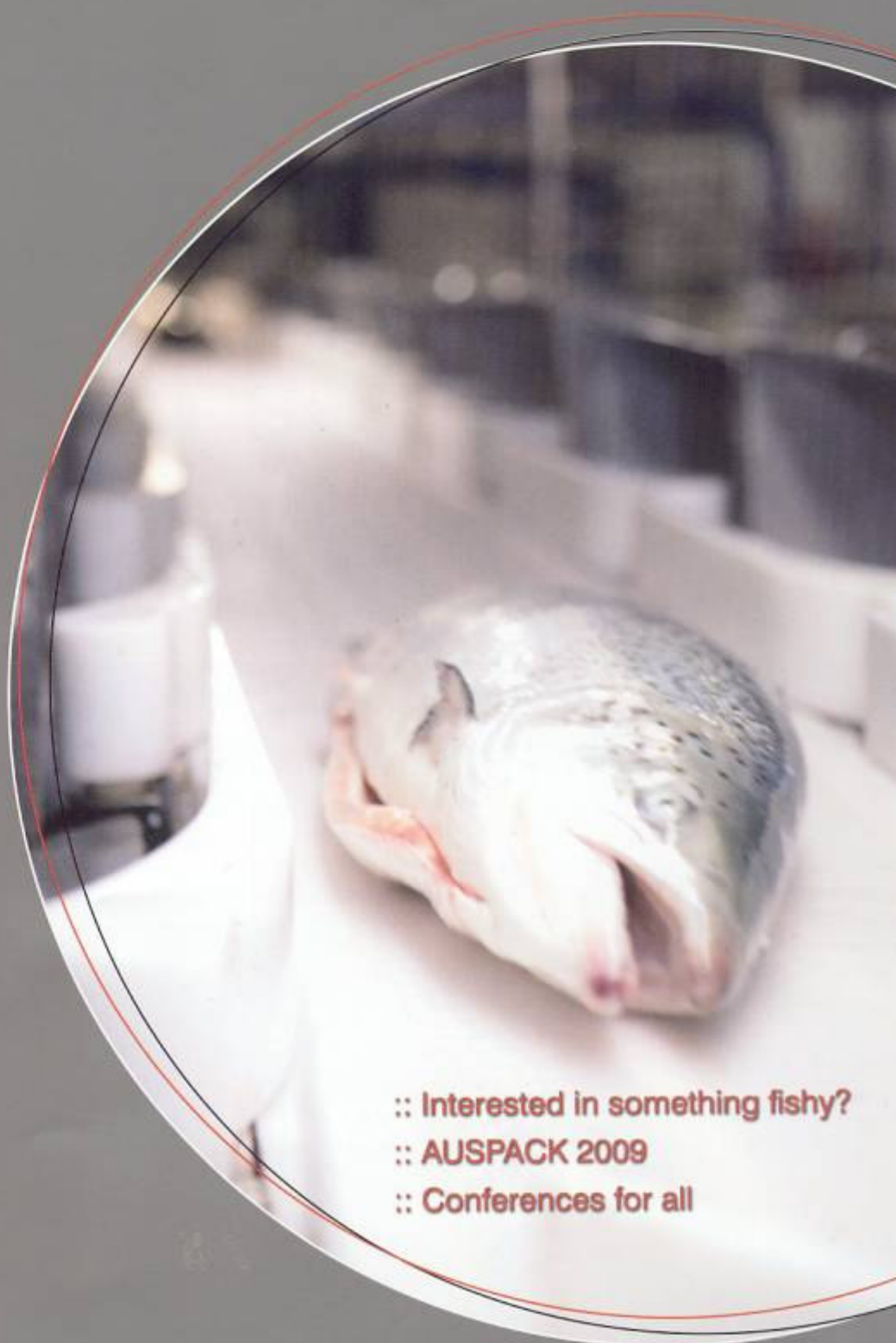




May/June 2009
Vol.17 No.1



what's new in **food** technology & manufacturing



:: Interested in something fishy?
:: AUSPACK 2009
:: Conferences for all



Hand hygiene



Electronic self-closing tapware helps prevent cross-infection and saves water. The electronic taps are activated by infrared sensors, eliminating hand-to-tap contact thereby reducing contamination and increasing hygiene. They automatically turn on and shut off the taps so water is not left running causing excessive wastage.

The taps are simply activated by users placing their hands underneath them. An adjustable sensor beam recognises when hands are present, activating water flow. Then, when the hands are removed, the water is turned off automatically.

The taps' streamlined aesthetic and practical appeal is matched by their durable, solid DR-brass construction with a filter built in. With their no-touch activation, the taps also meet occupational health and safety regulations for hand hygiene.

Enware's range of electronic tapware can operate off batteries or mains power, adding to the taps' versatility.

The company also has introduced the Enmatic touch-activated time flow taps, which comply with mandatory WELS water conservation and labelling laws, while also having widely proven piezo touch control that is light and easy to use.

Electronically controlled for accurate flow times — and featuring an anti-vandal design to ensure they can't be held open — the taps are robustly constructed. Flow time is adjustable to suit target application needs, delivering cold or pre-mixed water.

The touch-activated taps feature smooth profiles that are easy to clean and electronic functionality that means hand contact and the potential for cross-infection is minimised.

Enware
PO Box 2545, Taren Point 2229
For detailed information on this item enter J044 on the FaxForm or use SpeedEmail.

Mixing sticky ingredients

Dinnissen Process has developed a variant of the Pegasus continuous mixer that mixes sticky liquids with a high sugar content (syrops) with dry powders such as flakes, flour and wheatmeal. It can even mix liquids containing sugar with a ratio of up to 75% dry ingredients by weight.

The latest mixer prevents ingredients from becoming extremely sticky, from caking or lumping. Mixing dry basic ingredients with a high percentage of sticky liquids presents a challenge in the food, feed, pharmaceutical and chemicals sectors.

The continuous mixed complies with the criteria for hygiene and food safety and can be quickly and easily cleaned. The end result is a flexible mixer which also makes it easy to quickly switch to other recipes.

The system can homogeneously mix a large number of dry basic ingredients, after which the mixture can be mixed with a roughly similar quantity of sugar-containing sticky liquid in a second stage.

The dry base components can have a range of particle sizes, bulk densities and running properties.

APF International
186 Glenmount Road, Tanawha 4556
For detailed information on this item enter J622 on the FaxForm or use SpeedEmail.

METAL DETECTION - CHECKWEIGHING - X-RAY

Come and see the latest Metal Detection, checkweighing and X-ray technology at stand 252

METAL DETECTION

Dynamic Inspection Limited manufacture the Fortress range of metal detectors and Dyna Weigh checkweighers. All systems are custom manufactured to suit the application. You will always get better results from a custom made piece of equipment. Fortress Technology offers the latest in metal detection technology and unmatched sensitivity.



X-RAY

Dynamic Inspection Limited are pleased to announce we now represent Xavis X-ray inspection system in New Zealand and Australia. Xavis are a specialist X-ray manufacturer offering the best in-class contaminant detection capability along with all the other features X-ray has to offer.



Now with a nationwide service network!

NEW ZEALAND PO Box 818, Cambridge 3450 • Tel: +64 7 823 4111

Fax: +64 7 823 4112 • Email: sales@dynamicinspection.co.nz

Website: www.dynamicinspection.co.nz

AUSTRALIA PO Box 562, Echunga, SA 5153 • Tel: +61 8 8388 8630

Fax: +61 8 8388 8600 • Email: sales@dynamicinspection.com.au • Website: www.dynamicinspection.com.au

DYNAMIC
INSPECTION
LIMITED

