

BREAD



DC Di Candia Ruote | Food industry specialized



www.hygienic-castors.com



Castors for the bakery and bread industry



DC Di Candia Ruote
Made in Italy

HYGIENIC RANGE

DC Di Candia Ruote is synonymous for innovation and high-quality in every aspect of castor development.

High quality standards during the study, development and production techniques during the manufacturing stage, bring us at the edge for specialized industry sectors.

Every DC Di Candia Ruote castor is certified according to FDA rules and manufactured and tested according to EN 12526 - EN 12533 standards.

One of DC's specialty areas are castors for the food processing, this area has particularly high demands due to the particular condition of work.

The DC hygienic line is warranty of highest care, first quality in raw materials, strict rules compliance, continuous improvement in the field of the food industry castors and production exclusively Made in Italy.

Thanks to the top of the edge technology and perfect craftsmanship, DC Stainless Steel castors make easy the work in extreme operating conditions. They show no damage, assuring a long service life even when exposed to chemicals, ice, fluctuating temperatures, grease, salt or aggressive cleaning agents, and requires no maintenance.

Within this environment most common hygienic damages are caused by the presence of some insects which live and reproduce in the seeds of different cereals or floury products. Moreover, all the materials must assure a high degree of resistance to mechanical stress and to different levels of humidity and temperature daily.

Critical aspects : presence of infestant pets, grain weevil, bostrichide Rhyzopertha dominica, mites, bugs - contact with flour, sugar, fats and eggs - mechanical stress, quick drop or jump of temperatures - variable levels of humidity, possible slippery surface due to the presence of flours.

The wheels and castors designed for these areas can be found below:

DITHERM MTW + Stainless Steel AISI 304 or galvanized steel brackets, Temperatures resistant -40°C to +300°C.

The DITHERM MTW series is the most advanced line of wheels for bakery and bread industry, oven racks and high temperature needs. The new Ditherm® compound, exclusively developed by DC technical dept, grants an unmatched performance in bakery industry as well in continuous baking lines, with a very durable service life. Thanks to the exclusive close cells compound, it is resistant to cleaners and hygienic, plus is the only wheel to be free from phenolic resins so as required from the May 2011 EEUU rules. MTW wheels does not mark the floors in normal conditions of use, the use on abrasive floors might cause the abrasion of the material.

DITHERM RHT + Stainless Steel AISI 304 or galvanized steel brackets, Temperatures resistant -40°C to +260°C. Rubber hardness 72 Shore A.

The DITHERM RHT series is certainly the highest quality rubber wheel for high temperatures and absolutely unique in its composition. The 72 Shore A black elastic rubber is mechanically bonded to the wheel core by an exclusive process of production with no use of glues of vulcanization. Both the core and the tire are made of self-developed close cells materials, are hygienic and does not retain germs and dust. The soft rubber tire ensures a smooth and shock/vibration free rolling, and is recommended for any bakery requiring silent trolleys and easy rolling. Also the RHT wheels do not mark the floor.

DITHERM XTW + Stainless Steel AISI 304 or galvanized steel brackets, Temperatures resistant -50°C to 400°C.

The DITHERM XTW series is the only wheel reaching the temperature of +400°C made in sintetic compounds and natural fibers, replacing the old fashioned cast iron and aluminum wheels, and unlike these old type wheels the XTW wheels prevents damages to the floor and are made of close cells material to assure a hygienic work not retaining dust and germs. This exclusive DC self-developed material also ensures a great mechanical strength and is highly recommended for all bakery and high temp needs where higher temperatures and smooth rolling are required. Also the XTW wheels do not mark the floor.

DITHERM STW + Stainless Steel AISI 304 or galvanized steel brackets, Temperatures resistant -70°C to +280°C.

The DITHERM STW series is the highest expression of wheel for bakery and bread industry, oven racks and high temperature use requiring high resistance against heavy impacts and aggressive environment. The one-of-a-kind THT® compound, exclusively developed by our DC technical dept, ensures the highest impacts resistance in temperature of the market, joined to an outstanding rolling capacity. Thanks to the exclusive material composition it is excellent for use in ovens, very wet conditions, steam, chemicals, freezers and does not mark the floor.

DITHERM RXT + Stainless Steel AISI 304 or galvanized steel brackets, Temperatures resistant -40°C to +300°C. Rubber hardness 76 Shore A.

The DITHERM RXT series is the upgrade higher step in temperature after the "sister" Ditherm RHT, and still unique in its composition. The 72 Shore A white elastic rubber is mechanically bonded to the wheel core by an exclusive process of production with no use of glues of vulcanization. Both the core and the tire are made of self-developed close cells materials, are hygienic and does not retain germs and dust. The soft rubber tire ensures a smooth and shock/vibration free rolling, and is recommended for any bakery requiring silent trolleys and easy rolling. Also the RXT wheels do not mark the floor.



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