

Cleanliness made
to measure

Hygienic Design



Pioneering
consistent hygiene

Quality is our passion

As an owner-managed family business from one of the most important engineering regions of Germany, **we have a clear understanding of the precision and quality that innovative hygienic design demands.**

As a global group of companies we support our customers in every economic region of the world with engineering made in Germany, uniform product quality and comprehensive services.

Extensive certifications ranging from DIN EN ISO 9001:2015, valid for each of our production locations, to DIN EN ISO 3834-2 for welding technology and many more are lasting proof of this.

Sustainability and our Corporate Social Responsibility (CSR) are of enormous importance to us, so we try to meet the standards in all areas of the company and of course beyond them.

Since 2019 we have been using the global CSR platform EcoVadis, which awarded us the silver medal last year. This enables us to constantly expand our sustainability and to incorporate it into every business decision.

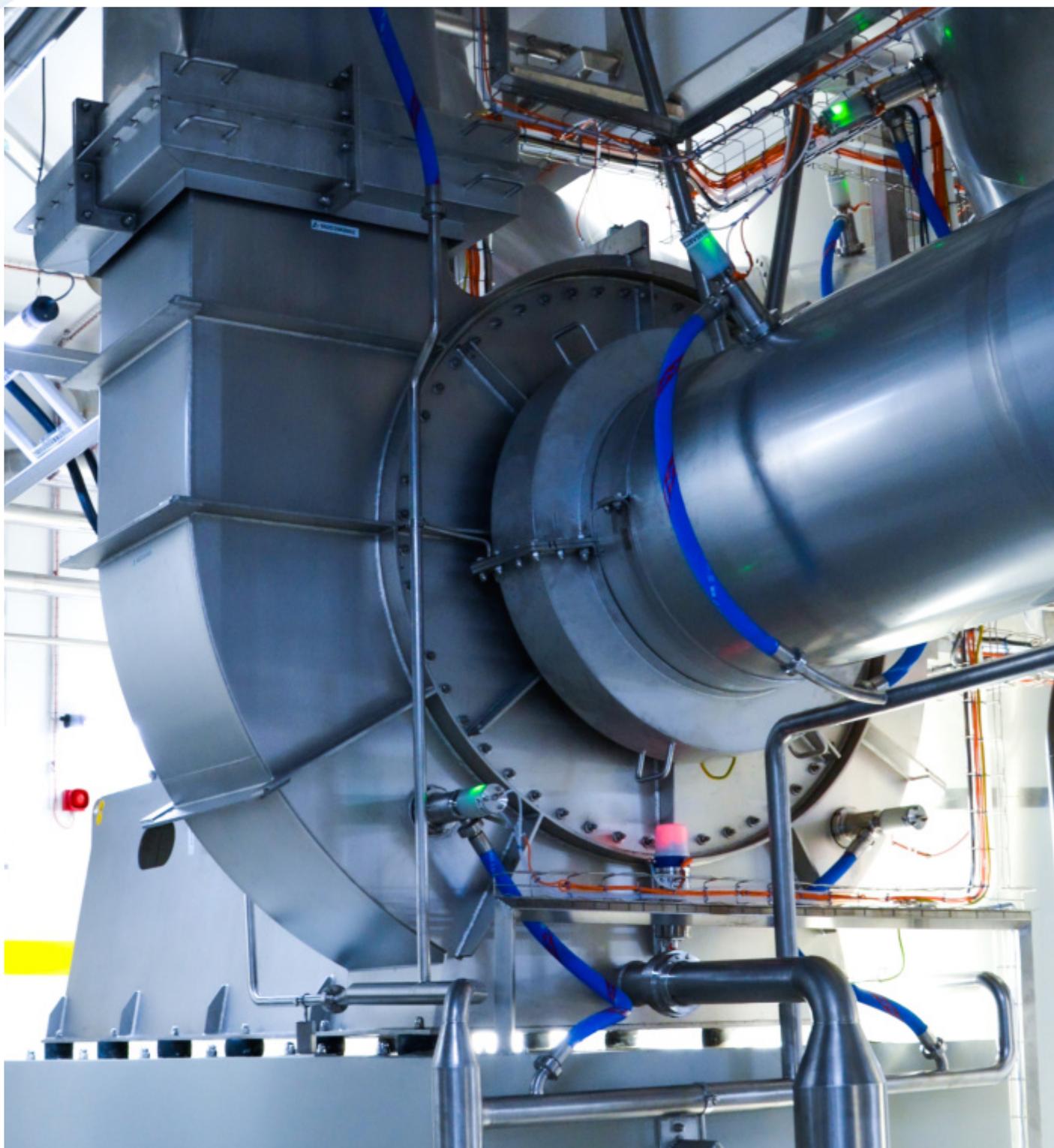
REITZ conforms to EHEDG-Standards

REITZ is a member of the EHEDG community of experts and is therefore committed to all goals of hygienic production methods based on uniform standards. Successful audits by renowned manufacturers in the food industry proof that challenges stimulate us and that we have created the conditions to be a reliable partner and supplier for consistently hygienic solutions.



The perfect design for every application

Turbomachinery play a central role in almost all industrial manufacturing processes. Due to their performance, efficiency and reliability, Reitz fans are the air-technical centerpiece of the most productive process systems of our time. Above all, the areas of application are one thing: diverse.





Applications & Plants in Life Science

Agglomerating

- Pelletizing plants
- Presses
- Sinter plants
- Flocculation plants

Crushing

- Impact mill
- Cutting mill
- Hammer mill
- Roller mill
- Vertical mill

Mixing

- Drum mixer
- Fluidized bed mixer
- Gas jet mixer
- Stirrer
- Kneader

Roasting

Drying

- Spray dryer
- Batch dryer
- Vibration dryer
- Fluid bed dryer
- Adsorption dryer
- Granulation dryer

Seperating

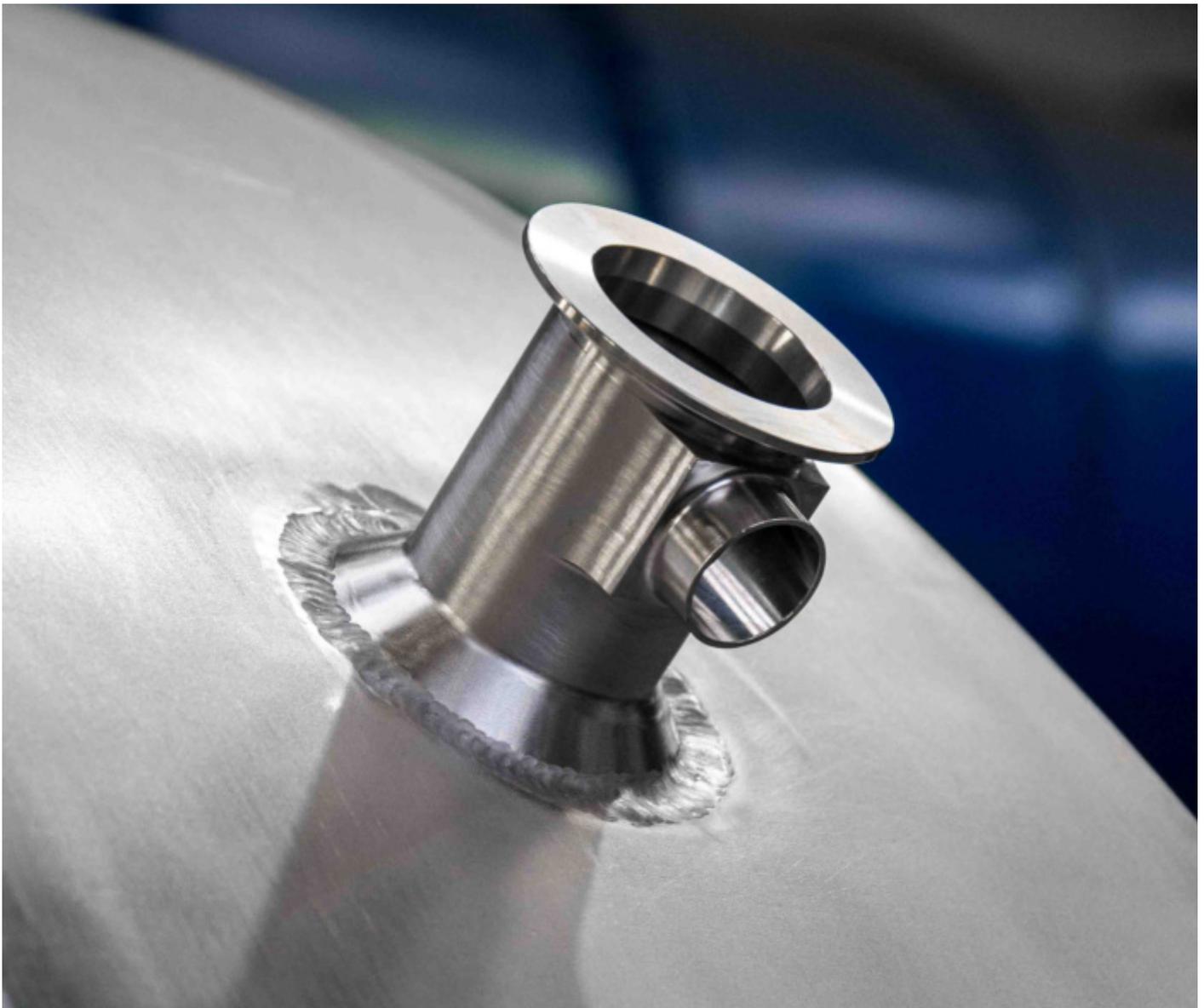
- Sorter
- Seperator
- Filters
- Sieves
- Classifier
- Scrubber

Non-corrosive material, flawless surfaces

Consistent quality assurance pursuant to EHEDG standards begins with the selection of materials. Only those which do not endanger health can be considered. Stainless steels are subjected to additional electropolishing or vibratory grinding. After all, surfaces which come into contact with the product need to be extremely smooth to prevent anything adhering to them. A medium roughness value of $Ra = 0.8\mu m$ should not be exceeded at any relevant point. Gaps, scratches, pores, holes or badly executed welds cannot be tolerated.

Exclusively FDA-compliant materials

We only use FDA-compliant materials which are harmless to human health. Our quality control begins with the professional selection and procurement of materials from certified suppliers and continues with careful handling and machining until the final product is completed.





Gaps, scratches, pores and holes have no chance

All surfaces are intensively treated (e.g. electropolishing) to avoid adhesions and checked to ensure that no gaps, scratches, pores or holes can offer a refuge for microorganisms. We exercise maximum care when creating and smoothing all welds.

Examples of surface treatments promoting hygiene

Electropolishing – Employing an external power source, this electrochemical removal procedure reduces microroughness and improves the smoothness of the surface. As a result, dirt and other residues find it more difficult to stick and the component surfaces can be cleaned more effectively.

Vibratory grinding – Impellers and surfaces in contact with the product are in many cases manufactured from cold-rolled, pre-ground and pickled sheet steel before achieving an optimum surface quality through vibratory grinding. During this, the workpiece is ground with abrasive media in a vibration container, achieving a precise removal of material.

Sandblasting and glass bead blasting - Similar to vibratory grinding, sandblasting and glass bead blasting are also about the creation of maximally homogeneous surfaces with the side effect of strengthening the material. Uniform deburring, de-oiling, degreasing, descaling, smoothing, polishing, cleaning, rounding edges and grinding are the corrosion-reducing possible variations of this treatment.

Hygienic Design & Engineering

While surface treatment and welding require process engineering expertise and craftsmanship in particular, engineering pursuant to EHEDG standards is a real challenge for designers.

Each fan must meet both the individual performance demands of the customer and every hygienic design requirement. In this respect, we have always been successful with the result that REITZ today has expertise and know-how in the production of hygienic design fans which is very difficult to find elsewhere.

Cleaning made easy

One goal of our hygienic design engineers is to completely avoid cavities within the housing in which product or cleaning residues can collect.

In addition, uncomplicated cleaning free of residue is a core criterion of successful hygienic design, as the complete production facility and all machinery contained in it need to be cleaned from top to bottom in many modern companies in the food and pharmaceutical industry after each production run. Cleaning in place (CIP) without dismantling the machine is a prerequisite for a rapid cleaning process and consequently ensures only brief production downtimes.

The task is therefore to design all components right down to the last detail to ensure that they are optimally accessible for cleaning, to avoid adhesions and to ensure that cleaning fluid can drain away unobstructed after every cleaning procedure without leaving any residue.



In the context of a strictly monitored process chain, each hygienic design fan is subjected to stringent inspection in our metrology section following completion in the so-called white production area.



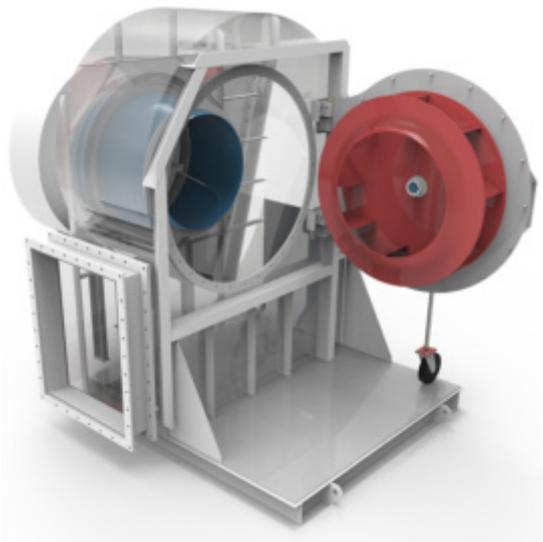
Hygienic Design in detail

The high level of REITZ expertise in the white production area is apparent in numerous details which are typical for a hygienic design fan conforming to EHEDG and which pose a particular challenge when it comes to design, construction and manufacture.

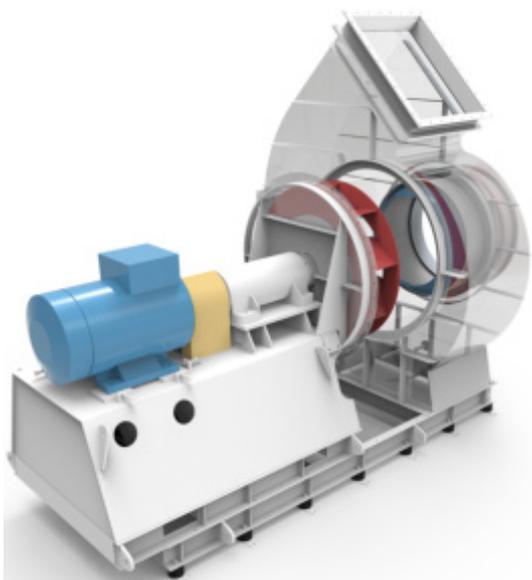


Constructive versions

Microbial contaminations represent a constant risk in food production for consumers and manufacturers. A lack of hygiene can lead to the contamination of complete production batches. Tightening of legislation therefore requires plant manufacturers and operating companies to implement comprehensive solutions that cover all components. REITZ recognised this development at an early stage and has established itself as a **leading supplier of customised fans in a hygienic design.**

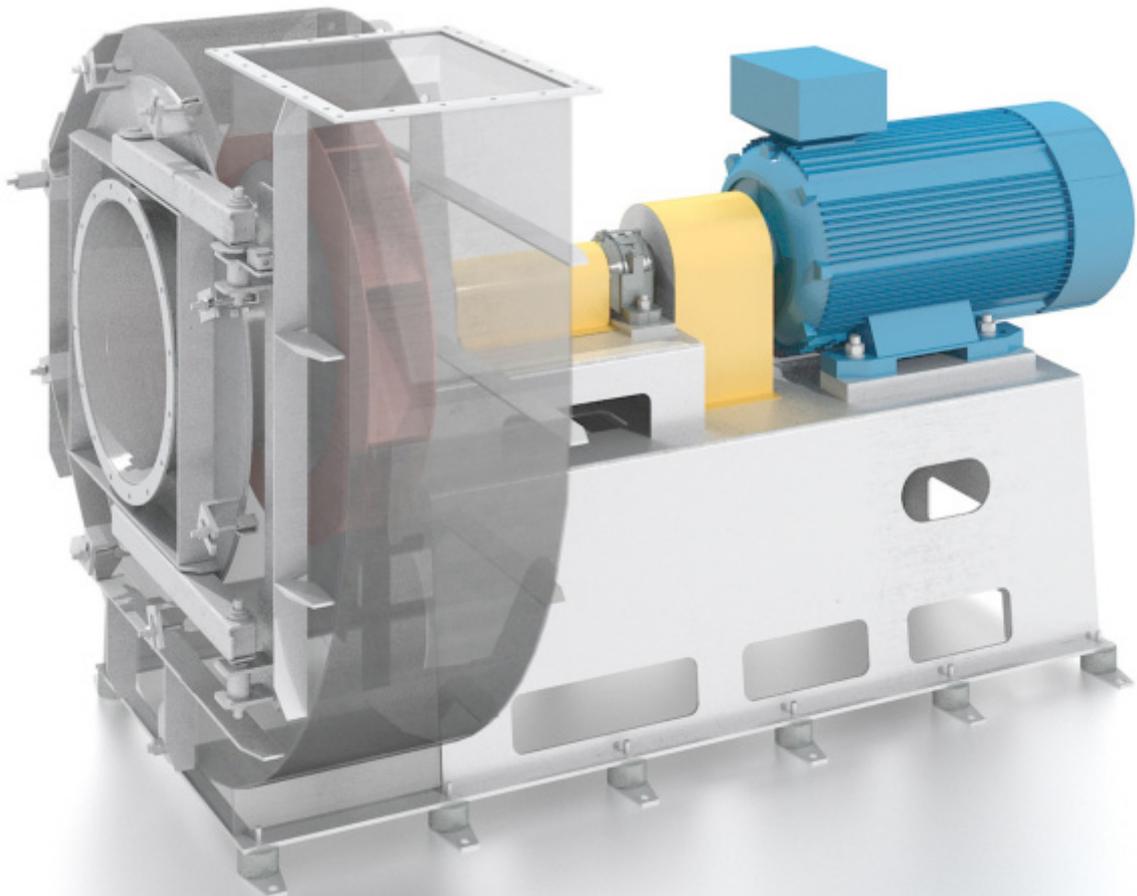
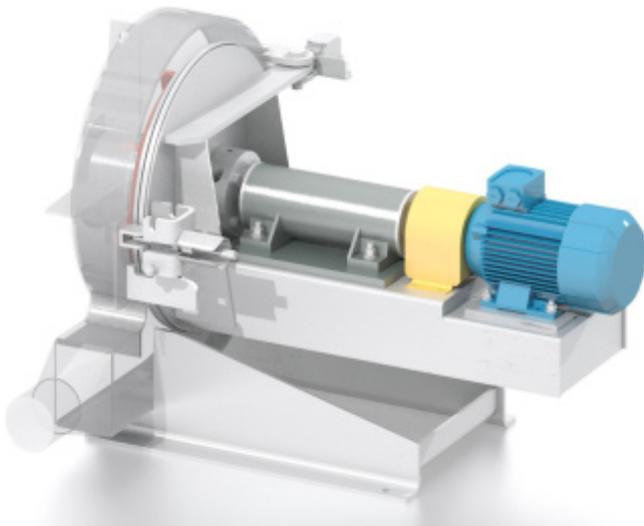
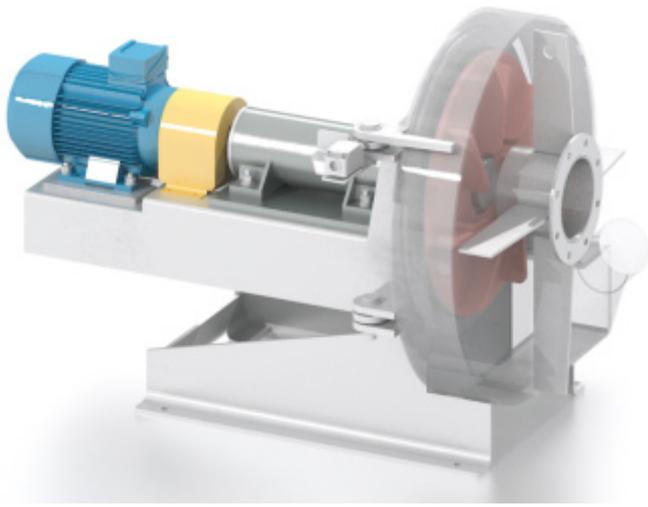


REITZ offers a variety of construction types and design variants. Each hygienic design fan is individually designed and equipped with all the options needed for smooth operation and a rapidly cleanable system component.



Equipment options

- Quick Open pivoting housing cover
- Drive unit which can be disengaged
- Hood over motor and bearings
- Hand hole
- Shaft seal with drainage pipe
- Inspection opening
- Drain fitting
- High support for motor
- Pedestal with brushing apertures
- Frame
- Cleaning nozzle



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