







- · Quality product
- · Available in the Active Carbon or with Diatoms
- · Grinding, qualification and final filtering

### Filter Plates

Our KA SERIES plates have been manufactured with the latest technology to offer the best filtration quality guarantee for our clients. Available in different materials:

**100% Cellulose, Cellulose + Diatoms, Cellulose + Active Carbon.** We cover everything from must filtration with grinding plates, classification and sterilising filtration of wine, and even deodorising and, where necessary. It's high capacity for colloidal particles allows it to consider them as the best prefiltration of microfiltration containers.

Our range of formats allows us to cover the press filters standard measurements in square measurements, with and without drills, or in disc format.

# Filtration Modules

Manufactured with the quality of the KA SERIES range of plates, also included with active carbon.

We offer one of **the widest ranges on the market** (8-inch, 12 inches, and 16 inch) with different connections (flat or latch seal), along with multiple lens options (3, 7, 8, 9, 12 and 16).

The KA DORSAN® filtering modules are the preferred filtration system by winemakers that require filtering, which eliminates dripping and the presence of insects. During bottling, these filters are used prior to microfiltration.





- · Efficiency rating 99.98% (Beta 5000)
- · Porousness of 0,2 µm to 40 µm
- · Maximum filtration surface

### Filter Cartridges PP

Manufactured with absolute grade polypropylene membrane, which are the perfect pre-filter for the final PES or PVDF

membranes in wine making filtration. With a porousness range from 0.2 to 40  $\mu\text{m}$ . The advantage of the DORSAN® filtering containers is that they come with the maximum surface capacity of absolute filtration. Through this we can offer a flow and quality that is far superior to the average of our competition. Clogging of the container takes place progressively and slowly, lengthening the washing and regeneration cycles.





- · Deep absorption filtration
- · The best pre-filtering of microfiltration containers
- $\cdot \ \text{Replaces filtration plates}$

### Glass Fibre Containers

Highly useful for winemakers that do not use filtering plates, where the wine has a high content in colloidal material, which

rapidly clogs the containers. The positive charge glass microfibre carries out deep retaining filtration, and at the same time through absorption the colloidal particles which mainly have a negative charge.

Installed as pre-filters of the final containers, they considerably length the useful life of them, allowing you to reduce the containers washing and regeneration cycles.

# Filter Cartridges PES

Manufactured with hydrophilic and asymmetric materials complying with all the food industries requirements. The polyethersulfone (PES) membrane has a · PES absolute pore asymmetric membrane

· 3 models to choose from: PES, DOUBLE PES, GF+PES

· Maximum filtration surface



We have available the full PES product range, which is the widest on the market.

- PES asymmetric membrane (DPES). Standard model
- PES double asymmetric membrane (**DPESDL**). For higher safety.
- PES + Glass microfibre (DGFPES). A combination of a pre-filter and an absolute membrane.





- Safer with the PVDF Hydrophilic Double Membrane
- · Highly resistance to washing and regeneration with alkaline products
- High capacity of suspended particles retention

# Filter Cartridges PVDF

There is little available on the (PVDF) polyvinylidene fluoride market. It comes with the highest resistance to washing and regeneration of containers with extremely alkaline chemical products. The

DORSAN® PVDF container filters are manufactured with two high-performance hydrophilic filtration membrane layers. This design that uses a pre-filter layer significantly reduces premature clogging of the containers. Our filters have a longer useful life and improved performance than the products of our competitors. The end result achieves flow maximisation and their performance.



- · MCE 0.65 µm membrane
- · Available in Ø 25 and 47 mm
- · Food grade presentation

#### Microfiltration

#### Membranes for Clogging Index (CI).

The majority of winegrowers use the clogging index test in the laboratory to deter-

mine the wine's filterability. Different to what some people think, this test does to determine the quality of a good wine. It simply serves to determine if through the use of a microfiltration membrane, premature clogging of the containers occurs. For this process, DORSAN® showcases their cellulose esters (MCE) 0.65  $\mu m$  microfiltration membranes. This is the type of membrane that is most widely used on the market when carrying out CI.

### Filter Paper

Disc filter papers or folded filter paper tend to be used in all laboratories. Pleated filters

offer higher filtration speeds than flat disc filters by taking maximum advantage of the whole filter paper surface. Available in a wide range of formats and porousness for the filtration of must or wine.

We also offer **REAMS** to our clients to protect workbenches. In the industrial section, some winemakers, to improve the performance of the filter plates use filter papers on the face of the plate entry. These are known as **PLATE PROTECTORS**. They are sold on either smooth or rough paper.



Note. We reserve the right to change these informations without any previous notice. v01 © Dorsan Filtration

#### www.dorsanfiltration.com

Dorsan France Tel. +49 (0) 7255 3971142 france@dorsanfiltration.com

Dorsan Germany Tel. +49 (0) 7255 3971142 germany@dorsanfiltration.com

Dorsan India
Tel. +91 99786 25620
india@dorsanfiltration.com

Dorsan Mexico
Tel. +52 33 3852 5733
mexico@dorsanfiltration.com

Dorsan Spain Tel. +34 938 042 475 spain@dorsanfiltration.com

