

To

Industrial vacuum solutions for **food industry.**

11111 01

INDUSTRIAL V A C U U M CLEANERS

FOR FOOD INDUSTRY

INDUSTRIAL Safe and efficient cleaning

To Keep ovens and production lines clean means to **prevent the contamination of the final product** with flour and burnt crumbs or other production wastes. Our industrial vacuum cleaners are the answer to all these activities and to several cleaning requirements in food industry.

These machines also can be demanded in **Zone 21 or 22 ATEX certified version** to safety by complying with european regulations.



Certified safety

At Delfin, safety is not just a word, but a philosophy. Starting from the design up to the certification process, our goal is always to provide customers with state of the art, and totally **safe products.** This is to actually help you in your everyday work.

Aiming at always providing your with the proper industrial vacuum for every application, we have developed a wide and specific **ATEX certified** range of products for each of hazardous area.

	_	Zone	Risk	Category
Risk	Gas	1	Occasional	2Ĝ
Zone ATEX		2	Rare	3G
	Dust	21	Occasional	2D
		22	Rare	3D
	Zone	Zone	Risk Gas 1 Zone 2 ATEX 21	Risk Zone ATEX Gas 1 0ccasional 2 Rare 21 0ccasional 2 Rare



All the machines are also available in **stainless steel 304-316** & **ATEX versio**n.



Features

			202 DS	51 70		D0 75	50.000
		802 WXP	202 DS ECO T	Pharma 30	3535	DG 75	DG 200
Voltage	V	230 1~	230 1 ~/ 400 3~	400 3~	400 3~	400 3~	400 3~
Frequency	Hz	50	50	50	50	50	50
Power	kW	2,3	2,3 / 1,8	2,2	4	7,5	18,5
Max water lift	mmH20	2.500	2.500 / 2.300	3.000	3.200	4.000	4.400
Max air flow	m3/h	360	360 / 250	300	450	530	1350
Filter surface	cm2	8.000	30.000	30.000	20.000	49.000	120.000
Capacity	It	80	20	33	45	100	220
Suction inlet	mm	50	50	50	80	80	120
Noise level	db(A)	76	76 / 70	67	69	76	77
Dimensions	cm	53x59x105h	59x48x110h 50x48x120h	52x69x147h	100x55x125h	66x118x175h	92x220x220h
Weight	kg	50	35 / 64	75	90	170	660

Filtration: your ally against contamination

In food industry, contamination is one of the most delicate issues. Before starting a new production cycle, it is mandatory to ensure that no allergen or particle shall contamin the final product. To ensure this, filtration plays a keyrole (from 0.18 up 3 microns).

According to the substances to be collected and their danger Delfin can provide **the most appropriate combination of filters** for all of its vacuum cleaners.







Filtration: from 0,18 up 3 mircons

Other Delfin solutions in food industry



Pneumatic Conveyors

Delfin pneumatic conveyors generate high vacuum levels thanks to the use of compressed air or electricity. This technology allows to obtain excellent performances while keeping low encumbrance and noise levels.

In food production, this completely closed system allows to zero the product dispersions during transport, **eliminating the risk of contamination** and maintaining the quality of the mixtures unaltered.





Centralized vacuum systems

Delfin offers the most suitable solution to all food sector needs to do so, it provides a series of fixed pipes useful **remove and transport material from a point to another**, but also to accumulate and discharge them into a chosen point.



ACCESSORIES & OPTIONALS

















Delfin truly believes in the extreme reliability of its products, so much that offers a 2 years warranty.



All Delfin vacuum cleaners and systems are made in Italy. Delfin has been designing and manufacturing vacuum solutions for food industries the all over last 25 years.

Delfin was founded over twenty years ago by the passion of its founder, Antonino Siclari, for the industrial vacuum sector.

Since then, he has never stopped working to offer its customers innovative and efficient solutions top quality, best designed, plus, he solves vacuuming problems for professionals and industries all over the world.



Adelfin

DELFIN SRL

STRADA DELLA MERLA, 49/A 10036 SETTIMO T.SE (TO) ITALY

T +39 011 800 55 00 F +39 011 800 55 06



0

DELFIN@DELFINVACUUMS.IT

DELFINVACUUMS.IT