

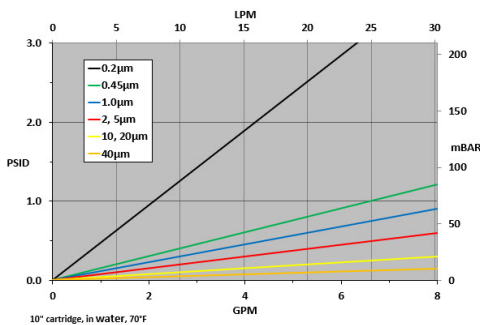
## PP-Series High Purity Pleated Polypropylene

PP-Series High Purity Pleated Polypropylene Filter Cartridges provide a high area, 100% polypropylene element for removal of fine or coarse particulate from fluid streams.

The pleated depth media is encapsulated in an integral, continuous length, thermally-bonded structure for cleanliness, pressure tolerance, and chemical inertness. Offered in both absolute-rated (up to 99.98% retention) and nominally-rated (90% retention) grades in all end configurations. Manufactured in a clean-room environment to maintain high standards of purity and cleanliness.

Commonly used in food/beverage and chemical applications as a final filter or prefiltration stage.

### Flow Rate vs Pressure Drop



\*All data is based on absolute rated medias. Nominally rated medias will result in a pressure drop reduction of approximately 10%.

### Typical Applications

- Food & Beverage
- Deionized Water
- R.O. Pre-Filtration
- Process Water
- Fine Chemicals
- Plating Chemicals
- Wastewater
- Pharmaceutical Prefiltration

### Ordering Information

PP	Rating (µ)	Retention	Length	C	End Cap Style	O-Rings/Gaskets	-	Adders
	0.2	A = Absolute	10" (25.4 cm)		2 = DOE Flat Gasket	B = Buna		CS = 316SS Compression Spring
	0.45	N = Nominal	20" (50.8 cm)		3 = 222 w/ Fin	E = EPDM		FG = Glass Reinforced PP Core *
	1.0		30" (76.2 cm)		4 = 222 w/ Flat Cap	S = Silicone		HP = Heavy Poly Core *
	2.0		40" (101.6 cm)		5 = 222 w/ Spring	T = Teflon® Encapsulated Viton®*		I = Stainless Steel Insert <sup>1</sup>
	5.0				6 = 226 w/ Flat Cap	V = Viton®*		R = 18 Megaohm Rinse
	10.0				7 = 226 w/ Fin	Z = Teflon® Encapsulated Silicone *		SS = Stainless Steel Core
	20.0				8 = 226 w/ Spring			
	40.0				16 = 213 Internal O-Ring			
					28 = 222 3-tabs w/ Fin			

DISCLAIMER: Filtration data presented is representative of performance observed in controlled laboratory testing. It is not given as a warranty, specification or statement of fitness for use. Specific performance can vary widely depending on contaminant type, fluid properties, flow rates and environmental conditions. It is recommended that users conduct thorough qualification testing to assure the product functions as required. For additional technical support, a product Performance Guide is available upon request.



### Construction Materials

**Filtration Media**..... Polypropylene  
**Support Media**..... Polypropylene  
**End Caps**..... Polypropylene  
**Center Core**..... Polypropylene  
**Outer Support Cage**..... Polypropylene  
**O-Rings/Gaskets**..... Buna, EPDM, Silicone, Teflon® Encapsulated Viton®, Viton®, Teflon® Encapsulated Silicone

### Sanitization/Sterilization

**Filtered Hot Water**.....80°C for 30 min.  
**Steam Sterilization**.....121°C for 30 min., multiple cycles

**Chemicals:** Cartridges are compatible with most chemical sanitizing agents.

**Note:** Stainless steel insert option required for all cartridges being hot water sanitized or steam sterilized.

<sup>1</sup>Stainless Steel Insert (I) Adder comes standard with the Heavy Poly Core (HP) for elements constructed with a 222 or 226 endcap.



Certified to NSF/ANSI/CAN 61

NSF Certification applies for use only with drinking water. Only products bearing the NSF Mark on the product, product packaging, and/or documentation shipped with the product are Certified. Product options denoted with asterisk (\*) are not included in the Certification

### Dimensions

**Length:** 10 to 40 inches (25.4 to 101.6 cm) nominal  
**Outside Diameter:** 2.70 inches (7.0 cm) nominal

### Operating Conditions

**Change Out ΔP (recommended)**.....35 PSID  
**Temperature (max)**.....176°F (80°C)  
**Differential Pressure (max)**.....60 PSID (4.1 bar) at 68°F (20°C)

### Toxicity

All polypropylene components meet the specifications for biological safety per USP Class IV – 121°C for plastics.

### Food Safety Compliance

Materials of construction comply with FDA regulations for food and beverage contact use as detailed in the US Code of Federal Regulations, 21CFR. Materials used to produce filter media and hardware are deemed safe for use in contact with foodstuffs in accordance with EU Directives 1935/2004 and/or 10/2011.