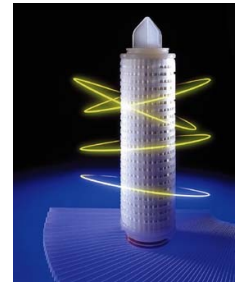


VINOTRAK

- High separation nanofiber matrix
- High dirt holding capacity
- Sanitizable and sterilizable
- Thermowelded construction
- EC listed materials for food contact
- FDA listed material per CFR21



Vinotrak is especially designed to remove microorganisms. Vinotrak filter element is manufactured with an innovative filter media made of polypropylene nanofiber with dimensions that varies from 0,5 to 0,8 micron supported by a borosilicate microfibrer.

The controlled dimension of these fibers provides high reliable performances in bacteria, yeast, molds and macro colloids retention. The microbiologic stabilization is reached using a single stadium of filtration. It can be used as an high efficiency pre-filter in case there is a second stadium of final filtration equipped with sterilizing membranes. Test conduct in labs as well as on site proves that Vinotrak filter element dramatically increases the final membrane service life giving a significant cost reduction to the process.

Typical are wine, beer, liquors in general filtration process and in all beverages applications.

MATERIALS OF CONSTRUCTION

Filter media	Nanofiber matrix of polypropylene with microfibrers of borosilicate
Upstream supports	polypropylene
Downstream supports	polypropylene
Internal core	polypropylene
External cage	polypropylene
End caps / Adapters	polypropylene

EC DIRECTIVE FOOD SAFETY

Vinotrak filter elements meet (EU) regulation 10/2011 and its subsequent amendments and regulations (EC) 1935/2004 and 1895/2005.

RECOMMENDED OPERATING CONDITIONS

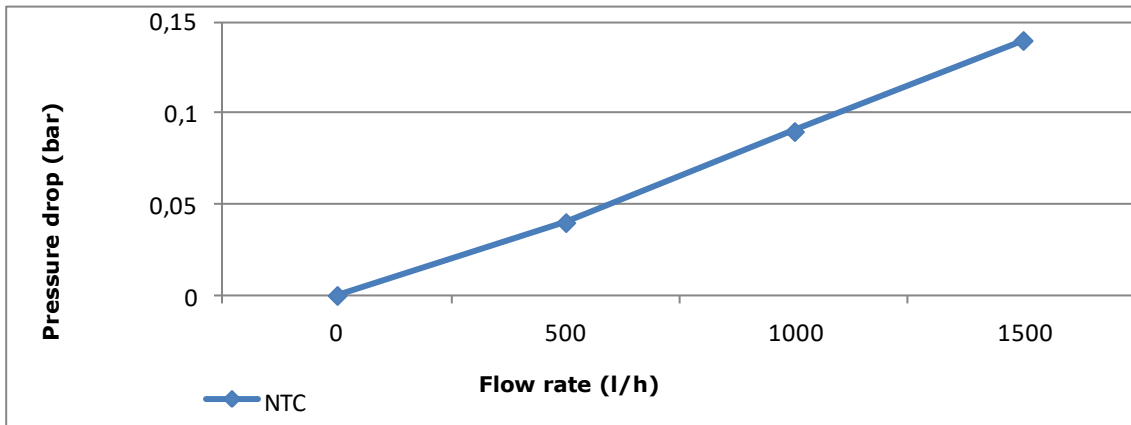
- max. continuous temperature	80 °C
- max. cumulative time of steam sterilization	40 hours at 121 °C (with cycles of 30 minutes)
- sanitization with hot water	90 °C max
- sanitization with chemicals	can be sanitized by standard chemical agents
- regenerability	2 % NaOH Solution at room temperature
- max. differential pressure	5,0 bar at 25 °C
- recommended change out differential pressure	2,0 bar at 25 °C

CODE	FILTRATION RATING IN LIQUIDS	MAX WATER FLOW RATE 10" CARTRIDGE	MAX WINE FLOW RATE 10" CARTRIDGE
NTC	0,5 µm	500 l/h	300 l/h

MICROBIOLOGICAL RETENTION

CODICE	Serratia marcescens	Oenococcus oenos	Saccharomices cerevisiae
NTC	≥ 10 ⁵	≥ 10 ⁵	≥ 10 ¹⁰

WATER FLOW RATE FOR 10" CARTRIDGE



VINOTRAK ORDERING INFORMATION

VNA - 207 1 - NTC - GG - SB - S

END FITTING	CODE
DOE: double open end with flat gaskets	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 and blind end with fin.	208 *
SOE: open end with (2) O-Ring 2.222 and 3 bayonet locks. Blind end with fin.	212 *

FILTRATION RATING MICRON	CODE
0,5	NTC

CODE	DESCRIPTION
SB	Single box
MB	Multiple box

GASKET	CODE
Silicone	S

CODE	DESCRIPTION
GG	General grade

* with AISI 316 stainless steel ring

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

Data contained in this bulletin 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.



Bea Technologies Spa Via Newton, 4 - 20016 Pero (Milano) ITALY
 Tel +39 02 339271 FAX +39 02 3390713 e-mail: info@bea-italy.com
 web: www.bea-italy.com