

FOOD SAFETY AND OPERATIONAL EFFICIENCY



TIGER-VAC.COM



SPECIALIZING IN THE DESIGN AND MANUFACTURE OF LEGALLY CERTIFIED PORTABLE INDUSTRIAL VACUUM AND DUST COLLECTION SYSTEMS FOR CONTAMINATION CONTROLLED ENVIRONMENTS AND HAZARDOUS LOCATIONS SINCE 1983

HOW CLEAN IS CLEAN ENOUGH ?

In food processing, a clean surface is often taken to mean "visibly clean." What does "visibly clean" actually mean? It's a subjective concept, and it is one that has been successful historically. For many applications, it may not be necessary to use complex analytical techniques to demonstrate clean. At the same time, it is appropriate to demonstrate, define, document, and illustrate visibly clean surfaces in the context of your food processing requirements. A picture is worth a thousand words. Demonstrations are better; hands-on exercises are better still. During employee training, it is reasonable not only to show cleaning techniques but also to illustrate what a clean surface ought to look like. Depending on the processing equipment, the process might call for required lighting to view the surface and areas of the equipment to be inspected. Cleaning process documents are easier to understand when they include photographs of a clean surface and one that is not clean.

Visual cleanliness of food contact equipment may not be sufficient, because some residue may have a clear or glass-like quality. UV light and/or ATP (adenosine triphosphate) may reveal previously hidden soils. Are all surfaces visible? Process equipment may require partial disassembly for cleaning. Documentation of the procedure for disassembly (and reassembly) and specific cleaning requirements, including process and frequency, must be specified. Cleaning protocols may have to be validated by appropriate cleanliness testing or surface testing methods that would not be practical to use on an ongoing basis. In such instances, a strategy such as periodic surface monitoring, using contact angle determination, may be appropriate.

Cleaning difficult soils in food processing is not restricted to cannabis processing; the botanical example points to the importance of cleaning as distinguished from disinfection. Effective cleaning means that residue from one batch of food does not interfere functionally or aesthetically with subsequent batches. If residue from one batch impacts the appearance, texture, taste, or odor of subsequent batches, there can be adverse economic implications aside from safety factors, even if sanitation is achieved. Therefore, it is important to be on the lookout for interfering residue from all sources, including cleaning/disinfecting agents themselves.



Soil residue combined with subtle damage to process equipment impacts more than food aesthetics. Buildup of residue makes disinfection more difficult and could also support development of biofilms. Biofilms are designed to survive, in part by creating their own protective armor. Although food processing facilities are designed to discourage development of biofilms, scrupulous attention to the cleaning process is essential.











IMPROVE FOOD SAFETY AND OPERATIONAL EFFICIENCY

Every food processing professional understands that clean facilities are critical to food safety. They're also critical to the safety, health, and morale of everyone who works in your plant.

Food processing facilities have to be especially careful about spreading pathogens, both to workers and to food. The right vacuum filtration system will remove contaminants and keep them trapped, rather than releasing them back into the air.

SINGLE

PHASE

Tiger-Vac

C-25 EX TC

W&D WET AND DRY

RECOVERY



HIGH FILTRATION EFFICIENCY UNIT

1.("

FOOD SAFETY MANAGEMENT

Workplace cleanliness is not only crucial in avoiding costly fines when inspection day arrives, but it also plays an important role in creating a productive, healthy, and positive work environment. This is why you want to adhere to regular facility-wide cleaning, and introduce a company-wide cleanliness policy your employees will take to heart.

TILTING CART

Div.2

HEAVY DUTY POWDER COATED TILTING CART AND STAINLESS STEEL DRAIN VALVE FOR EASY EMPTYING OF RECOVERED MATERIALS

ESD SAFE WHEELS ANTISTATIC WHEELS



STAINLESS STEEL 304 CONSTRUCTION



PNEUMATIC

POWERED BY

COMPRESSED AIR

SS-20 (DT) RE HEPA MFS











DUST DESIGNED FOR APPLICATIONS WHERE FINELY PULVERIZED DUSTS ARE TO BE RECOVERED

SAFE IMPROVING FOOD SAFETY AND OPERATIONAL EFFICIENCY IN FOOD PROCESSING

POWER AND FLEXIBILITY

Food processing facilities need to have stringent cleaning processes in place to ensure exceptional hygiene is maintained. From the machinery to the floors and walls, all require regular sanitation with professional quality vacuum systems. During food preparation, there is always the risk that harmful bacteria could contaminate food.

The purpose of regular housekeeping is to prevent cross-contamination, which could include dust. Cleaning food production environments occupied by dust presents a set of issues such as the risk of an explosion occurring from the ignition of combustible dust.

304	STAINLESS STEEL 304 FILTER CHAMBER and RECOVERY TANK
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TV-200 RECOVERY CAPACITY

16 Gal.

TV-200S RECOVERY CAPACITY

26 Gal.

RDLOC NEPA652 HEPA

AWARNING!

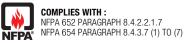
Figues-Oke

TV-200 DRY RECOVE	SINGLE Ry Phase
VOLTAGE	120 V
HERTZ	60 Hz
WATTAGE	2400 W
POWER	3.2 HP
AMPERAGE	15.8 A
AIR FLOW	270 CFM
PRESSURE	71.5 in. H2O





DETACHABLE RECOVERY TANK



OR SIMULTANEOUSLY

MANUAL FILTER SHAKER







OVEN CLEANING

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Figer-Vac

Commercial ovens are the workhorses of any kitchen. But the fact that they're so vigorously used also means that they're prone to accumulating food particles, grease and other debris. This can lead to everything from issues with flavor to performance to the risk of smoke and fire. Not only that, but failure to clean your commercial oven can lead to costly heating inefficiencies. One way to prevent these issues before they start, is to conduct proper cleaning and maintenance. Contact Tiger-Vac for tips aimed at safeguarding the ongoing performance of your commercial oven through proper cleaning **sales@tiger-vac.com** | **1 800 668-4437**



ADVANTAGES

- SMALL FOOTPRINT, INTENDED TO BE WALL-MOUNTED
- CAN ALSO BE REMOVED FROM THE WALL AND USED AS A PORTABLE VAC
- IDEAL FOR LOCKER ROOMS, CHANGING ROOMS AND GOWNING ROOMS
- DESIGNED TO RECOVER COMBUSTIBLE DUST IN NON-DESIGNATED AREAS
 EMPLOYEES CAN REMOVE DUST AND POWDER FROM THEIR CLOTHING
- BEFORE AND AFTER EVERY SHIFT



INCLUDES A STATIC DISSIPATIVE SUCTION HOSE AND ROUND BRUSH (OTHER STATIC DISSIPATIVE ACCESSORIES ARE AVAILABLE)



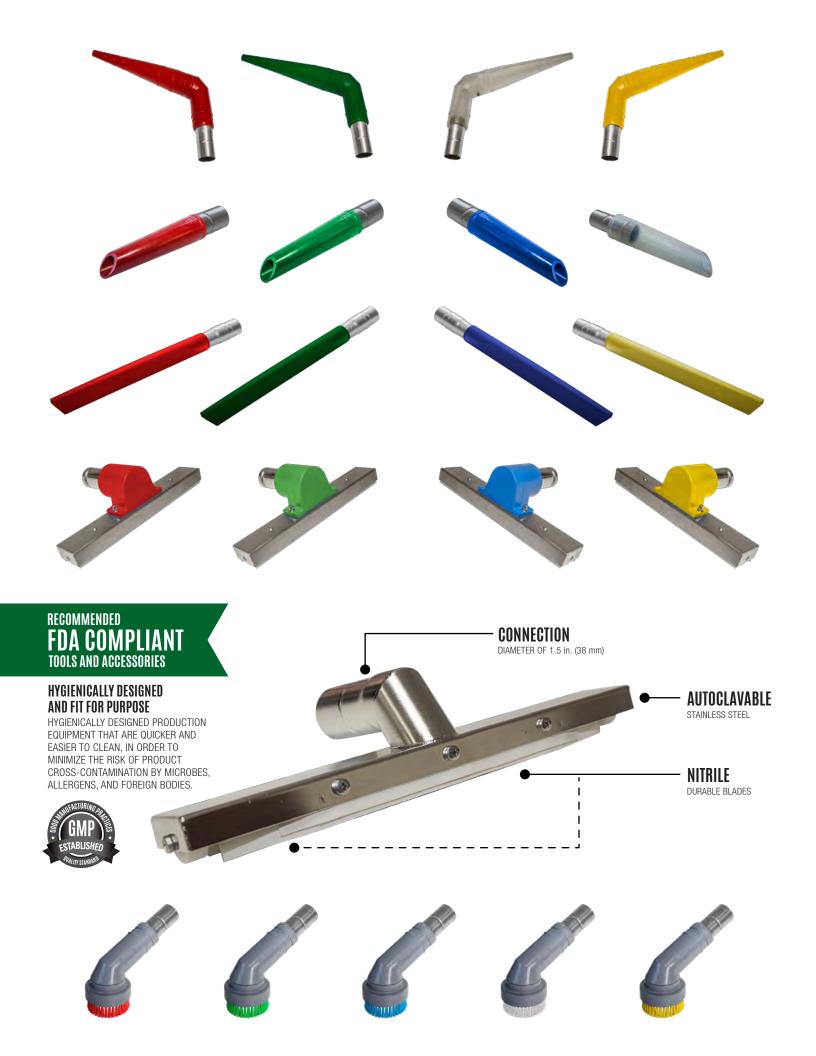




2D-1 (PCS-WM) HEPA

DLOC NEPA

WARNI







THERMOPLASTIC RUBBER

- GENERAL ALL-PURPOSE HOSE
 EXTERNAL POLYPROPYLENE WEARSTRIP
 OFFERS ADDITIONAL EXTERNAL
 ABRASION AND DRAG RESISTANCE
- DESIGNED FOR APPLICATIONS
- WITH WIDE TEMPERATURE RANGES • GREAT MOISTURE AND UV RESISTANCE
- EXCELLENT CHEMICAL RESISTANCE
- MINIMAL FRICTION LOSS
- MINIMAL FRICTION LOSS
 AND EFFICIENT AIR FLOW

HEC-100L / 200L (4W)

THE HEC CAN BE POWERED BY EITHER A LOW PRESSURE OR HIGH PRESSURE VACUUM SYSTEM OR DUST COLLECTOR

HIGH EFFICIENCY

CYCLONE



AIRBORNE CROSS-CONTAMINATION

Food contamination and foodborne illness cause recalls that cost food manufacturers hundreds of millions of dollars. Food dust traveling from one process area to another in a plant can cause a pathogen outbreak from the spread of microorganisms or allergen exposure from materials such as nuts or gluten.

Preventing cross-contamination requires effectively collecting and removing all contaminants before they become widely dispersed. Controlling, collecting, containing and properly disposing of food dust minimizes the spread of contaminants and keeps them from returning to the processing environment.

CAPTURE HAZARDOUS FOOD DUSTS

High-Efficiency Cyclones and Dust Collectors help food manufacturers meet safety compliance and quality controls regarding worker exposure and combustible dust management. Properly designed collectors capture dust by continually cycling the dust-laden airstream through filter cartridges. The dust remains on the cartridges, and the clean air is returned to the work environment.

THE HEC CAN BE POWERED BY EITHER A LOW PRESSURE OR HIGH PRESSURE VACUUM SYSTEM OR DUST COLLECTOR

PRE-SEPARATION SYSTEM FOR FINE DUST

- Pre-Separation System using the cyclone for inertial separation
- Designed specifically for the recovery of Combustible Dust and non-Combustible Dust

304 HEAVY DUTY STAINLESS STEEL 304 CONSTRUCTION RECOVERY OF COMBUSTIBLE DUST AND NON-COMBUSTIBLE DUST

HEC-85L (4W)

SUCTION INLET | 2 in.

AIR OUTLET 2 in. REC. CAPACITY 22 gal. (85 L)





HEG-25L (4V	٧J
HIGH PRESSURE	

SUCTION INLET	1.5 in.
AIR OUTLET	1.5 in.
REC. CAPACITY	6.6 gal. (25 L)



CONTROL MICROBIOLOGICAL RISKS

Hygienic zoning is a key critical preventive control that often does not get the attention that it deserves. The basic concept of hygienic zoning is to divide a food or feed manufacturing facility into defined areas based on food safety risks.

Continuous Duty 24













230 to 575 V

1900 or 2600 W

140 to 219 CFM

111+ to 145 in. H20

2.5 or 3.5 HP

2.6 to 9.4 A

110 in. H20

Tiger-Vac

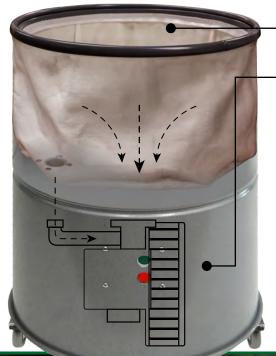
Tiger Vac

60 Hz

SIGHT GLASS MONITOR COLLECTION

BAG CAPACITY





ELIMINATE INTERRUPTIONS

Recovering trim or waste in an operation typically gets less attention than is merited by its potential effect on profits. Indeed, it is not unusual for multi-million-dollar pieces of equipment to be shut down or to operate at rates below their design intention because of poorly designed and malfunctioning trim or waste recovering systems; through experience, food processing plants have learned the lesson of how important it is to purchase a reliable trim recovering system.

SMART RECOVERY

RECOVER EXCESS LATERAL TRIM AND SCRAPS THROUGH A FILTER BASKET

TEFC MOTOR

REGENERATIVE BLOWER KEEPS THE RECOVERED MATERIAL AT THE BOTTOM OF THE FILTER BASKET FOR MAXIMUM RECOVERY CAPACITY

SRV-55 gal.

DRY RECOVERY

VOLTAGE	230 to 575 V
HERTZ	60 Hz
WATTAGE	2600 or 3700 W
POWER	3.5 to 5 HP
AMPERAGE	4 to 13.5 A
AIR FLOW	220 CFM
PRESSURE	145 or 155 in. H20
VRV SETTING	110 or 120 in. H20

BENEFITS OF THE SRV-55

The volume of waste can be reduced at a discharge point and cut trim can be conveyed over longer distances when an effective trim handling system is in place. Vacuum trim removal systems produce low levels of noise, compared to traditional options, and they eliminate dust problems along the trim duct route, hence making them preferable for work environments.

DESIGNED	DESIGNED
TO BE CONNECTED	FOR THE RECOVERY
TO PROCESS	OF BULK and
MACHINES	LIGHTWEIGHT
	SCRAP MATERIALS







PACKAGING WASTE MANAGEMENT SOLUTIONS

As a food processor, you make a great product that you take great pride in. Your customers expect the best from you, and only the right waste management vacuum systems can keep your product safe and free of any processing contamination. Whether it's primary or secondary packaging, your packaging needs to preserve a proper seal, control temperatures, and maintain structural integrity, while also having shelf appeal. Without it, your food could be at risk of damage or worse — become inedible.

Tiger-Vac® doesn't just sell packaging waste management vacuum systems, we sell comprehensive waste management solutions that are guaranteed to improve performance, reduce costs, eliminate processing interruptions and deliver your food products more efficiently.

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