

MULTIPURPOSE CARTRIDGE FILTER MILKFILTER

EFFICIENT – through multiple layers, filter element detains minor dirt and doesn't clog.

SOLID – it's completely impossible to tear up or damage filter element from polypropylene.

INEXPENSIVE – sleeve filter costs about the same as the equivalent, but at the same time it has more benefits.

MULTIPURPOSE – our filter elements are suitable for most cases of sleeve filters. You don't need additional settings.

EASY-TO-USE – it's not necessary to stop the milking to change the filter element.

EASY REPLACEABLE – replacement of filter takes less than a minute.

DON'T REDUCE THE PRESSURE – through multiple layers of filter element, the filter doesn't clog. Thanks to that the pressure in the system remains stable and the plumper is never overloaded.

VISUAL – after the process of filtration you can look at the filter element and see all dirt that didn't get to milk.

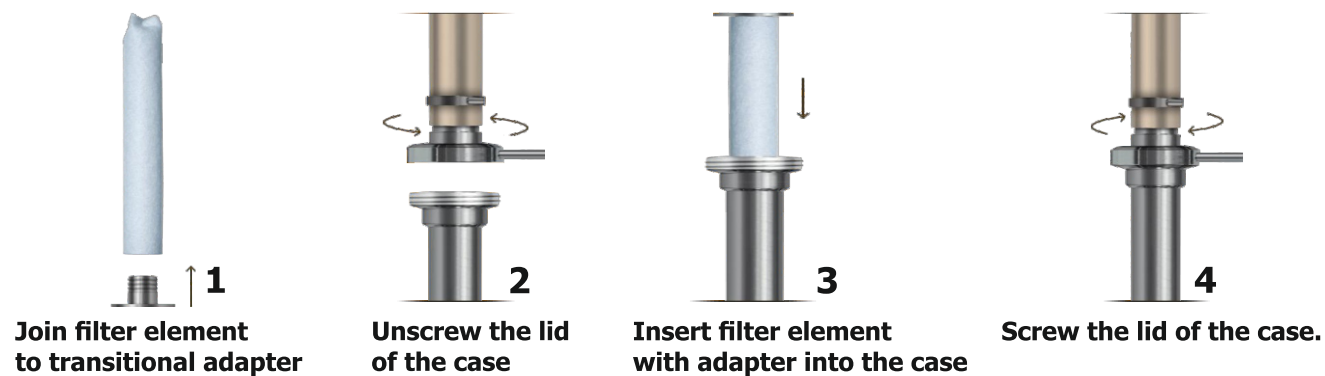
Multipurpose of cartridge filter lies in its easy adaptation to such devices as Delaval/SAC/Gomelagrokomlekt/WestfaliaSurge and etc.

Material: specially designed kinds of polypropylene, which have certificate for use in the food industry and medicine



INSTALLATION

There are 4 easy actions without any springs and torn filters



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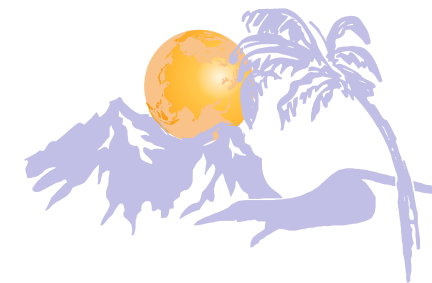
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ALPES

INDUSTRIES SERVICES INTERNATIONAL LTD



 MADE IN RUSSIA

FINE MILK FILTER MILKFILTER

Filtering principle is based on fractional separation of particles, by increasing of fineness between layers until 3 microns, thus ensuring high productivity and removal efficiency. As a result milk after filtration has a number of advantages.

98%

purification from
Mechanical impurities



60%

purification from
Products of mastitis
and Bacterias



MAIN ADVANTAGES OF FINE MILK FILTER:

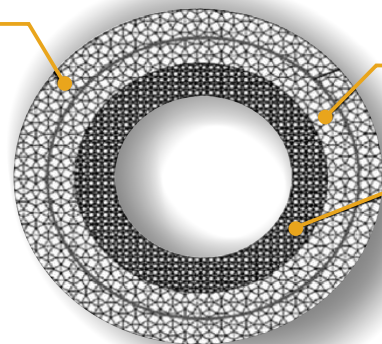
- Increase of milk grades
- Provide 100% purification from minor mechanical impurities
- Inhibit bacterial growth in the structure of filter element
- Removal of purulent, bloody clots
- Help to reduce somatic cells
- Decrease of bacterial content
- Increase milk thermal stability (during the summer)
- Additional point of quality control of milk production
- Extended contaminant capacity

THE STRUCTURE OF WINDING THE STRINGS

The outer layer of the filter

The prefiltering layer of the filter

The postfiltering layer of the filter



THE CASE OF THE MILK FILTER

Assembling scheme:

Milk filter is put on the lid of the case, after that it is inserted into the base of the case. The lid of the case is tightly screwed. "Milk hoses" are put on input and output branch pipes of the case and tightly fixed with yokes. It's advisable to install the case in front of the cooler. If there is no a cooler, milk directly goes to milk container.

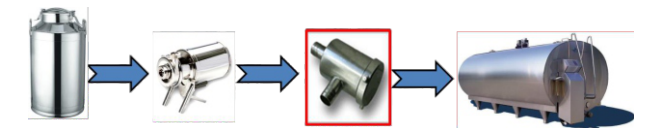
- It is a flask with two branch pipes (input and output) and a lid
- It is made of stainless mark of steel 12*18H10T
- It is installed into milk pipeline (at any section of a chain) after pumper until storage and shipment container
- Diameter of branch pipes of the case is from 20 to 50 mm (it depends on complete set)

VARIANTS OF INSTALLATION

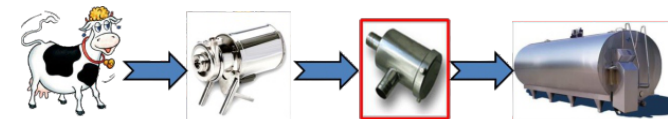
In front of cooler or container for milk
(It's possible to install at the end of the hose fix with a yoke):



On the container pump or bathtub while milk pumping into the tank-cooler:



In front of tank-cooler:



On the pump from tank-cooler into the milk truck:

