

## OenoClear™ W Grade Filter Cartridges

### Description

Pall Corporation has designed the OenoClear cartridges for the wine industry as a complete, reliable and economical alternative to sheet (pad) filtration. A fully enclosed hygienic cartridge filtration assembly can be utilized in applications such as final clarification, pre-filtration and yeast removal in wine processing.

Having been specifically engineered for the wine industry, OenoClear cartridges incorporate a unique, polyaramid membrane in a single open ended (SOE) AB style cartridge to fit in a sanitary housing to ensure complete yeast removal and allow repeated regeneration in situ. This combination of efficient yeast removal and extended service life enable OenoClear filters to replace sheet filtration, offering improved performance and better economics.

### Features

- Long service life — excellent economics
- Intrinsically water wettable
- Fixed pores, non-shedding
- Resin and surfactant-free
- Flushed with high purity water
- Fully enclosed system for hygienic operation
- Low holdup volume for minimum product losses
- Can maintain performance under pulsed flow conditions
- Performance not operator dependent
- High area for long life
- Can enhance final filter life
- Simple cleaning to increase life
- Hot water sanitizable
- Repeatedly steamable in situ
- Individually serialized
- ISO 9000 Certified Quality System
- Manufactured in a controlled environment
- Available as an automated system



OenoClear Filter Cartridges

### Materials

FDA-Listed materials per 21 CFR

Component	Description
Membrane	Polyaramid (on cellulose substrate)
Support and drainage layers	Polyester
Endcaps, cage, and core	Polypropylene
O-rings	Silicone <sup>1</sup>

<sup>1</sup> Other polymers available.

### Removal Ratings

An alternative to sheet filters typically referred to as 0.2 µm nominal

Typical *Saccharomyces cerevisiae*  
TR is > 10<sup>9</sup>

Typical *Oenococcus oeni*  
TR is > 10<sup>6</sup>

### Dimensions (nominal)

Lengths	20" (510 mm)
	30" (760 mm)
	40" (1025 mm)

### Configuration (AB Code 7)

Adapter: double 226 O-ring
Finned end, bayonet lock

### Biological Safety

All materials are listed in Title 21 of the US Code of Federal Regulations

## Operating Conditions<sup>2</sup>

Max. operating pressure (forward)	60 psid (4 bard) at 176°F (80°C)
Max. reverse pressure	7 psi (500 mbar) at 68°F (20°C)

## Autoclave/Steaming *In Situ*

Autoclaveable or steamable *in situ*

Cumulative steam exposure <sup>3</sup>	25 hrs at 250°F (121°C)
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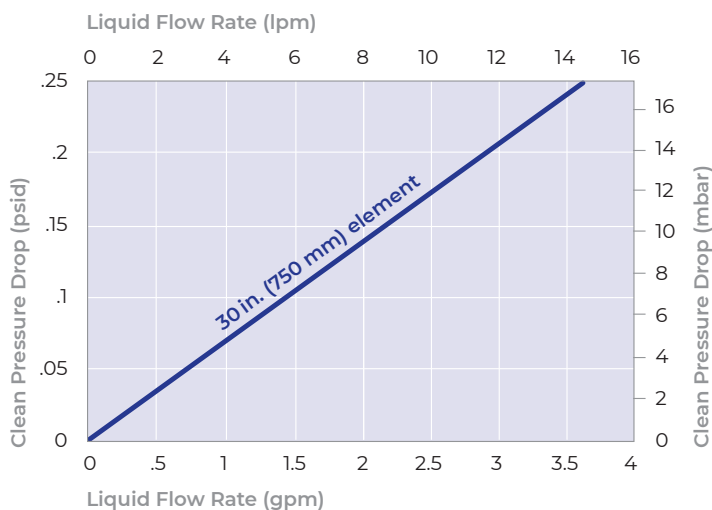
## Sanitization/Cleaning<sup>3</sup>

Hot water cumulative exposure	50 hours at 185°F (85°C)
Peroxyacetic Acid (300 ppm) cumulative exposure	50 hours
Alkaline hypochlorite (300 ppm) cumulative exposure	50 hours

<sup>2</sup> Using compatible liquids.

<sup>3</sup> Lab tests establish multi-cycle resistance; filters should be qualified in actual use. Cool to ambient temperature before use. Contact Pall for recommended procedures.

## Pressure Drop vs. Liquid Flow Rate<sup>4</sup>



<sup>4</sup> Typical initial clean media  $\Delta P$  per 30 in. (760 mm) element for water at 68°F (20°C); viscosity 1 centipoise. For 20 in. (508 mm) and 40 in. (1016 mm) configurations, divide the differential pressure by 0.67 and 1.33 respectively. For assistance in filter assembly sizing and housing selection, contact your local Pall Distributor or Pall Corporation directly.

## Ordering Information

Part Number <sup>5</sup>	Length <sup>6</sup>
AB2SR7WH4	20 inch (510 mm)
AB3SR7WH4	30 inch (760 mm)
AB4SR7WH4	40 inch (1015 mm)

<sup>5</sup> W indicates optimized and qualified for Food and Beverage use.

H4 suffix = Silicone O-rings (standard). Alternate O-rings are available.

<sup>6</sup> Dimensions are nominal.

## Specifications and Availability:

The information provided in this literature was reviewed for accuracy at the time of publication. Product availability may change without notice. For current information on the products and test methodologies, consult your local Pall Distributor or contact Pall Corporation Food and Beverage directly.



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*IF APPLICABLE* Please contact Pall Corporation to verify that the product conforms to your national legislation and/or regional regulatory requirements for water and food contact use.

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