

CF

CROSSFLOW FILTER



DESIGN AND FEATURES

CF CROSSFLOW FILTERS belong to the highest quality construction of INOXPA's range of filters, equipped with a special tubular capillary membranes made in polypropylene, ideally suitable for filtering wines, vinegar, juices and, in general, liquids related to the Food Industry.

All CF CROSSFLOW FILTERS models designed by INOXPA are fully stainless steel (INOX) manufactured and they provide with the following technical features:

- Full automatic operating system.
- Real suitability for filtering beer and sparkling wine.
- Excellent filtered product stabilization
- Special technical design for maintaining machine low running cost.
- Membrane washing and sanitization easy to manage.

TECHNICAL SPECIFICATIONS

Model	Modules (n.)	Filtering surface (m ²)	Power (kw)	Length (mm)	Width (mm)	Height (mm)
CF 10	1	10	3,2	2.500	800	1.600
CF 20	2	20	6	2.500	1.100	1.800
CF 30	3	30	7,5	2.500	1.100	2.400
CF 40	4	40	10	2.500	1.100	2.500
CF 60	6	60	12	2.800	1.600	2.500
CF 80	8	80	17	2.800	1.600	2.500
CF 120	12	120	22	2.800	2.400	2.500
CF 160	16	160	28	2.800	3.000	2.500