

PROFESSIONAL FILTRATION BRINE LIQUIDS

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



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:

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, 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 50 micrometers [μm].

FEATURES

- Removes unwanted particles
Homogeneous and uniform product.
- Ensures the quality
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:



PED



ISO 9001

FDA

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