



Crossflow Specifications & Check List

- TIOB's CrossFlow System is enclosed in a 16 foot refrigerated trailer hauled with ¾ ton pickup. *This unit requires approximately 70 feet in length and 12 feet in width to maneuver.* We also need a clear path of 12 feet wide by 14 feet tall allowing that no trees, bushes, or other obstacles obstruct or rub up against our equipment causing damage.
- TIOB operator must have access to the facility, power and water two hours prior to the scheduled start time. Unless otherwise agreed upon, Filtration will begin at 8:00 am and end at 4:30 pm which includes a 1/2 hour lunch break. If adequate tank space is available TIOB's CrossFlow unit can run automatically overnight for efficient use of time.
- Filtration area should be level and within 100 feet of water, power, and wine.
- Winery must supply a dedicated 3-phase circuit for one of the following: 230v or 208v with either 60 or 100 amps (Hubbell No. 4100MI9W), or: 480v with either 30 or 60 amps (Hubbell No. 460MI7W), or: a generator with a minimum of 35kw. One of the above winery-supplied receptacles should be installed and properly wired prior to TIOB's arrival. If a Hubbell receptacle or Service Disconnect isn't provided, the customer or their Electrician will wire directly into a dedicated circuit breaker within their Electrical Panel.
- High pressure Nitrogen (or comparable) tanks are required to be supplied by the winery to create an oxygen barrier in the CrossFlow microfiltration unit receiving tank. Daily output is subject to many factors depending on climate and winery usage. The winery can expect the below outputs.
- Dwyer on wheels rated @ 350lbs, 5500 cu. ft. averages from 14,000 to 16,000 gallons, Dwyer w/out wheels rated @ 250lbs, 3600 cu. ft. averages from 12,000 14,000 gallons, Cylinder/Canister rated @ 255 cu. ft. averages from 3,000 to 4,500 gallons
- Water: Winery shall provide a source of clean, solid-free water capable of delivering at least 600/ LPH at 2 bar (30/PSI and 10/GPM) without interruption. Water source should be within 100 feet with a 3/4- inch garden hose fitting. Softened or de-ionized water is preferred, but not required. Winery shall also provide clean hot (140 degrees Fahrenheit) water for flushing and cleaning the filtration system.
- Wines should be in the following temperature ranges to assure proper filtration flow for optimum efficiency: Red Wine Temps @ 55° ~ 65° and White Wine Temps @ 35° ~ 65° Fahrenheit.
- Winery shall provide all necessary hoses (either 1 ½" or 2" Tri-Clover) and other wine handling and delivery equipment.
- The Winery is to designate one person responsible for decisions regarding filtration.
- Your wine should be racked, blended, and free from active solids prior to our arrival and you must state clearly in writing any use of clarifying products, i.e., Bentonite, PVPP, Carbon with how many pounds per 1000 gallons.
- Waste Water: Winery understands and acknowledges that the process of sanitizing, rinsing and processing winery's wine will generate waste water, containing wine residue. In addition, winery understands and acknowledges that the equipment cleaning operations will generate waste water containing wine residue, and cleaning agents. TIOB's standard practice is to dispose of all waste into winery's onsite sanitary drainage system. If this disposal practice is not acceptable to Winery, it is winery's responsibility to provide, at Winery's sole cost, an alternative disposal process for all waste