Material solutions for high speed meat processing





TRENDS



In the meat processing industry plastics must withstand common cleaning and sterilisation methods such as CIP, COP or SIP. Color coded components are used more and more to distinguish exchangeable parts or to prevent food stuff contamination in case of failure.

QEPP ANSWERS



Quadrant EPP offers plastics which withstand chemicals used in the various cleaning processes. Additionally, colour coded components provide a vital visual detection aid in case of failure, allowing easy and quick part-exchange and increased flexibility-in-use of the equipment.

CUSTOMER BENEFITS



The result is less downtime and less maintenance adding up to improved performance and cost savings. Our solutions for the food industry have a food contact compliant composition under North American and European regulations.

We provide high performance plastic as rod, plate or tube for machining or as finished parts. With over 60 years of expertise, our unique service approach provides the platform for bringing your concept to the production line.

Let Quadrant help you build the perfect machine for your high-speed processing needs.





ERTALYTE® TX Forming equipment

Challenges: Inside the forming equipment, minced meat is pressed into a moulding plate, shaping the hamburgers. Then the plate slides out horizontally, letting the burgers fall onto a wire belt. The plate needed to be wear resistant and dimensionally stable, holding its flatness throughout the pressing cycle. It needed to be easy sliding without the application of external lubricants.

Solution: ERTALYTE TX was chosen as the best solution thanks to its dimensional stability and excellent wear and frictional properties.

Benefits: Chemical resistance against cleaners, good and



easy machining, and food contact compliancy are part of the package which helps to reduce overall costs and provides a better hygiene of the equipment.



CESTILENE HD 1000 (TIVAR® 1000) Poultry cleaner

Challenges: To remove the full digestion channel of a slaughtered chicken, a rotating drill and grabber is inserted into the bird. The housing is machined in plastic of low weight and good wear resistance. The part needed to show excellent release properties (no meat adhering to it), very good impact resistance and good cleanability.

Solution: CESTILENE HD 1000 was selected because it met all the requirements.

Benefits: Excellent resistance against cleaning chemicals and food contact compliant composition. This cost effective solution helps to increase flexibility in handling during the slaughtering process and main-

tenance.



Meat processors need specialised machines that can stand hot processes such as cooking or frying, and that are resistant to frequent chemical cleaning. Under high-speed production conditions they must exhibit excellent wear resistance, and hardly require maintenance. Fat resistance is key to food safety and cleaning. Processors are also searching for self-lubricating solutions to minimise contamination of the meat products. Quadrant Engineering Plastic Products manufactures and recommends its materials with these requirements in mind, including resistance against acid or alkaline cleaners. Parts can be machined out of dimensionally stable materials to very tight tolerances as a means of reducing trapped foods. Various colours are available to identify food contamination and reduce downtime in case of parts failure.



Learn more online at www.quadrantplastics.com

Quadrant has extensive product and machining resources available online. Our website is a portal to a wealth of technical data and the easiest way to engage our application specialists. Our team stands ready to help offer solutions to your toughest problems.

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