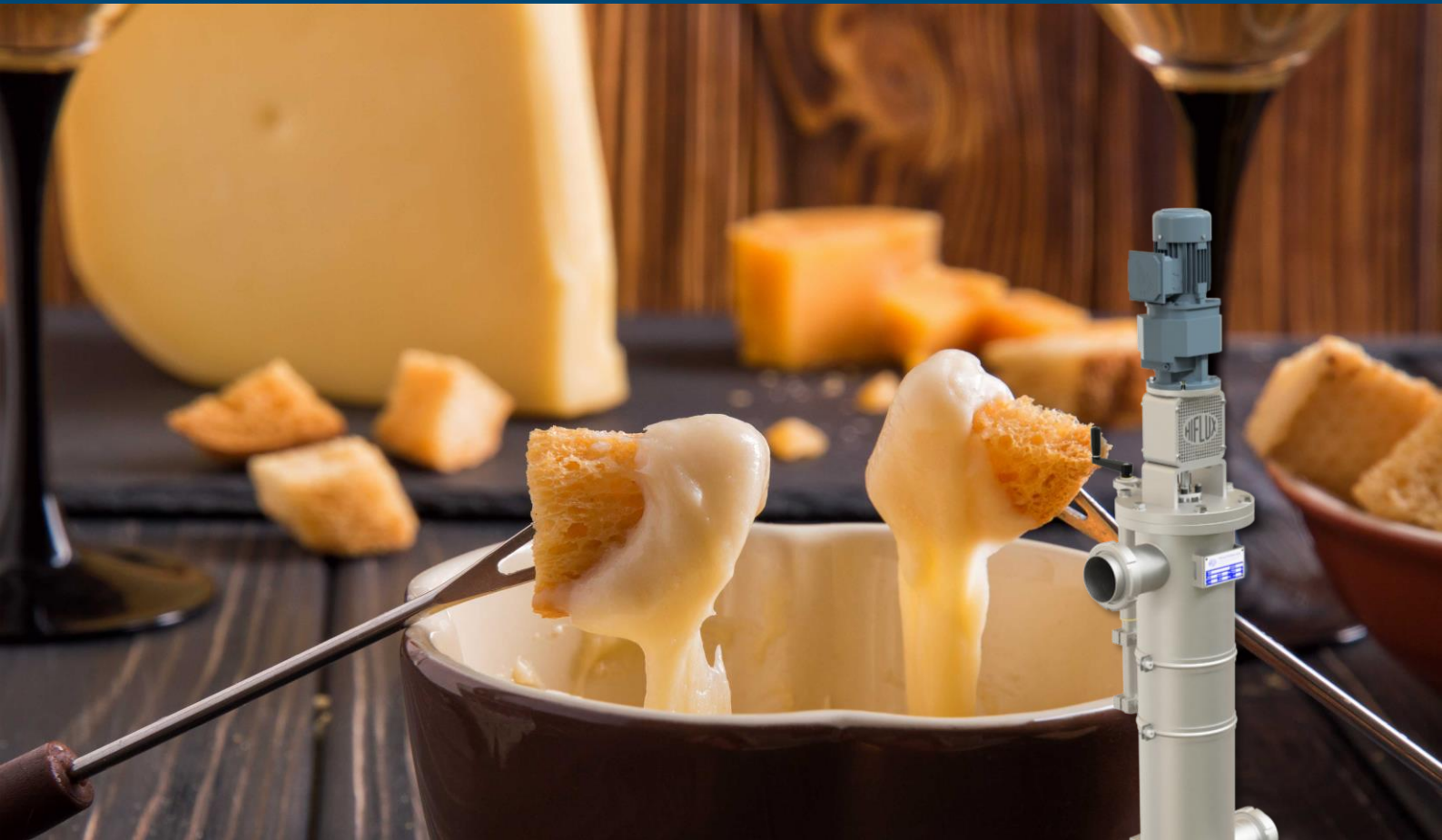


PROFESSIONAL FILTRATION MELTED CHEESE

HiFlux Auto-line® filters are specially designed for automatic filtration of hot and highly viscous melt, re-work, or processed cheese.



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



HiFlux Filtration A/S

About the Auto-line® Automatic filter:

Used at several European manufactures of fresh and processed cheese.

Before installation:

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

After installation:

Automatic process, increased productivity, maximum food security, no production stops.

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 the quality**
Food safety at the customers.
- **Continuous flow process**
Self-cleaning application.
- **Eliminates downtime**
Optimizing earnings.



Did you know?

At a dairy in Germany the Auto-line filter is used for filtration of viscous rework cheese before moulding and cutting to sliced cheese. The filter is positioned just after the mixing tank, and thus no heating jacket required. The flow capacity is in the range of 1000-2500 kilo per hour.

Facts and regulations:



PED



ISO 9001

FDA

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