

BMC200 1020 MF100 1.5

Microfiltration membrane module for food & beverage
applications

BMC200 MF100

Microfiltration membrane module for food & beverage applications

Product description

The BMC200 MF100 microfiltration module has the following features:

- Typical use: clarification of beverages, such as cider and wine, as well as for dairy, biotechnology and pharmaceutical applications
- Excellent removal of bacteria and suspended solids like, e.g. sand, silt, clays, yeast and algae
- Inside-out operation in a cross-flow mode
- Superior alternative for traditional filtration methods, like diatomaceous earth, sandfiltration, etc.
- High performance food grade materials enable high temperature cleaning and sanitation with lye, acid or oxidizing agents

Membrane specifications

Membrane material	Hydrophilic PES
Pore size	Nominal 100 nm
Membrane fiber inner diameter	1.5 mm

Typical operating ranges

Max. system pressure	Max. transmembrane pressure	Max. backflush pressure	Temperature range ¹
[kPa]	[kPa]	[kPa]	[°C]
0 – 40 °C: 600	0 – 30 °C: 300	0 – 30 °C: 200	0 – 80
40 – 60 °C: 500	30 – 60 °C: 200	30 – 60 °C: 150	
60 – 80 °C: 400	60 – 80 °C: 100	60 – 80 °C: 100	

pH range during operation	2-12
pH range during cleaning	1-13
Max. active chlorine concentration	500 ppm @ pH>10
Max. cumulative active chlorine exposure	250,000 ppm-hours @ pH>10
Typical flux	25-100 LMH

¹ Avoid sudden temperature changes subjected to the membrane module or element. This can cause mechanical damage. Follow the guidance of the installation manufacturer and never exceed the mentioned temperatures. The max value 3°C/min should never be exceeded during heating or cooling. Irreparable damage could result from failure to adhere to this guideline.

Feed specifications

Max. TSS	200 ppm
Max. turbidity	100 NTU
Max. particle size	500 µm

BMC200 MF100

Microfiltration membrane module for food & beverage applications

Module specifications

Membrane Surface Area 13 m²

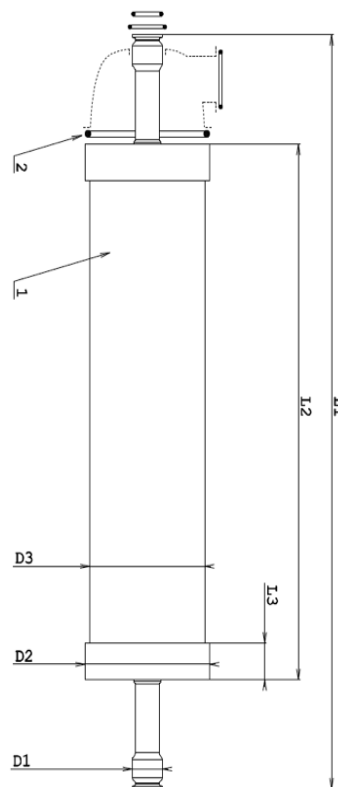
Module Dimensions

L1 1359 mm
L2 1020 mm
L3 58 mm

D1 DN32-W600
D2 217.5 mm
D3 200 mm

Materials of construction

Housing	Noryl
Internals	ABS, PP, PE
Potting material	High temperature resistant food grade Epoxy resin



Product storage advice

The dry BMC200 MF100 should be stored in a dry, normally ventilated place, away from sources of heat, ignition and direct sunlight. Store between 0 and 40 °C at a relative humidity below 90% in their original packaging.

Product certifications

According to KIWA, NSF61, and FDA and EU regulations.

BMC200 MF100

Microfiltration membrane module for food & beverage applications

PCI Membranes Sp. z o.o.
ul. Polna 1 B
62-025 Kostrzyn Wielkopolski k/Poznania,
Poland

www.pcimembranes.com

Release 20200904 BMC200 1020 MF100 1.5 -TDS

Institutenweg 35
7521 PH Enschede
The Netherlands

www.nxfiltration.com

The statements, technical information and recommendations contained herein are believed to be accurate at the date of publication. Since the conditions and methods of use of the product and/or the information referred to herein are beyond our control, NX Filtration B.V. expressly disclaims any and all liability as to any results obtained from or arising out of any use of the product and/or reliance on such information. NO WARRANTIES OR GUARANTEES OF ANY KIND, EITHER EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO WARRANTIES OF MECHANICAL FITNESS FOR A PARTICULAR PURPOSE, OF TITLE, OF NON-INFRINGEMENT OF THIRD PARTY RIGHTS OR ANY OTHER WARRANTY ARE MADE CONCERNING THE PRODUCTS DESCRIBED AND/OR THE INFORMATION PROVIDED HEREIN.