

Vino-MAXX E

Polyethersulfone for Final Sterilization of Wine

- Food & Beverage Applications

The **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).

Features & Benefits

Vino-Maxx E

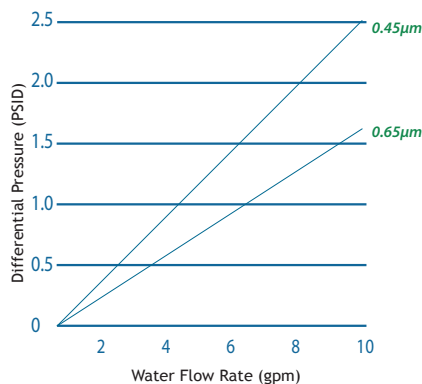
- Absolute-rated and integrity tested membrane provides reliable, consistent and repeatable filtrate to ensure microbiological stability
- Low pressure drops yield higher flow rates and reduced processing time
- Non-fiber shedding polypropylene support materials eliminate fiber migration
- Maximum pleat 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

Quality Compliance

- 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



Performance Characteristics



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	≥10 ⁷	
Lactobacillus hilgardii	≥10 ⁷	
Saccharomyces cerevisiae	≥10 ⁹	≥10 ⁹

Specifications

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

Materials of Construction

Filter Media

Polyethersulfone

End Caps

Polypropylene

Pleat Support Material

Polypropylene

Cage/Core

Polypropylene

Seals

EPDM
 Silicone

Sealing

Thermal Bond

Reinforcing Ring

316 Stainless Steel

Dimensions

Vino-MAXX E

Outside Diameter

2.7" (6.87cm)

Approx. Surface Area

7ft² per 10" equivalent

Lengths

5" (12.7cm)
 10" (25.4cm)
 20" (50.8cm)
 30" (76.2cm)
 40" (102cm)

Ordering Information

