

FOOD



HECHT – We care.

As your reliable partner for safe bulk material handling our family business stands for tailor-made and efficient solutions.





Food industry

In the food industry, the requirements for hygiene and also for process equipment have increased in the last few years. Hygienic design and operator ergonomics are a matter of course for us. Continuous Manufacturing has become an important requirement of our customers for their processes, and HECHT Technologie provides the necessary Know-How, especially for raw material handling. Our experts keep an eye on the numerous regulations in this industry. We take care of the right materials so that nothing prevents for example the FDA approval of your production after a successful commissioning. The traceability of each batch as well as an absolutely reliable varietal purity are guaranteed by our clever cleaning and automation concepts. System availability and continuous quality control are further topics that food manufacturers often have to keep under control 24 hours a day, 7 days a week. The high performance requirements of the systems are a matter of course due to our engineering and our high quality standards.

Safety of our systems

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Safety of our systems



Safety first at HECHT Technologie. From single components, - up to turn key projects, all our systems are subject to detailed risk considerations and fulfil the requirements for example to the ATEX guidelines.

Avoidance of cross-contamination through closed systems. From weighing to packaging, our Containment solutions protect the product from impurities and other environmental influences. This eliminates the risk of cross-contamination.

Prevention of Mix-ups during the manufacturing of the products, by the use of Hygienic Design and evaluated cleaning processes. Well planned and implemented cleaning methods avoid the risk of Mix-ups when changing products. The varietal purity of the food produced is thus guaranteed.

Documentations are created by HECHT according to the GMP guidelines and customer requirements. Here, you will also recognise our high quality standards.

System Engineering & Design for the food industry



FDA



The FDA (Food and Drug Administration) is an US authority that prescribes binding guidelines for foods and medicines. These apply to all foods produced in the USA and to all foods imported into the USA. In order to guarantee the quality required by the FDA, the food production facilities must be designed in accordance with FDA standards and be FDA-certified. On request HECHT can supply you with FDA-certifiable systems. The components of these plants consist of high-quality and certified non-toxic materials.



EHEDG

(European Hygienic Engineering & Design Group)

The main objective of the EHEDG is the optimization and standardization of production technology, especially in the aspects of hygienic and design engineering.

The EHEDG actively supports the European legislation according to handling, preparation and packaging of food with hygienic machines and in hygienic premises according to various regulations and directives like the Machinery Directive or the Food Hygiene Directive. The non-profit consortium was founded by equipment manufacturers, food producers, food industry suppliers, research institutes and universities, public health authorities and government organizations. HECHT Technologie is an active member of the expert group „Dry Material Handling“.



Individual solutions for the food industry

The process shows the interaction of several HECHT machines in a typical food production. From the delivery of the raw materials to the finished end product, HECHT take over the complete planning and realisation of your manufacturing process.



1: Lifting devices

A holding fixture with chain hoist is the standard lifting device for handling Big Bags.

2: Frames

Frames are usually categorised into table frames, portal frames and module frames.

3: Connection systems

Connection systems are the main component for safe Big Bag emptying.

4: Suction shoes

Suction shoes act as loading stations for a pneumatic conveyor.

5: Vacuum conveyor ProClean Conveyor PCC 700

The pneumatic conveyor connects value-adding processes with maximum conveying capacity.

6: Rotary valve

Used as a dosing device, especially for food applications.

7: Dosing screws

Dosing screw systems are particularly suitable for dosing free-flowing bulk materials.

8: Empty bag compactor

Ensures economical and compact disposal of empty bags.

9: Sack dumping stations

Offer a convenient and compact way to empty bags with low or no dust.

10: Dosing valves

Vibrating dosing valves are a simple and efficient solution for the gentle discharging of bulk materials.

11: BG-L Filling Station

Space-saving and cost-efficient filling station. Can be easily integrated into any production environment.

12: Filling heads

Are the key components of filling stations, as an interface between container and plant.

13: Flexible dosing system FDS

The FDS is used for shutting off and dosing bulk materials and can be integrated into almost any filling or dosing system.

14: Screw sampler

Suitable for representative sampling of all types of bulk material in a downpipe or silo.

15: Small bin filling

Depending on the application, a filling head for single sack or liner filling or a filling head with endless liner package can be integrated.

Challenges

we master together



The high demands on hygiene, strict regulations or allergen management are part of the daily business in food industry. Consumers are requesting a higher quality of products – even sensitive products are expected to be more durable. To guarantee this, processes must be continuously optimized and validated. HECHT conscientiously supports you in all matters and supplies you with reliable, controllable process technology.

Protection and Safety

for the food industry



Cleaning

Evaluable cleaning processes and qualified WIP, CIP or SIP solutions.



Documentation

The documentation of all interfaces and process steps provides complete quality monitoring.



Product safety

Avoidance of impurities or cross contamination. Varietal purity is guaranteed.



Exact fitting

Individual adaptation can combine cross-process steps with each other.



Ergonomics

The system enables ergonomic operability at all interfaces.



Tested

The quality and functionality of our systems have been confirmed by numerous customer-specific audits.



Time saving

Due to the simple handling of the components as well as efficient processes such as continuous manufacturing.



Customization

The entire system is adapted to the product-specific properties.

Typical Installation – best practice



Further HECHT Industries

Pharma and Chemicals



Pharma

In the pharmaceutical industry, the requirements to the process equipment are for sure the most challenging. On the one hand, the substances in use are partly very valuable in their high concentration but on the other hand, they are endangering the operator. In order to ensure an adequate and long-term operator protection, most of these substances need to adhere to an OEB 5 threshold. HECHT-Systems ensure protection and safety for the pharmaceutical industry.



Chemicals

In the chemical sector, the requirements for process equipment have considerably increased in the last years. The REACH regulation as well as the increasing demands in terms of product- and operator protection are a decisive aspect for the growing needs of Containment equipment. In order to protect the operator from consequential damage, the threshold values of the substances in use need to be strictly adhered to.

Discover our large product range
and HECHT systems at
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