

NGI
THE HYGIENIC
SOLUTION





NGI THE XH SERIES HYGIENE PHILOSOPHY

NGI is the specialist in hygienic machine feet for machines and equipment used in the food, dairy, brewery and pharmaceutical industry – applications with the strictest requirements for hygiene and cleaning. Our innovative and patented solutions are specifically designed to meet the exacting demands for a clean and hygienic environment in the production area and are certified according to the 3A hygiene standard 88-00 and the EHEDG hygiene standard TYPE EL-CLASS 1.

Hygienic machine feet like the XH series are easy to clean, enabling the end user to reduce the consumption of water and energy in the cleaning process to an absolute minimum, saving both time and money.

Environmental and economic aspects are important focus areas for our customers and ourselves; we have considerably reduced our consumption of raw materials and energy in both the manufacture and distribution of our products.



NGI THE XH SERIES MACHINE FEET

Machine feet are one of the most important supplementary components for machines and equipment. We strive for the highest standards of excellence in the development of our products, focusing not only on fundamental requirements such as stability under load, vibration absorption capacity and the ability to fix to the floor, but also on the importance of sealing moveable parts, adjustability without exposing the threads, absence of unnecessary corners and edges, and the best possible design for facilitating cleaning.

Machines, equipment and individual components have to be suited to the production environments in which they function. A dry production environment demands different machine feet than a wet production environment, which are different again from those used in a clean room environment.

To us, compatibility is just as important as load capacity and the right choice of material. This is one of the reasons why NGI has grown to be a world-leading supplier of hygienic machine feet in the industries we serve.

*"OUR HIGH STANDARDS OF
FOOD SAFETY AND PRODUCT
QUALITY ARE MIRRORED BY NGI'S
HYGIENIC MACHINE FEET UNDER OUR
PRODUCTION EQUIPMENT."*

Ernst Siegenthaler

Head of Site Engineering / Expert Aseptic Technology
Nestlé Product Technology Center Konolfingen, Switzerland



NGI THE XH SERIES HYGIENIC MACHINE FEET

Normally the floor is the last place to be cleaned. If there are unhygienic deposits on the machine feet, there is a considerable risk that these will end up on the machine or system again due to the fact that high pressure cleaning is the most common way of cleaning floors.

So the first step is to ensure that the machine foot doesn't in itself constitute a hygiene risk.

How can fluid, food or powder residues be removed from a thread? Even more important, how can they be prevented from getting onto the thread in the first place?

Finding the answers to these questions through the innovative design of machine feet of uncompromising quality and reliability that also minimise the time needed for cleaning, is the core of NGI's hygiene philosophy.

How to ensure that machine feet are hygienic:

- ① Use a foot with a 3A, EHEDG and USDA certificate
- ② Use a foot with a spindle which is covered by a sleeve and sealed with o-rings at both ends
- ③ Use a foot with vulcanized rubber, which accommodates slopes on the floor and is designed to avoid capillary action
- ④ Use a foot made in stainless steel
- ⑤ Use a foot that will stand solidly and securely on the floor and will be able to absorb vibration
- ⑥ Use a foot with no unnecessary corners and edges; this facilitates the cleaning process
- ⑦ Use an adjustable foot without an exposed thread



NGI THE XH SERIES THE XH MACHINE FOOT

The XH machine foot is the first in the world to be certified according to the 3A hygiene standard 88-00 and the EHEDG hygiene standard TYPE EL - CLASS 1.

The patented XH machine foot seals all moveable parts 100% hygienically, even if the load on the foot is removed.

The XH type is approved for machines and equipment for the food, dairy, brewery and pharmaceutical industry, applications with the strictest requirements for hygiene and cleaning.

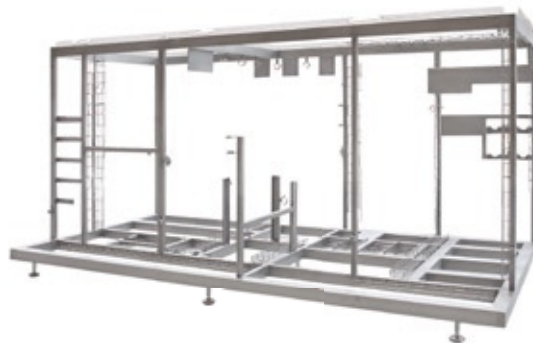
The design of the XH system reduces the cleaning effort to an absolute minimum.

The sleeve covers the thread, and also functions as a nut.

The machine foot accommodates slopes up to 10° on floors and equipment.

The XH machine foot is marked with the 3A and EHEDG logo.

The XH machine foot range comprises no less than 64 standard feet.



NGI THE XH SERIES INTEGRATED PART OF HYGIENIC FRAMES AND RACKS

The need to consider hygienic design at the specifying (if purchasing) and design (if manufacturing) stages is now crucial as users face increasing potential problems from loss of product through spoilage, food safety fears and loss of market confidence.

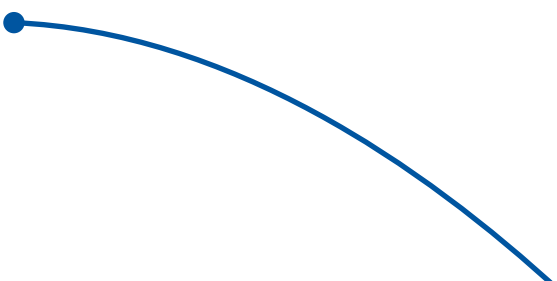
A risk assessment should be undertaken by the machine manufacturer at the design stage as different products at different stages of processing give rise to different levels of food safety risk and need different levels of rigour in engineering the hygiene controls.

Intending users of equipment will be undertaking their own analysis of food safety risks which can help them decide the hygienic design risk specification they need. Users will need to ensure there is a good match between the level of good hygienic design they need in the process for the product and the level of hygienic design offered by the equipment.

Those machines for products and processes which pose the highest food safety risks to consumers need to have their hygienic design considered rigorously and in depth.

NGI has extended the many years of expertise in hygienic machine feet into the construction of stainless steel frames and racks. The know-how from our machine feet and the demands from our customers have made us specialists in creating hygienic, innovative and time-saving solutions.

Using the same NGI hygiene philosophy applied to our machine feet, we can provide you with a range of frames and racks made from stainless steel tubes and profiles with our tube laser cutting machine and robotic welding machine, to ensure an optimal system solution.





NGI THE XH SERIES FLEXIBILITY

As a customer you can enjoy the advantage of getting everything you need from a single source. If our standard solutions do not cover your requirements, our engineers are happy to create customised solutions to meet your specific performance needs.

An excellent warehouse management system assures you the best possible terms of delivery. For our standard solutions, we strive to make same day shipment the norm.



NGI

STAINLESS STEEL PRODUCTS

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