Poly-Fix-Filter
- Funnel for the filtration of beverages by sieving or folded filters -

Technical informations and instructions for use

Poly-Fix-Filter is a funnel made of polypropylene with 3 litre volume for the filtration of beverages and other liquids by means of folded filter 50 cm Ø (1800 cm² filter area):

- No. 1 for fruit brandies, spirits, wines, vinegar and low-viscosity liquids.
- No. 2 for wines, musts and fruit juices.
- No. 3 for fresh musts, sweet musts, liqueurs and liquids of higher viscosity.
- Perlon sieve insert for coarse clarification and for the sieving of coarse coagulum, mainly from fruit juices and musts.
Fruit brandies, liqueurs, wines, musts and vinegar are filtered for clarification. For smaller quantities, funnel filters have proved their worth. The **Poly-Fix filter** made of polypropylene has the following outstanding properties:

- odourless and tasteless material for a wide range of applications
- Alternative use of folded filters or the perlon sieve for coarse coagulum separation
- Resistant to breakage and deformation

The **Poly-Fix filter** can either be inserted into the container mouth or attached to the wall at any height. If necessary, a hose with a squeezing tap must be connected to the filter outlet.

**Automatic filtration:**

The performance of the **Poly-Fix filter** increases with the use of more folded filter area. The ideal combination is the **Poly-Fix filter** and balloon with tap according to the adjoining illustration. The end of the tube of the higher positioned balloon is located at the level of the funnel edge within the folded filter. The balloon mouth is hermetically sealed with silicon or DUPLEX-stopper. When the tap is open, only the quantity corresponding to the amount of liquid filtered off always follows. An overflow of the filter is impossible in case of an airtight closure of the upper balloon, a supervision of the automatic filtration is not necessary.

The continuous feeding of the **Poly-Fix-Filter** is particularly advantageous for the filtration of deep-frozen distillates. During storage at minus 5-8°C for several days to one week, the turbidifiers contained in the distillates will form precipitators and can be removed by subsequent filtration. It is important to filter the distillate when it is cooled down, as heating would cause precipitated substances to dissolve again.