Leybold

HYGIENIC ENCLOSURE

For a Daily Vacuum Pump Washdown

FRESH.
FRESHER.
LEYBOLD.

VACUUM SOLUTIONS FOR FOOD PROCESSING AND PACKAGING

HYGIENIC ENCLOSURE

Make Your Vacuum Pumps Food Proof

Food Safety is essential for the food market. Typically food **producers & processors** frequently (e.g. daily) **disinfect their installations & machines,** just **to guarantee a high Food Safety level.** Vacuum pumps are mainly built-in or installed next to the machinery and that's with only poor or even no protection at all. **Most vacuum pumps can not cope with daily washdowns** (especially with aggressive cleaning media), these result in corroded vacuum pumps, reduced life cycles or even increased risks of (in)direct food pollution.

To avoid this, **Leybold has developed** a range of **Stainless Steel Hygienic Enclosures.** These enclosures are designed **in line with the basic Hygienic Principles** (e.g. a sloped roof) and add the following key features to the vacuum pumps:

ROBUST

By combining Leybold vacuum pumps with the Hygienic Enclosures, highly robust solutions are created for the most challenging food applications and environments. Even for daily washdowns with the most aggressive industrial cleaners. The different Hygienic Enclosures are tailor made and qualified for a dedicated maximal ambient temperature.

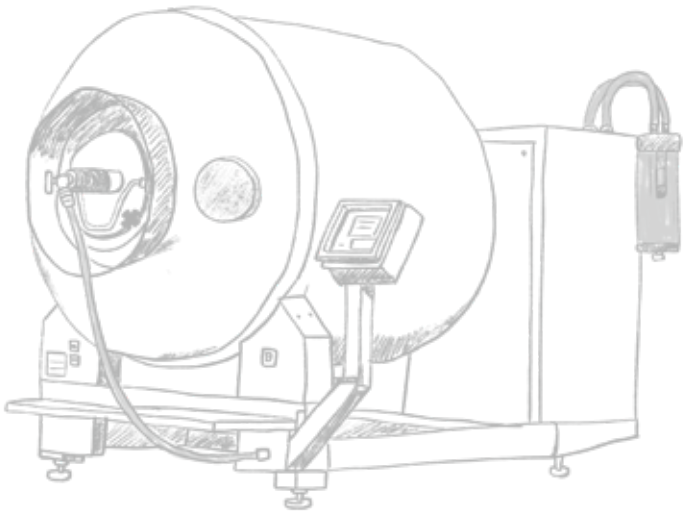
PERFORMANCE ORIENTATED

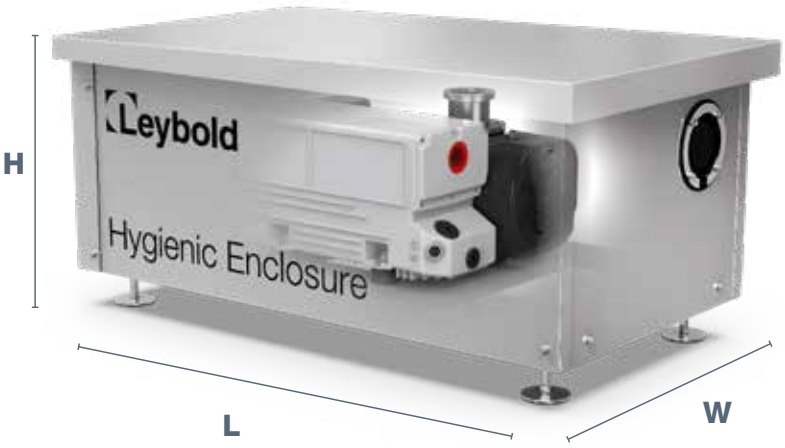
Hygienic Enclosures make it feasible to locate vacuum pumps close to the vacuum demanding machinery. This leads directly towards an increased vacuum performance by avoiding pumping speed losses over the piping. This results in fast process cycles and a better product quality.

COST EFFECTIVE

Hygienic Enclosures do not only make expensive piping obsolete. They are also delivered as a first in class Do It Yourself kit, and designed, so that a single worker can easily install them. These features make the Hygienic Enclosers the most cost-effective solution!

HYGIENIC ENCLOSURE





Ordering Information				Technical Data	
Pumps			Hygienic Enclosure	Max. ambient temperature [°C]	Dimensions L x W x H [mm]
Range	Size	Material numbers			
NOVADRY	ND 65	1111065n10 - … - 111065n26	HygEn001	25 °C	1130 x 660 x 530
	ND 100	1111100n10 - … - 111100n26			
	ND 160	1111160n10 - … - 111160n26		15 °C	
	ND 200	1111200n10 - … - 111200n26			
SOGEVAC	SV 70 FP	960407FP	HygEn002	25 °C	1130 x 660 x 530
	SV 105 FP	960507FP			
	SV 65 B	960407			
	SV 100 B	960507			
	SV 160 FP/B	960597FP; 960582V	HygEn003	25 °C	1400 x 730 x 796
	SV 200 FP/B	10927FP; 10927			
	SV 220 FP/B	960617FP; 960602V			
	SV 300 FP/B	960702FP; 960702	HygEn004	25 °C	
	SV 320 FP	960722FP			
DRYVAC	DV 450	112045V15-1; 112045v20-1	HygEn005	25 °C	1400 x 730 x 796
	DV 650	112065FP18-1; 112065FP28-1			
CLAWVAC	CP65	178065v01 -… 178065v10	HygEn006	25 °C	1400 x 730 x 798
	CP150	178150v01 -… 178150v10			
	CP300	178300v01 -… 178300v10	HygEn007		1400 x 730 x 996

*An outlet adaptor is included to evacuate hot exhaust gas from the housing. Standard inlets of the pumps can be used for the inlet connection.

For other Stainless Steel accessories, please check the Food & Pack catalogue.

Leybold

Pioneering products. Passionately applied.

Build-up Principle:

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