

Finite® Steam Filter



Bulletin 1300 - 250/USA

All steam filters are sold with a spanner wrench and a preinstalled element.



Steam plays a very important role in a variety of industries including food and beverage, hospital, and pharmaceutical. In order to ensure effective and continuous operation of many processes in these industries, it is often critical that high quality steam is used. A Finite Steam Filter can be used to produce high quality steam by removing both particulate and condensate prior to critical processes. Although each industry's steam requirements may vary slightly, the solution is always the same... **Finite® Steam Filters!**

Features

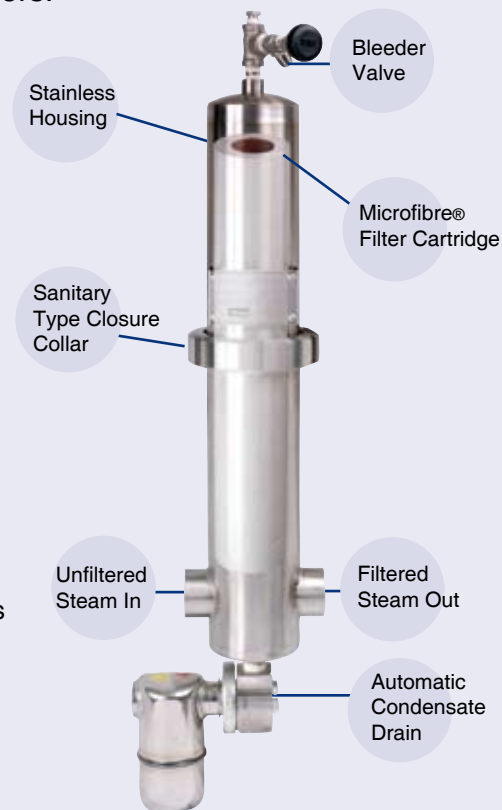
- 98% efficient at 0.1 micron
- Removes rust and other particle contamination
- Removes Excessive condensate from steam
- Disposable filter elements

Benefits

- Easy to install
- Lower yearly maintenance costs than competitive filters
- No costly downtime associated with the cleaning and backflushing of filter elements - just replace element every 6 weeks

Specifications

- Connection Size: 1" NPT
- Max. Pressure: 125 PSIG
- Max. Temp: 353°F
- Max. Flow Rate: 400 lbs./hr. at 125 PSIG
- Overall Height: 36 inches
- Minimum 14" clearance for element removal
- Weight: 25 pounds



Materials of Construction Part Numbers

- 304 Stainless Steel
- EPR Seals (2)
- Microfibre®

Steam Filter: SFN4-SE13-145

Replacement Element: SE13-145 x 8

Note: Steam Filter is sold with one spanner wrench and preinstalled element.

Replacement elements are sold in Boxes of eight. Contact factory for other connection configurations.

Use **Finite**[®] Steam Filters in...



Applications and Benefits

- Food and beverage manufacturing and packaging - Filter protects specific food products (i.e. potatoes) by eliminating overall contamination, taste differences, odor, and unwanted additives to food
- Meat packing facilities - Same benefits as above
- Dairies - To sterilize processing equipment and storage tanks
- Direct injection of steam into food - Provides shorter cooking times and more even cooking
- Breweries - Steam is used to provide the heat of pasteurization, production of hot liquor, bottle washing, bottling, canning processes, and Clean in Place (CIP) systems

food industry



Accepted Standards

- All materials are FDA approved
- USDA acceptance in federally inspected meat and poultry plants
- Complies with Pasteurized Milk Ordinance
- Complies with 3-A Sanitary Standards Committee's practice for producing culinary quality steam (Number 609-00)
- Finite Steam Filters meet the regulations for Indirect Food Additives used as Basic Components for Repeated Use for Contact Surfaces as specified in 21 CFR Part 177, and Current Good Manufacturing Practices, 21 CFR Part 110

hospitals



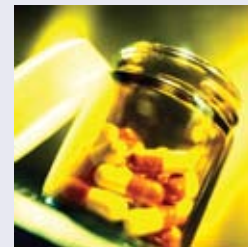
Applications and Benefits

- Reduces the number of malfunctioning valves and regulators
- Can be used at point-of-use to purify steam from a centralized system
- Sterilizing instruments
 - eliminates wet packs and staining of instruments
 - eliminates unnecessary maintenance and costly downtime on steam sterilizers



Applications and Benefits

- Injection of steam in pharmaceutical manufacturing
- Direct contact sterilization—Clean in Place (CIP) or Sterilize in Place (SIP)
- Clean room humidification
- Block and bleed systems (Steam provides a sterile barrier between a critical biological process and the environment)



pharmaceutical