

SuPRO – Microfiltration Elements

Highly permeable, high-rejection polysulfone microfiltration crossflow elements designed from 100,000 to 300,000 Dalton (0.1 micron) membrane to clarify saccharification liquor and other intermediate starch process streams. Other applications include: clarification of enzyme streams, broth, fruit and vegetable juices, vinegar, and wine; separation of casein and whey protein in milk. All membrane is tested for compliance with flux standards, and 100% of elements are vacuum-decay-tested to ensure performance integrity.

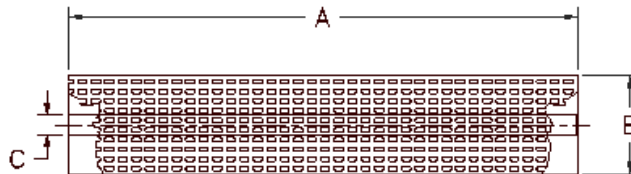
All SuPRO products are USDA accepted. Components conform to FDA regulation CFR Title 21 Part 177, USDA 3-A sanitary standard 45-03, EC Reg. No. 1935/2004, and EU Reg. No. 10/2011. Kosher certified. Halal certified.

General Product Description

Configuration: Sanitary (Full-Fit) Spiral Wound
 Membrane Polymer: Polysulfone with nonwoven PET backing material

Packaging: Elements are enclosed in a sealed polyethylene bag and then packaged in a cardboard box. Anti-telescoping devices and interconnectors are supplied by end-user.

| Model | Feed Spacer, inches (cm) | Area, ft ² (m ²) | Dimensions, inches. (cm) | | | Max. Feed Flow, GPM (m ³ /hr) | Max. Pressure Drop per Element, psi (MPa) |
|----------------|--------------------------|---|--------------------------|-------------|--------------|--|---|
| | | | A | B | C | | |
| SuPRO 3838-30 | 0.030 (0.076) | 80 (7.4) | 38.0 (96.5) | 3.78 (9.60) | 0.83 (2.11) | 30 (6.8) | 15 (1.0) |
| SuPRO 3838-46 | 0.046 (0.117) | 60 (5.6) | 38.0 (96.5) | 3.78 (9.60) | 0.83 (2.11) | 30 (6.8) | 15 (1.0) |
| SuPRO 6338-30 | 0.030 (0.076) | 200 (19) | 38.0 (96.5) | 6.36 (16.2) | 1.138 (2.89) | 70 (15.8) | 15 (1.0) |
| SuPRO 6338-46 | 0.046 (0.117) | 150 (14) | 38.0 (96.5) | 6.36 (16.2) | 1.138 (2.89) | 70 (15.8) | 15 (1.0) |
| SuPRO 6338-65 | 0.065 (0.165) | 120 (11) | 38.0 (96.5) | 6.36 (16.2) | 1.138 (2.89) | 70 (15.8) | 15 (1.0) |
| SuPRO 8038-30 | 0.030 (0.076) | 360 (33) | 38.0 (96.5) | 7.90 (20.1) | 1.125 (2.86) | 80 (18.2) | 13 (0.9) |
| SuPRO 8038-46 | 0.046 (0.117) | 280 (26) | 38.0 (96.5) | 7.90 (20.1) | 1.125 (2.86) | 80 (18.2) | 13 (0.9) |
| SuPRO 8338-60 | 0.060 (0.152) | 222 (20.5) | 38.0 (96.5) | 8.35 (21.2) | 1.138 (2.89) | 250 (57) | 15 (0.1) |
| SuPRO 8338-80 | 0.080 (0.203) | 184 (17.0) | 38.0 (96.5) | 8.35 (21.2) | 1.138 (2.89) | 250 (57) | 15 (0.1) |
| SuPRO 8338-100 | 0.100 (0.254) | 155 (14.3) | 38.0 (96.5) | 8.35 (21.2) | 1.138 (2.89) | 250 (57) | 15 (0.1) |



Product Use and Restrictions[^]

| | |
|--|-------------------------|
| Maximum Applied Pressure (DairyRO): | 200 psig (1.4 MPa) |
| Maximum Chlorine Concentration (at pH > 10.5): | 200 PPM |
| Maximum Operating Temperature: | 158°F (70°C) |
| Maximum Sanitization Temperature: | 185°F (85°C) |
| Maximum Sanitization Pressure: | 25 psig (0.17 MPa) |
| Operating pH Range: | 3.0 – 10.0 [^] |
| Cleaning pH Range (ambient temperature): | 1.5 – 11.5 |
| Cleaning pH Range (max temp 122°F/50°C): | 1.8 – 11.0 |
| Maximum Pressure Drop for a vessel: | 60 psi (0.41 MPa) |

[^] The limitations shown here are for general use. For specified projects, operation at more conservative values may ensure the best performance and longest life of the membrane. See Hydranautics Technical Bulletins for more details.

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7/15/20

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