



DC Di Candia Ruote | sanitary specialized



www.hygienic-castors.com



Castors for the fish processing 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.

Premises intended for fish manufacture require castors able to bear mechanical stress, contact with organic liquids, high levels of humidity and presence of insect pests often carriers of food toxic infections.

Critical aspects of meat processing are : animals trampling, fall of tools or hooks, organic liquids like blood, animal fat, uric acids, oil, vinegar and detergents - humidity - presence of insect pests such as rodents, insects, flies, black beetles and ants - risk of food toxic infections like pathogenic microbes (bacteria, viruses, parasites) - The wheels and castors designed for these areas can be found below :

D-FLEX + Stainless Steel AISI 304 brackets, load capacity up to 370 Kg

Polyurethane blue elastic rim hardness 82 Shore A.

The D-FLEX series represents the top of the edge in quality smooth wheels, specifically developed and manufactured for this specific field of application.

The particular composition of the wheel parts and the special bonding of the rim to the wheel core allow DC to be the first and only manufacturer to guarantee these wheels against the tread de-bonding for the entire life of the wheel.

It assures a cushioning, impacts absorbing, vibration free rotation together with a very easy rolling and a great grip on wet and greasy floors and under heavy loads.

It is fully washable by pressure, and resistant to sinking and chemical cleaners washing.

D-NAMIC + Stainless Steel AISI 304 brackets, load capacity up to 370 Kg

Polyurethane red rim hardness 92 Shore A.

The D-NAMIC series represents the highest expression of quality wheels, specifically developed and manufactured for this specific field of application.

The particular composition of the wheel parts and the special bonding of the rim to the wheel core allow DC to be the first and only manufacturer to guarantee these wheels against the tread de-bonding for the entire life of the wheel.

It assures a smooth work together with a very easy rolling even under heavy loads.

It is fully washable by pressure, and resistant to sinking and chemical cleaners washing.

DITHERM LTW + Stainless Steel AISI 304 brackets, load capacity up to 380 Kg

Monolithic wheel structure, hardness 80 Shore D

The DITHERM LTW series represents the state of the art in the range of multi-purpose wheels, being extremely performant both for cooking and for use under trolleys where a high mechanical strength and load capacity are required. The wheel hub is self-lubricating and does not require any extra bearing to roll easily, resulting in a cost saving.

It is mainly indicated for use in meat cooking and smoking trolleys and autoclaves, resisting to temperatures of +150°C.

It is fully washable by pressure, resistant to sinking and chemical cleaners washing.



DC Di Candia Ruote - Production Plant

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