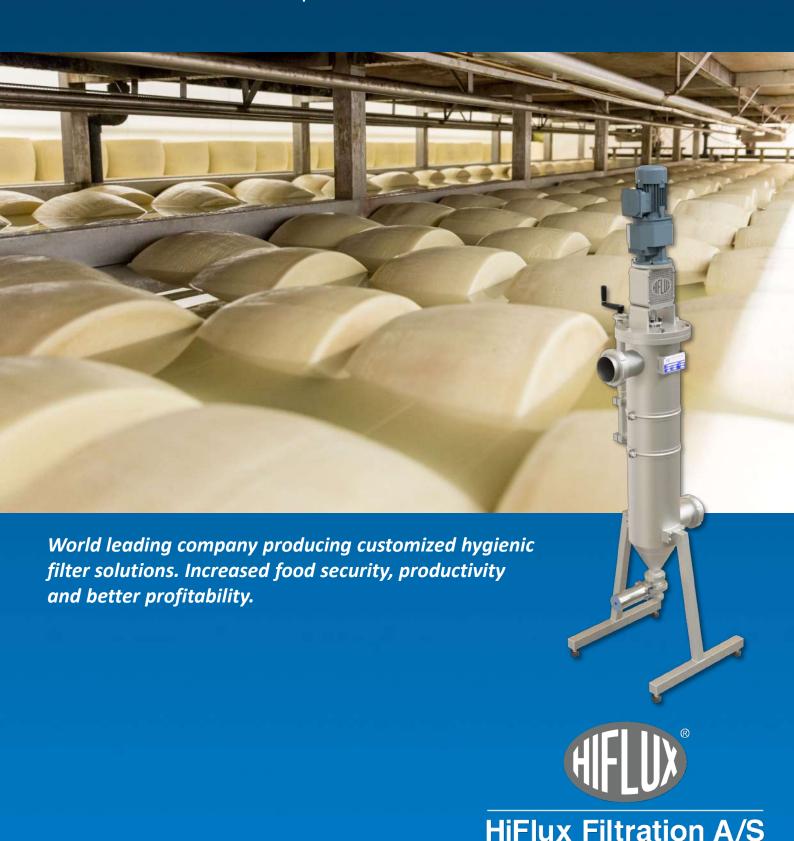
PROFESSIONAL FILTRATION BRINE LIQUIDS

HiFlux Auto-line® filters are specially designed for automatic filtration of brine liquids.



About the Auto-line® Automatic filter:

Installed at several of Europe's largest cheese manufacturers. The Auto-line filter removes undesired particles, leaving clear brine.

Before installation:

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

After installation:

Automatic process, increased productivity, minimal maintenance, 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, selfcleaning 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 50 micrometers [µm].

FEATURES

- Removes unwanted particles Ensures the quality Homogeneous and uniform product. Increased food safety.
- Continuous flow process No production stops.
 - Eliminates downtime Optimizing earnings.









Did you know?

That good quality brine is essential to cheese flavour, taste, rind, and appearance of the cheese. Poor brine, however, is a significant threat to the cheese quality and can lead to spoilage of the cheese and economic loss. When using the Auto-line filter you obtain a uniform and homogeneous quality brine, when filtering the cheese fines away.

Facts and regulations:

닛T PED (**E** ISO 9001 **FDA**

HiFlux Filtration A/S Lundagervej 25a 8722 Hedensted

www.hiflux-filtration.com info@hiflux.dk

Tel +45 76 74 16 60 VAT no. dk 13 45 74 76