

## Water Technologies & Solutions fact sheet

## dairy JX series

## microfiltration - clarification and fat removal

The Dairy JX microfiltration elements are characterized by a nominal pore size of 0.3micron and are low fouling when oils and grease are present. These elements are used for the removal of fat and colloidal impurities in food process streams and are often used in cheese brine clarification.

These elements feature a Durasan\* Cage patented outer wrap, a selection of feed spacers, and polysulfone parts.

**Table 1: Element Specification** 

Membrane	J-Series, Polyvinylidene Fluoride				
Model	Spacer mil (mm)	Active area ft² (m²)	Outer wrap	Part number	
DAIRY JX3840C50	50 (1.27)	55 (5.1)	Cage	1207259	
DAIRY JX6338C50	50 (1.27)	168 (15.6)	Cage	1207269	

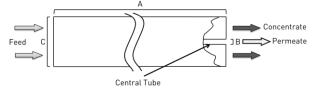


Figure 1: Element Dimensions Diagram

## Table 2: Dimensions and Weight

	Dimensions, inches (cm)			Boxed
Model	Α	В	С	Weight lbs. (kg)
DAIRY JX3840C50	38.75	0.833	3.79	7
DAIRT JA3640C50	(98.4)	(2.12)	(9.6)	(3.2)
DAIRY JX6338C50	38.0	1.138	6.34	18
DAIKT JA6538C50	(96.5)	(2.89)	(16.1)	(8.2)

Table 3: Operating and CIP parameters

Typical Operating Pressure	40-100psi (275-689kPa)
Typical Operating Flux	5-20 GFD (8-34 LMH)
Maximum Operating Pressure	100psi (700kPa)
Maximum Temperature	Continuous Operation: 122°F (50°C) Clean-In-Place (CIP): 122°F (50°C)
pH Range	Continuous Operation: 2.0-10.0 Clean-In-Place (CIP): 1.0-11.5
Maximum Pressure Drop	Over an element: 15psi (103kPa) Per housing: 60psi (414kPa)
Chlorine Tolerance	5,000+ ppm-days

<sup>\*</sup>Trademark of SUEZ; may be registered in one or more countries.