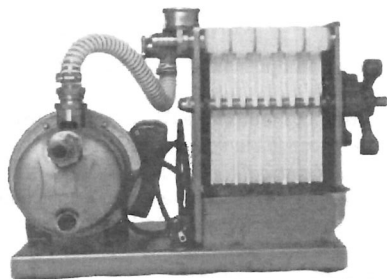
CLEANING AND MAINTENANCE

- Any kind of maintenance operation has to be carried out with the disconnected electric plug.
- When the filtration is terminated, wash accurately both pipes and plates with a water jet.
 - The filter has to placed in a dry place, protected from dust and humidity.

CLEANING AND MAINTENANCE

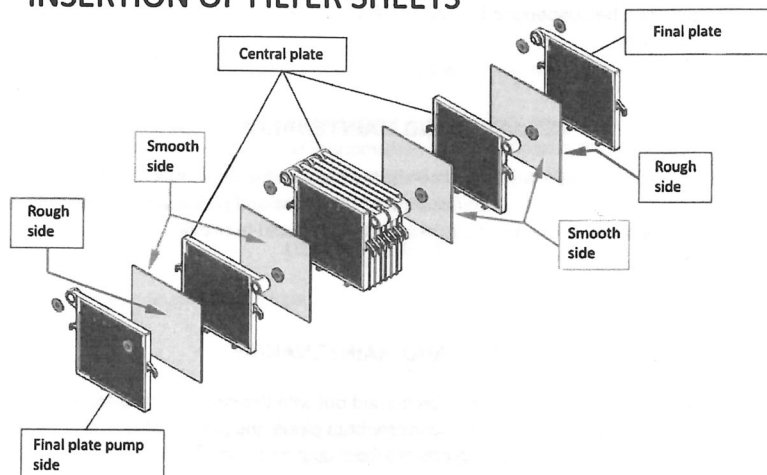
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FILTER CARTON ASSEMBLY

INSERTION OF FILTER SHEETS




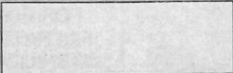
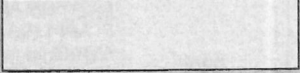
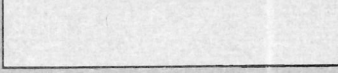


Characteristics of carton filters

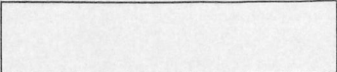
TYPE		USE	PRESSURE [Kg/cm ²]	FLOW RATE [litre/hour] (10 filtering paperboards)	PURPOSE
C20S150-0	C20V0	TO WASH	4.0	720	FOR NEW WINES PARTICULARLY CLOUDY
C20S100-4	C20V4	ROUGH- SHAPING	3.0	680	
C20S80-8	C20V88	FINE- SHAPING	2.5	650	
C20S40-12	C20V12	MIDDLE POLISHING	2.5	500	FOR WINES COMPLETELY FERMENTED
C20S30-16	C20V16	POLISHING	2.0	350	FOR RED WINES POLISHING
C20S20-18	C20V18	PRE- STERILIZING	2.0	300	FOR WHITE WINES POLISHING
C20S10-20	C20V20	STERILIZING	1.5	220	FOR POLISHING FILTRATIONS AND STERILIZATION OF WINES WITH SUGARY RESIDUAL NOT FERMENTATED
C20S7-24	C20V24	SUPER- STERILIZING	1.0	120	FOR ALL THE APPLICATIONS IN WHICH A WARRANTY OF ABSOLUTE STABILITY IS REQUIRED



Characteristics of filtering layers

	CLARIFICATION POWER	SPECIFIC APPLICATIONS OF THE FILTERING LAYERS
TYPE	ROUGH MIDDLE FINE STERILE	
24		For all the applications in which a warranty of absolute stability is required. Recommended flow rate: 120 litres of wine/hour Operating pressure: 1Bar (Values referred to 10 filtering layers)
20		Polishing filtration to sterilize wine with sugary residual not fermented, filtering with protection of micro-porous membranes. Recommended flow rate: 220 litres of wine/hour Operating pressure: 1-1.5Bar (Values referred to 10 filtering layers)
16		Perfect polishing of wines with scarce bacterial rate, polishing of distillates, polishing of cosmetic solution. Recommended flow rate: 350 litres of wine/hour Operating pressure: 1.5-2.5Bar (Values referred to 10 filtering layers)
12		Polishing of completely fermented red wines, polishing of dry spirits, for all the polishing process which can be considered as semi-fine. Recommended flow rate: 500 litres of wine/hour Operating pressure: 1.5-2.5Bar (Values referred to 10 filtering layers)
8		Filtration of new wines even with high turbidity, clarification of sugary spirits, polishing of alimentary oils. Recommended flow rate: 650 litres of wine/hour Operating pressure: 2-2.5Bar (Values referred to 10 filtering layers)
4		Pre-rough-shaping particularly suitable for polishing of extra-virgin olive oil and for polishing of new wines with high turbidity. Recommended flow rate: 80 litres of wine/hour Operating pressure: 2-3Bar (Values referred to 10 filtering layers)



0		Support to diatomaceous (or infusorial) earth on the polishing of beer, of sugary solutions, filtration of alimentary and industrial oils, of liquids and viscous solutions. Recommended flow rate: 720 litres of wine/hour Operating pressure: 4Bar (Values referred to 10 filtering layers)
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