

CANDEFILT – HMVS

- Integrity testable prefilter
- Repeatedly steamable in situ
- Sanitizable and regenerable
- Thermowelded construction
- EC-listed materials for Food contact
- FDA-listed materials per CFR21



CANDEFILT - HMVS membrane cartridges are designed for wine filtration as a testable prefilter in yeast and mould retention. The media is obtained by pleating a layer of PES (Hydrophilic polyethersulfone) membrane with layer of Borosilicate Microfibers which acts as an incorporated prefilter. The depth matrix of the Borosilicate layer retains both particellar matter and deformable contaminants like colloids. The cartridges are manufactured within a controlled environment; precise testing during the manufacturing processes guarantee high quality standards.

MATERIALS OF CONSTRUCTION

Filter media	PES membrane + borosilicate microfibers
Upstream supports	polypropylene
Downstream supports	polypropylene
Internal Core	polypropylene
External Cage	polypropylene
End caps / Adapters	polypropylene

FOOD-SAFETY

CANDEFILT - HMVS filter elements meet European Directives 82/711/ECC, 85/572/ECC, 89/109/ECC, 93/8/ECC, 97/48/EC, 2001/61/EC, 2002/16/EC, 2002/72/EC and 2004/19/EC for food contact use and global migration.

QUALITY STANDARDS

Produced under a certified Quality System to guarantee traceability of manufacturing records and integrity testing results.

OPERATING CONDITIONS

- max. continuous temperature → 65 °C
- max. cumulative time of steam sterilization → 40 hours at 121 °C with cycles of 30 minutes
- sanitization with hot water → 80 °C max
- sanitization with chemicals → sanitizable by standard chemical agents
- regeneration → 2% NaOH solution at 25°C



- max. differential pressure → 5,0 bar at 25 °C
- recommended change out differential pressure → 2,0 bar at 25 °C

CODE	ABSOLUTE FILTRATION RATING IN LIQUIDS	BACTERIAL RETENTION FOR 10" CARTRIDGE	ACCEPTABLE LIMIT FOR PRESSURE HOLD TEST* FOR 1x30" CARTRIDGE	ACCEPTABLE LIMIT FOR PRESSURE HOLD TEST* FOR 8x30" CARTRIDGE
04	0,45 µm	≥ 10 ¹⁰ Leuconostoc oenos	0,10 bar @ 1,1 bar	0,10 bar @ 1,1 bar
06	0,65 µm	≥ 10 ⁹ Leuconostoc oenos	0,12 bar @ 0,9 bar	0,12 bar @ 0,9 bar
08	0,80 µm	≥ 10 ¹¹ Saccharomyces cerevisae	0,12 bar @ 0,6 bar	0,12 bar @ 0,6 bar
12	1,20 µm	≥ 10 ¹⁰ Saccharomyces cerevisae	0,12 bar @ 0,5 bar	0,12 bar @ 0,5 bar

* The values are related to 5 minutes and are indicative as they depend on volume of the housing upstream the filter element.

CANDEFILT – HMVS → RECOMMENDED WINE FLOW RATES

Code	Filtration rating (µm)	Max. wine flow rate for 10" Cartridge in l/h (ΔP = 0,1 bar)
04	0,45	300
06	0,65	350
08	0,80	400
12	1,20	450

CANDEFILT - HMVS ordering instruction:

HMVS	>porosity<	>adapter<	>length<	>o-ring<
04	> 0,45 µm	BS > 226	10 > 10"	S > silicone
06	> 0,65 µm	S > 222	20 > 20"	
08	> 0,80 µm	F > 222 flat	30 > 30"	
12	> 1,20 µm		40 > 40"	

Example: HMVS 04 BS 30 S

