

Bevflo BR

- PES membrane with enhanced characteristics
- Highly effective filtration area with greater retention capacity
- Integrity testable in situ
- Steamable in situ
- Easy to sanitise and clean
- Thermo-welded construction
- EC- listed materials for Food contact
- FDA-listed materials per CFR21
- Increased service life to reduce filtration costs



The Bevflo BR wine Filter element is designed to meet the needs of the wine industry. This filter element ensures the microbiological stability of the wine and the removal of all undesired contaminants in the product maintaining the flavours, the colour and all the other organoleptic characteristics typical of the wine.

It can be easily tested with a minimum flushing volume before use; the new materials used and the innovative configuration provides additional service life.

The construction is carried out in a controlled environment with constant monitoring of all production parameters. The cartridges are 100% integrity tested and verified in production.

Materials of Construction

Membrane	Polyethersulfone
Upstream supports	Polypropylene
Downstream supports	Polypropylene
Internal Core	Polypropylene
External Cage	Polypropylene
End caps / Adapters	Polypropylene

Food Safety

Bevflo BR filter element material meet (EU) regulation 10/2011 and its amendments, regulations (EC) 1935/2004 and 1895/2005. Construction materials are in compliance with FDA requirements according to CFR 21; par. 177-199.

Quality Standards

Produced under a ISO 9001 certified quality system to guarantee traceability of manufacturing records and integrity testing results.

Recommended Operating Conditions

- Maximum continuous temperature of 75°C
- Maximum cumulative number of steam sterilisation cycles ≥100 cycles at 121°C, ≥80 cycles at 125°C with max ΔP 0.3 bar
- Sanitisation with hot water 90°C maximum
- Sanitisation with chemicals, it can be sanitised by the usual chemical agents
- Regeneability NaOH solution up to 3% at 85°C
- Maximum differential pressure of 5.0 bar at 25°C and 1.0 bar at 90°C
- Recommended change out differential pressure of 2.0 bar at 25°C

Integrity Test Data

ABSOLUTE FILTRATION RATING IN LIQUIDS	PRESSURE HOLD VALUE *	TEST PRESSURE	MAX. DIFFUSION FLOW VALUE IN WATER FOR 10" CARTRIDGE (ml/min)
	8 cartridges of 30"		
0.45µm	≤ 0.12 bar	1.1 bar	≤20
0.65µm	≤ 0.12 bar	0.8 bar	≤20
1.2µm	Not available		
*The values are related to a test time of 5 minutes and are indicative: they depend on the housing volume upstream the filter element.			

Bacterial Retention

FILTRATION RATING micron	BACTERIAL RETENTION > 10 ⁷ per cm ²
0.45µm	Oenococcus oeni / Saccharomyces cerevisiae / Brettanomyces bruxellensis / Lactobacillus brevis
0.65µm	Saccharomyces cerevisiae / Brettanomyces bruxellensis
1.2µm	Saccharomyces cerevisiae

Typical Flow Rate for 10" Cartridge

MICRON (µm)	WINE (l/h)
0.45µm	750
0.65µm	850
1.2µm	1000

Filtration area up to 7500cm² for 10" Cartridge.

Bevflo BR Ordering Guide

Name	Micron Rating	Nominal Length	End Cap Type	Seal Type	Special
BR	0.45µm	10"	3	S - Silicone	Biological grade tested and preflushed
	0.65µm	20"	4	V - Viton	
	1.2µm	30"	7	E - EPDM	
		40"	8		
			28		

Ordering Guide Example: BR-0.65-20-7V

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