



When Clean
Is Not Enough

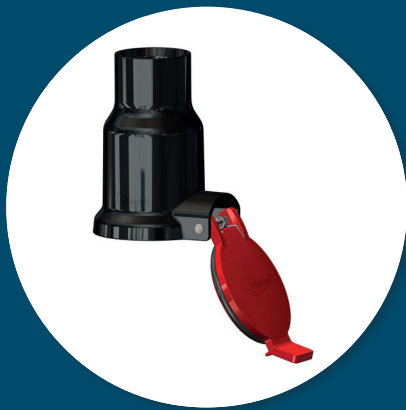


Healthy Business
Dustcontrol®

Centralised Vacuum Systems

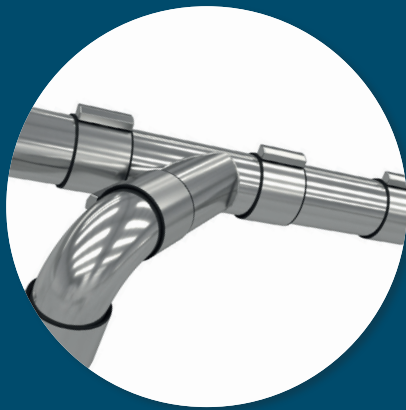
We are now launching centralised vacuum systems for food Industry. A flexible system where all parts are approved for food contact. Hygienic design. Easy to clean. Our source extraction systems can be fully integrated into the production process for recycling or used as a centralised vacuum cleaning system.

We call it Healthy Business.



Flap Valve

- Colour coded
- Food safety and FDA compliant
- Autoclavable
- Metal detectable
- ESD, antistatic



Tubing System

- Stainless steel in quality 1.4404
- Alterations and additions are easy to implement



Suction Brushes, Flat Nozzles and Hose Connectors

with unique combination of features



- Colour coded
- Food safety and FDA compliant
- Autoclavable
- Metal detectable
- ESD, antistatic

For Food Industry by Dustcontrol





Good for Food



Joints

- Hygienic design, easy to clean
- Food safety and FDA compliant
- ESD, antistatic
- Easy to mount



Automatic Shutter Valve

- Hygienic design, easy to clean
- Food safety and FDA compliant
- ESD, antistatic



Pre-Separator

- Efficient reusage of material
- All material approved for food contact
- Stainless steel in quality 1.4404
- Efficient reusage of material
- Air flow $<500 \text{ m}^3/\text{h}$



Filter Unit

- All material approved for food contact
- Stainless steel in quality 1.4301
- Air flow $<1000 \text{ m}^3/\text{h}$



We meet the following technical standards



Complete System

(EC) No 1935/2004: Materials and articles intended to come into contact with food.

(EC) No 2023/2006: Good manufacturing practice for materials and articles intended to come into contact with food.

(EC) No 10/2011: Plastic materials and articles intended to come into contact with food.

FDA (Food and Drug Administration)- (21CFR 174-178): Regulations for materials intended to come into contact with food.

FDA 21CFR117.40: Good manufacturing practice for equipment and utensils.

EN 1.4404 / AISI 316L: Stainless and acid-resistant steel, approved by the FDA.

Healthy Business
Dustcontrol®

www.dustcontrolfood.com
www.dustcontrol.com

Suction Brushes



Autoclavable Suction brushes should be cleaned, as appropriate to their intended use, before use and after use, using the appropriate decontamination chemicals, concentrations, times and temperatures. The suction brushes can be autoclaved up to 121°C.



Colour Coded Suction brushes minimise the risk of cross contamination. It enables the operator to immediately see if the correct tool is in use for a specific production area or work process. The suction brush holders are available in 5 different colours which may be combined with two different colours of filaments. The filaments are easily exchangeable.



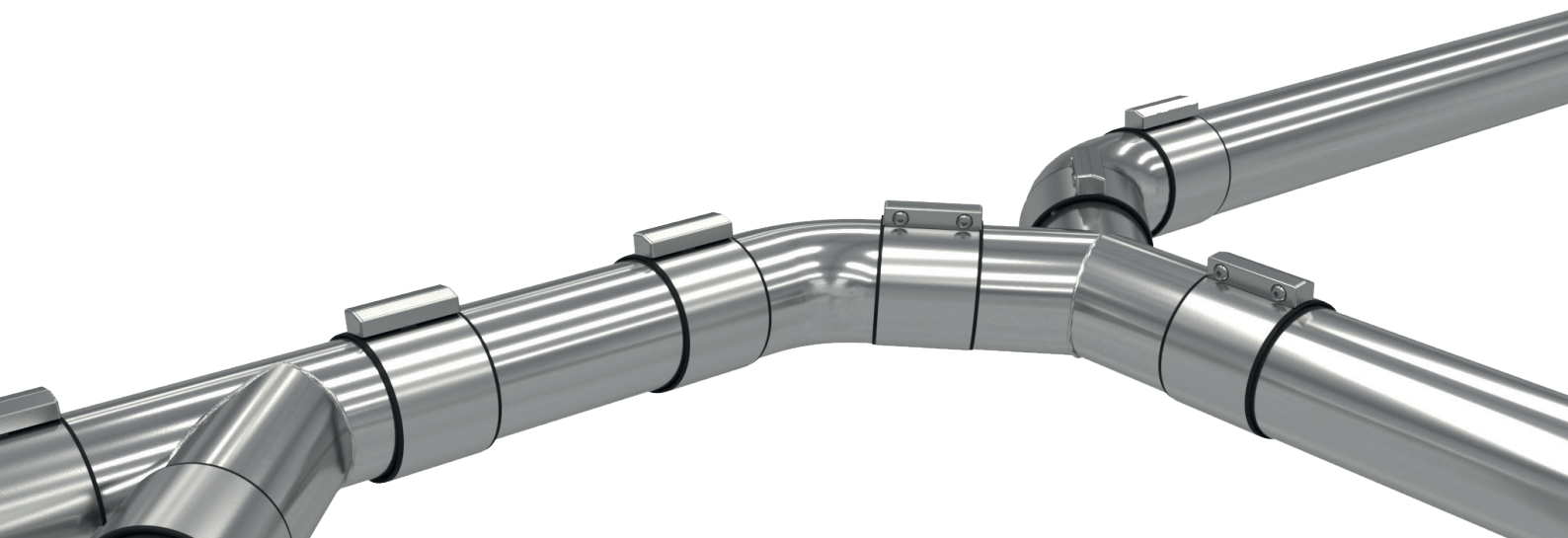
ESD To avoid the triggering of any source of ignition, and making vacuum cleaning operations safe, our brushes have been tested and received approval by RISE (Research Institutes of Sweden) for ESD protective products according to IEC 61340.



Detectable The brush holders of the suction brushes are detectable by conventional metal detection systems used in food manufacturing. Choose the colour (black or white) of the brush filaments to facilitate detection by visual appearance.



Food Safety and FDA The vacuum brushes have been tested by Eurofins. The suction brushes comply with the requirements in EU regulation No 10/2011/EC for plastic material and articles intended to come into contact with food. The product materials meet the requirements of EU 1935/2004 and 21 CFR 177.1520 FDA regulations, GRAS.





When Clean Is Not Enough

The Food Industry has special requirements. Control of components and equipment used in production is extreme, with a special focus on migratory risk, surface finish and antistatic properties.

Dustcontrol has designed and installed many complete source extraction systems to the food industry. Each system has been unique and several have been designed to be installed in zone 22 according to ATEX Directives 2014/34/EU. So far we have aimed mainly towards cleaning and extraction systems in the "dirty" side of food production, where there are generally lower hygiene standard requirements.

Now, with our unique suction brushes and a complete source extraction system with all materials approved for food contact, we have a new and exciting solution with a market leading combination of features. It will give us the possibility to discuss and solve issues where systems need to be fully integrated into the production process, including for recycling and much more.

Dustcontrol designs and installs complete source extraction systems in close co-operation with our customers. Our source extraction systems can be fully integrated into the production process for recycling or used for efficient and neat centralised vacuum cleaning.

In other words – Good for Food, by Dustcontrol.

