

Profile® II Filter Cartridges For Clarification and Particle Removal

Profile II filter cartridges are high efficiency depth filters designed for superior clarification and particle removal in food and beverage applications.

Description

Constructed of melt blown polypropylene media, Profile II cartridges feature a fixed fiber matrix with graded pore structure, created by continuous intertwined fibers of varying diameter.

These features are the key to this filter's superior removal performance and high contaminant holding capacity. With coarsest pore sizes in the outermost layers and decreasing pore sizes towards the innermost layers of the cartridge, pre-filtration and fine filtration can occur within the same cartridge.

Profile II filter cartridges provide a removal efficiency of >99.98% at the stated micron rating in compatible liquids with highly consistent filtration performance.

Features and Benefits

Features	Benefits
Fixed fiber matrix resulting in highly stable pore structure	 Superior removal efficiency Consistent filtrate quality No media migration or unloading of contaminants
Continuous pore size variation, enabling pre-and fine filtration in the same cartridge	 High dirt holding capacity and extremely long service life Economical cost per filtered volume Lower disposal costs
All polypropylene construction without adhesives, binders or surfactants	Broad chemical compatibility, suitable for use in a variety of fluids
Available in multiple configurations	Easy to integrate into existing production lines

Quality

- Cartridges produced in a controlled environment
- Manufactured according to ISO 9001:2008 certified Quality Management System



Profile II Filter Cartridges

Materials of Construction

Filter Medium	Polypropylene	
Core	Polypropylene	
AB Style Cartridges only		
Cage, Fin End and End Cap	Polypropylene	
Adaptor	Polypropylene with stainless steel reinforcing ring	
O-ring Seal	Silicone Elastomer Ethylene Propylene Rubber	
RMF Style Cartridges only		
End Cap and Seal	Thermoplastic Elastomer	

Food Contact Compliance

Please refer to the Pall website www.pall.com/foodandbev for a Declaration of Compliance to specific National Legislation and/or Regional Regulatory requirements for food contact use.

Technical Information

The technical information provided is based on controlled laboratory tests done on typical production filters at the conditions described, unless otherwise indicated. Actual operating conditions may affect the filter's performance.

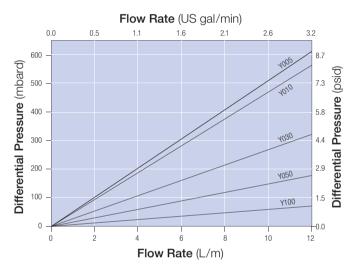
Operating Characteristics in Compatible Fluids¹

Maximum Differential Pressure ²	Operating Temperature
4 bard (60 psid)	30 °C (86 °F)
3.4 bard (50 psid)	50 °C (122 °F)
2 bard (30 psid)	70 °C (158 °F)
1 bard (15 psid)	82 °C (180 °F)
0.3 bard (5 psid) ³	125 °C (257 °F)

¹ Fluids which do not swell, soften or adversely affect any of the filter components ² In forward direction. Recommended change-out differential pressure is 2.4 bard (35 psid), provided the maximum differential pressure (based on temperature) is not exceeded.

³ AB style only

Typical Flow Rates⁴



⁴ Typical initial clean delta p per 254 mm (10 inch) cartridge, water at 20 °C (68 °F). For liquids with viscosity greater than 1 cP, multiply the delta p by the viscosity.

Sterilization and Sanitization⁵

Method	Temperature	Cumulative Time
Steam Sterilization or Autoclaving	125 °C (257 °F)	10 hours
Hot Water Sanitization	80 °C (176 °F)	

⁵ For applications requiring in situ sterilization or sanitization Pall recommends the use of Code 7 adaptors to ensure filter sealing after cooling. Cartridges should be cooled to system operating temperature prior to use. If RF or RMF elements are heated in situ and cooled by a difference of more than 20 °C (36 °F), sealing of the element may be marginal, depending on the type of sealing mechanism used in the filter housing.

Ordering Information

This information is a guide to the part numbering structure and possible options. For availability of specific options and housing details, please contact Pall.

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Part Number:	AB		Y			
		Table 1		Table 2	Table 3	Table 4
	R		F		W	
		Table 1		Table 2		
	RM		F		W	
		Table 1		Table 2		

Example Part Number: AB2Y0507WJ

See bold reference code in tables.

Table 1: Nominal Length ما الم م م

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Code	Length	Code	
AB, RF	and RMF Styles	RF Style	e or
1	254 mm (10")	01	25
2	508 mm (20")	05	12
3	762 mm (30")	09	22

Code	Length	
RF Style only		
01	25.4 mm (1")	
05	127 mm (5")	
09	228.6 mm (9")	
39	990.6 mm (39")	

RF and RMF Styles only

29 736.6 mm (29")

1016 mm (40")

Table 2: Removal Rating⁶

Code		Rating (µm) @ 99.98%		
AB Style	RF, RMF Style	Efficiency (β-5000)	Rating (µm) @ 90% Efficiency (6-10)	
005	005	0.5*	<0.5*	
010	010	1	<0.5*	
030	030	3	<1*	
050	050	5	2	
100	100	10	6.5	
n.a.	200	20	10	
n.a.	400	40	20	

⁶ Profile II filter cartridge liquid retention ratings up to 20 micron are based on a modified OSU-F2 single pass test in an aqueous medium. Oil is used as the test medium for the 40 micron grade. Asterisks indicate extrapolated values.

Table 3: Adaptor

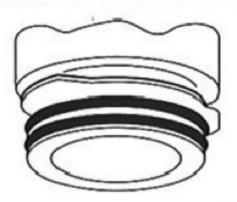
Code	Description
3	SOE - single open end with flat closed end and external 222 O-rings
7	SOE - single open end with fin end, 2 locking tabs and external 226 O-rings
8	SOE - single open end with fin end and external 222 O-rings
28	SOE - single open end with fin end, 3 locking tabs and external 222 O-rings

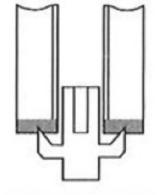
Table 4: O-ring Seal⁷

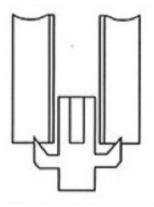
Code	Description
H4	Silicone Elastomer
J	Ethylene Propylene Rubber

⁷ AB style configurations only

Figure 1: Adaptor configurations for Profile II filters.







AB Style Code 7 70 mm dia. Double o-ring seal **RMF Style** 63.5 mm dia. Flat gasket seal **RF Style** 63.5 mm dia. Knife-edge seal



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