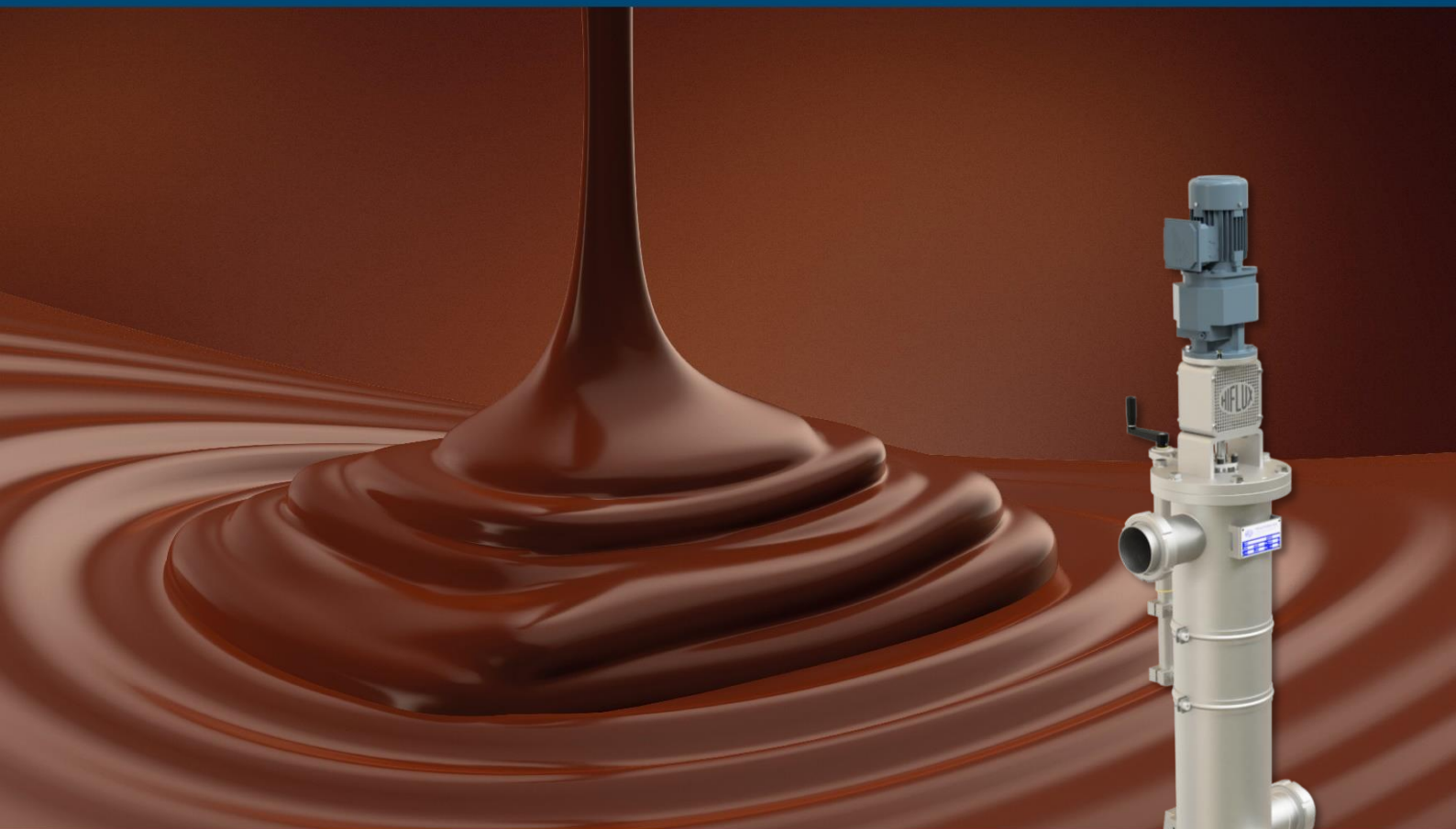




PROFESSIONAL FILTRATION CHOCOLATE

HiFlux AUTO-LINE® filters are specially designed for automatic filtration of highly viscous chocolate, and re-work of chocolate from biscuit production.



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 of Europe's largest manufacturers of chocolate, and biscuits.

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

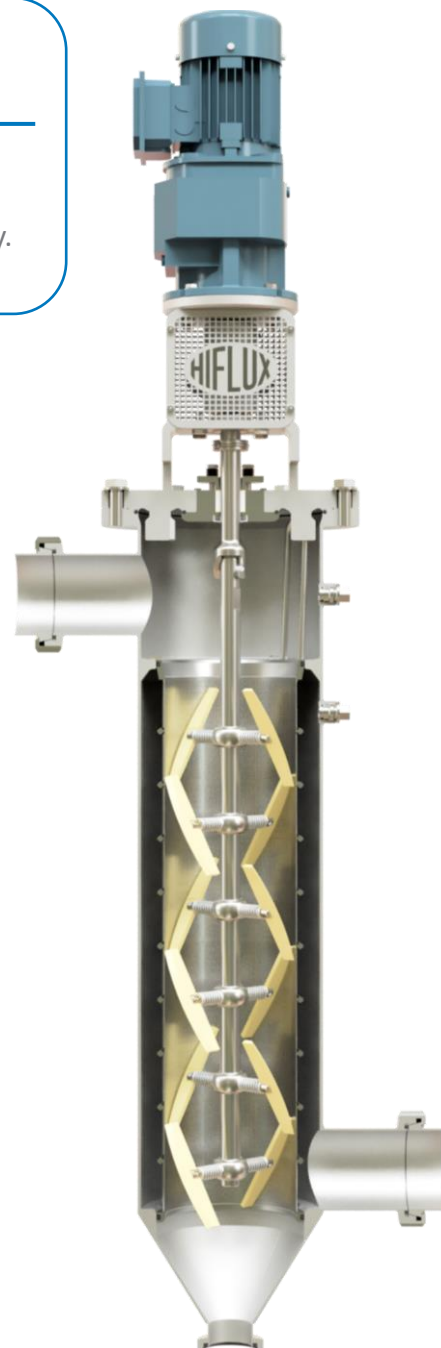
Complies to the regulations EC1935/2004 and EU 10/2011, as well as the FDA standards. CIP friendly design with respect to the hygienic design recommendations by the European Hygienic Equipment Design Group (EHEDG).

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 chocolate factory in Belgium the Auto-Line filter is used for filtration of white chocolate with a viscosity of 5000 cP to retain solids thus securing the quality. After filtration, the product is loaded in to heated tanks for further transportation.

Facts and regulations:



PED



ISO 9001

FDA

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