

VINOTEST

- Integrity testable prefilter
- Repeatedly steamable in situ
- Sanitizable and regenerable
- Thermowelded construction
- EC-listed materials for Food contact
- FDA-listed materials per CFR21



VINOTEST membrane cartridges are designed for wine filtration as a testable prefilter in yeast and mould retention.

The media is obtained by pleating a layer of PES (Hydrophilic polyethersulfone) membrane with layer of Borosilicate Microfibers which acts as an incorporated prefilter.

The depth matrix of the Borosilicate layer retains both particellar matter and deformable contaminants like colloids. The cartridges are manufactured within a controlled environment; rigorous testing during the manufacturing processes guarantee high quality standards.

MATERIALS OF CONSTRUCTION

Filter media	PES membrane + borosilicate microfiber
Upstream supports	polypropylene
Downstream supports	polypropylene
Internal Core	polypropylene
External Cage	polypropylene
End caps / Adapters	polypropylene

FOOD-SAFETY

VINOTEST filter element materials meet (EU) regulation 10/2011 and its amendments, regulations (EC) 1935/2004 and 1895/2005.

QUALITY STANDARDS

Produced under a certified Quality System to guarantee traceability of manufacturing records and integrity testing results.

RECOMMENDED OPERATING CONDITIONS

- max. continuous temperature	65 °C
- max. cumulative time of steam sterilization	40 hours at 121 °C with cycles of 30 minutes
- sanitization with hot water	80 °C max
- sanitization with chemicals	can be sanitized by standard chemical agents
- regenerability	2% NaOH solution at room temperature
- max. differential pressure	5,0 bar at 25 °C
- recommended change out differential pressure	2,0 bar at 25 °C

CODE	ABSOLUTE FILTRATION RATING IN LIQUIDS	ACCEPTABLE LIMIT FOR PRESSURE HOLD TEST		TEST PRESSURE
		Nr. 1 30" cartridge	Nr. 8 30" cartridges	
AR	0,45 µm	≤ 0,10 bar	≤ 0,10 bar	1,1 bar
AM	0,65 µm	≤ 0,12 bar	≤ 0,12 bar	0,9 bar
AF	0,80 µm	≤ 0,12 bar	≤ 0,12 bar	0,6 bar
AE	1,2 µm	≤ 0,12 bar	≤ 0,12 bar	0,5 bar

*The values are related to 5 minutes and are indicative as they depend on volume of the housing upstream the filter element.

RECOMMENDED WINE FLOW RATE l/h 10" CARTRIDGE

The flow rates are indicative as they depend on the type of wine, sugar grade and prefiltration treatment used.

CODE	$\Delta P = 0,1 \text{ bar}$
AR	300
AM	350
AF	400
AE	450

BACTERIAL RETENTION

VINOTEST cartridges are proven to retain microorganism reported in the table.

CODE	ABSOLUTE FILTRATION RATING micron	BACTERIAL RETENTION 10" CARTRIDGE
AR	0,45	$\geq 10^{10}$ Leuconostoc oenos
AM	0,65	$\geq 10^9$ Leuconostoc oenos
AF	0,8	$\geq 10^{11}$ Saccharomyces cerevisiae
AE	1,2	$\geq 10^{10}$ Saccharomyces cerevisiae

VINOTEST ORDERING INFORMATION

VST - 207 1 - AR -

END FITTING	CODE
DOE: double open end with flat gasket.	200
SOE: open end with (2) O-Ring 2.222. Blind end with flat top.	203
SOE: open end with (2) O-Ring 2.226 and 2 bayonet locks. Blind end with fin.	207
SOE: open end with (2) O-Ring 2.222. Blind end with fin.	208
SOE: open end with (2) O-Ring 2.222 and 3 bayonet locks. Blind end with fin.	212

ABSOLUTE FILTRATION RATING micron	CODE
0,45	AR
0,65	AM
0,80	AF
1,20	AE

CODE	NOMINAL LENGTH
1	10"
2	20"
3	30"
4	40"

CODE	GASKETS	
No code	Standard	Silicone
E	On request	EPDM

The data are informative and subject to change without notice. User is responsible for determining whether the product is fit for particular purpose and suitable for User's method of application.

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