

Product Features

Protect your beverage from spoilage. WBM cartridge filters utilize a special polyethersulfone membrane to provide consistent removal of spoilage organisms and inorganic particulate. The product offers excellent retention efficiency and extended on-stream life, making it an ideal filter for the clarification of beer, wine, and bottled water. PES membrane available with 0.2, 0.45, and 0.65 μm pore sizes, is designed to meet and surpass the filtration criteria necessary to maintain product quality and characteristics. Produced in an ISO Class 7 cleanroom, the cartridges are fully integrity tested during production to assure performance and consistency.

Product Specifications

Media:

Asymmetric Polyethersulfone Membrane

Core, End Caps, Cage:

Polypropylene

Support Layers:

Spunbonded Polypropylene

Surface Area:

7.6 ft² per 10" length

Dimensions:

Outside Diameter: 2.7" (6.86 cm)

Inside Diameter: 1.0" (2.54 cm)

Operating Parameters

Maximum Operating Pressure & Temperature:

176 °F (80°C) @ 20 psid (1.38 bar)

Maximum Differential Pressure:

80 psid @ 70°F (4.14 bar @ 21°C)

40 psid @ 160°F (2.8 bar @ 71°C)

Recommended Change Out Pressure:

35 psid (2.4 bar)

Advantages

- Durable die-cast aluminum construction gives long service-life
- Quick and simple cartridge change-out reduces maintenance time, lowering costs
- Drilled mounting pads in cover accept self-tapping screws
- Economical and easy protection of expensive pump seals
- Manufactured in an ISO Class 7 Cleanroom Environment
- 100% flushed with ultrapure DI water and integrity tested
- Low adsorption of protein, colour, and flavour components
- Steamable/sanitizable for cleaning and reuse
- High log reduction values for spoilage organisms
- PES membrane provides high capacity contaminant loading

Certifications

- USP Class VI: Meets USP Class VI Biological Tests for Plastics
- FDA Listed Materials: All materials comply with FDA Title 21 of the Code of Federal Regulations Sections 174.5 and 177.1520, as applicable for food and beverage contact
- European Directive for Direct Food Contact: European Regulation No. 1935/2004 and European Regulation 10/2011: Tested for migration behaviour and is suitable for contact with all kinds of foodstuffs with minimal rinse-up

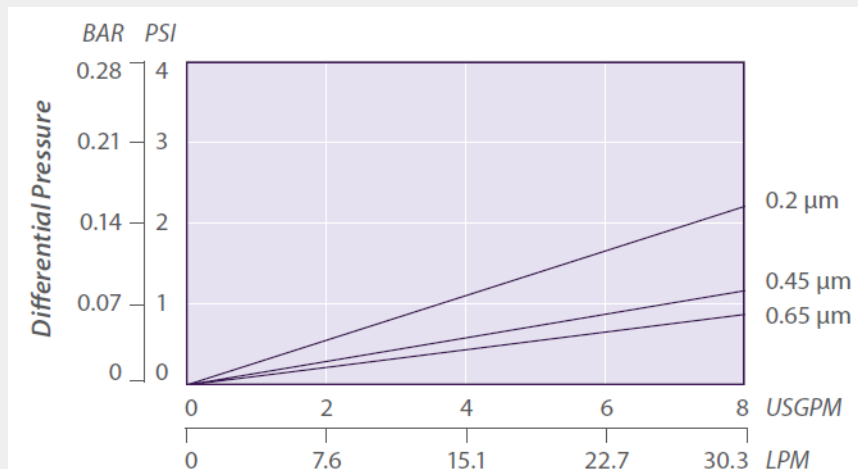


WBM NOMENCLATURE INFORMATION

Filter Type	Retention Rating (microns)	Nominal Length (inches)	End Configuration	Gasket or O-Ring	Options
WBM	0.2 0.45 0.65	-5 -9.75 -10 -20 -30 -40	-P (double open end) -P2 (222/flat single open end) -P3 (222/flat single open end) -P7 (226/fin single open end) -P8 (222/fin single open end) -AM (single open end, internal o-ring)	B (Buna-N) E (EPDM) S (silicone) T (Teflon encap. Viton, o-rings only) T (Teflon, gaskets) V (Viton)	-QW (quick wet treatment)

WBM Flow Rate

Typical Flow Rate Clean Water at Ambient Temperature
(per 10" cartridge)



For liquids other than water, multiply pressure drop by the fluid viscosity in centipoise

Integrity Test Specifications

Pore Size	Bubble Point	Diffusive Air Flow
0.2 µm	≥ 26 psig (2.1 bar)	≥ 35 cc/min @ 21 psig (1.7 bar)
0.45 µm	≥ 20 psig (1.4 bar)	≥ 35 cc/min @ 16 psig (1.1 bar)
0.65 µm	≥ 17 psig (1.2 bar)	≥ 35 cc/min @ 14 psig (1.0 bar)

Typical Bacterial Retention

0.2 µm	LRV for Pseudomon aeruginosa ≥ 11
0.45 µm	LRV for Lactobacillus brevis ≥ 7.6 LRV for Oenococcus oeni ≥ 10
0.65 µm	LRV for S. cerevisiae ≥ 8.7

Performance Specifications

- Hot DI water: Filter cartridge will withstand temperatures of 185°F (85°C) for up to 30 consecutive minutes
- Cleaning/sanitization: Compatible with most common chemical cleaning, sanitizing, and sterilizing agents with a pH range of 1-14. Consult factory for specific compatibility information
- Steam/autoclave: Cartridges may be steamed or autoclaved for at least 50 thirty-minute cycles @ 275°F (135°C)



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