

Sterile Air Filters

Market Application Publication



Compressed air is contaminated with compressor oil, water condensate, pipe scale, and rust, all of which provide the ideal environment and means to grow bacteria.

These naturally occurring contaminants can also effect the taste, appearance and shelf life of food product. The food processing and packaging industry utilizes compressed air extensively throughout their facilities.

Compressed air is used to push and propel product, cut and mix product, in addition to packaging product.



Contact Information

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Features and Benefits

- Removes all viable organisms
- Removes all moisture and particulate contamination
- Has full compliance with FDA requirements
- Able to meet the flows of a variety of applications
- In full compliance with USDA requirements
- Stainless construction

Application

The importance of removing all contaminants in compressed air is most important in the food industry. Different applications within the industry demand specific filtration efficiencies. Parker Balston offers several different efficiencies of filtration that can be applied to meet the specific need of every unique application. Parker Balston provides single stage filtration to service pneumatic equipment, dual stage filtration for instrumentation and three stage filtration for sterile air requirements.



Case Study

Cahoon Farms in Walcott, New York uses Parker Balston three stage filtration systems for all their compressed air and sterile air applications. Cahoon Farms packages fresh sliced apples and cherries, dried apples, and other assorted dried fruits. Compressed air is used extensively throughout the facility servicing pneumatic equipment, slicing and mixing food product, and packaging. The sterile compressed air applications are filtered to an efficiency of 99.999+% at 0.01 microns which is 30 times better than the accepted industry standard. Cahoon Farms safeguards their food product from any possible contamination that could lead to bacteria and mold growth. The investment in these filtration systems ensures Cahoon Farms' products will maintain superior taste, quality and freshness with an extended shelf life.

Principal Specifications

Description	6002	6004	6006	6008
Membrane Air Dryer	1/4" NPT	1/2" NPT	3/4"	1" NPT
Maximum Temperature [1]	120°F (49°C)			
Maximum Pressure [2]	175 psig			
Maximum Pressure [3]	15 psig			
Shipping Weight	3.5 lbs	4.0lbs	11 lbs.	12 lbs
Dimensions	3"W X 7"L (7mm X 18mm)	3"W X 10"L (7mm X 25mm)	4"W X 10"L (10mm X 25mm)	4"W X 12"L (10mm X 30mm)
Materials				
Head	304 Stainless Steel			
Bowls	304 Stainless Steel			
Internals	Stainless Steel			
Seals	Buna-N Food Grade			

Ordering Information

Assembly	Description	Filter Tube	Filter Tube	Drain (Auto. Float)	Mounting Bracket
	6002N-0A2-{?X}	100-12-{?X}	A03-0178	N/A	C01-0094
6002N-0A1-{?X}	100-12-{?X}	N/A	A03-0179	C01-0094	
6002N-0A2-SA	100-12-SA	A03-0178	N/A	C01-0094	
6002N-0A2-000	100-12-000	A03-0178	N/A	C01-0094	
6004N-0A2-{?X}	100-18-{?X}	A03-0178	N/A	C01-0094	
6004N-0A1-{?X}	100-18-{?X}	N/A	A03-0179	C01-0094	
6004N-0A2-SA	100-18-SA	A03-0178	N/A	C01-0094	
6004N-0A2-000	100-18-SA	A03-0178	N/A	C01-0094	
6006N-0A2-{?X}	200-176-{?X}	A03-0178	N/A	C01-0094	
6006N-0A1-{?X}	200-176-{?X}	N/A	A03-0179	C01-0094	
6006N-0A2-SA	200-176-SA	A03-0178	N/A	C01-0094	
6006N-0A2-000	200-176-000	A03-0178	N/A	C01-0094	
6008N-0A2-{?X}	200-185-{?X}	A03-0178	N/A	C01-0094	
6008N-0A1-{?X}	200-185-{?X}	N/A	A03-0179	C01-0094	
6008N-0A2-SA	200-185-SA	A03-0178	N/A	C01-0094	
6008N-0A2-000	200-185-SA	A03-0178	N/A	C01-0094	
Replacement Filter Cartridge	Model P/N	6002	6004	6006	6008
	Number Required	1	1	1	1
	Box of 2	2/100-12-{?X}[SA]	2/100-18-{?X}[SA]	2/200-176-{?X}[SA]	2/200-185-{?X}[SA]
	Box of 5	5/100-12-{?X}	5/100-18-{?X}	5/200-176-{?X}	5/200-185-{?X}
	Box of 10	100-12-{?X}[SA]	100-18-{?X}[SA]	200-176-{?X}[SA]	200-185-{?X}[SA]
	CI Cartridges (box of 1)	CI100-12-000	CI100-18-000	CI200-176-000	CI200-185-000

Notes

1. Max. temperature with auto drain.
Max. temperature with manual drain is 275°F.
2. Max. pressure with auto drain.
Max. pressure with manual drain is 250 psi.
3. Required for proper operation of auto drain.