

User report

Tailor-made solutions for the highest purity

Two “Easy Clean” high-speed doors from EFAFLEX ensure absolute cleanliness in powdered milk bottling plant.

In food production, operational planners are frequently presented with difficult tasks when it comes to hygienically packaging finished products which are still “open” and then handing them over to the logistics department. In the filling and packaging department, no contamination can be caused in the process. The Hofmeister cheese factory in Moosburg has hygienically secured this critical area, which is connected to the new filling system for milk powder, with the help of an airlock utilising two EFA SRT® EC high-speed industrial doors from EFAFLEX.

“Milk powder is a foodstuff. That means that the filling area needs to be very consistently and cleanly separated from the logistics area,” explains Roland Zimmert, who is responsible for technical management at the production sites in Moosburg and Pfeffenhausen for the Hofmeister cheese factory. He describes how the big bags, once filled with milk powder by the bagging plant, are then transported into an airlock on a roller conveyor. Here, the system control provides the “open trigger” for the inner door and the big bag travels in. Only after closing quickly is the “door closed” notification sent from the door control to the system control; only then can the outer door to the logistics area be opened. Thanks to the maximum opening and closing speeds and the very short door cycles, the two EFA-SRT® EC doors fulfil the hygiene requirements in this special area. The oversize milk powder package is only put onto Euro pallets outside the airlock chamber. “Because under no circumstances should any foreign bodies, such as the tiniest splinter from the wooden pallets for example, get into the filling! EFAFLEX is a long-standing partner for us when it comes to doors,” says Roland Zimmert. “Added to this is the fact that

this door manufacturer, with the special “Easy Clean Design” is able to offer precisely the hygiene concept that we need here for our production facility.”

The EFA-SRT® EC is suitable for installation in situations with limited space due to its space-saving design. The installation of the doors was not entirely straightforward since the two doors needed to be integrated into roller conveyors. Owing to the cramped installation situation and the precision integration of the doors between and on the new roller conveyors, the alignment of the steel substructure and wall cladding subsections for the airlock had to be done in advance with the help of custom made templates. The two doors are controlled entirely automatically by the higher level system controls. “This solution really is tailor-made for us,” says Roland Zimmert.

EFA-SRT®-EC roll-up door is the optimised solution for all internal passages with the highest hygienic requirements, for example in the food industry. EC stands for “Easy Clean”, easy to clean. It opens at a speed of up to 2.0 m/s and closes at a speed of up to 0.75 m/s. The structure is designed for up to 150,000 operating cycles per year. The EFAFLEX engineers have developed the roll-up door in close cooperation with the food industry. EFAFLEX roll-up doors are used around the world, wherever hygienic safety is required. The EFAFLEX EFA-SRT® EC is the only hygienic roll-up door for the food industry to be recommended by German Association of Food Inspectors (BVLK). The entire roll-up door design is made from stainless steel as standard. The frame cover can easily be unlocked and the frame can be removed for cleaning. The BVLK referred in particular to the possibility of foaming and to cleaning using a steam jet. The elastic curtain fulfils HACCP and FDA requirements. The cover of the roll-up door winding shaft is inclined and has positive drain on both sides for a controlled outflow of liquids so that no contamination can get onto the passage or even the food. In no time, the cover of this roll-up door can be turned upwards. The underside and even the winding shaft itself are therefore easily accessible and easy to clean.

The fundamental design of the EFA-SRT® EC roll-up door is well thought out down to the smallest details. So, for example, even the counterweights in the counterbalancing system are protected against corrosion with a special cathodic dip-paint coating as standard. All electrical and electronic components in the microprocessor controls, together with the frequency converter among other things, are housing an protection class IP 65 V2A switch cabinet.

Reliable operating equipment, such as the rapid roll-up doors for the hygiene area, is indispensable for the responsible persons in the Hofmeister cheese factory. The operation's customers have the utmost confidence in the quality of the products. The company produces processed cheese and milk powder for the food industry. Its customers are some of the most successful companies in their industry in the world. The Hofmeister cheese factory was founded in 1908. Today, there are 60 employees working at the Moosburg site. Worldwide, around 1,000 employees work for the Hofmeister-Champignon Group.

Press contact
at EFAFLEX:
Herr Alexander Beck
0049 8765 – 82126
alexander.beck@efaflex.com