

PREDEL ENCAPSULATED FILTERS

- ❑ Preparation of sample to improve brilliance
- ❑ Absorbent surface for an excellent elimination of colloids
- ❑ Sterile filtration of yeasts (with 0,6 µm)
- ❑ 0,6 ; 1 ; 2 and 5 microns
- ❑ High capacity pre-filter
- ❑ Regenerable filtering capsules
- ❑ Purging capabilities before and after use.



PRODUCT INFORMATION

The PREDELFLOW GF regenerative filtering capsules are designed for both pre-filtering and final filtering operations when carried out in small quantities for sampling purposes. They do not need any assembling and prevent filter cleaning.

ADVANTAGES

- ❑ **Easy-to-use:** capsules can be connected directly to the tank. The wine weight produces enough pressure for filtration.
- ❑ **The availability of two filtration levels, micron or sub-micron, allows to meet any application needs.**
- ❑ **Nitrogen-purging device** upstream and drain downstream.
- ❑ The **heat-welded** filtering capsule is particularly resistant to breakage and shocks. It prevents from leaks and weld break.
- ❑ **Safe and easy to use**, the filtering part does not need any handling.
- ❑ A useful **label** allows to note the installation and replacement date, as well as the user's initials.
- ❑ After use, the filtering capsules can be **regenerated** under a tap, **counter-current**, either with cold water or warm after clogging.

TECHNICAL SPECIFICATIONS MATERIAL :

Media	: Glass fiber
Mount	: Polypropylene
Structure	: Compact, heat-welded polypro
Filtration surface	: 0,11 m ²

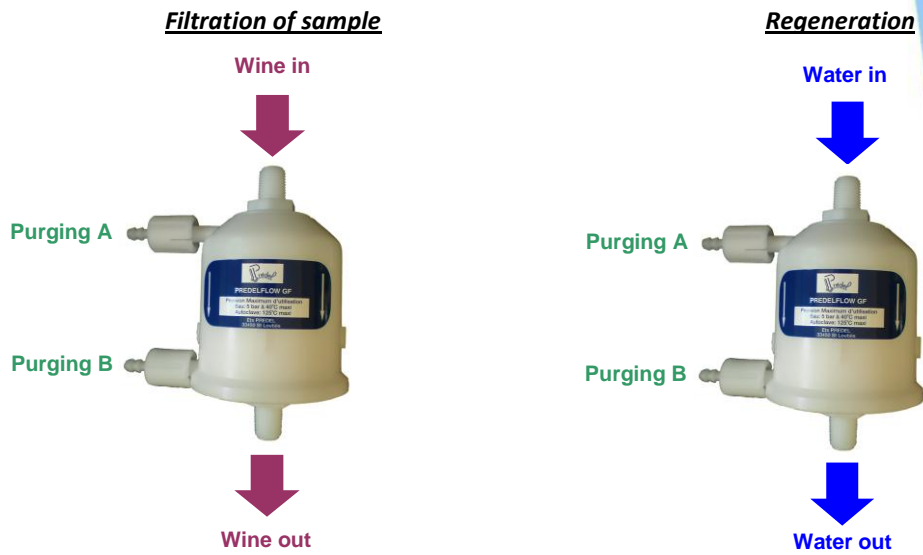
PRESERVATION

Autoclave sterilization at 121°C or with disinfectant solution

BIOLOGICAL SECURITY


All the used materials are in accordance with the current standard USP on plastics of class VI - 121°C and the equivalence ISO10993.

INSTRUCTION FOR USE



<p>Use:</p> <ol style="list-style-type: none"> 1) Connect the capsule by means of a pipe to your tasting/sample valve. 2) Open the valve to begin filtration of your wine 3) Open the Purge A line to eliminate the air bubble then close as soon as the wine flows. 	<p>Regeneration procedure of the capsule:</p> <ol style="list-style-type: none"> 1) Rinse the filter co-current in the cold water until the water flows clear. Previously, open the purge B to eliminate the air bubble 2) Rinse the filter counter-current in the warm water (40 / 50°C) during approximately 10 / 15min.
<p>Preservation:</p> <p>After use, the capsule can be preserved in an alcohol solution (50%) or a sulphur solution (10%).</p>	

TEST

	Turbidity (NTU)	Pictures
White wine during the aging (1)	105	
Filtered wine with a capsule GF100, 0,6µm (2)	4,3	

CAPSULE

Désignation	Référence	Seuil de filtration nominal
Capsule PREDELFLOW GF100	CFG95NGDDJ	0,6 µm
Capsule PREDELFLOW GF200	CFG01NGDDJ	1 µm
Capsule PREDELFLOW GF300	CFG02NGDDJ	2 µm
Capsule PREDELFLOW GF400	CFG03NGDDJ	5 µm