

SIMPLE OR AUTOMATIC CIP SOLUTION FOR THE DANA VACUUM SOLUTION

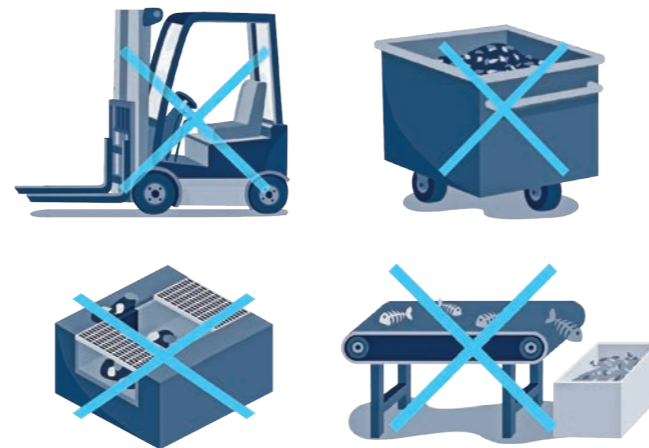
Regarding the cleaning of the DANA Vacuum Solution, it is required to clean the funnel and the pipes. There are different ways for this. Depending on the complexity of the solution or whether the system is used for "waste products" or for "products for further processing", the CIP can be made in a "semi-automatic" or a "fully automatic" solution. The "fully automatic" solution requires minimal human involvement and can be a complete automatic process with several tanks for the cold water, cleaning water and rinsing water. Requirements are also depending on your local authorities.



Hygienic and Clean Vacuum Solution



Vacuum Transport of waste from chicken



Elimination of internal transport

VACUUM SOLUTION



By-products made to money and easy hygienic handling of fish, poultry, pork and meat parts

The handling of various waste and by-products from fish, poultry, pork and meat can be handled in a closed vacuum system. This will ensure a higher quality of the by-products which then can be used as raw material for Pet Food or biogas purposes. Regarding fish and meat parts that are for human consumption, the vacuum system will ensure a hygienic handling of the products and move them directly to the point for further processing.

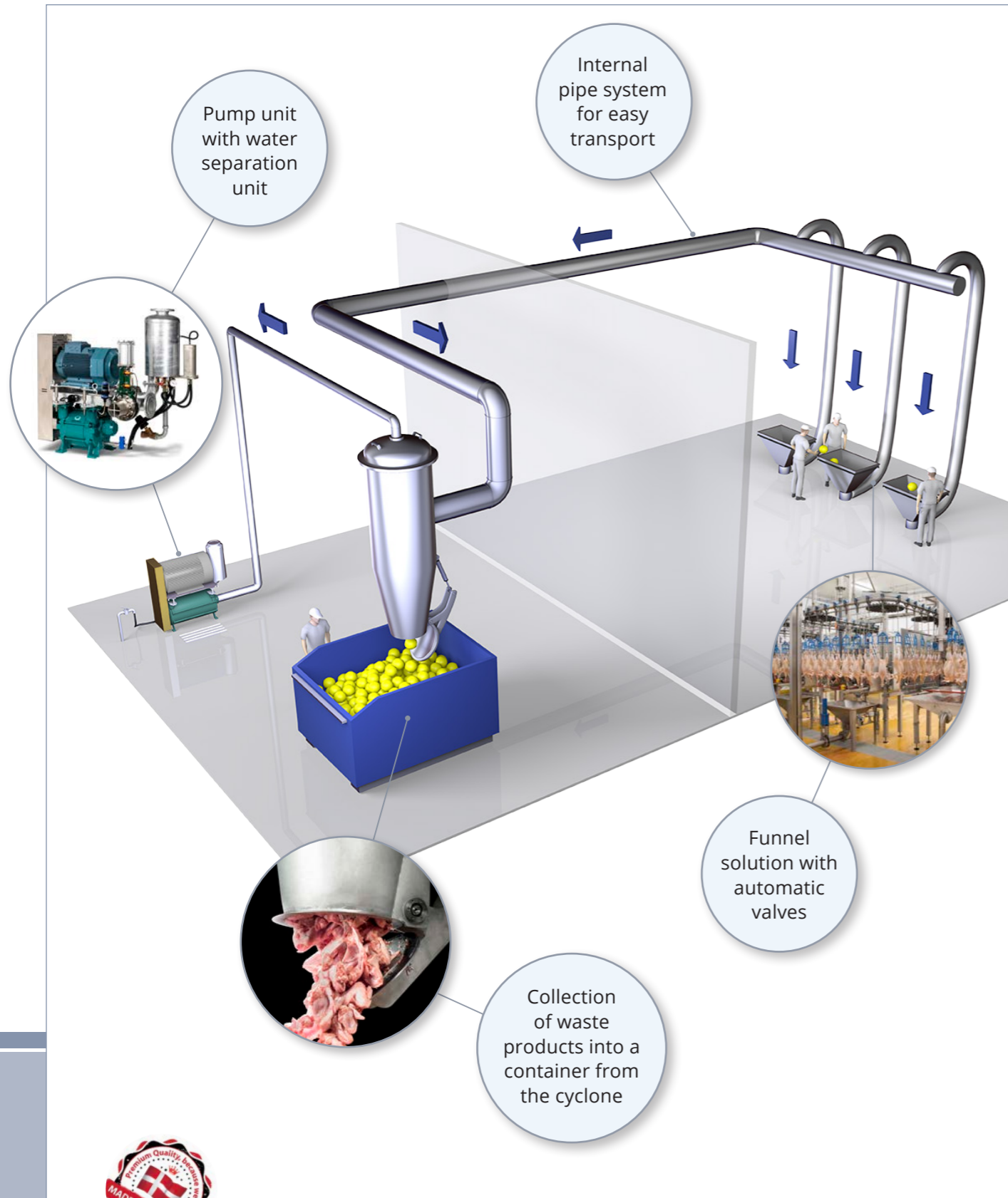


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VACUUM PUMP SOLUTION



VACUUM

Single or Total vacuum solutions for the fish sector – landbased production

Whether you want to transport live fish, fish parts or waste from fish, the DANA Vacuum Solution is the ideal system for your challenges. With the DANA Vacuum Solution, you can transport farmed fish from the farming pond or RAS (Recirculating Aquaculture System) to the factory for slaughtering.

The single Vacuum Pump can be delivered as a replacement for an existing pump or for a compressed air injector solution. With the new Vacuum Pump, you will be able to reduce your electrical consumption for this system by up to 80% and still have the same “transportation volume” available. On top of this there will be a reduced cost for service and maintenance as well as the required labor to handle these processes.

During the gutting and or filleting process in the factory, the vacuum can be used directly to clean the fish inside or it can be used to pick up waste, blood, trims as well as head/tail and skeletons. These waste materials can be transported by vacuum to a cyclone and a tank, where it can be kept for further processing. By using the DANA vacuum system, you will have waste with a high quality which will make it possible to use it as a raw material for e.g. Pet Food products or biogas production.

Single or Total vacuum solutions for the food processing sector

With the requirements for a better hygiene from the consumer, the level of automatization in food-factories are getting higher. This is due to the requirements of animal welfare and traceability from the farm to the consumer. To give a much higher hygiene level and food safety in the processing industry, the DANA Vacuum Solution will play an important role in future processing plants. The Vacuum Solution will remove internal transport of pallet container and result in no waste on the floor. This is of course also giving a high product quality of the “raw-materials” for further production.

The products can be divided into “waste product” and “products for further processing”. Waste products can be collected directly at the line where the guts/inner parts are separated from the carcass product. Products for further processing” being skin/hide/trim/ wings or cleaned breast caps – as well as liver, heart and other “soft” inner parts etc. can be transferred by the DANA Vacuum Solution to another room for final product preparation – e.g. cleaning, cutting and trimming before the product will be chilled, frozen or moved for further processing.