

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 microorganisms, 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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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



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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.

Facts for the Auto-Line® Automatic filter

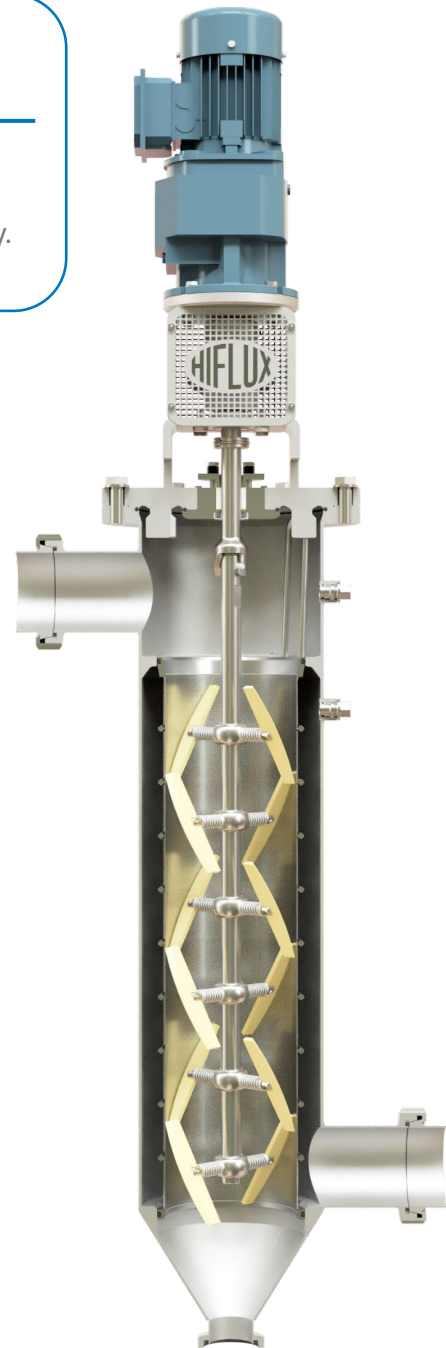
Complies to the regulations EC1935/2004 and EU 10/2011, as well as the FDA standards. CIP friendly design with respect to the hygienic design recommendations by the European Hygienic Equipment Design Group (EHEDG).

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



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