



TurboClean® Brine MF

Brine Clarification Elements

TurboClean® Brine elements feature a low-fouling PVDF membrane that, when combined with the patented TurboClean hard-shell and parallel feed spacers, offers excellent performance in clarification of cheese and other food brines. Because these elements have about 60% less bypass flow than other sanitary elements, there is a higher cross-flow velocity across the membrane surface resulting in better performance and the most effective membrane cleaning. TurboClean elements are stronger than net-wrapped sanitary elements and are able to withstand higher pressure drops. And with the tightest OD tolerance and optimal circularity, TurboClean elements are the easiest elements to load and unload.

- Strongest Sanitary Element
- Longer Operating Life
- Better Performance
- Most Effective Cleaning
- Easiest Installation

MEMBRANE CHARACTERISTICS

Membrane	PVDF MF
Nominal Pore Size (µm)	0.2

DESIGN INFORMATION

Model	Part Number	Membrane Area m ² (ft ²)	Feed Spacer Thickness (mil) ^a
TurboClean® Brine MF 6338-46	167031638	16.3 (175)	46
TurboClean® Brine MF 8038-46	165020838	26.9 (290)	46

^a All models on this sheet have TurboClean sanitary outer wrap and diamond-shaped feed spacers.

OPERATING PARAMETERS

Maximum Operating Pressure	10 bar (145 psi)
Maximum Operating Temperature	55°C (131°F)
Cleaning pH/Temperature Range¹	1.5 - 11.5 at 55°C (131°F)
Cleaning Chlorine Tolerance	200 ppm for sanitization at pH ≥ 10.5
Maximum Pressure Drop	1.4 bar (20 psi) per element; 6 bar (80 psi) per housing

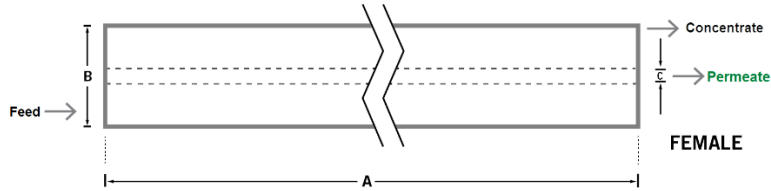
¹ Refer to temperature and pH limits in Membrane Cleaning Guide – Food & Dairy: UF & MF Elements (TSG-C-004).

PHYSICAL DIMENSIONS

Model	Element Weight kg (lb) ^b	Dim. A mm (inches)	Dim. B mm (inches)	Dim. C ^c mm (inches)	Permeate Tube
TurboClean® Brine MF 6338-46	11 (24)	965 (38.0)	160 (6.3)	28.9 (1.138)	Female
TurboClean® Brine MF 8038-46	16 (36)	965 (38.0)	201 (7.9)	28.9 (1.138)	Female

^b Shipping weight is dependent on packaging material and quantity shipped.

^c Dimension "C" is the Inner Diameter.



IMPORTANT INFORMATION

- Start-up:** MICRODYN-NADIR recommends flushing elements for 30 minutes at low pressure and discarding permeate during the flush prior to operation. For a more detailed start-up procedure, please see Element Start-Up Guide – System Start-Up (TSG-O-005).
- Cleaning:** TurboClean® membrane elements must be cleaned periodically to ensure proper operation and to prevent membrane damage. Please see Membrane Cleaning Guide – Food & Dairy: UF & MF Elements (TSG-C-004).
- Storage:** TurboClean membrane elements must be stored appropriately to ensure proper operation and to prevent membrane damage. Please see Element Storage Guides (TSG-O-009 & TSG-O-010).
- Regulatory:** All models on this sheet conform to USDA 3A sanitary standard 45-03, use FDA (CFR Title 21) compliant materials, comply with EU regulation (EC) No. 1935/2004 and No. 10/2011, and have Halal and Kosher certifications.

CUSTOMIZABLE SPECIALTY ELEMENTS

MICRODYN-NADIR offers a full range of membranes and element designs for challenging water and process applications. Technologies include low-fouling RO, submerged UF, continuous high temperature, ultra-high pressure, unique sanitary designs and more. Contact MICRODYN-NADIR to customize a product that satisfies your specific requirements.

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