Vino-MAXX E

Polyethersulfone for Final Sterilization of Wine

► FOOD AND BEVERAGE APPLICATIONS

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

ORDER GUIDE

VNXE	0.45	–	10	PP	C1	S	VNXE0.45-10PPC1S
	MICRON RATING		CARTRIDGE LENGTH	PLEAT SUPPORT	END CAP CONFIGURATION	GASKET / O-RING MATERIALS	

ABSOLUTE RATED RETENTION			
0.45, 0.65			
MAXIMUM DIFFERENTIAL PRESSURE			
Forward: 75 psid (5.1 bar) @ 75°F (24°C) 40 psid (2.8 bar) @ 180°F (82°C)		Reverse: 50 psid (3.4 bar) @ 75°F (24°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)

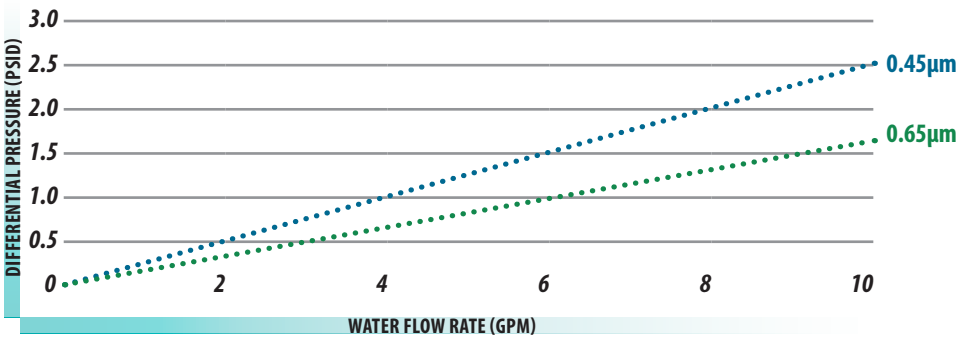
INTEGRITY TEST VALUES

PORE SIZE	BUBBLE POINT	TEST PRESSURE	AIR DIFFUSION
VNXE0.45	38 psig in water	30 psig	≤13.5mL/min
VNXE0.65	20 psig in water	16 psig	≤14mL/min

MICROBIOLOGICAL PERFORMANCE

MICROORGANISM	VNXE0.45	VNXE0.65
Oenococcus oeni	$\geq 10^7$	
Lactobacillus hilgardii	$\geq 10^7$	
Saccharomyces cerevisiae	$\geq 10^9$	$\geq 10^9$

PERFORMANCE CHARACTERISTICS



ORDER OPTIONS

CARTRIDGE

VNXE	Vino-MAXX E

MICRON RATINGS

0.45, 0.65

CARTRIDGE LENGTH

5, 10, 20, 30, 40

PLEAT SUPPORT

PP	Polypropylene

END CAP CONFIGURATIONS

C3	Flat/222
C6	Flat/226
C7	Fin/226
C8	Fin/222

GASKET / O-RING MATERIAL

S	Silicone
E	EPDM