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# FoodPanorama

KJ MASKINFABRIKEN NEWSLETTER · 2/04



## IFFA

*In the design phase KJ Maskinfabriken's project engineers have attached great importance to the design of constructions with perfect cleaning conditions.*

*PHOTO: Juan Carlos Barbera*

## Well thought out design ensures good ergonomics, low noise level, high yield and HACCP approvals

**At the IFFA exhibition KJ Maskinfabriken present their newly developed transport elements for filled and empty trays and cartons.**

For the time being HACCP (Hazard Analysis Critical Control Points) gains momentum within the slaughtering business and in several ways it can be compared to the well-known ISO 9000 certifications. HACCP also goes somewhat to prescribe the design and layout for the technical equipment for the food manufacturer, especially with a view to prevent any kind of meat residues in the plants from the processing.

"Of course we have eyes for this in our development of designs, which we have carried out in co-operation with several important slaughterhouses in Europe", says sales manager Tommy Mogensen from KJ Maskinfabriken. "Experts from these companies' cleaning departments or other external certified cleaning companies have contributed with valuable knowledge, which means that we can present a complete product programme for the transport of trays, cartons and cuts".

**In the design phase, KJ Maskinfabriken's engineers in close co-operation with leading Danish designers have emphasized designing and constructing with perfect conditions for efficient cleaning of components and machinery.**

The plants are equipped with steel sections, which have been turned 45°. The

effect of this is that meat residues and water consequently run off, thus not pooling on frames etc. Besides, the engineers have aimed at completely closed or open design with only fully welded construction. The surfaces are level and corrosion-proof and thus they can withstand extremely thorough cleaning. All conveyor belts for meat are equipped with automatic cleaning, and nozzles for special detergents are placed at specific points on the conveyor.

"At the IFFA we show a complete pace line with transport conveyors for filled and empty trays. The lines are equipped with automatic belt raising, ensuring optimum cleaning conditions of the modular conveyor belts as well as cleaning of the surfaces supporting the slat belt" Tommy Mogensen informs.

The newly developed machines and elements also comply with the demand for a considerably lower noise level in proportion to those of the existing plants in the food industry.

Further, KJ Maskinfabriken's new design of cutting tables has been developed in co-operation with the operators, and a serious approach to the design for ergonomically correct tables has been taken into account. Thus, the tables can be adjusted during the working day.

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