

CLARIFLOW® WINE

Pleated polyethersulfone (PES) membrane for final filtration of wine and beverages



Extended life and absolute retention efficiency make the Clariflow[®] Wine product an ideal filter for the clarification of wine. At the heart of this design is a special membrane composed of polyethersulfone (PES). Choosing either the 0.65 or 0.45 μ m pore sizes for red and white wines, PES membrane offers superior flow, extended on-stream life, and the consistent removal of microorganisms and particulates.

Clariflow[®] Wine cartridges are inherently hydrophilic, and contain no added surfactants or wetting agents. The PES membrane also exhibits low color-binding characteristics. Ensures that the filter will not affect the taste of the wine being processed. Each cartridge is manufactured in a certified cleanroom environment in accordance with a quality system consistent with the requirements of ISO 9001 certification and guidelines.

BENEFITS

- · Extended on-stream life minimizes changeout frequency
- High retention efficiency of yeast and other wine spoilage organisms
- Steam sterilizable/sanitizable for cleaning and reuse
- · Integrity testable to ensure complete reliability

APPLICATIONS

Prefiltration/Clarification of:

- Wine
- Beer
- Spirits
- · Mineral water

SPECIFICATIONS

Materials of Construction:

Polyethersulfone
Polypropylene
Polypropylene

Operating Differential Pressure:

Forward	80 psid (5.4 bar) @ 75°F (24°C)
	40 psid (2.8 bar) @ 180°F (82°C)
Reverse	50 psid (3.4 bar) @ 75°F (24°C)

Steam Sterilizable and Santizable:

Cartridges may be steamed or autoclaved for at least 50 one-hour cycles @ 135°C (275°F). Cartridges may also be hot water and chemically sanitized in place using common sanitizing agents.

Bacteria Retention:

0.65 μ m cartridges have been tested to retain *S. cerevisae* and *P. damnosus*, 0.45 μ m cartridges have been tested to retain *L. oenii* and *L. brevis* under conditions typical of those found in the wine industry.

Integrity Test Values: (per 10" cartridges)

FILTER RATING	BUBBLE POINT*		DIFFU	SIONAL	FLOW
			FLOW	TEST F	PRESSURE
μm	psig	bar	ml/min	psig	bar
0.45	22	1.4	<20	15	1.0
0.65	16	1.1	<20	12	0.9

Tested in deionized water

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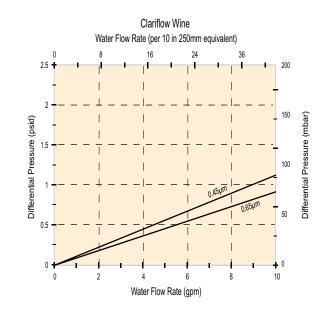
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PERFORMANCE ATTRIBUTES

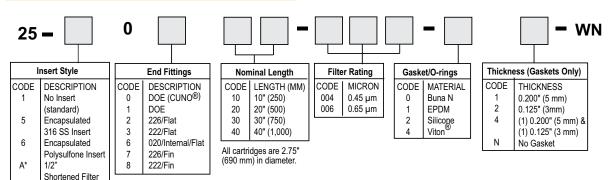
Liquid Flow Rates*

0.45 µm	8 gpm/psid (0.04 lpm/1 mbar)
0.65 µm	9.5 gpm/psid (0.05 lpm/1 mbar)

*For fluids with viscosity of 1cP per 10" (250 mm) cartridge equivalent



ORDERING INFORMATION



* Code 3 & 8 only

TECHNICAL SUPPORT AND PRODUCT INFORMATION

Parker provides our customers with unsurpassed product consistency and cost efficiency. Our experienced professionals can help you select the right solution for your application. Orders can be emailed directly to PAFsales@parker.com. For additional information contact your local distributor. Information on product specifications, applications and chemical compatibility can be found on our web site at **www.parker.com** or through the Oxnard office.

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