# Hygiene matters – also in the drainage system

The right design and layout of the drainage system for food processing lines contributes to a high level of hygiene and efficient cleaning procedures.

Recent years have seen increased focus on food safety, and in cases where manufacturers have had to recall contaminated products and stop production until the bacteria have been eliminated, they have not only been facing very high costs but also the risk of detrimental damage to their reputation.

Hygiene and efficient cleaning processes are essential in maintaining a high level of food safety. All surfaces and equipment must be easy to clean and keep clean and refuse as well as waste water from cleaning processes must be disposed of quickly through an efficient drainage system.

## Drainage system layout – do it right the first time

The drainage system is an integral part of the factory building, and with most of its components placed in or below the flooring, subsequent changes to the layout of the drainage system can be costly, e.g. most likely the entire flooring will have to be replaced.

Among the common mistakes when planning a drainage system are insufficient flow capacity to remove all water to avoid water pooling on the floor, insufficient capacity to collect waste from the processing and inadequate access for cleaning inside the drainage system.

Also to be avoided is the use of materials vulnerable to hot water and chemicals used in cleaning processes, and as regards the connection between drains and floors installation procedures must ensure that cracks will not be forming in the flooring around the drains since these can potentially harbor bacterial growth.

The best investment is choosing an efficiently designed drainage system as to flow capacity, self-cleaning, production downtime necessary for cleaning, product life time, amount of space taken up and installation time. Also to be taken into consideration are the requirements to cleaning which may influence layout and necessary capacity of the system and its components.

The capacity of the system should be based on maximum flow rate expected plus any allowance for change of use in the future.

## Hygienic and cleaning-efficient design

Hygienic design of machinery and facilities is an important tool for guaranteeing the safety of food products. Also, hygienically designed equipment is easier to clean and require less frequent cleaning, and this means lower costs for cleaning agents, water consumption, production stops for cleaning procedures and the like.

In addition, significant reductions in water use in connection with food processing have been an industry target for the last few years and have indeed been effective at delivering major cost savings on processing and cleaning water – reducing operating costs and benefiting the environment.

**Team up with BLÜCHER HygienicPro®**

Based on 50 years' experience in the production of stainless steel drainage systems, BLÜCHER has taken up the challenge and is now introducing the HygienicPro® drainage system for the food processing industry.

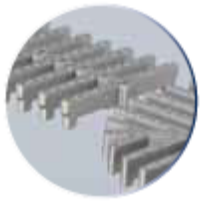
HygienicPro® are high-capacity point and linear drains that provide efficient flow and a high level of self-cleaning, are easy to clean and prevent bacterial growth while limiting also the water volumes and production downtime necessary for operating and cleaning the drainage system.

The secure construction and ease of correct installation prevents cracks in the flooring around the channel that might harbor bacterial growth.

BLÜCHER is a member of EHEDG and takes part in the current preparation of EHEDG guidelines for drainage products. BLÜCHER is also the first drainage system manufacturer to hold a HACCP certification confirming that the BLÜCHER® products support the integrity and safety of food as demanded by industry expectations, legislation and standards.

With a choice of three large-capacity filter baskets and outlet boxes, HygienicPro® offers solutions for any waste collection requirements

Removable filter baskets and water traps provide direct cleaning access to the drainage pipework system below.



Gratings with open sides, rounded corners and no cavities prevent waste and residues from depositing on the grating surface.