

Ultra Hygienic Transfer (UHT)

Abbreviations

S= Small
M= Medium
L= Large
P= Power
v= Speed (velocity)

Le= Length
H= Height
W= Width
DM= Drum Motor
VFD= Variable Frequency Drive

CIP= Clean in Place
SV= Supply voltage



UHT Module	Picture	Standard Dimensions (S, M & L)	Technology	IPX9k	Further Information	
UHT Version: Left		<p>S: L= 1.500mm, W= 1.300mm, H= 1.200mm, Baskets= 17 M: L= 1.700mm, W= 1.300mm, H= 1.400mm, Baskets= 19 L: L= 1.900mm, W= 1.300mm, H= 1.600mm, Baskets= 21</p> <p>Dimensions without Mounting foot or clamp</p>	<p>DM: DM0113 P: 440W Oil- free v: 0,28m/s@200Hz Basket speed is higher due to large drive wheel SV: 400V 50Hz 460V 60Hz Tech: Synchronous VFD: Inside control cabinet</p>	<p>Second digit: 9k Protected against close-range high pressure, high-temperature spray downs. Smaller specimens rotate slowly on a turntable, from 4 specific angles. Larger specimens are mounted in the intended position when being used, no turntable required, and are tested freehand for at least 3 minutes at a distance of 0.15-0.2 meters (5.9 in – 7.9 in).</p>	<ul style="list-style-type: none"> - >85% of residue will be not transferred to the following belt conveyor. - Less visual debris on belt conveyors results into a lower risk for cross contaminations. - Less cross contaminations results into a lower bacteria contamination of the final product. - Less contamination may result into less cleaning. - Lower need of chemicals may result into longer equipment lifetime. - The speed of the UHT can be synchronized with the overhead chain conveyor system. - The triangle basket shape, forms a large surface in the area below the cut up for safe collecting of all meat parts. - All materials are food grade and EHEDG design rules have been applied. 	
UHT Version: Right		<p>S: L= 1.500mm, W= 1.300mm, H= 1.200mm, Baskets= 17 M: L= 1.700mm, W= 1.300mm, H= 1.400mm, Baskets= 19 L: L= 1.900mm, W= 1.300mm, H= 1.600mm, Baskets= 21</p> <p>Dimensions without Mounting foot or clamp</p>	<p>DM: DM0113 P: 440W Oil- free v: 0,28m/s@200Hz Basket speed is higher due to large drive wheel SV: 400V 50Hz 460V 60Hz Tech: Synchronous VFD: Inside control cabinet</p>		<ul style="list-style-type: none"> - Includes the VFD for the drum motor and the control unit for the CIP system - The CIP system will be feed, autarkic, from a water and a disinfection tank. - Water consumption <10 Litres / day - No external water supply needed. - Main switch allows Lock out tag out - Mains supply: 400V/ 460V; 50Hz/ 60Hz 	
Control Cabinet	<p>Example</p>	<p>The Control Cabinet can be placed in a radius of 10m around the UHT.</p> <p>Le= ?mm W= ?mm H= ?mm</p>	<p>SV: 400V 50Hz 460V 60Hz VFD: Nord-SK 510P-111-123-A CIP pump: KNF FP 1.150 KPDCB-4</p>		<ul style="list-style-type: none"> - Can be stepless adjusted in height within 400mm. - Rollers on mounting foot allow easy movement if e.g. maintenance at the cut up is needed. - The alternative mounting clamp system is equipped with a hinge system, which allows to swivel the UHT to the side if access to the cut up is needed. 	
Mounting Foot		<p>Height adjustable 1.000-1.400mm</p>	<p>Protection collar around adjustable part</p>		<p>Alternative mounting: Mounting clamp</p>	<ul style="list-style-type: none"> - Baskets can be removed or inserted toolless. - Basket material: Stainless steel AISI304 1.4301 - Basket design is open, to ensure that residue can fall through the basket. - Two spray bars clean the baskets with water and disinfection - Third spray bar cleans the basket rollers in the guideway with water
Basket (Suitable for wings, wing tips & breast caps)			<p>Basket cleaning</p>		<p>Guideway cleaning</p>	

Maintenance: The main tension cord should be changed once per year. The drum motor is maintenance free. Water and disinfection tank needs to be refilled on demand (every 1-2 days)

Safety: The UHT is equipped with three emergency buttons. The system integrator is responsible to fence in the area around the UHT.