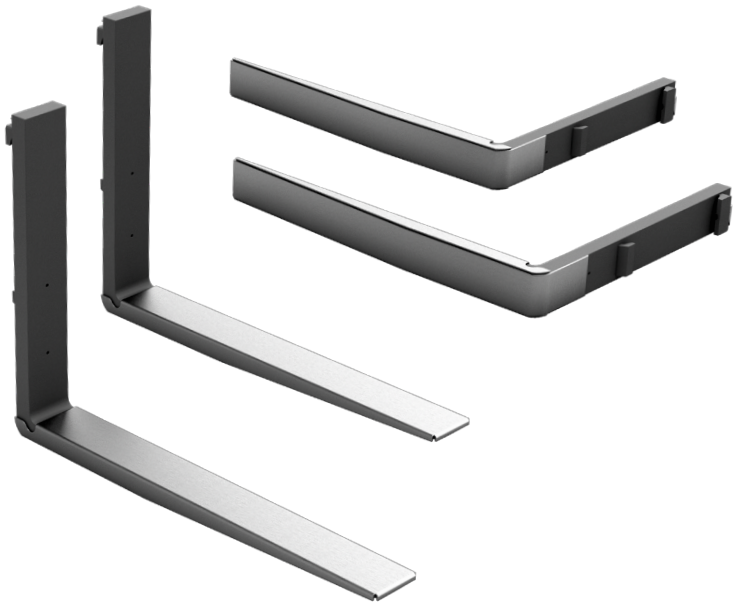
PROTECT STAINLESS

FORK CLADDINGS



SAFE TRANSPORT IN HYGIENIC AREAS

FEATURES

- Meets the highest hygiene requirements
- Acid-resistant surface
- Easy to clean
- Access for fork inspection

Blade surface - Polished

Blade surface - Glass bead blasted

In the food and chemical industries, hygiene is of top priority.

PROTECT stainless steel claddings offer an acid-resistant surface, which is easy to clean and meets the hygiene requirements of the food and chemical industries.

High-quality execution along with the best materials and the highest accuracy provides an optimal product that guarantees effective protection against dirt and bacteria.

The fixed cladding on the fork blade and/or fork back is made of stainless steel (1.4301). The coating thickness is approx. 4 mm, which results in an increase of the cross section of the fork by approx. 10 mm. The cladding has an opening in the inner heel section of the fork, which makes it possible to perform fork inspections and crack inspections.

OPTIONS

To further increase the homogeneity of the surface, it is possible to have the forks polished. We offer polished and glass ball polished surface treatments.

For the food industry, a polished surface is recommended.

APPLICATIONS

Chemical industry

Food industry

Hagaberg

www.hagaberg.com

PROTECT STAINLESS

FORK CLADDINGS

	Stainless steel cladding	DuplEx cladding	Solid stainless steel fork (hygiene design)	Solid stainless steel fork (Ex- design)
ATEX Certification	Yes, however, DIN EN 1755 recommends: a special characteristic at the underside of the fork to allow wear measurement.	Yes	Not necessary	Yes
Material	Cladding: Stainless steel 1.4301	Cladding: stainless steel 1.4301 + brass 2.0321	VQ46	VQ46
Ex- design	Until the wear limit is reached, i.e. 1 mm remaining cladding thickness.	Until the wear limit of 1 mm remaining cladding thickness is reached (visual wear indicator).	Not used in ex-proof areas	Ex-proof is ALWAYS guaranteed
Durability	3 mm wear limit	4 mm wear limit	10 % of the fork cross-section (ISO 5057) + 8 mm additional OptimaForkHeel +2 times higher resistance to wear by the use of high-tech steel = up to 6 times higher durability	
Cross-section fork	+ 10 mm	+ 12 mm	+ 0 mm	+ 0 mm
Surface	Untreated (optionally glass bead blasted, polished). For hygiene areas we recommend a polished surface.	Untreated (optionally glass bead blasted, polished). For ATEX areas we recommend a glass bead blasted surface.	Polished	Glass bead blasted
Service expenditure wear measuring	Daily measuring and recording of cladding thickness is mandatory to ensure safe application.	Daily visual control of the integrated wear indicator that offers ex-proof examination at a glance.	Regular measurement of wear limit (according to ISO 505)	
Service expenditure fork exchange	Exchange of forks as soon as the wear limit of the cladding is reached.	Exchange of forks as soon as the wear limit of the cladding is reached	Due to the higher total wear zone and the use of high-tech steel, forks need to be exchanged 6 times less.	
Risk of corrosion	Possible corrosion of un-cladded areas.	Possible corrosion of un-cladded areas.	Non-corrasive	
Application hygiene: Cleaning	Easy cleaning of cladding, however, danger of deposits in interspaces.	Easy cleaning of cladding, however, danger of deposits in interspaces.	Easy and hygienic cleaning (no interspaces).	
Conclusion	Stainless steel claddings are work-intensive in ex-proof areas (daily wear measurement). Hence, they are only partially advisable for this application. In hygiene areas they are an inexpensive, but not 100% hygienic alternative to stainless steel forks.	The VETTER standard in ex-proof areas: DuplEx claddings offer benefits in terms of high safety and low service expenditure.	Stainless steel forks (hygiene and ex-proof) are cost-performance winners. The purchase price is paid off immediately by significantly longer lifetime, higher safety and less service efforts.	