

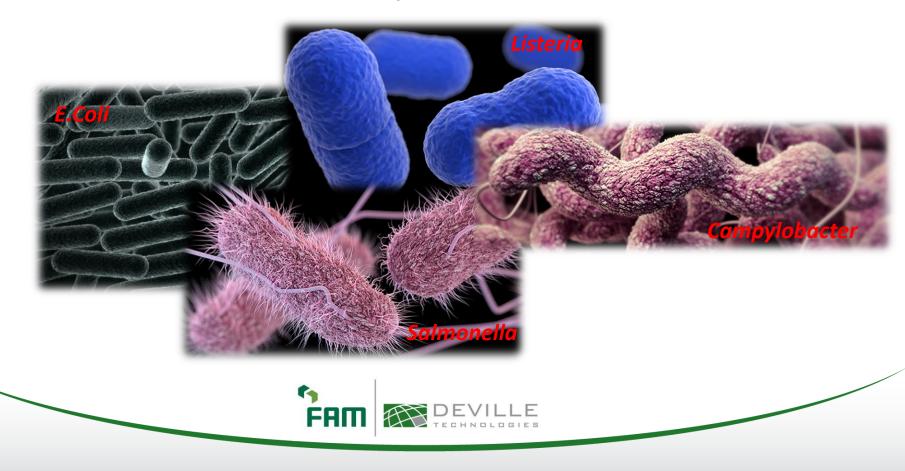
Yuran Hytec Versatility for the Pet Food Industry

Machine and Application Review

Ramifications of Poor Sanitation and Safety

Bacteria are the leading cause of known food-borne illness outbreaks.- CDC

www.cdc.gov/foodborneburden



10 Principles of Sanitary Equipment Design

EDTF – Equipment Design Task Force

- Cleanable to a microbiological level.
- Made of compatible materials
- Accessible for inspection, maintenance, cleaning and sanitation
- No product or liquid collection
- Hollow areas should be hermetically sealed
- No niches
- Sanitary operational performance
- Hygienic design of maintenance enclosures
- Hygienic compatibility with plant systems
- Validate cleaning and sanitizing protocols



What are the challenges?

1. Food Build-up and Bacteria Growth

2. Hard-to-Clean Equipment Design

3. Maintenance Difficulties



Deville Technologies



- Over 40 years experience in sanitary food equipment design
- Specialize in food-cutting technology and systems
- Integrated solutions from product handling up to packaging
- Full-service R&D, testing, design, engineering, and manufacturing
- FAM: Joint development of new sanitary-design cutting machines for all industries





Incline Conveyor



- Transports product to dicer
- ¾ HP Vandergraph drum motor, w/ Allen Bradley PowerFlex 525
 VFD
- Tool-less disassembly
- Cantilever design for easy belt removal



Ancillary Equipment



Full Line Solutions



Full Line Solutions



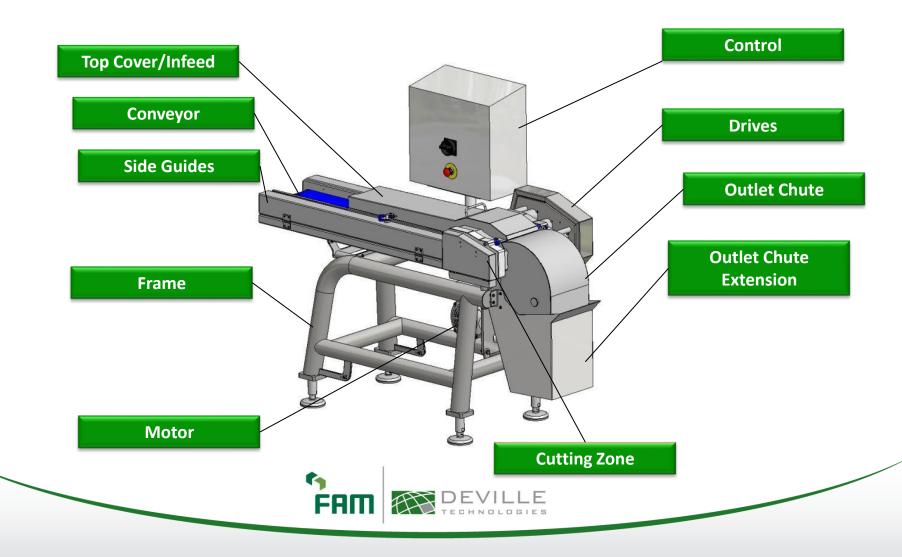
Client Centers

- Deville Canada
- Deville USA
- FalcoLatino Mexico

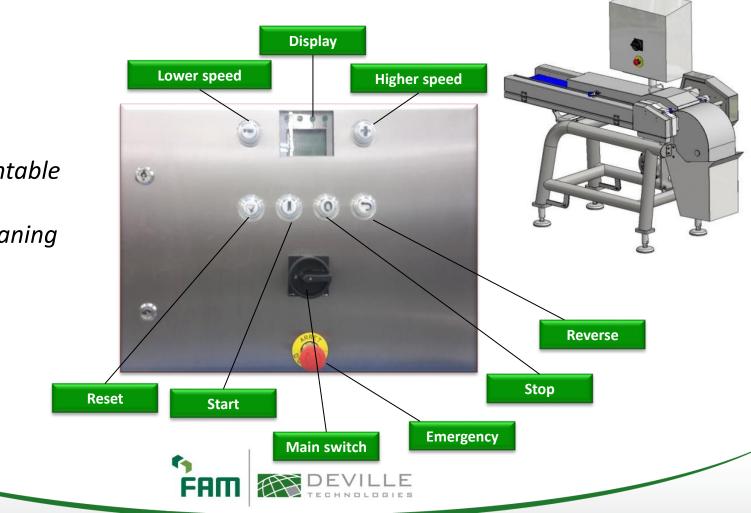




Yuran Hytec



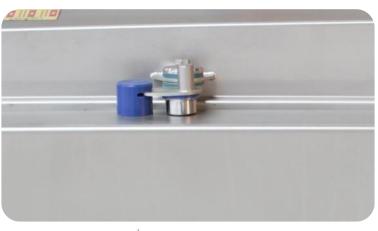
Yuran Hytec Control Panel



- 180° Mountable
- Simple Cleaning

Top Infeed Cover

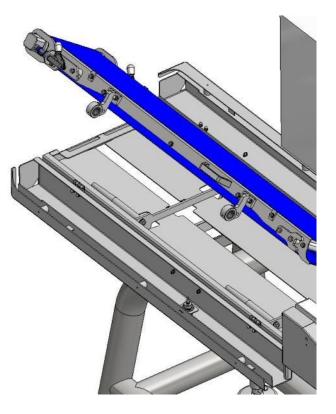
- Not hingeable: separate part
- Safety function
- Two stainless steel switches
- Other parts mechanically locked





Side Guides

- Hingeable
- Stainless steel switch inside
- Mechanical locked by top cover



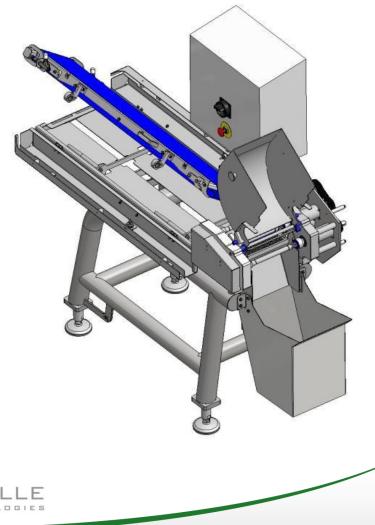


Conveyor

- Slideable and hingeable
- Belt with guide strip
- Usable width of 8 inches

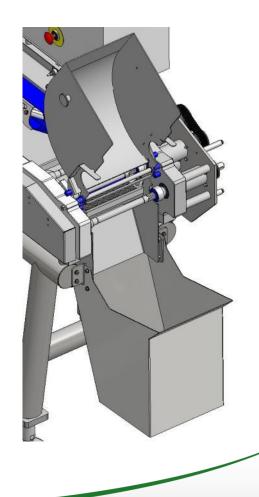
FAN

- Easy to replace
- Easy to clean



Outlet Chute/Chute Extension

- Hingeable part
- Easy to clean
- Easy to disassemble
- Extension-Easy to remove (for example in case of conveyor)



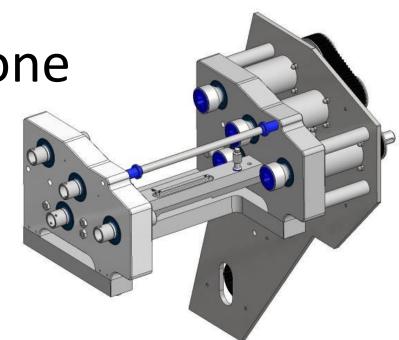


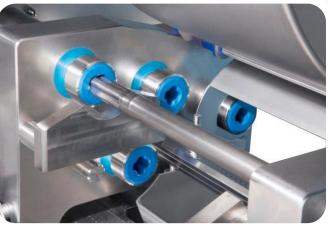
Cutting Zone

- Use of clover system (no metal on metal contact)
- Sealed bearings (lubricated for life)
- VR-seals
- Key for positioning the cutting block.

FAN

Hygienic design



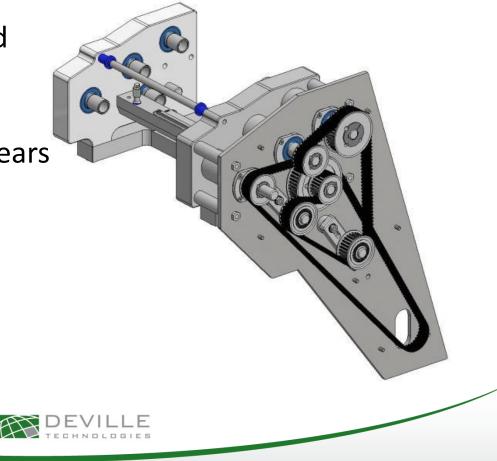


Drive Zone

- Use of pulley's and toothed belts
- More silent compared to gears

FA

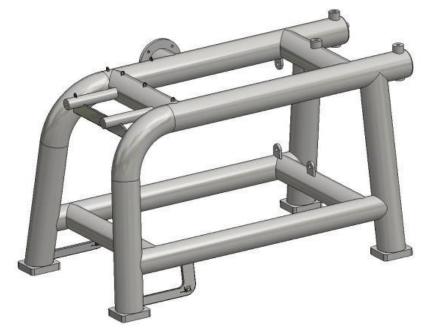
 Easy access for replacing components



Frame

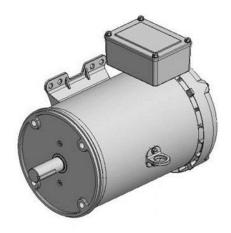
- Robust
- Hygienic
- Transport friendly (forklift)
- Footplate for casters or feet
- Space (for example; conveyor)
- Available in Solid Frame





Stainless Steel Motor

- Stainless steel
- Completely Washdown
- Easy to access
- Option of 5hp or 10hp







Yuran Hytec





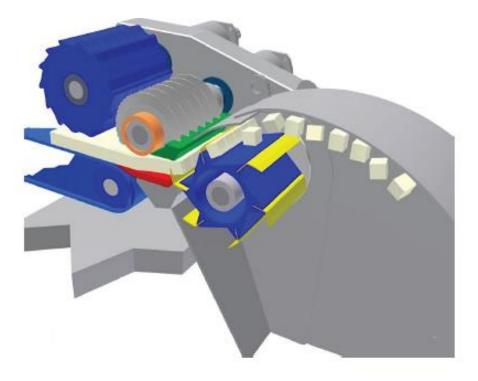
Yuran Hytec



The machine is completely manufactured in stainless steel. No bronze bushings or corrosion possible. Equipped with three-phase stainless steel motor for low energy consumption and designed for easy washdown. The drive zone and the product zone of the machine are completely separated.



Dicing/Strip Cutting





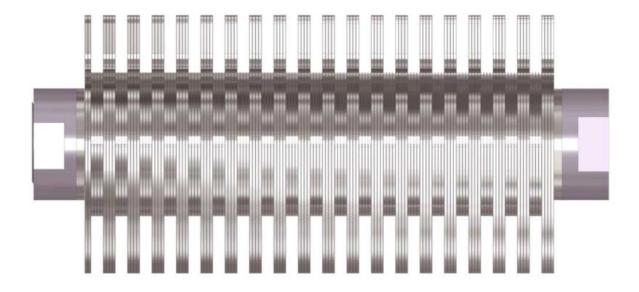
Shredding Cutting Tools







Innumerable Configuration





Alternative Protein Crumble







Alternative Protein Crumble (Dice Option)



DEVI

Alternative Protein Crumble Feed Stars/Claws



DEVI

Alternative Protein Crumble



Alternative Protein Crumble (39F)

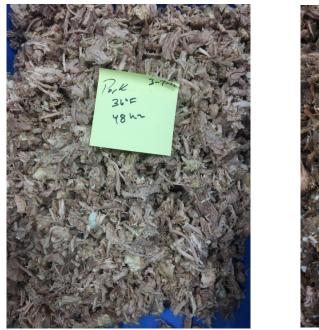


Alternative Protein Crumble Feed stars/Crosscut



Applications









Chicken Dicing (Breast/Thigh Meat)





Pet Food Dicing



Strip Cutting







Pork Belly





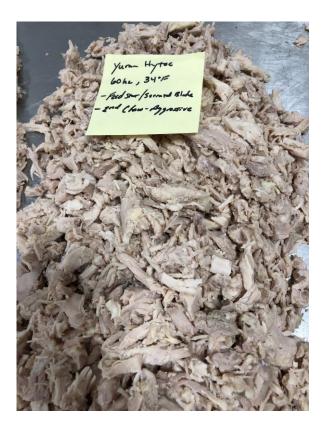


Pulled Look Shredding





Pulled Look Shredding







Pulled Look Shredding







Tuna Loin Shredding







Treats/Jerky





