

Hygienic Design Vacuum Gripper

Hygienic Vacuum Gripper - DIL

Identification of Facility

Title	Hygienic Design Vacuum Gripper
Acronym	HDHF
Key words	Food Gripper, Robotics, food handling, hygiene, minimised contamination, automation, pic & place
Latest version	2013/04/18
Manufacturer	DIL
Model	High Design High Flux (HDHF) & High Design High Flux-mini (HDHF mini)
Description	The vacuum gripper system is of capable functioning independently of the product and therefore it represents an area of particular expertise for the platform HIGHTECH EUROPE. This technology enables the hygienic handling of a vast array unpacked food. Different models are available to suit different products. Hygienic requirements always constitute a problem for transportation of foods. There is always the risk of microbial contamination and pollutant in a vacuum system. The HDHF-gripper minimizes this hazard by producing the power for transportation of the individual goods just where it is required. Using compressed air, vacuum is produced within the HDHF-gripper so there is no contamination of any other component except the HDHF-gripper itself. In consequence of the adherence of the Hygienic Design principle there is only a small risk of contamination of the HDHF system and because of its configuration very good cleaning conditions are given. Similarly because of this special kind of construction there is no ability of effected pollutant. A high leakage tolerance depicts a further positive aspect of the construction. The HDHF-gripper is usable for operations with vacuum up to 3
Images	
Weblink	www.dil-ev.de
Possibilities and limits	- Suitable for food in a wide range of shapes and sizes - Applicable for packed and unpackaged food products - Minimised risk of contamination - Straightforward installation and cleaning
Certification	International FoodTec Award 2012 , Food Grade, FDA

Application

Application fields	- Transportation of unpacked food (e.g. Cookies - even with sugar powder, fresh fish (filet or whole fish), vegetables, meat, fish, walnuts, sausages, aspic, cheese, ...)
Application examples	All kinds of pick an place applications in the food industry for example: <ul style="list-style-type: none"> - Meat like Fish, Beef, Pork (pieces, slices, minced meat, sausages...) - Cheese - Toppings for chocolate industry like walnuts and almonds - Fruit and Fruit slices like tomatoes, cucumber - Aspic, corned beef - Pastries like muffins, stiff or frozen dough, etc.

**Technology sheets that
might be related to this
facility**

Accessibility & Support Service

Access conditions

**Access conditions
further comments**

Languages English, German

Other languages

Training

**Training further
comments**

Technical help staff is available that can help to use this infrastructure

**Technical help further
comments**

Contact data

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Source:

<http://www.foodtech-portal.eu/index.php?title=Special:PdfPrint&page=Hygienic+Vacuum+Gripper+-+DIL>