

SARTORIUS

Jumbo Star Filtration System

Simplifying Progress



Description of the Jumbo Star Filtration Systems

This system is designed for the clarification of wine and beer or for pre-treatment of other food and beverage products. Thanks to its design, it is a compact footprint system with high performance.

It is based on Jumbo Star filters, which are:

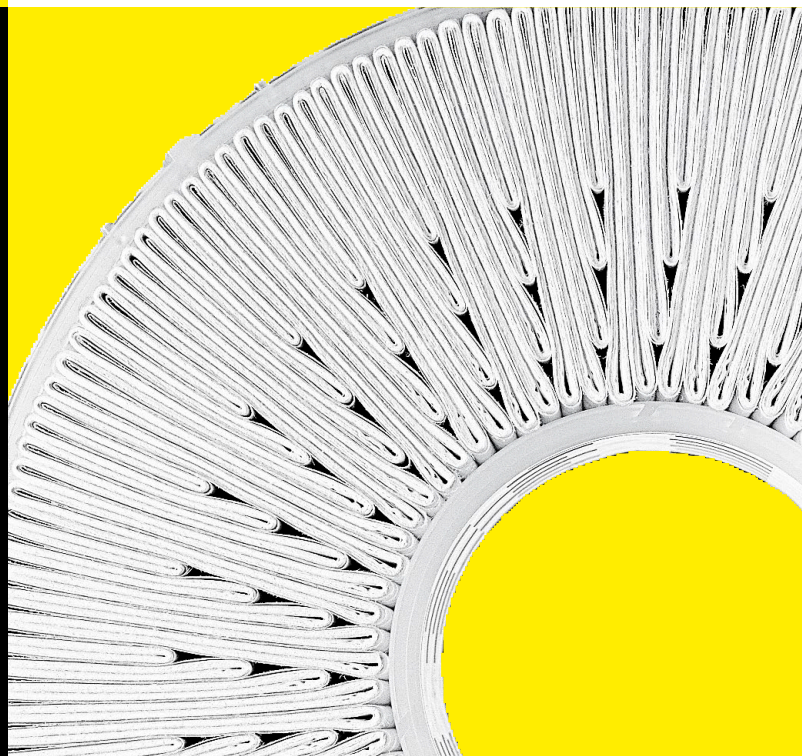
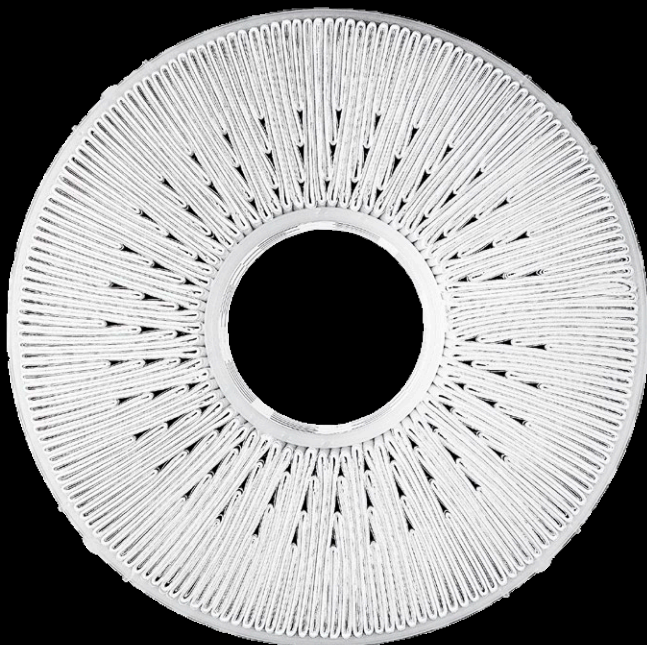
- High-surface cartridge filters: high flow rate and large filtration capacity,
- Robust: no limit to intensive regeneration of the Jumbo Star filter after use that brings the best throughput
- Green technology: low cost of energy power consumption, no classified waste.

These systems are:

- Equipped from two to four filter stages and a CIP System.
- Fully adaptable to customer production processes and product characteristics

The pleating technology allows a large filtration area for a high flow rate and large retention capacity. This technology allows more efficient back-flushing compared to standard filter cartridges.

- High filtration area 28 m² (40 inch)
- High filtration capacity
- High flow rate



Jumbo Star Cartridges | Applications & Portfolio

Where can the Jumbo Star filtration system be implemented in your process:

Wine

- After tartaric stabilization
- For clarification as alternative to Cross-flow or Kieselgur filters
- Before the final filtration line

Sparkling Wine

- Removal of yeast and crystals after second fermentation

Vinegar

- After fermentation
- Before final filling step

Balsamic Vinegar

- Before final filling to reduce turbidity

Craft Beer

- To reduce turbidity after the maturation in the fermentation tank

Beer

- Trap filter
- After centrifuge

Spring Water

- Removal particles at the well, before storage tank, before or after water treatment, alternative to sand filters
- Venting filter for storage tank
- Prefilter for incoming water
- Downstream of GAC (Granular Activated Carbon)

	Sartopure® PP	Sartopure® GA	Sartopure® GF+	Sartoclean® SC
Construction Material	All Polypropylene	Hydrophobic Glass Fiber Fleeces	Glass Fiber Fleeces	Multilayer media with Glass fibers and cellulose
Layers	Up to 6	Up to 4	Up to 5	Up to 6
Retention rates	0,45, 0,65, 1,2, 3, 5, 8, 20 µm	0,2 µm	0.65, 1.2 µm	1,2, 3 µm
Filtration Area	28 m² (40 inch)	30 m² (20 inch)	20 m² (40 inch)	24 m² (40 inch)

Overview of Existing Jumbo Star Installations on Different Applications



Caviro (Forli): Jumbo Star housings and cartridges installed on two Cadalpe® systems for continuous tartaric stabilization of red and white wine.²



Varvello (Bastiglia, Modena): Automated System 2 × 4 lines for balsamic vinegar clarification.¹

Manual System for clarification of wine.²

Caviro (Forli): Automated System 2 × 3 lines for filtration of wine after static tartaric stabilization.²



Botter (Fossalta di Piave, Treviso): Automated System 2 × 3 lines for sparkling wine after second fermentation.³

Vicas (Pontassieve, Firenze): Automated System 4 × 1 line for clarification of raw wine.⁴


White wine before and after filtration.

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