



CULINARY GRADE STEAM FILTERS

SPECIFICATION GUIDELINES

Process Filtration

As a market leader in steam filtration products, R.P.ADAMS has created performance and material specifications to assist in the selection of steam filters for culinary grade steam production. These product-related requirements do not represent the full range of requirements that systems may need, and may not identify all potential considerations.

QUALITY ASSURANCE

- Filter elements must be completely staged, assembled, tested, and packaged in a facility whose quality management system is approved by an accredited registering body to the appropriate ISO 9000 quality systems standard.
- All component materials used must be FDA listed for food contact use in accordance with CFR Title 21, as well as EC/1935/2004. All plastic or elastomeric component materials shall meet the criteria for USP Class VI testing.
- Filter elements must be non-shedding, and fabricated without the use of binders, surface-active agents, adhesives or additives.

PERFORMANCE SPECIFICATIONS

CULINARY STEAM FILTER PERFORMANCE AND OPERATING SPECIFICATIONS		
Filter Specification	Value	Measurement
Retention Efficiency (Steam)	≥ 95%	2.0 μm
Media Air Permeability	2.08	ft ³ /(min* ft ²)@0.5 in.H ₂ OΔP
Regeneration Cycles Allowed	6	30 min. Ultrasonic Bath, Aqueous Solvent
Integrity Test	≥ 12	Inches H ₂ O Bubble Point
Operating Temperature Range	-4 to 392	Degrees Fahrenheit
Max Pressure Differential	75	Lb./In. ² (Either Direction)

INSTALLATION AND USE SPECIFICATIONS

- Steam filters shall be installed at all points-of-use where steam either directly or indirectly comes in contact with food or food contact surfaces.
- Steam filter assemblies should each have an appropriate means of discharging condensate, such as a float trap/drain. The drain design should be consistent in construction and material to the filter housing.
- An entrainment or moisture separator must be installed near to and upstream of the culinary steam filter assembly to protect the filter from slugs of water, particularly during system startup.
- The filter assembly and associated pipe work must be insulated in a way that keeps the steam relatively dry while still providing access to service the assembly or change the filter element.

MATERIALS SPECIFICATIONS

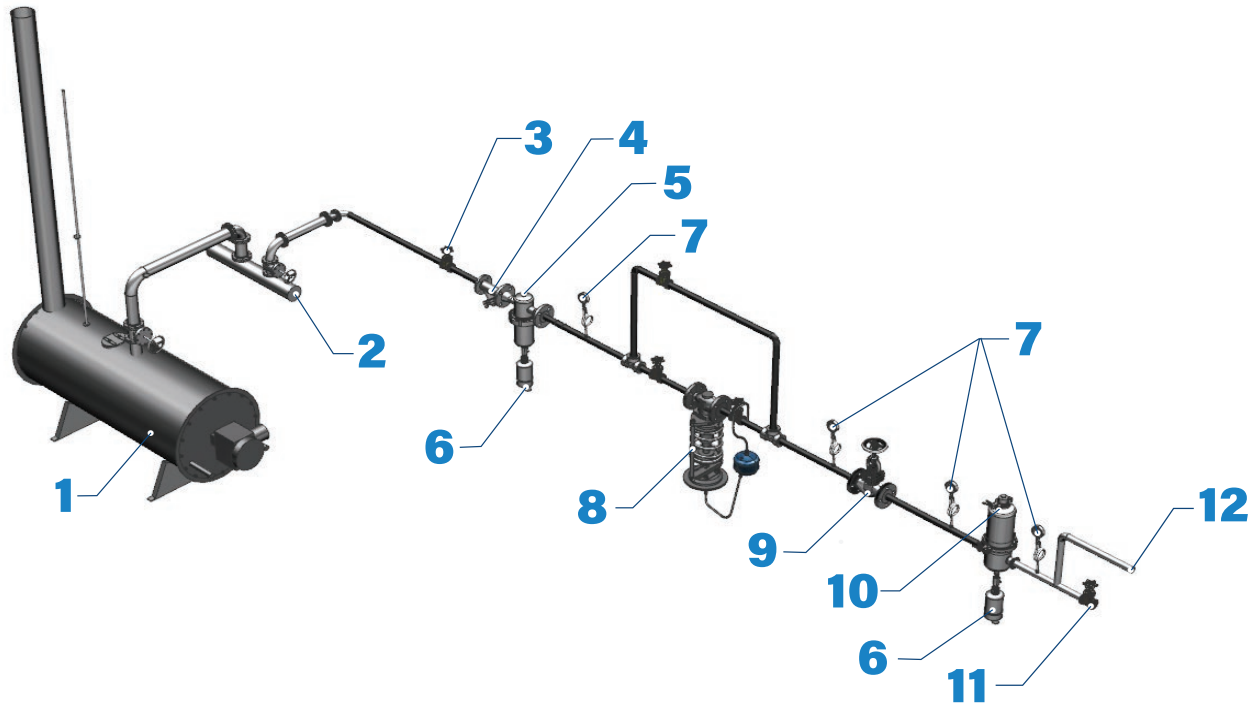
CULINARY STEAM FILTER MATERIALS OF CONSTRUCTION			
Part	Material		CFR Title 21
	GP-GS	GP-GSL N	
Filtering Media	SAE Grade 316	SAE Grade 304	211.65
End Caps	SAE Grade 304	SAE Grade 304	211.65
O-Rings	EPDM (Alt. Fluoraz)	EPDM (Alt. Fluoraz)	177.2600

CULINARY GRADE STEAM FILTERS

SPECIFICATION GUIDELINES

Process Filtration

RECOMMENDED CULINARY STEAM SYSTEM



- | | |
|---|---|
| 1 Boiler | 7 Pressure Gauge |
| 2 Steam Header | 8 Pressure Reducing Valve |
| 3 Stop Valve | 9 Steam Throttling Valve |
| 4 Strainer | 10 Culinary Steam Filter
(GP-EG housing with 5µm GP-GS Element) |
| 5 Entrainment Separator
(GP-EG housing with 25µm GP-GSLN Element) | 11 Sampling Valve |
| 6 Condensate Trap | 12 Sanitary Check Valve & Tubing to Process |



R.P. ADAMS

TOLL FREE: (800) 896-8869

ENGINEERED SOLUTIONS • FILTRATION SYSTEMS • WATER STRAINING • HEAT EXCHANGERS

Notice: This document is not intended as a replacement for careful review of all applicable laws, regulations, and standards. It is the user's responsibility to design, use, and maintain a steam system in accordance with all applicable laws, regulations and standards. Many factors beyond the control of R.P. ADAMS can affect the use and performance of R.P. ADAMS products in a particular application, including the conditions under which the product is used. Since these factors are uniquely within the user's knowledge and control, it is essential the user evaluate the products to determine whether the product is fit for the particular purpose and suitable for the user's application. All products, specifications, availability and data are subject to change without notice, and may vary by region or country.

