



Vinosart 2

Particle & Bioburden Reduction Filter Cartridge

Membrane Filter Cartridges



Specifications

Materials

Filter Membrane	Cellulose Acetate
Protective Layers	Polypropylene
Core	Polypropylene
End Caps	Polypropylene
O-Rings	Silicone

Pore Sizes

0.45 µm
0.65 µm

Available Sizes | Filtration Area

Size 1	10"	0.6 m ²	6 ft ²
Size 2	20"	1.2 m ²	12 ft ²
Size 3	30"	1.8 m ²	18 ft ²
Size 4	40"	2.4 m ²	24 ft ²

Description

Vinosart 2 | 0.45 µm | 0.65 µm are pleated membrane filter cartridges with an asymmetrical cellulose acetate membrane inside. Vinosart 2 has been especially designed for food & beverage applications. Therefore Vinosart 2 has been especially designed for the reduction of particle and bioburden.

Applications

Vinosart 2 filter cartridges are widely used for the final filtration in food & beverage applications.

Typical applications is the final filtration prior bottling of:

- wine
- sparkling wine
- mineral water

Process Safety

The cellulose acetate membrane has a pore structure that ideally matches the requirements for the food & beverage applications. The membrane material assures a low adsorption combined with an excellent mechanical stability.

Efficiency

The high flow rate and service life allows a cost effective filtration prior bottling.

Documentation

Vinosart 2 cartridges are designed, developed and manufactured in accordance with a ISO certified Quality Management System.

Available Adapters

21, 25, 27, 28

Operating Parameters

Max. Allowable Differential Pressure	5 bar 73 psi at 20°C
	2 bar 29 psi at 80°C
Max. Allowable Back Pressure	2 bar 29 psi at 20°C

По вопросам продаж и поддержки обращайтесь:

Астана+7(7172)727-132, Волгоград(844)278-03-48, Воронеж(473)204-51-73, Екатеринбург(343)384-55-89,
Казань(843)206-01-48, Краснодар(861)203-40-90, Красноярск(391)204-63-61, Москва(495)268-04-70,
Нижний Новгород(831)429-08-12, Новосибирск(383)227-86-73, Ростов-на-Дону(863)308-18-15, Самара(846)206-03-16,
Санкт-Петербург(812)309-46-40, Саратов(845)249-38-78, Уфа(347)229-48-12

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Specifications

Sterilization

In-Line Sterilization

Steam
105°C, 30 min. at max differential pressure
of 0.5 bar | 7 psi

Hot Water
85-90°C, 30 min. at max differential pressure
of 0.5 bar | 7 psi

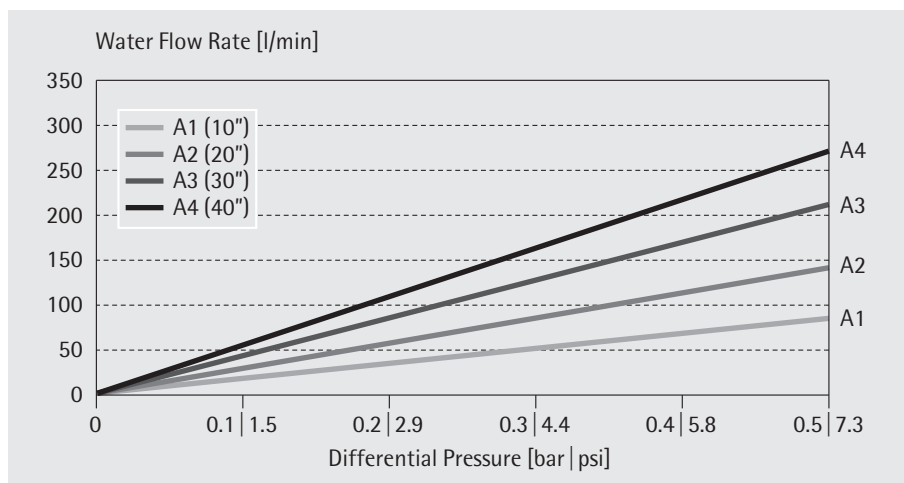
Sterilization Cycles

In-Line Sterilization
25 min

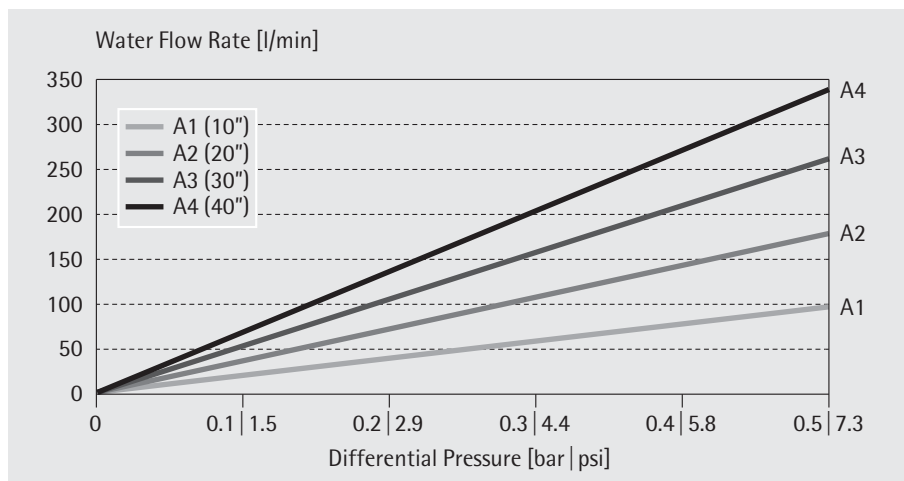
Order Information

Order Code	Pore Size [μm]
520**06AX	0.45
520**05AX	0.65

Water Flow Rate for Vinosart 2 0.45 μm



Water Flow Rate for Vinosart 2 0.65 μm



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