



**PRIMARY
MEAT
PROCESSING**



HYGIENIC SLAUGHTER LINE DGS-HSL-CHAIN



HYGIENIC CHAIN: THE NEW STANDARD

The DGS Hygienic Slaughter Line Chain answers the question how to improve hygiene in slaughterhouses. This new Hygienic Slaughter Line Chain is totally a Dutch product developed by DGS in close cooperation with a leading slaughterhouse and a Dutch chain supplier. The chain comprises stainless steel and GMP-certified plastic wheels. It can be cleaned thoroughly, is durable, and does not have grease on the outside side. The chain is totally compatible with commonly used galvanised chains, such as the drop forged chain and the cardanic chain. This compatibility enables phased replacement of the existing chain.

HYGIENE

The starting point for the design of the new chain was the highest possible hygiene standard. The new chain provides a solution to the disadvantages of the current galvanised chain, which is a weak link with regard to hygiene. The new DGS-HSL-CHAIN does not have grease on the outer side and thus dirt and bacteria cannot easily adhere to the chain. Furthermore, as opposed to the present solution, the chain can be cleaned in-line, with or without acids. This minimises the transport of bacteria that can be spread throughout the whole process.



DGS HYGIENIC SLAUGHTER LINE

The new DGS-HSL-CHAIN is the standard solution in the DGS Hygienic Slaughter line concept for beef and veal slaughter lines. It is the most hygienic slaughter line available for food safety production and goes further than the applicable hygiene standards. The line concept and its components are constantly being further developed by the best engineers in close cooperation with food technologists and various experienced experts to achieve now the specifications for the future.



DEVELOPED FROM PRACTICAL EXPERIENCE

The new DGS-HSL-CHAIN was developed and tested in close cooperation with a leading slaughterhouse that supplies to markets worldwide. The slaughterhouse wants to do more than just meet the applicable food safety standards. Contact persons from the slaughterhouse and DGS have brought together food technology, engineering and practical experience to develop the utmost possible.

SUSTAINABLE AND RELIABLE

The operating costs are low thanks to the durability of the new chain and the minimum maintenance required. With good maintenance, the DGS-HSL-CHAIN could last forever. With a reserve section, the chain can be maintained section by section during normal operating hours and under good circumstances. This maintenance concept prevents breaks and thus unplanned stoppages. If required, DGS can do the maintenance.



COMPATIBLE WITH EXISTING SOLUTIONS

The DGS-HSL-CHAIN is a cardanic chain and thus well suited to span large differences in level, for example, to convey the product at the best possible ergonomic height. The solution fits seamlessly with the existing galvanised cardanic chain. Thus, conversion of existing conveyors to the DGS-HSL-CHAIN can be phased. Combined with stainless rail work from DGS, the new line is a total stainless steel solution.

THE ADVANTAGES IN BRIEF:

- Very hygienic
- In-line cleaning and also with acids
- Durable and low operating costs
- Easy maintenance
- Compatible with existing chains and conveyor solutions

SPECIFICATIONS

Maximum length	Depends on application
Guarantee	5 years (in combination with a maintenance contract)
Material	Stainless steel chain, rotating wheels PA6G Proglide of GMP-certified food-graded plastic
Conveyor	UNP80 and UNP100

