

JRE

EDI

VACUUM SOLUTIONS FOR THE FOOD INDUSTRY

Food production must adhere to strict guidelines and certifications to ensure the safety and quality of food products. In addition, this kind of industry has inherent risks, including the spread of contaminants and the constant presence of combustible dust. To reduce these risks from cross-contamination and the constant presence of combustible dust, food production facilities must implement appropriate controls and procedures. These systems include the use of industrial vacuum cleaners or centralized vacuum systems.

- A. Suction of combustible dusts
- Integration on machinery Β.
- Cleaning of hot residues from ovens C.
- Suction of scrap from packaging lines D.
- Suction for suspended dust E.
- F. General cleaning of powders, solids and liquids
- G. Silo maintenance and suction from heaps



HIGHEST PRODUCT QUALITY

AVOIDS CROSS-Contamination

GMP SAFETY AND COMPLIANCE



ATEX VACUUM CLEANERS FOR COMBUSTIBLE DUSTS

Vacuum cleaners designed and certified for use in areas with explosion risk (Atex 2, 22, 21). Certified motors, antistatic filtration and complete grounding allow safe cleaning and maintenance. Internal vacuum cleaner certification available (1/2D or 1/3D vacuum cleaner certification).



Cleaning of working environments

Ensures safety and quality of products while maintaining the highest standards of hygiene in the environment.



Maintenance of production lines

Constant cleaning helps reduce downtime, improving the efficiency of the production line.



Internal certification of the chamber of the vacuum cleaner

Maximum safety even when vacuuming up explosive or flammable dust.



VACUUM CLEANERS DE-SIGNED FOR INTEGRA-**DN ON PROCESS LINES**

Industrial vacuum cleaners for integration have been designed to maximize the efficiency of production processes. Compact, modular and reliable, they are the ideal solution for providing suction where needed along the production line.



Compact modular units

Available with horizontal or vertical structure.



Increasing production efficiency

An integrated on-board vacuum cleaner allows a drastic reduction in machine downtime.



Flexible solutions for tight spaces

Thanks to their compactness and modularity they are easy to install even in hard-to-reach places.







Filtration and specific accessories

Hot dust suction solutions: treated filter and dedicated accessories for high temperatures.

Thanks to the oven set-up, cleaning between baking sessions becomes a simple and safe operation.



Simplified disposal

With the included filter bag it is possible to dispose easily of the collected material



The vacuum cleaner automatically compacts the sucked material, optimising the capacity of the large 120-litre container.

CLEANING HOT OVEN RESIDUES

Cleaning ovens between baking sessions is essential to ensure the quality of the finished product and avoid contamination. Cleaning with the right equipment can make the difference, especially for the safety of the operator performing the task.

Suction of hot residues from the oven



Water immersion

The water separator makes it possible to instantly cool crumbs and suctioned residues.

Increases production efficiency and reduces downtime



DUST IN SUSPENSION

During the various production phases, there are puffs of dust that, if not captured at the source, can disperse and settle in the working environment, creating a risk of explosion. Vacuuming at the source of these puffs prevents risks and improves safety.



Suction at the source to protect working environment and operators

Removing dust before it deposits prevents risks.



Maximum air flow for localised dust collection

On-board installation or localised capture are two methods of application for industrial dust collectors. Large quantities of air for an effective cleaning.







Maximum safety

Dust is collected in a practical steel container, easily emptiable at the end of work and certified for collecting explosive dust.

Maximum speed of cleaning and maintenance processes thanks to possibility of simultaneous use at several suction points.



SOLIDS AND

Industrial vacuum cleaners for general cleaning help keep work environments efficient and safe. They are versatile and suitable for industrial dust cleaning in different areas: on the ground, on machinery or pipes at height through the use of accessories and extensions.



Suction of fine dust

Dust is collected in a practical steel container, easily emptiable at the end of work.



Cleaning at height

Possibility of suction even in hardto-reach places avoiding the use of ladders or scaffolding.



Wet vacuums for industrial use

Practical, handy and of high capacity, ideal for vacuuming, filtering and discharging liquids simultaneously.

CENTRALISED Systems



Centralised vacuum solutions in the food industry offer considerable advantages, including efficient dust management, simultaneous suction at several points in the production area and easy and fast maintenance of large production facilities. These features contribute to preserve the quality of the raw material, ensuring a safe working environment and minimising the risk of external contamination.

HEAP SUCTION AND SILO MAINTENANCE

In the food industry, the efficient management of large quantities of material and the maintenance of silos are essential to ensure the highest quality of raw material. Thanks to high-powered vacuum cleaners, maintenance becomes a quick and effective process, ensuring maximum productivity. For large production areas and high quantities of material, we also offer centralised vacuum solutions.

Simultaneous multi-point suction



Managing large quantities of material quickly and easily

Practical, manoeuvrable and ergonomic, the vacuum cleaners can be moved easily within the working environment.





Via Venezia, 32 · 10088 Volpiano (TO) Tel. +39 011 98.59.117