

# 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 [ $\mu\text{m}$ ].

## 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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