

Auto-line[®] MLR-E Melt Cheese Filter



HiFlux Filtration A/S

The Heco Auto-line[®] MLR-E filter is designed specifically for the filtration of hot and highly viscous melt, re-work or processed cheese.

The filtration capacity of the filter is in the range of 500—3500 kg/h, depending on the cheese type and the viscosity.

The filter design is CIP-friendly with a minimum of dead space, ensuring that the filter is easily cleaned between batches. The result is reliable food safety while avoiding manual cleaning and reducing labor costs. All media contact surfaces on the filter housing are polished to max. Ra 0.8 µm as standard, providing superior finish.

The filter is used when an automatic continuous cleaning process is required. As the oversize impurities are concentrated in the filter until it is drained away while the filter is still in operation, the loss of saleable product due to draining is minimal. Drainage of the filter takes place through a bottom valve which can be controlled individually (manual or automatic operation).

The filtration principle is based on a filter element, with the dirt particles being retained on the inside surface of the element. The filter is driven by a gear-motor that rotates a scraper system inside the element. A number of knives scrape the surface of the filter element leading the dirt particles into the drain chamber in the bottom of the filter. In order to prevent bridging (blocking) in the drain chamber, the scraper system is equipped with an agitator at the bottom end.

The benefit of the constant scraping is, that the filter can handle large amounts of dirt. The flow through the filter is continuous during scraping which means that the filter can work continuously and the flow is not interrupted.

The filter is designed with respect to the hygienic design recommendations by the European Hygienic Equipment Design Group (EHEDG), ensuring a hygienic (sanitary) filter design which prevents bacteria build-up and is easy to clean in a CIP sequence.

It also complies to the regulations EC1935/2004 and EU 10/2011, as well as FDA standards for polymers and elastomers with food contact. Heco Filtration A/S is registered and audited by the Danish Food Administration.

In the design of the filter importance has been attached to making the construction robust and reliable. By limiting the number of moving components, wear and maintenance requirements are minimized. The simple construction makes the filter very easy to service hence there is no need for external service assistance or special tools.

For easy access to the inside of the filter housing, the filter is equipped with a lifting device that enables easy removal of the filter cover and motor assembly.





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The melt cheese filter features a laser bore filter element with accurate filtration in the range of 50 to 300 micron.

The laser bore filter element is able to retain hard and soft/gelly particles, as well as fibers.

To operate in the viscous cheese the filter element is designed for a differential pressure of up to 7 bar over the filter.



Heco Auto-line liquid filters are manufactured from stainless acid-proof steel EN 1.4404. The filter meets current standards and norms for pressure vessels, it complies to all relevant EC directives and is CE labelled.

Capacity:	500-3500 kg. melt cheese per hour
Design pressure:	16 bar
Test pressure:	According to EN 13445
Max differential pressure:	7,0 bar
Max working temperature:	150°C (Fluid grp. 2 and steam pre. ≤ 0,5 bar)
Filter volume:	15 litres
Weight:	app. 55 kg
Power supply (for R-E version):	3 x 230/400V, 50 Hz
Inlet/outlet connection:	DN40 couplings acc. to DIN11851
Drain:	DN40 butterfly valve (manual or automatic)
Drain chamber volume:	0,9 litres
Filtration retention:	50-100-150-200-300 micron
Filtration area:	1500 cm ²

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28-04-2016