



HPC
EQUIPMENT

CAVITATION SANITISATION

HIGH CLEANING CAPACITY

DISINFECTING POWER

FULL AUTOMATION

SUSTAINABILITY AND SPEED

FEEL SAFE WITH US


CHRISTEYNS
FOOD HYGIENE

CAVITATION SANITISATION

As a result of the research developed to optimise cleaning and disinfection processes, **CHRISTEYNS** introduces the innovative Cavitation Sanitisation System (HPC). The HPC system uses a synergistic combination of ultrasound with a complete range of products specifically designed to remove dirt and reduce microbial contamination.

Cavitation sanitisation reduces time and automates cleaning and disinfection processes, providing high disinfection power and cleaning capacity to industries, even with the most encrusted dirt. It sanitises all types of utensils or parts of machinery and equipment.

HPC cavitation sanitising equipment uses ultrasound at frequencies between 28 and 38 kHz, together with sanitising products, to clean and reduce microbial contamination of items and utensils in the food, pharmaceutical, cosmetics and livestock industries.

CUSTOM DESIGNS

CHRISTEYNS designs customised HPC equipment for specific applications and continuous systems. Continuous systems offer numerous advantages, as no manpower is required and results are consistently far superior to other cleaning techniques.

The **HPC 300**, **HPC 080** and **HPC 030** are used for the sanitisation of all types of tooling and cutting parts of machinery and equipment: knives, blades and cutting saws, elbows, tools, pipe sections, plates, etc.

All this equipment is available in the PRO version which incorporates a pneumatic elevator and oil decanter.

**TOTAL SANITISATION
IN A FEW SECONDS**



HPC 300 PRO



HPC 030

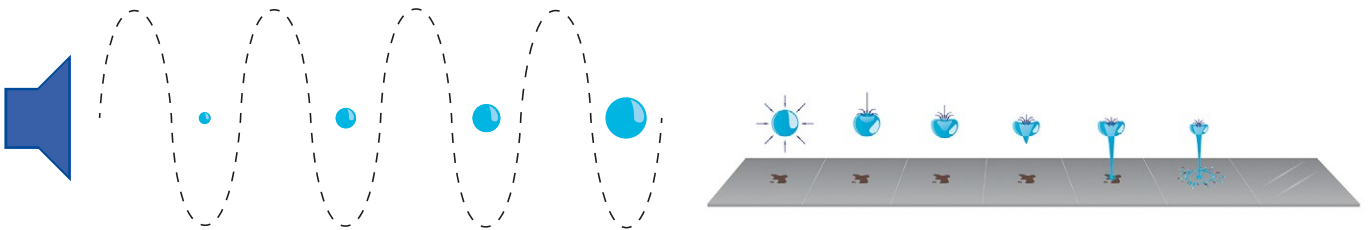


HPC 080

Optional:
MAINTENANCE CONTRACT
with regular reviews
1 year warranty



HOW IS DIRT REMOVED WITH ULTRASOUND?

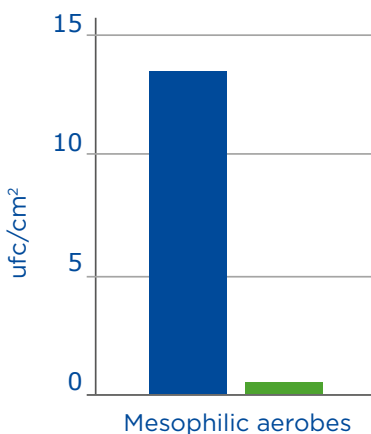


The ultrasound generator produces vibrations that create compression waves in the liquid, leaving behind millions of microscopic “voids” or “partial vacuum” (cavitation). These bubbles collapse with high energy, reaching temperatures of up to 10,000 K and pressures of 3,400 atmospheres, and also generate highly reactive hydroxyl radicals.

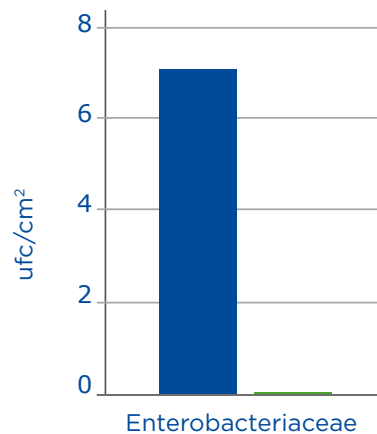
The collapse of the micro bubbles generates “micro jets” that impact on the surface and clean the elements. In addition, the implosion of the bubbles produces high shear forces, which destroy the cell walls of bacteria, fungi and other microorganisms. The use of specific detergents (see reverse side) facilitates the generation and transmission of ultrasound, increasing the effectiveness of the sanitising process.

SANITISATION RESULTS FAR SUPERIOR TO THOSE OF OTHER TECHNIQUES

The system causes inhibition of bacterial growth.



■ Mesophilic aerobes before treatment
 ■ Mesophilic aerobes after treatment



■ Enterobacteriaceae before treatment
 ■ Enterobacteriaceae after treatment

APPLICATIONS

Other applications include the following:

HANGERS Equipment for the hygiene of hooks and hangers in slaughterhouses and cutting plants. Possibility of continuous operation during production.

BOXES AND TRAYS Cleaning and sanitising of boxes and trays. Excellent control of altering and pathogenic microorganisms.

CHEESE MOULDS Cleaning and sanitising of cheese moulds. It can be done continuously in the production line or by immersion.

LIVE CAGES Cleaning of live cages in the poultry industry, control of pathogenic micro-organisms such as *Salmonella*, *Listeria* and *Campylobacter*.

HAM HANGERS Automatic sanitisation of ham hangers.

MOBILE EQUIPMENT For installation in fixed and complex installations, such as fryers and ovens, excellent level of cleanliness, eliminating all charred and charred residues.

ADVANTAGES

HIGH CLEANING CAPACITY even for heavily encrusted dirt.

DISINFECTING POWER by reducing the number of altering and pathogenic micro-organisms.

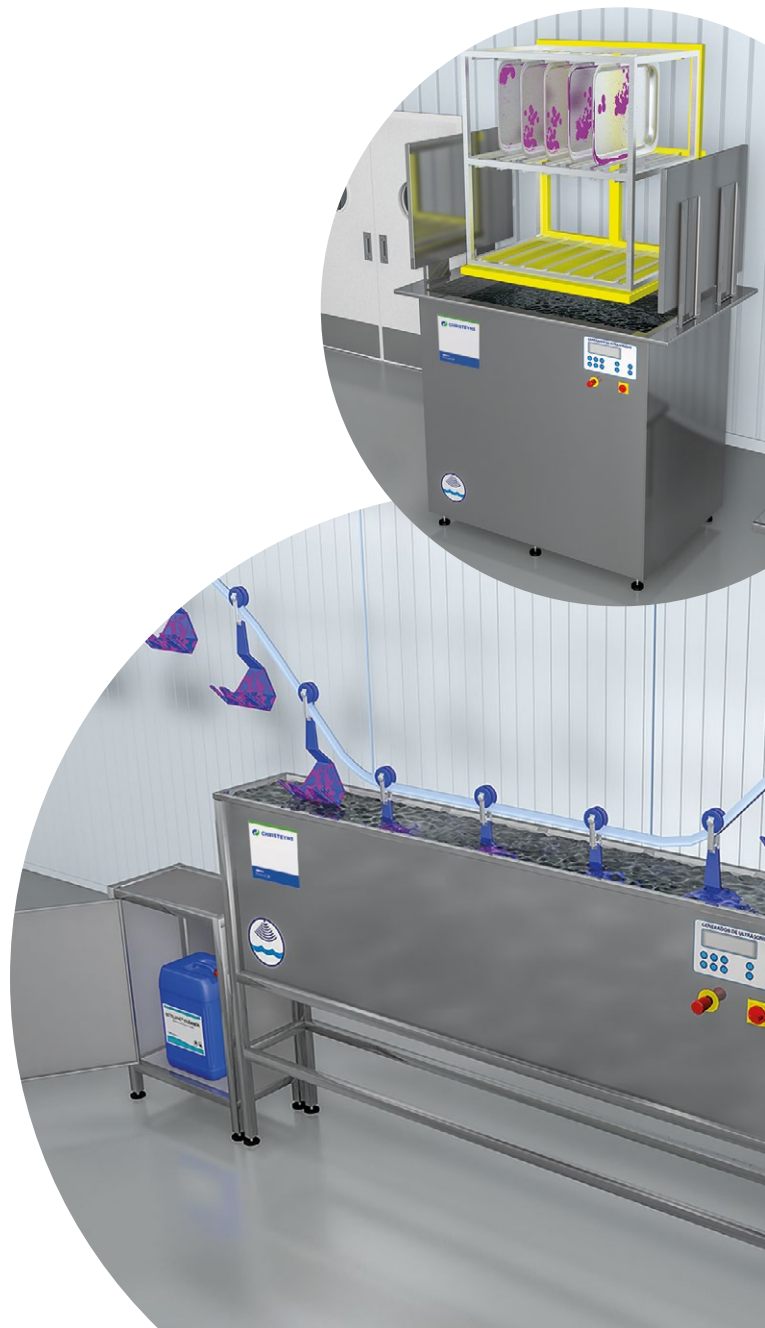
TOTAL AUTOMATION ensuring consistency of hygiene results.

SUSTAINABILITY lower consumption of water and detergents.

RAPIDITY time saving in the cleaning process.

AREAS OF APPLICATION

- Food and beverage industries.
- Cosmetics industries.
- Pharmaceutical industries.
- Livestock farms.



TECHNICAL INFORMATION

	Unidad	HPC 030	HPC 080	HPC 300	HPC 300 PRO
CHARACTERISTICS					
Capacity	l	27	151	351	396
US Power	W	600	1.000	2.400	2.400
Heat resistance	kW	1	3	7,5	7,5
External dimensions (W x H x D)	mm	690 x 480 x 520	920 x 726 x 952	1.490 x 930 x 920	1.680 x 1.130 x 1.790
Inside dimensions (W x H x D)	mm	400 x 300 x 225	610 x 450 x 550	900 x 650 x 600	900 x 650 x 678
Inside dimensions of the basket (W x H x D)	mm	370 x 270 x 80	580 x 351 x 340	880 x 550 x 515	870 x 520 x 435
Generator frequency US	kHz	28 / 40	28 / 40	28 / 40	28 / 40
Supply voltage	v	230-400	230-400	230-400	230-400
Material		AISI 304 / 316	AISI 304 / 316	AISI 304 / 316	AISI 304 / 316



CHRISTEYNS

FOOD HYGIENE

ANY QUESTIONS OR DOUBTS?

Contact your local CHRISTEYNS technical manager and we will help you find the right solution for you.

Afrikalaan 182, B - 9000 Gent
T + 32 9 223 38 71
E info@christeyns.com

CHRISTEYNS.COM

