PROFESSIONAL FILTRATION CARAMEL

HiFlux AUTO-LINE® filters are specially designed for automatic filtration of caramel.



About the AUTO-LINE® Automatic filter

Installed at several of Europe's largest manufacturers of caramel.

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

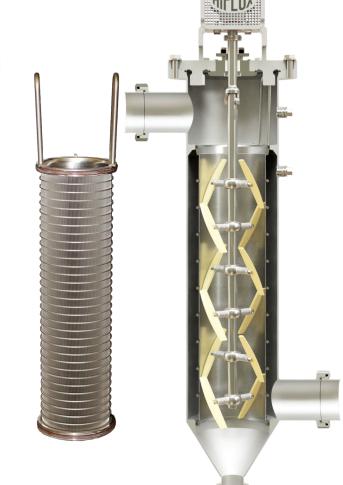
Complies to the regulations EC1935/2004 and EU 10/2011, as well as the FDA standards. CIP friendly design with respect to the hygienic design recommendations by the European Hygienic Equipment Design Group (EHEDG).

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 35 micrometers [µm].

FEATURES

- Removes unwanted particles
 Ensures the quality High operational reliability.
- Continuous flow process Self-cleaning application.
- Removal of soft particles
- Increased product quality.
- Eliminates downtime Optimizing earnings.
- High viscosity







Did you know?

That, the Auto-line filter with a heating jacket can keep the high viscose caramel in a liquid state by filtering at a temperature of 35°C. The Auto-line filter can also remove wafer crumbs in a biscuit production and reuse the caramel for new biscuits. One of our customers has increased the production capacity and saved many hours from changing the filter bags manually after installing an Auto-line self-cleaning filter with a heating jacket.

Facts and regulations:

(E ISO 9001 FDA

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