

Sartocool® PS (0.65 µm)

Filter Cartridge for Particle
& Yeast Cell Retention



Description

Sartocool® PS filter cartridges feature a high-performance, single-layer pleated PES membrane. The ideal choice for the filtration in the food and beverage industry, especially developed for the filtration of beer and sparkling wine. Sartocool® PS (0.65 µm) guarantee the retention of particles and yeast cells. Enhanced total throughput performance in combination with highest product safety is achieved.

Application

Sartocool® PS membrane filter cartridges are used for the final filtration prior to bottling or as an integrity testable prefilter for such beverages as the following:

- Beer
- Wine
- Sparkling Wine

Product Performance

Sartocool® filter cartridges incorporate a PES membrane. This new polyethersulfon membrane has been developed to meet the demanding process requirements in terms of pressure pulsation and sterilization cycles in the food and beverage industry. Sartocool® PS achieves maximum total throughput to minimize the filtration costs. The membrane is chemically resistant within the pH-range of 1 - 14. Caustic soda and acids can be used for a chemical regeneration.

Integrity-testable and Quality

The integrity of Sartocool® PS membrane filters cartridges can be easily checked by performing an integrity test before and after filtration to guarantee the highest biological safety. This membrane filter is designed and manufactured according to an ISO 9001 certified quality management system. All materials used in the construction of Sartocool® PS meet FDA requirements for use in food and beverage applications.

Technical Specifications

Material	
Filter medium	Single-layer PES membrane
Protective non-woven drainage layers	Polypropylene
Core outer support end caps adapter	Polypropylene
O-rings	Silicone

Pore Size
0.65 µm

Filtration Area
0.78 m ² per 10" element

Available Sizes Filtration Area		
Size 1	10"	0.78 m ²
Size 2	20"	1.56 m ²
Size 3	30"	2.34 m ²
Size 4	40"	3.12 m ²

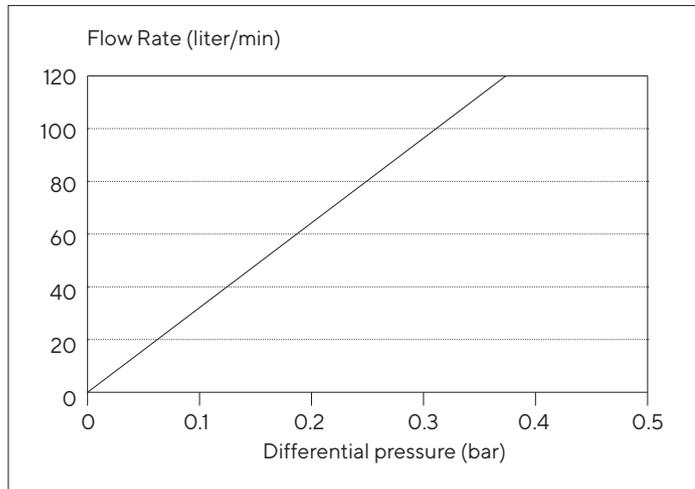
Available Adapter
25, 27, 28

Operating Parameters	
Maximum differential pressure	5 bar 73 psi at 20°C 2 bar 29 psi at 80°C 0.5 bar 7 psi at 121°C
Maximum back pressure	2 bar 29 psi at 20°C
Recommended flow rate	10 to 12 hl beer/h/30" 3.000 liter water/h/30"
Sterilization	Hot water (85 - 95°C) or Steam (110°C), at least 100 cycles
Microbiological recovery rate	Saccharomyces cerevisiae > 10 ⁷ /cm ²
pH stability	pH 1 - 14

Integrity Test Data	
Test pressure	0.8 bar
Max. diffusion (10" element)	8 ml
Test time	10 minutes
Bubble point	> 0.8 bar

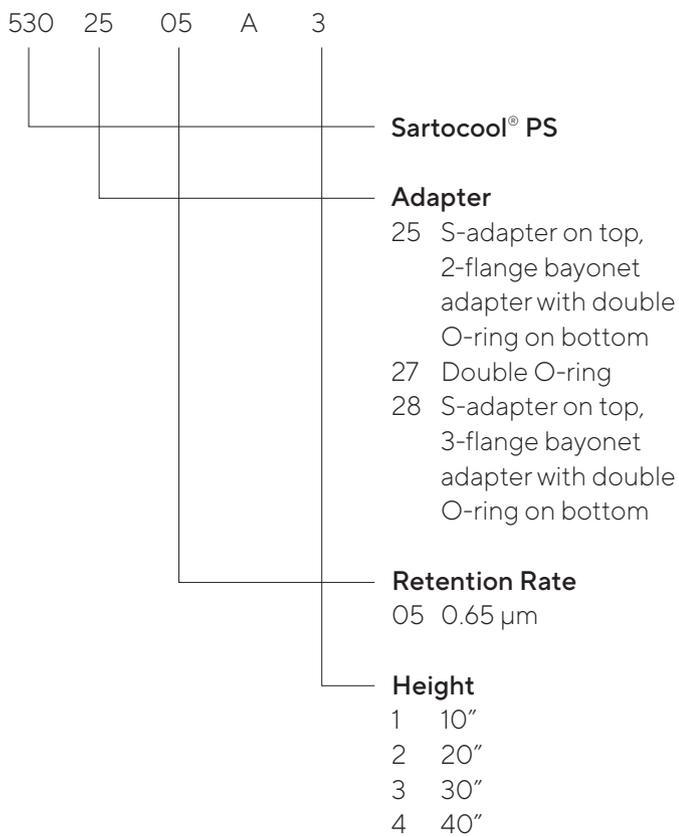
Flow rate for water

Sartocool® PS (0.65 µm) height 10"



Ordering Information

Cartridges



Germany

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