

PROCESS FILTRATION

STEAM MANIFOLDS FOR CULINARY & PROCESS STEAM

System Engineered Solutions

GLOBAL STEAM MANIFOLD (DIN)



COMPONENTS AND DESIGN

Donaldson steam manifolds provide a ready-to-install steam solution with housings, condensate traps, lockable isolation valves, and upstream and downstream pressure gauges. Mounting stands with leveling feet and housing jackets are also available.

ALL-IN-ONE STEAM SOLUTION

Improved steam quality ensures increased process efficiency and longer service life of downstream filters being sterilized. Culinary steam is free of entrained contaminants and suitable for use in direct contact with food products or product contact surfaces.

ASSOCIATED FILTER ELEMENTS

The following elements are recommended with the Donaldson Steam Manifolds:

Stage 1 - 25 µm Donaldson LifeTec™ P-GSL N filter element acting as an entrainment separator

Stage 2 - 5 µm Donaldson LifeTec™ P-GSL N or 1 µm Donaldson P-GS element acting as a particulate filter

FEATURES AND BENEFITS

- Minimal site assembly
- Compact design
- Minimal installation downtime
- Ergonomic housing heights
- Low differential pressure drop
- · High flow rate capabilities
- Long service life
- Manual pressure indication

INDUSTRIES

Process steam is used as a source of energy for many process applications like heating and temperature control whereas culinary steam is used specifically for food processing and direct product contact applications.



Bottled Water



Dairy



Breweries



Wineries

DIN STEAM MANIFOLD WITH STAND





PROCESS FILTRATION

QUALITY TESTING

All products have been inspected and meet the following requirements by Quality Assurance:

- Framework according to European Regulation (EC) 1935/2004
- FDA requirements for contact with food in accordance with the Code of Federal Regulations, Title 21
- Minimum internal surface finish of Ra < 1.6 μm (< 64 μin)

| PRODUCT SPECIFICATIONS | | | | | | | |
|--|---|--|--|--|--|--|--|
| Max Operating Temperature | Culinary: 150 °C (302 °F), Process: 180 °C (356 °F) | | | | | | |
| Max. Operating Pressure | 10.3 barg (150 psig) | | | | | | |
| Max. Differential Pressure Defer to element datasheets | | | | | | | |
| Components | Manometers Isolation ball valves Optional support stand, housing jackets | | | | | | |
| Internal surface finish [Ra] | Ra < 1.6 µm (< 64 µin) | | | | | | |
| Materials | All product contact surfaces Stainless Steel EN 1.4404 (AISI 316L) or EN 1.4301 (AISI 304) Elastomers are made of EPDM (Culinary) or PTFE/Fluoraz (Process) | | | | | | |
| Inlet/Outlet | DIN Flanges, 1/2 IN BSP Drains and Vents | | | | | | |

PRODUCT CAPACITIES

Manifold filter housings are designed for the purification of industrial and culinary steam and yield low differential pressure at high flow rates. See estimated manifold capacities below. Detailed sizing curves are also provided on the following pages.

| MANIFOLD CAPACITIES | | | | | | | | | |
|---------------------|-----------|--|-------------|-------------|--|--|--|--|--|
| LINE SIZE | PART NO. | DESCRIPTION | FLOW (KG/H) | FLOW (LB/H) | | | | | |
| DN 25 (1 IN) | AG1363601 | MANIFOLD, CULINARY STEAM, DN 25, PN 10 | 200 | 440 | | | | | |
| DN 50 (2 IN) | AG1363801 | MANIFOLD, CULINARY STEAM, DN 50, PN 10 | 500 | 1100 | | | | | |
| DN 80 (3 IN) | AG1363901 | MANIFOLD, CULINARY STEAM, DN 80, PN 10 | 1200 | 2645 | | | | | |
| DN 25 (1 IN) | AG1399201 | MANIFOLD, PROCESS STEAM, DN 25, PN 10, | 200 | 440 | | | | | |
| DN 50 (2 IN) | AG1399301 | MANIFOLD, PROCESS STEAM, DN 50, PN 10 | 500 | 1100 | | | | | |
| DN 80 (3 IN) | AG1399401 | MANIFOLD, PROCESS STEAM, DN 80, PN 10 | 1200 | 2645 | | | | | |

^{*}Capacities approximated using 3.4 barg (50 psig) system pressure



PROCESS FILTRATION STEAM MANIFOLDS

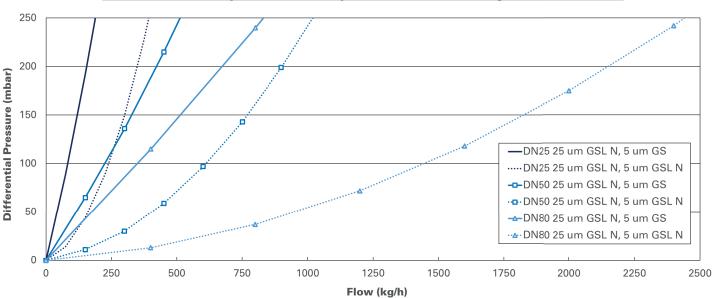
FLOW CHARACTERISTICS

Estimated flow characteristics using Donaldson housings and typical filter element configuration with saturated steam.

| TYPICAL ELEMENT CONFIGURATION | | | | | | | | |
|-------------------------------|---------------|--------------|--|--|--|--|--|--|
| MANIFOLD | STAGE 1 | STAGE 2 | | | | | | |
| Configuration A | 25 μm P-GSL N | 5 μm P-GSL N | | | | | | |
| Configuration B | 25 μm P-GSL N | 5 μm P-GS | | | | | | |

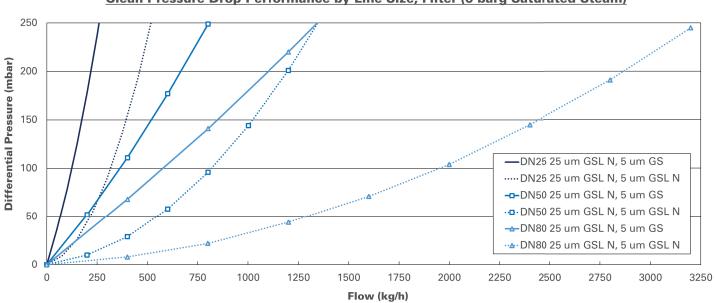
FLOW CHARACTERISTICS AT 3 BARG

Clean Pressure Drop Performance by Line Size, Filter (3 barg Saturated Steam)



FLOW CHARACTERISTICS AT 6 BARG

Clean Pressure Drop Performance by Line Size, Filter (6 barg Saturated Steam)





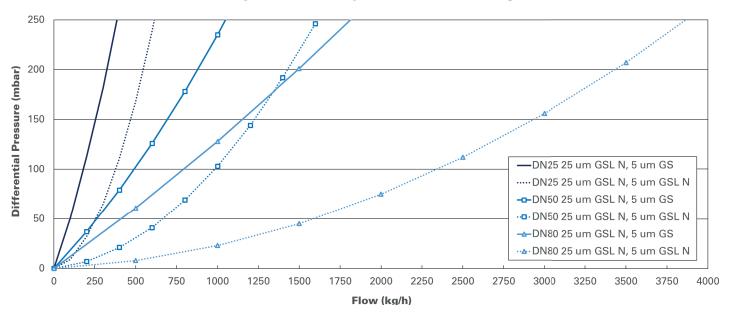
FLOW CHARACTERISTICS CONTINUED

Estimated flow characteristics using Donaldson housings and typical filter element configuration with saturated steam.

| TYPICAL ELEMENT CONFIGURATION | | | | | | | | |
|-------------------------------|---------------|--------------|--|--|--|--|--|--|
| MANIFOLD | STAGE 1 | STAGE 2 | | | | | | |
| Configuration A | 25 μm P-GSL N | 5 μm P-GSL N | | | | | | |
| Configuration B | 25 μm P-GSL N | 5 μm P-GS | | | | | | |

FLOW CHARACTERISTICS AT 9 BARG

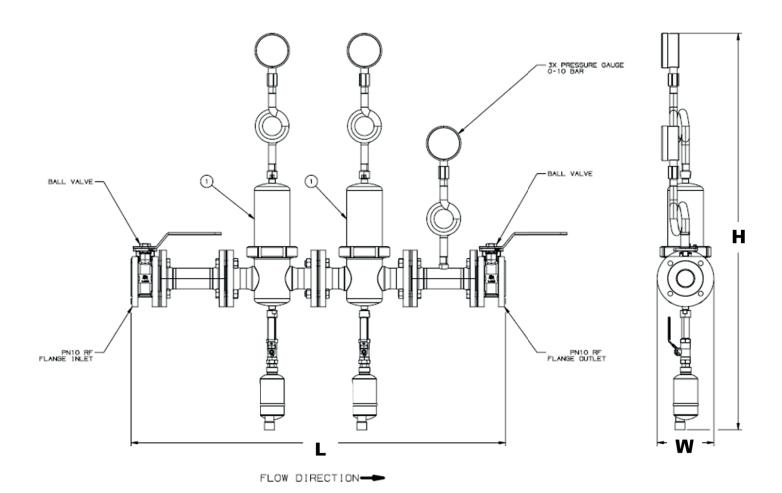
Clean Pressure Drop Performance by Line Size, Filter (9 barg Saturated Steam)



PROCESS FILTRATION STEAM MANIFOLDS

WEIGHTS AND DIMENSIONS - MANIFOLD WITHOUT STAND

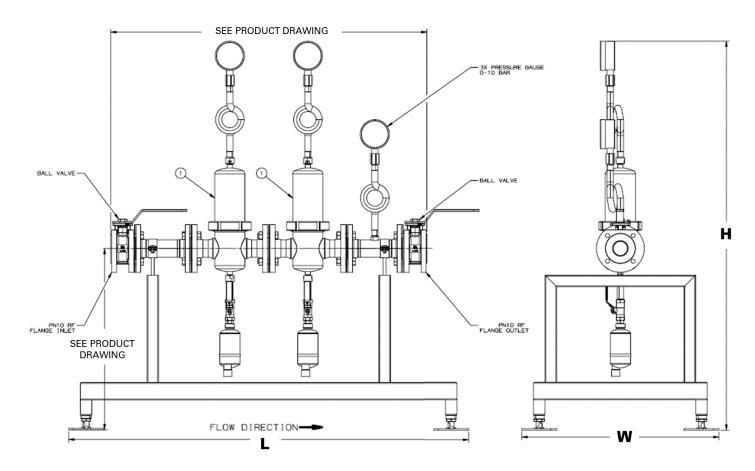
| GLOBAL STEAM MANIFOLD WEIGHTS AND DIMENSIONS | | | | | | | | | | | |
|--|--------------------------|----------------------|----------------------|--------|-----|--------|------|-------|-----|--------|------|
| LINE SIZE | PART NUMBERS | ELEMENT SIZE, QTY | | WEIGHT | | LENGTH | | WIDTH | | HEIGHT | |
| | CULINARY (PROCESS) | Stage 1 | Stage 2 | kg | lb | mm | in | mm | in | mm | in |
| DN 25 (1 IN) | AG1398201 (AG1399201) | UF 05/20 Oty 1 | UF 05/20 Oty 1 | 52 | 115 | 877 | 34.5 | 132 | 5.2 | 1062 | 41.8 |
| DN 50 (2 IN) | AG1398301 (AG1399301) | UF 07/30 Qty 1 | UF 07/30 Qty 1 | 77 | 170 | 1091 | 43.0 | 165 | 6.5 | 1156 | 45.5 |
| DN 80 (3 IN) | AG1398401 (AG1399401) | UF 10/50 Qty 1 | UF 10/50 Oty 1 | 124 | 275 | 1446 | 56.9 | 210 | 8.3 | 1286 | 50.6 |



PROCESS FILTRATION STEAM MANIFOLDS

WEIGHTS AND DIMENSIONS - MANIFOLD WITH STAND

| GLOBAL STEAM MANIFOLD WITH STAND WEIGHTS AND DIMENSIONS | | | | | | | | | | | |
|---|--------------------------|----------------------|----------------------|--------|-----|--------|------|-------|------|--------|------|
| LINE | PART NUMBERS | ELEMENT SIZE, QTY | | WEIGHT | | LENGTH | | WIDTH | | HEIGHT | |
| SIZE | CULINARY (PROCESS) | Stage 1 | Stage 2 | kg | lb | mm | in | mm | in | mm | in |
| DN 25 (1 IN) | AG1363601 (AG1398701) | UF 05/20 Oty 1 | UF 05/20 Oty 1 | 62 | 137 | 1100 | 43.3 | 600 | 23.6 | 1265 | 49.8 |
| DN 50 (2 IN) | AG1363801 (AG1398801) | UF 07/30 Oty 1 | UF 07/30 Oty 1 | 88 | 194 | 1300 | 51.2 | 600 | 23.6 | 1342 | 52.8 |
| DN 80 (3 IN) | AG1363901 (AG1398901 | UF 10/50 Qty 1 | UF 10/50 Oty 1 | 138 | 304 | 1600 | 63 | 600 | 23.6 | 1490 | 58.7 |





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Contact us



Important Notice: Many factors beyond the control of Donaldson can affect the use and performance of Donaldson products in a particular application, including the conditions under which the product is used. Since these factors are uniquely within the user's knowledge and control, it is essential the user evaluate the products to determine whether the product is fit for the particular purpose and suitable for the user's application. All products, specifications, availability and data are subject to change without notice, and may vary by region or country.