



Food: How to recognize hygienic drive technology

When designing particularly hygiene-sensitive processing workflows, planners and users must ensure that their selected drum motors have all the required certifications. There are, for instance, a range of minimum material requirements such as those specified by the United States Department of Agriculture (USDA) and the Food and Drug Administration (FDA) and the European Union's EC 1935/2004 regulation on so-called food contact materials. The European Hygienic Engineering & Design Group (EHEDG) also plays a key role in eliminating food safety risks.

The European Hygienic Engineering & Design Group is an international consortium whose members include research institutes, universities, public health authorities and governmental organizations as well as food manufacturers. Its goal is to promote food safety by improving hygienic engineering and design in all aspects of food manufacturing.

Food and beverage industry

A EHEDG certification ensures that selected products are designed to meet maximum hygiene requirements at the conception stage. Such is the case with Interroll drum motors. They are designed to meet rigorous hygiene standards from the very start, avoiding costly design changes.

As microbiologically sensitive products come into contact with their environment during processing, it is essential that the conveyor system be cleaned with water and a cleaning agent by using, for instance, high pressure, foam or gel at short intervals. These measures need to be easy and effective at the same time. Interroll drum motors, equipped with standard IP66 and IP69k seal systems, meet both criteria. The cleaning times for drum motors, compared with those of conventional solutions using gear motors, are up to 30 percent shorter – a key factor when considering the operating costs for a corresponding solution.

