

Hygienic Design® and Hygienic Usit® Ranges

Introduction

Products in the **Hygienic Design®** and **Hygienic Usit®** Ranges have been specifically designed for use in the food, pharmaceutical, chemical and packaging industries.

Hygienic Design® Range

The term "Hygienic DESIGN®" refers to a set of standard design regulations for machine components or other machine elements.

Typically, components manufactured according to Hygienic DESIGN® principles have smooth surfaces so that germs, product residues and dirt are easily cleaned off. All curves, transitions and chamfers have also been designed to avoid retention of humidity so that they are also kept in an appropriately clean condition.

Advantages

- Smooth surfaces, roughness much lower than Ra0.8µm
- Dirt and residue from products or cleaning materials less likely to stick so making cleaning easier.



Hygienic Usit® Ranges

The term "Hygienic DESIGN®" refers primarily to design standards for machine components whereas products from the "Hygienic USIT®" range are patented stainless steel (A4) components with protected status. Screwed fasteners used in food technology plant construction have to be completely tight and easy to clean. Cavities where residues or cleaning liquids can collect unnoticed must be prevented as these are breeding grounds for germs and bacteria. Contamination is often only a question of time.

Advantages

- Smooth surface, roughness less than Ra 0.8µm
- Impurities slide off
- Nothing can adhere or accumulate
- No risk of germination
- EHEDG certification
- Solution with no risk of any inaccessible cavities
- Contamination prevention
- Replaces non-flexible welded solutions
- Approved for use in food and pharmaceutical industries
- Can be cleaned using CIP, SIP, WIP, COP, OPC and WOP methods

