SARTURIUS

Jumbo Star Sartopure®

High Capacity Particle & Bioburden Reduction Filter Cartridges for Beverage Applications



Product Information

With the new Jumbo Star Sartopure® 0.45 µm Sartorius introduces the fines available fleece material on the market to the food and beverage industry. The new fleece material shows an unmatched total throughput, particle retention, protective abilities of the final membrane filtration before filling at an extreme flow rate. The all polypropylene construction makes it resistant to all common cleaning chemicals and numerous sterilization cycles.

Jumbo Star Sartopure® cartridges combine the highest filtration area on the smallest footprint on the market. Particle-rich beverages can be filtered with Jumbo Star cartridges that are easily and efficiently backwashed with water. This allows for a significant reduction of filtration area, filter consumption and overall costs for filtration. Sartopure® Jumbo Star filter cartridges are available in the widest range of retention rates and their modular design allows the adaptation to all production requirements.

Benefits

- Extend the life time of the final membrane filter before filling if used as prefilter before bottling
- Reduce filter consumption
- Highest filtration area on smallests footprint: reduce hardware investment costs
- Robustness & configuration adapted to backwash
- Quick installation

Applications

- Prefiltration upstream of the final membrane filtration before filling (water, wine and beer applications)
- Trapfiltration downstream of the diatomaceous earth | PVPP filter for beer industry
- Clarification step in winery and distillery
- Retention of tartar crystals after cold treatment of wine
- Retention of particles, reduction of colloids and bioburden in water, wine and beer and in alcohol production, also for venting large tanks
- Possibility of use on raw wine as an alternative to Kieselghur filter or Cross-flow filter or as cellar filter after tartaric stabilization

Documentation

Jumbo Star Sartopure® filters are designed and manufactured according to an ISO 9001 certified quality management system. All raw materials which are used to produce Jumbo Star Sartopure® are in accordance with EU regulation 1935/2004/EC or are listed in the Regulations (EU) No. 10/2011 relating to plastic materials and article intended to come into contact with food. All used materials comply with FDA requirements.

Flexibility

The modular concept allows the ideal adaptation to production requirements from 7 m² to 28 m² of filtration area.

Technical Data

Specifications

Materials	
Filter Material	Multiple Polypropylene layers
Support Fleece	Polypropylene
Core	Polypropylene
End Caps	Polypropylene
O-Rings	Silicone

Retention Rates

0.45 μm, 0.65 μm, 1.2 μm, 3 μm, 5 μm, 8 μm, 20 μm

Available Sizes | Filtration Area

Size 1	10"	7 m²
Size 2	20"	14 m²
Size 3	30"	21 m ²
Size 4	40"	28 m²

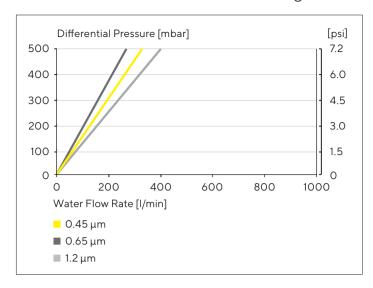
Available Adapter

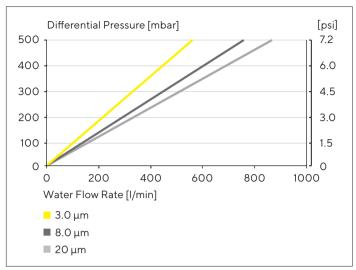
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Operating Parameters	
Max. Allowable Differential Pressure	4 bar 58 psi at 20°C 1 bar 15 psi at 80°C 0.5 bar 7.5 psi at 120°C
Max. Allowable Back Pressure	1.5 bar 22 psi at 20°C

Sterilisation	
Hot water at	85 - 95°C, 30 minutes, ΔP max 0.5 bar
Steam at	110°C, 30 minutes, ΔP max 0.5 bar
Sterilization cycles	min. 100

Water Flow Rates for 10" Cartridges





Ordering Information

Order Code	Retention Rate [µm]
5504006JX	0.45 µm
5594005JX	0.65 µm
5594003JX	1.2 µm
5594002JX	3.0 µm
5594042JX	5.0 µm
5594001JX	8.0 µm
5594020JX	20.0 μm

X=1 Size 10" X=2 Size 20" X=3 Size 30" X=4 Size 40"

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