

Content Template

Steam and Sterile Air Filters for the Food Industry

Steam Filters:

Remove 98+% of 0.01 micron particles and 100% of all visible particles

Remove liquid condensate at the same efficiency as for solid particles

Remove essentially all nonvolatile boiler feedwater additives

Comply with USFDA, USDA, Health Protection Branch of Health and Welfare Canada, and 3-A accepted practices

Stop carryover of boiler feedwater chemicals

Sterile Air Filters:

Line sizes from 1/4" to 10"

Steam sterilizable sterile air filters

Remove all viable organisms

USDA accepted for use in federally inspected Meat and Poultry plants

Low pressure drop

High flow rates

Full compliance with FDA requirements

Constructed of stainless steel with PTFE seals



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Here's what one of your colleagues found:

A Balston Sterile Air Filter Assembly, consisting of Models A912A-DX, A912A-BX, and A912A-SA was tested at the University of Massachusetts, Department of Food Science and Nutrition, under the direction of Professor David A. Evans, Ph.D.

"This sterile air system produced commercially sterile air and, to the limits of detection, no viable colonies of microorganisms were found"
- Professor David A. Evans, Ph.D.

Flow Rates:

Model #	Flow Rate (CFM)
Steam Filter 1" NPT to 2" NPT	500 lbs/hr to 3000 lbs/hr
Sterile Air Filter 1/4" NPT to 10" NPT	8 SCFM to 9840 SCFM