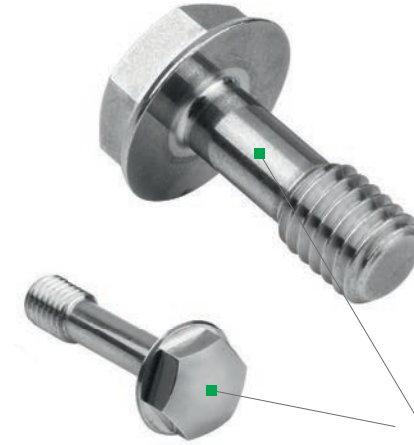
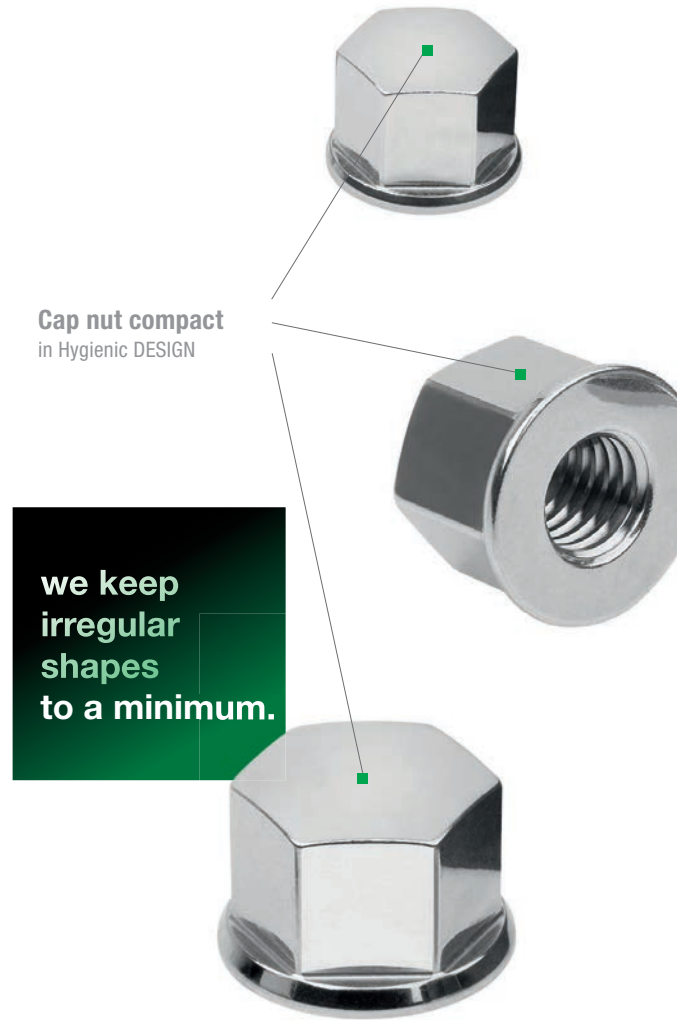


ensuring a
secure and
hygienic
connection.



Hexagon bolts with narrow shaft
in Hygienic DESIGN



Cap nut compact
in Hygienic DESIGN

we keep
irregular
shapes
to a minimum.



Quarter-turn lock
in Hygienic DESIGN

contamination
doesn't stand
a chance
against us.



Levelling feet
in Hygienic DESIGN

we can help
you reduce
cleaning time
to a minimum.

NEW IDEAS NEW POSSIBILITIES

SPRING/SUMMER 2021

HYGIENIC DESIGN

www.norelem.com



norelem **Hygienic DESIGN** stainless steel products are specifically designed for the **food, pharmaceutical, chemical and packaging industries** and comply with standardised design guidelines for the relevant machine components and elements.

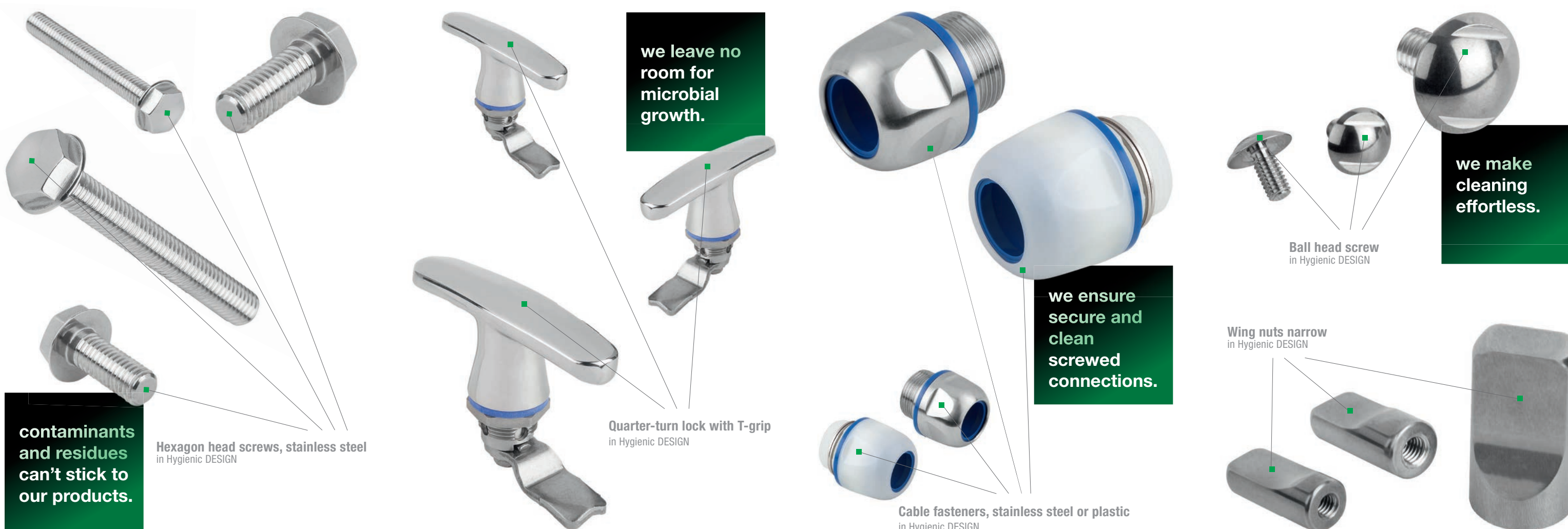
Significant advantage of norelem Hygienic DESIGN.

Standard and operating parts in the Hygienic DESIGN range have **smooth surfaces**, meaning microbes, product residues and contaminants can be **removed effortlessly** from the surfaces.

Furthermore, **rounded edges, interfaces** and **angled surfaces** are designed to be **hydrophobic** to help them **remain constantly clean**. **High-grade stainless steel** also ensures that product residues and cleaning agents do not adhere to the surfaces.

Free of notches, protrusions, recesses and dead spaces.

Hygienic DESIGN stainless steel components provide **hardly any susceptible surfaces** in mechanical manufacturing or cleaning processes.



HYGIENIC DESIGN – THE NEW STANDARD.

Operating parts and machine components are **made of stainless steel** and fulfil all relevant **Hygienic DESIGN** requirements.

Rounded edges, interfaces, angled surfaces and other surfaces are designed to be hydrophobic so that they can be cleaned and kept clean easily.

Nothing sticks to the surface!

