

ERTELALSOP

THE FIRST NAME IN LIQUID FILTRATION

LETRE 800 & 900

These large volume plate and frame filter presses are designed with internal feed and discharge porting. No gasketing is required and they can be used with a wide variety of filter media including media with different thickness specifications.

The Letre 800 and 900 filters are supplied with pneumatic/hydraulic closures standard to provide simple joystick operation. An automatic pressure setting maintains balanced pressure on the filter media throughout the entire production run.

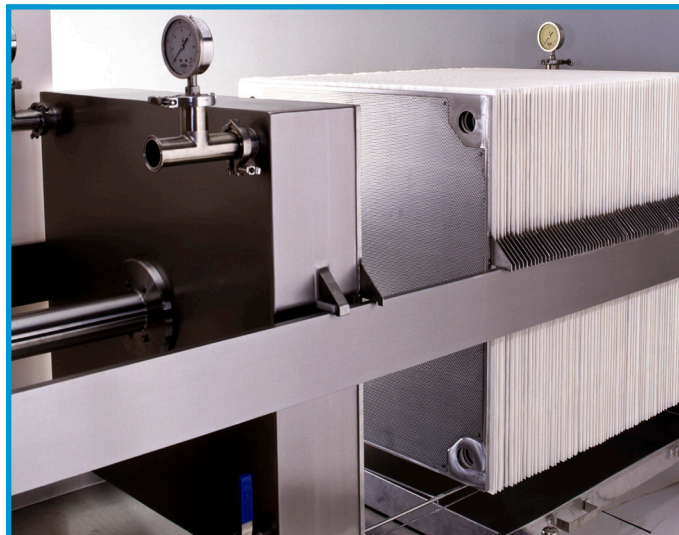
These units can accommodate up to 120 filter pads, providing a filtration area up to 930 ft² (86.4 m²). Selection of inlet frame thickness will determine the volume of cake that can be accumulated and washed for product recovery.

STANDARD FEATURES

- 316L SS
- BioClean™ Outlet Plates
- Internal Ports
- Tri-Clamp Fittings
- Handwheel Closure with Ratchet Wrench Assistance

OPTIONAL FEATURES

- Fifty (50) pad capacity expansion
- Variable Frame Thickness
- Dividing Heads
- Weld-Free Plate Design
- Thorough Wash Capability
- Diamond Configuration
- Air/Oil Hydraulic Closure
- Dump Carts
- Pressure Gauge
- Tubing
- Pump
- Motor



APPLICATIONS:

- Large Volume Parenterals
- Blood Fractions
- Distilled Beverages
- Wine
- Soft Drinks

PRODUCT TESTING

Product testing is always available either at your facility, through our network of distributors, or at our in-house laboratory.

PILOT TESTING - RENTALS

For in-plant testing and scale-up procedures, ErtelAlsop offers a variety of lab filters for rent. A portion of rental fees can be applied to the purchase of your full production filter.

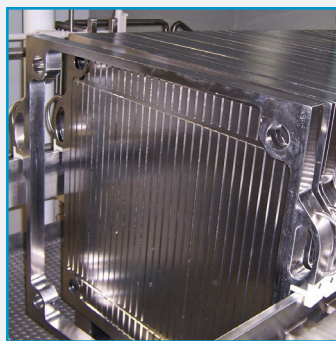
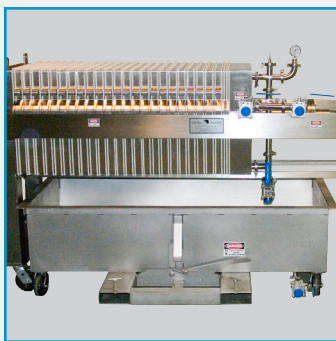
FILTER MEDIA

As with all ErtelAlsop plate and frame filter press models, media is available for any application and/or operating condition, and is chosen based on your specific operating conditions, the performance required by the filtering media, and criteria given to us by you and/or by sample processing we do in our lab.

ErtelAlsop offers the widest varieties of filter media including 100% cellulose pads, cellulose and diatomaceous earth pads, cellulose and Celpure® diatomaceous earth pads, cellulose and perlite pads, and cellulose and activated carbon pads.

All filter pads are manufactured to very high standards for a wide range of applications in the pharmaceutical, chemical, cosmetic, electric utility and food and beverage markets. ErtelAlsop also offers a Validation Guide to assist in the validation of its filter pads in your process. The Validation Guide contains information regarding raw materials, extractables, and general information about the product. The combination of ErtelAlsop "P" grade filter pads and ErtelAlsop's BioClean™ plate and frame filter press design, can help to simplify your depth filtration validation now more than ever.

SPECIFICATIONS	LETRE 800		LETRE 910	
Standard Height	45.5 in	(1.16 m)	54.0 in	(1.37 m)
Standard Width	32.75 in	(0.83 m)	40.0 in	(1.02 m)
Range of Length	100.0 - 240.0 in	(2.54 - 6.1 m)	100.0 - 240.0 in	(2.54 - 6.1 m)
Plate Dimension	31.5 in square	(800 mm)	36 in square	(914.5 mm)
Ports	4 internal		4 internal	
Area/Filter Sheet	6.46 ft ²	(0.60 m ²)	7.26 ft ²	(0.67 m ²)
Cake Vol. - 12.5 mm inlet	2.0 gal	(07.63 l)	2.41 gal	(09.10 l)
Cake Vol. - 25 mm inlet	4.0 gal	(15.25 l)	4.81 gal	(18.20 l)
Cake Vol. - 37.5 mm inlet	6.0 gal	(22.88 l)	7.22 gal	(48.53 l)
Cake Vol. - 50 mm inlet	8.0 gal	(30.50 l)	9.62 gal	(36.40 l)
Batch Size	Up to 13,208 gal (50,000 l)		Up to 13,208 gal (50,000 l)	
Flow Rate	Up to 50 gpm	(190 lpm)	Up to 50 gpm	(190 lpm)



For additional
product information visit
ErtelAlsop.com

Technical Bulletin
800/900-PF-11

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Keep in touch.
Join our Newsletter to learn
about the latest filter best
practices and more!

Visit us at ErtelAlsop.com

Your Local Distributor

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