

Chamber filter press KFP/MFP Clean-System

Types	KFP/MFP 470	KFP/MFP 630	KFP/MFP 800
Plate size	470 x 470 mm	630 x 630 mm	800 x 800 mm
Cake strength	30 mm	30 mm	30 mm

Type KFP/MFP	Number of chambers	Number of plates	Filter surface m ²	Chamber volume l	Sizes (MFP) LxBxH (mm approx.)	Weight kg
470 I	10	9	3.4	45	2135 x 890 x 1600	440
470 II	20	19	6.8	90	2755 x 890 x 1600	530
470 III	30	29	10.2	135	3375 x 890 x 1600	620
470 IV	40	39	13.6	180	3995 x 890 x 1600	710
630 I	10	9	5.9	80	2570 x 1060 x 1800	975
630 II	20	19	11.8	160	3305 x 1060 x 1800	1150
630 III	30	29	17.7	240	4040 x 1060 x 1800	1325
630 IV	40	39	23.6	320	4775 x 1060 x 1800	1500
630 V	50	49	29.5	400	5510 x 1060 x 1800	1675
630 VI	60	59	35.4	480	6225 x 1060 x 1800	1850
800 II	20	19	21.0	304	4305 x 1250 x 2000	2860
800 III	30	29	31.5	456	4965 x 1250 x 2000	3095
800 IV	40	39	42.0	608	5725 x 1250 x 2000	3535
800 V	50	49	52.5	760	6465 x 1250 x 2000	3975
800 VI	60	59	63.0	912	7265 x 1250 x 2000	4415
800 VII	70	69	73.5	1064	8025 x 1250 x 2000	4855
800 VIII	80	79	84.0	1216	8785 x 1250 x 2000	5295



FILTER PRESS | CLEAN-SYSTEM



KFP 470 III with 30 chambers

FILTER PRESS CLEAN-SYSTEM

Today, the chamber filter press KFP and the membrane filter press MFP from **Strassburger Filter** are the universal filters in the beverage and food industries. Well-known winemakers worldwide rely on the efficient and cost-saving **Strassburger Filter** systems.

This chamber filter press unites many advantages in only one device: On the one hand, it stands for an efficient filtration process and on the other hand, the use of the membrane plates and proper pump systems allows limitless possibilities in viticulture. With the monofilament filter cloths and the patented Clean-System an extraordinary high standard of hygiene is achieved.

The chamber filter press is of multiple use in viticulture, and its main task is the filtration of sedimentation and flotation lees. It can also be implemented for the filtration of fruit juice. Also a rapid and loss-free filtration of small quantities is obtained, such as in ice wine or vintage wine of selected grapes.



Transparency – since 1919

With our innovative filtration systems for diverse applications, **Strassburger Filter** is market leader in the domain of solid-liquid separation. Founded in 1919 by Hermann Strassburger, the company develops and manufactures special filter systems which are implemented in the beverage and food industries, in the chemical and pharmaceutical industries as well as in environmental technology. Our many years of experience in the field of solid-liquid separation and our innovative ideas as a technology leader enable us to find tailor-made and individual **Strassburger Filter** solutions.

Lowering investment costs – maintaining quality

The chamber filter press allows to reduce the equipment park in the wine cellar, since only one device is required in the development stage.

Advantages

Investment costs are reduced while quality, flavour and aroma are maintained

No pressure container is used in the traditional sense of the word

Safety through excellent process quality

Design with chamber and membrane plates

Extraordinary filtration results are achieved by the implementation of membrane plates. This allows the mechanical post-pressing of the filter cake leading to a higher product yield.

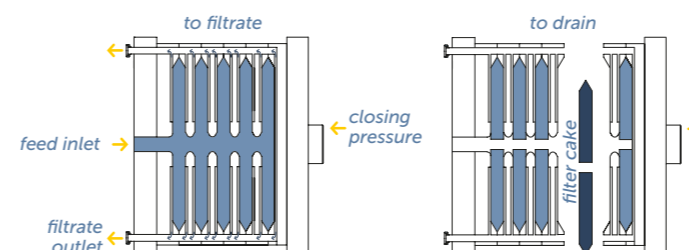
Advantages

Higher product yield

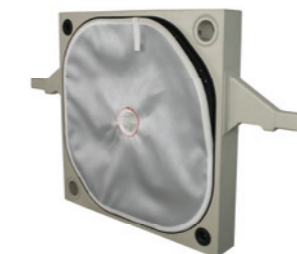
Shorter filtration cycles

Reduced air consumption by dry-blowing

Easy emptying by premature filtering termination



Chamber plate Clean-System and filter cloth with integrated edge seal



Strassburger Filter Clean-System with White Line filter cloths

The patented **Clean-System** sealing system is designed to avoid contamination behind the sealing bead. The **White Line** filter cloths consist of high-quality monofilament with an integrated sealing system. This way the filter stays clean and sterile throughout the filtration process.

Advantages

No drop loss

Easy cleaning

CIP-cleaning of the whole cloth surface

Wet conservation possible



MFP 630 II



DOS 500

Chamber filter press at a glance

Stainless steel filter frame SS304

Polypropylene membrane or chamber plates

Clean-System for a hermetically sealed and sterile filter

Monofilament polypropylene filter cloths (possibly also other quality cloths available)

Hose or piston pump for feeding

Dry-run protection and electric shift automation

Pressure adjusting tank and required fittings

Manual or electro-hydraulic pressure

Compressed air connection at membrane plates

DOS 500: increased filtration performance

For the optimal mixing and dosage of the required filter aid quantities a dosage device is used, such as **DOS 500**. This also allows the fine filtering of turbid wines in a single work step. Examples of use are the stopping of sweet wines, early bottling or unique fine filtration.