

PROFESSIONAL FILTRATION CHEESE WHEY

HiFlux AUTO-LINE® filters are specially designed for automatic filtration of whey to retain cheese parts from the whey before further processing.



World leading company producing customized hygienic filter solutions. Increased food security, productivity and better profitability.



HiFlux Filtration A/S

AUTO-LINE® Automatic filter

Used at several European dairies and cheese manufacturers.

Before installation:

Cleaning manual filters regularly, high maintenance costs, downtime in production.

After installation:

Automatic process, increased productivity, maximum food security.

Facts for the Auto-Line® Automatic filter

Complies to the regulations EC1935/2004 and EU 10/2011, as well as the FDA standards. CIP friendly design with respect to the hygienic design recommendations by the European Hygienic Equipment Design Group (EHEDG).

HiFlux Auto-line® Filter has been designed as a compact, self-cleaning filter. The sturdy construction of the filter makes it well suited for applications in which operational reliability and dependability are essential.

Accurate filtration down to 35 micrometers [μm].

FEATURES

- **Removes unwanted particles**
High operational reliability.
- **Ensures quality**
High standard in food safety.
- **Continuous flow process**
Self-cleaning application.
- **Eliminates downtime**
Optimized earnings.



Did you know?

Quantity filtered out at a dairy in the Netherlands is 1000 kilo per week. The Auto-Line filter is set to scrape at a low differential pressure in order not to break up the brittle cheese parts into smaller parts. Drain is set to a relatively high setting to avoid losing too much whey before further processing.

Facts and regulations:



PED



ISO 9001

FDA

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