► FOOD AND BEVERAGE APPLICATIONS







ORDER OPTIONS

CARTRIDGE

MICRON RATINGS

0.45, 0.65

CARTRIDGE LENGTH

5, 10, 20, 30, 40

PLEAT SUPPORT

Polypropylene

Flat/222 Flat/226

Fin/226 Fin/222

Silicone

C3 C6 C7 C8 **END CAP CONFIGURATIONS**

GASKET/O-RING MATERIAL

Vino-MAXX E

VNXE

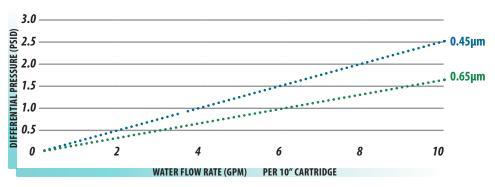
Strainrite's Vino-Maxx E pleated membrane filters are specifically engineered to provide an absolute barrier to wine spoiling micro-organisms.

The Vino-Maxx E incorporates a highly asymmetric polyethersulfone membrane within our exclusive pleat support configuration creating one of the industry's most rugged yeast removal filters. This exceptionally robust filter design means filter performance will remain effective after multiple steam sterilization cycles.

Every Vino-Maxx E filter is integrity tested and flushed with high purity water to assure product performance and purity. Integrity test parameters have been correlated to microbiological retention for both of our 0.45μm and 0.65μm membrane filters (refer to microbiological performance chart).

- ► ABSOLUTE-RATED AND INTEGRITY TESTED MEMBRANE PROVIDES RELIABLE, CONSISTENT AND REPEATABLE FILTRATE TO ENSURE MICROBIOLOGICAL STABILITY
- ► LOW PRESSURE DROPS YIELD HIGHER FLOW RATES AND REDUCED PROCESSING TIME
- ► NON-FIBER SHEDDING POLYPROPYLENE SUPPORT MATERIALS ELIMINATE FIBER MIGRATION
- MAXIMUM PLEAT DESIGN FOR GREATER SURFACE AREA, ENSURING LONGER SERVICE LIFE, FEWER CHANGE OUTS AND REDUCED OPERATING COSTS
- ► 100% THERMALLY BONDED CONSTRUCTION
- ► HIGH STRENGTH DESIGN ALLOWING FOR EXTENDED USE AND MULTI AUTOCLAVE AND HOT WATER SANITIZATION CYCLES
- **▶** 316 STAINLESS STEEL INSERT STANDARD
- ► ALL MATERIALS ARE LISTED IN TITLE 21 OF THE US CODE OF FEDERAL REGULATIONS 177-182
- ► COMPONENT MATERIALS MEET THE BIOSAFETY CRITERIA OF THE USP REACTIVITY TEST FOR CLASS VI PLASTICS
- ► COMPONENT MATERIALS MEET THE "NON-FIBER RELEASING" CRITERIA AS DEFINED IN 21 CFR 210.3 (B) (6)
- ► VINO-MAXX E CARTRIDGES ARE MANUFACTURED IN A FACILITY WHOSE QUALITY MANAGEMENT SYSTEM IS APPROVED BY AN ACCREDITED REGISTERING BODY TO THE ISO 9001:2008 STANDARD
- ► VINO-MAXX E CARTRIDGES ARE 100% INTEGRITY TESTED AND DI FLUSHED

ABSOLUTE RATED RETENTION 0.45, 0.65 MAXIMUM DIFFERENTIAL PRESSURE Reverse: 50 psid (3.4 bar) @ 75°F (24°C) 75 psid (5.1 bar) @ 75°F (24°C) 40 psid (2.8 bar) @ 180°F (82°C) MAXIMUM OPERATING TEMPERATURE 180°F (82°C) Continuous Duty STERILIZATION Cartridge can be sterilized via steam or Autoclave: 20 times at 275°F (135°C) Cartridge may be sanitized in place with common sanitizing agents, contact factory for chemical compatibility PACKAGING ECONOMY Bulk packaging in case quantities to reduce material disposal: 5 inch - 48 per carton | 10 inch - 24 per carton | 20 inch - 12 per carton | 30 inch - 12 per carton | 40 inch - 9 per carton FILTER MEDIA **END CAPS** PLEAT SUPPORT MATERIAL CAGE/CORE Polyethersulfone Polyethersulfone Polypropylene Polypropylene SEALS REINFORCING RING EPDM | Silicone 316 Stainless Steel **CONSTRUCTION METHOD OUTSIDE DIAMETER** APPROXIMATE SURFACE AREA Thermal Bond 2.7" (6.87cm) 7 square feet per 10" equivalent LENGTHS 5 inch (12.7 cm) | 10 inch (25.4 cm) | 20 inch (50.8 cm) | 30 inch (76.2 cm) | 40 inch (102 cm) **INTEGRITY TEST VALUES** AIR DIFFUSION **PORE SIZE BUBBLE POINT** TEST PRESSURE <13.5mL/min VNXE0.45 38 psig in water 30 psig VNXE0.65 20 psig in water 16 psig ≤14mL/min MICROBIOLOGICAL PERFORMANCE MICROORGANISM VNXE0.45 VNXE0.65 Oenococcus oeni >107 >107 Lactobacillus hilgardi >109 >109 PERFORMANCE CHARACTERISTICS



NEED A VESSEL FOR YOUR CARTRIDGES?
For the Vino-MAXX E, the following vessel types are most commonly used:

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As always, discuss your options with your local sales representative to find the best fit for your application.