



Food industry **Specialised solutions**



ERIKS

Specialised solutions for demanding processes

In the food industry, challenges are both numerous and multi-faceted. For example, the highest hygiene requirements, stricter food laws, or the availability and storage of spare parts just to name a few. We understand your challenges and support you extensively as a multi-product specialist:

Our products - From standardised to customised

We offer you a broad and extensive portfolio from in-house and worldwide partner brands. We supply standard parts quickly and flexibly, but are also able to manufacture products according to your specific requirements.

Our services - From rapid prototyping to fast delivery

Take advantage of our production know-how and technical services for the best components in your production facilities. In compliance with legal requirements, we offer tailor-made solutions that are rapidly available.

Holistic integration into the supply chain

Do you want your spare part to be available at the right place at the right time? We can automate your procurement process and take over the administration of your warehouse. This saves you valuable resources and reduces your total cost of ownership.

Let's make industry work better

All EU legislation which was in effect at 11.00pm on the 31st December 2020, has remained as UK legislation after that time. Subject to the provisions of the Trade and Cooperation Agreement between the EU and UK, the UK government is able to adopt legislation which deviates from the EU requirements.

Sustainable and climate-neutral production, short product cycles and seasonally fluctuating product demand - the challenges in the food industry are constantly increasing. Safety is of vital importance and the industry is bound by strict legal regulations such as EC1935/2004 or FDA to comply with the stringent hygiene requirements - ERIKS is your partner for food compliant solutions.

ERIKS' history began in 1940 when Arie Eriks - the company's founder - opened a business supplying seals, tapes and hoses to the dairy processing industry. We now offer a wide range of quality A brand and private brand solutions including products with rounded, polished surfaces to prevent dead spaces, metal detectable polymers or hygienic gear motors from the Fenner® range to reduce contamination - all selected to improve process efficiency in the food industry. Many of which are available to order directly from our webshop or via your local service centre.

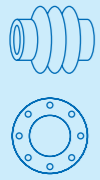
You can also benefit from our rapid prototyping and co-engineering services for custom parts. Our experts in supply chain solutions and e-business can support you with efficient procurement and delivery processes to reduce your Total Cost of Ownership (TCO). Thanks to our many years of experience, we can guide your production process and cater to your exacting requirements.



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Talk to us about everything



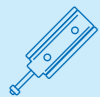
Elastomer and sealing technology

Standard products or co-engineered custom parts, prototyping or 3D printing - we can help you using our expertise. Our range extends from O-rings and flat gaskets to hygienic feet and highly complex moulded parts.



Fluid power

We offer a wide range of products from own brand and A brand partners. To guarantee the highest quality and safety levels, we assemble, test and certify the complete hose systems in our own production facilities.



Pneumatics

Our extensive product portfolio includes stainless steel cylinders, valve technology, maintenance equipment, as well as connection technology in stainless steel or hygienic designs. We also offer compressed solutions such as dryers, filters and analysis technology to guarantee quality.



Valve and pump technology

For reliable processes, our portfolio includes both standard and special valves, which are tailored and manufactured to suit your application, fulfilling today's standards, along with a range of pumps to improve production performance.



Drive technology

We provide high-quality components, such as bearings, belts, motors and inverters, to aid your production process and facilitate cleaning and washdown procedures.



Lubrication technology

The high quality lubricants in our range keep your equipment running smoothly. Our portfolio includes oils, greases, cleaners, pastes and various auxiliaries.



Occupational health, safety and operating resources

We offer you optimal occupational protection, considering all hygiene regulations. Be safe: use our hand protection, protective clothing, headgear, safety shoes and much more.



Let's make industry work better



Co-engineering

Together, we will find the best solution to your challenge. Our experts have years of experience and dependable know-how.



Services

Our product portfolio for mechanical engineering is supplemented by additional services, such as cutting to size, manufacturing, or the O-ring calculator.



Supply chain solutions

Our experts analyse your procurement processes to ensure availability and evaluate potential cost savings.



E-business services

Our e-business services will optimise your procurement. We offer scanner solutions, Open Catalogue Interface (OCI) or Electronic Data Interchange (EDI) connections, just to name a few.



Quality control

Several facilities enable us to test your products. Either based on your supplied specifications or as a full/random sample. From pressure tests to checking dimensional accuracy - we are fully equipped.



Online Vibration Monitoring

Remotely monitor the condition of your assets around the clock, and gain insight into how your processes affect the machine's condition, and identify potential maintenance hotspots before they become a serious problem.

Read more about our solutions [here](#).

Your challenges - our solutions - Your added value

Our mission is to understand your challenges and provide you with appropriate solutions. These will simplify your daily operations and add value to your food business.

YOUR CHALLENGE	OUR SOLUTION	YOUR ADDED VALUE
<p>Consider the highest hygiene requirements</p>  	<p>Our products:</p> <ul style="list-style-type: none"> Are corrosion resistant Do not show any leaks Are recyclable Are traceable Are flexible in handling 	<ul style="list-style-type: none"> Highest purity Security of supply Cost savings Less time spent on supplier handling Low adaptation costs Low storage costs <p>Reducing your total cost of ownership</p>

Food industry companies have the highest responsibility regarding hygiene requirements. During the production process, food comes into direct contact with various objects and materials. This contact may not alter the products or impair their taste or smell.

In addition, all plant components must withstand the effects of aggressive cleaning agents without leaving any residues. If contaminated food reaches the market, a product recall is unavoidable and can negatively affect your image and brand.

The history of ERIKS began in 1940, when the company's founder, Arie Eriks, opened a shop supplying seals, belts and hoses to the milk processing industry. Our many years of experience and our wide range of products make us a reliable partner for food-compliant solutions. We help you meet hygiene requirements and prevent contamination with quality products such as metal-detectable polymers or the Fenner® range for hygienic geared motors. The rounded, polished surfaces help you avoid contamination and dead spaces. For your employees, we offer optimal occupational safety so that hygiene regulations can be complied with at all times.

Read more in our blog article: [Hygienic design](#)

YOUR CHALLENGE	OUR SOLUTION	YOUR ADDED VALUE
<p>Comply with legal regulations</p>  	<ul style="list-style-type: none"> Testing facilities for quality control Certified and standard-compliant products Co-engineering, rapid prototyping and fast delivery for custom-fit parts End-to-end support throughout the product life cycle Tracking legislative changes on a global scale 	<ul style="list-style-type: none"> Reduced problem solving time Reduced adjustment period <p>Reducing your total cost of ownership</p>

Compliance with strict regulations and the rapid implementation of legal reforms are essential in the food industry. The 'EU Framework Regulation 1935/2004' forms the basis of all European regulations for materials used in the food industry. The regulation stipulates that all food contact materials must be manufactured in accordance with "Good Manufacturing Practice" (GMP). Companies that market their products to the US or the UK are also subject to US Food and Drug Administration (FDA) or the UK Health and Safety Executive standards. Unfortunately, these legal regulations are often insufficiently known. On top of that, adjustments to materials or production processes are costly and time-consuming.

Thanks to our many years of experience, we know how to improve your manufacturing process. We help you adjust your operation to meet legal requirements and ensure the highest quality standards. Our standard products carry the relevant EU declarations of conformity and FDA approvals. We ensure the traceability of materials and manufacturing processes and document them accordingly. Our experts follow regulatory and standards changes on a global level and lead the way in improving and redesigning materials used in the food industry. Our standard parts, a combination of high-quality in-house and well-known partner brands, can be ordered directly from our webshop. For special parts, you benefit from our rapid prototyping and co-engineering services.

Read more in our blog: [Traceability](#)



Supply Chain Solutions: Save costs intelligently

Vendor Managed Inventory (VMI)

Trust us with the management of your warehouse and reduce your maintenance burden through leaner processes.

Advantages of the VMI:

- Outsourced stock management
- Stock replenishment via demand patterns and automated restocking via scanner solution, Kanban system or vending machines
- Guaranteed availability of required spare parts
- Increased productivity
- Reduced transportation costs
- Reduced inventory and storage costs
- One personal ERIKS contact

Scanner solutions

Create orders and checklists with the handheld scanner. After the interface has automatically placed the scanned items in your online shopping basket, all you have to do is check the order and complete your purchase. The scanner solutions optimise your ordering process and ensure cost-efficient warehouse management.

Kanban-System

The box exchange system with defined MRO articles can include multiple containers. The storage units are continuously exchanged in your warehouse using the Kanban principle. This way, the right product is always available for on-site maintenance.

Vending machines

Would you like to control the dispensing of consumables more effectively? We offer a 24/7 solution for your production site through our customised vending machines. Thanks to the automated procurement process, your range is optimally available and, consumption per item and employee is recorded. This way, you can reduce your material demand by 20 to 30 per cent.

Find out more about our supply chain and e-business solutions [here](#).

“We digitise
the industry.”



“We reduce
downtime.”

“We future-proof
production lines.”

Individual e-business solutions

E-business applications play a key role in the food industry. Using our coordinated portfolio, we can offer you a customised solution.

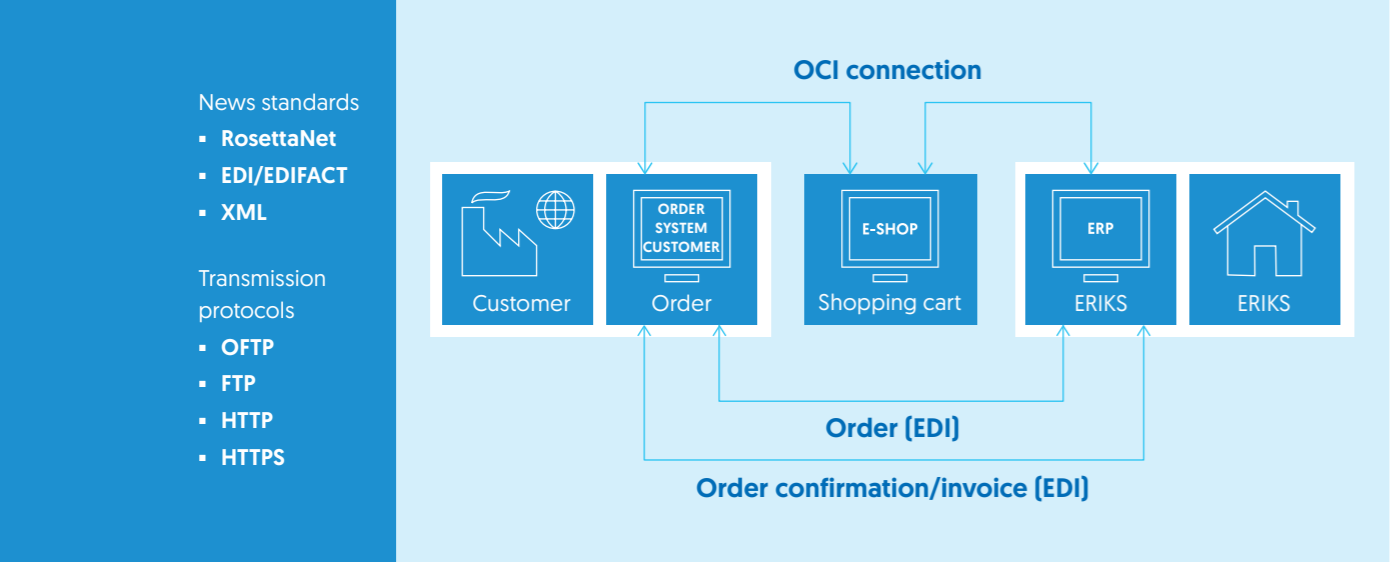
PunchOut solutions

Use PunchOut solutions to access our online shop directly from your procurement software. PunchOut supports various interface standards, including the Open Catalog Interface [OCI]. Access our range of over 100,000 products directly.

Purchasing products through PunchOut eliminates ordering items separately. In addition, you benefit from real-time price and material data.

EDI solutions

With the Electronic Data Interchange [EDI] connection, your ERP system is directly linked to ours. This integrative solution can significantly improve process costs, speed, security and transparency. In addition, we flexibly adapt the EDI solution to your needs.

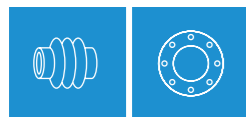


Your added value at product level

YOUR CHALLENGE	OUR SOLUTION	YOUR ADDED VALUE
<p>Reduce suppliers and predict demand</p>	<ul style="list-style-type: none"> ▪ Efficient material conversion by our application engineers ▪ Tailored e-business solutions ▪ High in-house added value ▪ Rapid product availability ▪ High flexibility in the production area 	<ul style="list-style-type: none"> ▪ Supply chain reliability ▪ Cost savings ▪ Time savings on supplier handling ▪ Low adjustment expenses ▪ Low warehouse expenses <p>Reduce total cost of ownership</p>
<p>Increase productivity and save costs</p>	<p>Our products:</p> <ul style="list-style-type: none"> ▪ Are subjected to quality quality controls in testing facilities ▪ Are certified and comply with standards ▪ Are corrosion resistant ▪ Are leak-proof ▪ Are recyclable ▪ Are traceable ▪ Are flexible in handling 	<ul style="list-style-type: none"> ▪ Longer product life ▪ Less downtime ▪ Maximum safety ▪ Reduced disposal costs <p>Reduce total cost of ownership</p>
<p>Accelerate engineering, Rapid problem solving</p>	<ul style="list-style-type: none"> ▪ Co-engineering, rapid prototyping and quick supply for custom-fit parts ▪ Technical support throughout the entire ▪ Product life cycle ▪ Simplified maintenance process 	<ul style="list-style-type: none"> ▪ Reduced development expenditure ▪ Reduced problem solving time <p>Save time</p>

Find out more about our product solutions on the following pages.

That's where ERIKS comes in



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Elastomer and sealing technology

- O-rings
- Oil seals
- Inflatable seals
- Machine feet
- Rubber mats
- PTFE seals and tapes
- High temperature gaskets



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Pneumatics

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- Push-in fittings
- Cylinder



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Fluid power

- Industrial hoses
- Process hoses
- Fittings
- Valves
- Ball valves



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Flow technology

- Valves
- Actuators
- Instrumentation
- Pumps
- Filtration



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Drive technology

- Drive belts
- Drive chains
- Motors
- Bearings
- Inverters



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Lubrication technology

- Vegan lubricants
- Lubrication and maintenance products

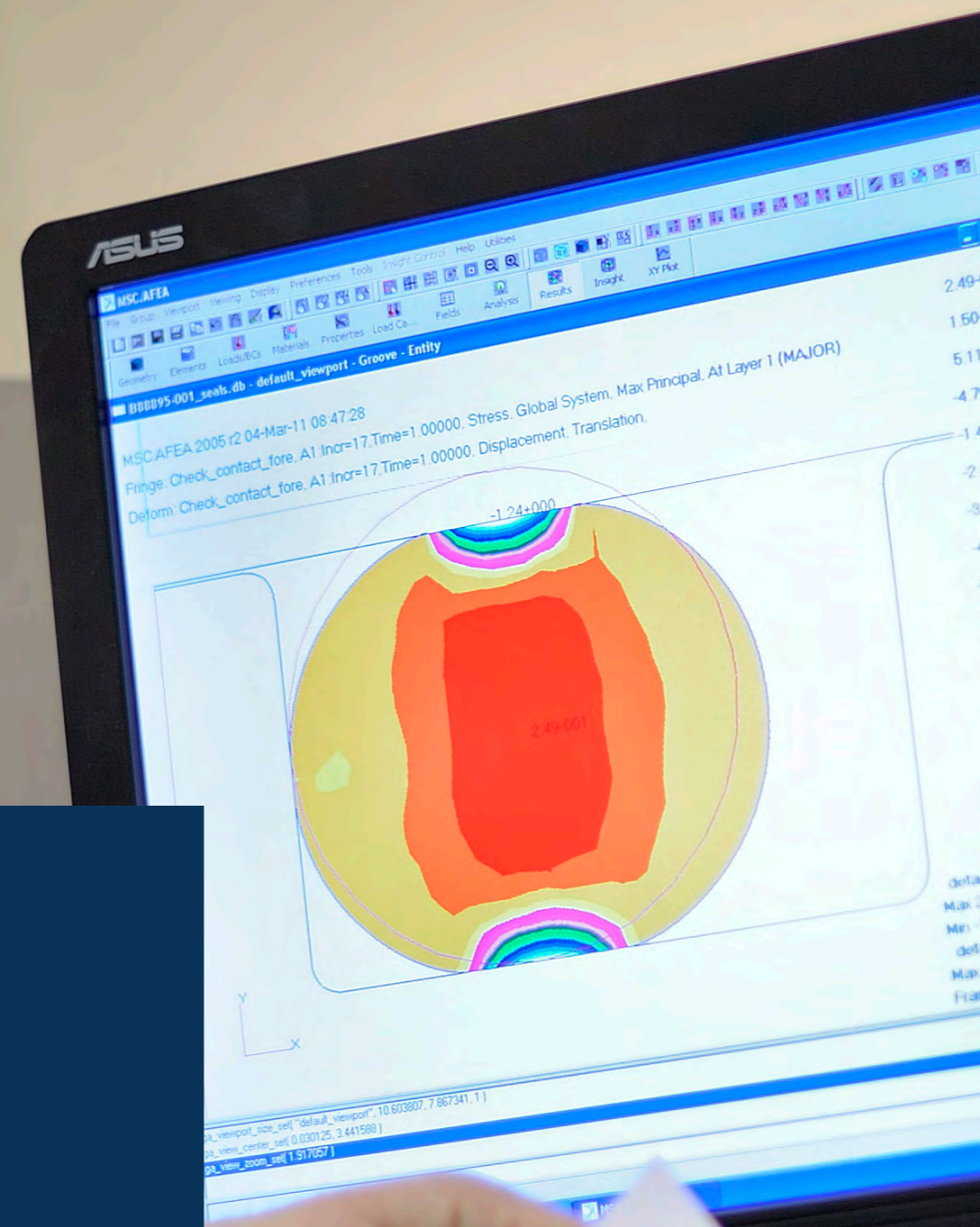


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Occupational safety and health

- Head bonnets
- Protective clothing (disposable/reusable)
- Gloves
- Safety shoes

Elastomers and seals for versatile Solutions



As a leading supplier, ERIKS develops and produces high-quality elastomer components and seals for the food industry. We stand out with our wide range of materials, rapid availability and complementary services. So whether you are looking for a reliable supplier for standard parts, a development partner for custom parts or securing express delivery of components: we are the right partner for you.

Wide product range and complementary services

Our components are widely used in food production plants.

Products

- Elastomer sheets
- O-rings, X-rings, back-up rings
- Flat gaskets
- Hygienic Milk, DIN and SMS seals
- Tri-Clamp seals
- Spring reinforced seals
- Customised moulded parts and profiles
- PTFE seals and tapes
- High temperature gaskets

Services

- Consultation and development on site
- Design and construction
- Reverse engineering
- Material analyses in own laboratories
- In-house production
- Online data sheets and specifications
- O-Ring Calculator and Chemical Resistance Guide
- Latest in machinery and cutting technology



O-rings

The most common type of static seal is the flexible elastomer O-ring. O-rings provide an affordable seal that in, most cases, are simple to install and subject to correct material selection, giving acceptable life between maintenance checks.

Available in a variety of materials to suit every sealing application, fully moulded O-rings are manufactured to several international sizes standards including BS 1806, BS 4518, AS 568 and ISO 3601. Alternatively non-standard custom sizes up to 2.5m [8ft] diameter can be produced to specific requirements.



Hygienic seals - design considerations

Square section O-ring grooves are unsuitable in most applications due to the risk of bug traps. Proven hygienic coupling designs are readily available, including: Hygienic clamp seals, DIN 11851 D-Seals, O-Rings for DIN 11864 and BS 4825 part 5 RJT fittings, SMS and ISO 2853 couplings.

Further design guidelines are published by the ASME-BPE (American Society of Mechanical Engineers Bio Processing Equipment guidelines) and the EHEDG (European Hygienic Engineering and Design Group), which look beyond the seal material and consider the seal in its operating environment.

*Note that nominal/DIN sizes typically reflect the outer diameter of the tube onto which the unions are fitted.

Hygienic Clamp Seals

- BS 4825
- DIN 32676
- ISO 2852
- ASE BPE



DIN 11851

German standard hygienic fittings, recognised by the the round slotted nut, D-section joint ring and the coned recess in the middle part

SMS 1149

The Swedish standard hygienic fittings can be recognised by the round slotted nut and square section joint ring

Spring reinforced seals

PTFE seals are used in both dynamic and static applications in the food industry.

Our spring-reinforced seals can be made to your custom specifications. Several food grade PTFE compounds and spring materials are available.

Spring geometry allows us to control the contact force of the seal, actively influencing the seal's mechanics.

On request, we can fill spring-reinforced seals with silicone. This prevents the penetration of food into the open space.



Increase

- Process reliability
- Customisability
- Application possibilities
- Flexibility



Reduce

- Processing expenses
- Downtime
- Total cost of ownership (TCO)
- Product contamination

Complete range of industrial flange gaskets

Leader Gasket presents the Clipperlon PTFE line, a leading range of materials for the food industry in line with global standards.

- EC 19352004
- FDA
- Good Manufacturing Process (GMP)
- Chinese Food Safety Regulation



Clipperlon 2110

- Modified PTFE plate (seal) with micro hollow glass balls
- Excellent sealing properties and adaptability, even at low surface pressure
- Suitable for all flange types, including (reinforced) plastic and damaged or weak flange surfaces

Clipperlon 2115

- Natural white modified PTFE sheet (gasket) with micro hollow glass beads; free of pigments, USP VI compliant
- Excellent sealing properties and adaptability, even at low surface pressure
- Suitable for all flange types, including (reinforced) plastic and damaged or weak flange surfaces



Clipperlon 2120

- Modified PTFE plate (seal) with barium sulphate filler
- PTFE sheet filled with barium sulphate, especially suitable for hydrogen fluoride and chlorine applications, approved by the "Chlorine Institute".
- Suitable for steel flanges

Expanded PTFE

Clipperlon 2135

- Multidirectional 100% ePTFE plate (seal).
- Very good adaptability to TA Luft with "Non blow out" certificate.
- Free of ink embossed markings.
- Can be used for steel flanges.



Clipperlon 600

- Monodirectional 100% ePTFE sealing tape.
- Universal sealing tape that guarantees a strong and reliable seal under flat pressure.
- Suitable for large, complex (e.g. air ducts) and damaged flanges.
- Connection by overlap.

Clipperlon 660

- Monodirectional 100% ePTFE sealing tape.
- Sealing tape of the latest generation made of multidirectionally aligned ePTFE fibre structure with significantly improved cold flow properties and increased creep resistance.
- Very suitable for flange, equipment and HE sealing; good adaptability.
- Connection by overlap.



Technical tests with Amtec test stand

- Tightening torque calculation
- Certificates
- Assembly documentation
- Handover protocols
- Assembly personnel training
- Flange strength calculation
- Sealing parameter determination

Cutter for flat gasket production

Our in-house cutting machine produces flat gaskets, such as frame, round or moulded gaskets, rounds, strips and blanks within 24 hours. The sealing materials comply with current food and safety regulations and are readily available. We optimise and refine your parts to improve wear and durability.



Biaxially oriented reinforced PTFE



Clipperlon 2100

- Modified PTFE plate (seal) with silicate filler
- Universal design with high resistance to both cold flow and compression deformation under different loads
- Suitable for steel flanges





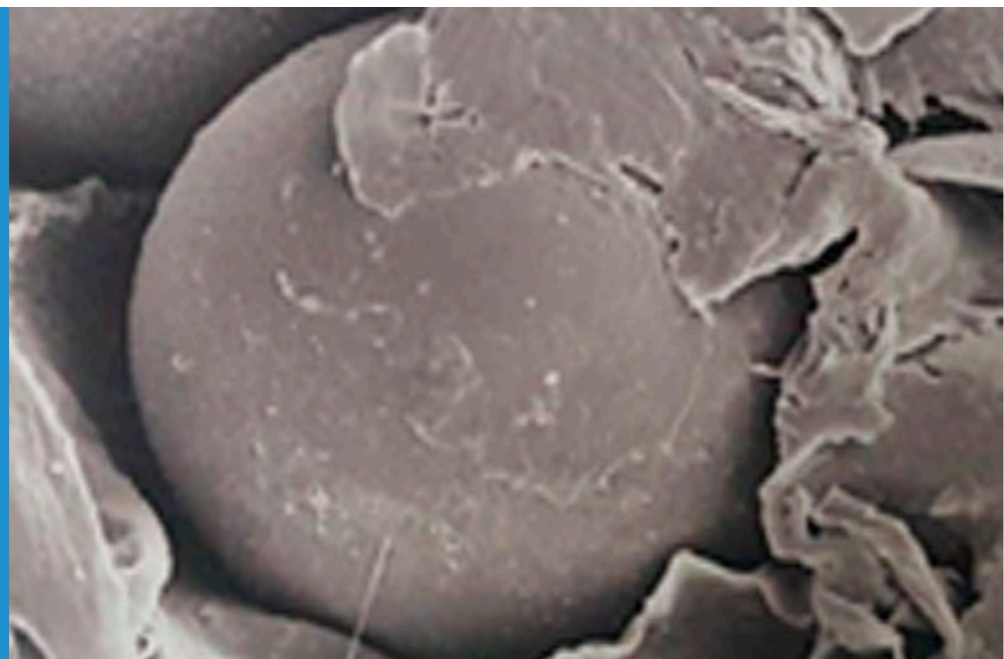
Certificates and approvals

MATERIAL	CERTIFICATE OR STATEMENT					
	EC 1935	FDA	USP CLASS VI	ADI	TA AIR	CHINESE FOOD SAFETY REGULATION
Clipperlon 2100	x	x		x	x	
Clipperlon 2110	x	x		x	x	
Clipperlon 2115	x	x	x	x	x	
Clipperlon 2120	x	x		x	x	
Clipperlon 2135	x	x	x	x	x	x
Clipperlon 600	x	x	x	x	x	x
Clipperlon 660	x	x	x	x	x	x



Biaxially oriented PTFE

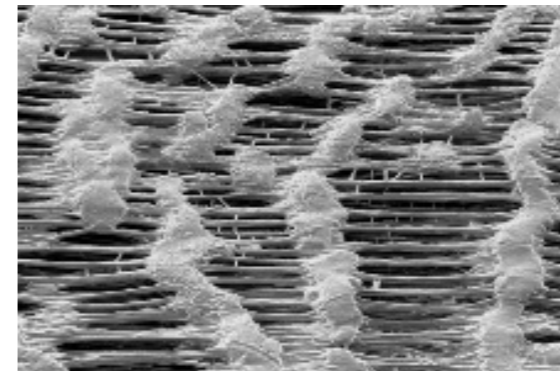
Clipperlon 'Biaxially Modified PTFE' is a new generation of modified PTFE with specific fillers in a biaxially oriented molecular chain structure. This specific structure provides excellent sealing properties with outstanding recovery and greatly reduced cold flow. The Clipperlon range is of the highest purity and meets EC 1935/FDA standards. All Clipperlon components can be used in food, pharmaceutical and high purity applications in a temperature range from -240°C to +270°C up to 85 bar.



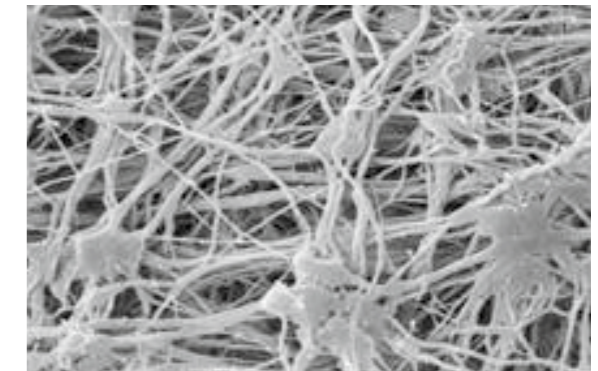
Expanded PTFE

Clipperlon's expanded PTFE is 100% (mono- or multi-directional) ePTFE of the highest purity and compliance. The expanded PTFE does not contain fillers or pigments and is chemically inert. ePTFE is highly compressible, mechanically strong and has excellent sealing properties at sufficient surface pressure.

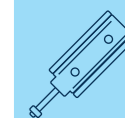
- Highest purity as per USP Class VI for ePTFE
- Suitable for a temperature range from -240 to +270 ° C at internal pressures up to 60 bar



mono-directional ePTFE (CLIPPERLON 600)



multi-directional ePTFE (CLIPPERLON 660)



Pneumatics - a clean business

The factors that influence successful and safe food production/packaging are as diverse as the products themselves. Our international team of experts are up to date with industry and regulatory requirements.

- Continuous 24-hour operation
- Constant adaptation of hygiene regulations
- Reliability of components in cleaning processes and in extreme heat or cold

ERIKS offers an extensive portfolio of standard and customised products. By focusing on your productivity, hygiene regulations and consequently, consumer health and the energy efficiency of your process, we can support you with technical expertise and innovative solutions to make your processes simpler, faster, more efficient and even more cost-effective.

Clean Design valve terminal

- Dust-tight
- High pressure and steam jet cleaner compatible (IP69)
- >70 - 200 million switching cycles
- Upgradeable



Pneumatic cylinders

- Standard cylinders up to special cylinders
- Smooth-running cylinders for frictionless performance at low speeds
- Smooth design for minimal contamination and easy clean-up
- Reduced cleaning times
- FDA and EU EC1935 compliant



Tubing and fittings

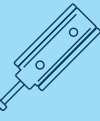
- Grease-free
- Suitable for steam systems
- Compact
- Materials: stainless steel, POM and PP
- Polyolefin- and PU-pipes
- FDA compliant
- Clean-room-compatible models available



Compressed air treatment/filtration

- From generation to application, both in the drive and finished product
- Sterile- and steam filters according to FDA/EC 1935
- Sterile filters according to cGMP requirements
- FDR units (filter-dryer pressure regulator in one unit).
- Benefits: compact design, easy to retrofit, achieves compressed air class 1 according to ISO 8573-1





Valve terminals

- Control of cylinders up to 160mm diameter
- Energy-saving circuit 0.1W Standard 0.35W
- Soft seal version: 70 million cycles. Steel version: 200 million cycles. Standard number of cycles: 50 million. (Increased B10 values.)
- Valve sizes 10/15 and 15/18mm can be mounted on a base plate.
- All commercial transmission systems (Fieldbus) available. Communication protocols: ProfiNet; ProfiBus; IO-Link; Ether CAT
- Modular design - expandable at any time
- Conform EN ISO 13849 and IP69 protection class requirements
- Different pressures and vacuums can be realised within one island
- Available configurations:
 - Hygienic Design (optimised for easy clean-up)
 - IP69K grade, suited for high-pressure cleaning
 - Safety valve terminal*
 - Specialised control cabinet solutions



Hygienic design version



Control cabinet

Pneumatic cylinders

Stainless steel cylinder (ISO 6432)

- Piston diameter up to 100mm
- NBR or FKM seals
- FDA approved
- ISO/VDMA profile cylinder
- Available in stainless steel
- Piston rod and nut from stainless steel as standard



Cylinders for hygienic applications

- Piston diameter up to 100mm
- Available in ISO, piston rod and round designs
- FDA-grease options available
- Namur valves available in hygienic design



Water resistant cylinders

- Versions: Standard ISO; round; compact; guide cylinder
- Piston diameter up to 100mm
- High performance or metal wiper options available
- Heat-resistant version (-10 - 150°C) and cold-resistant version (-40 - 70°C) available



Smooth-running cylinder

- Piston diameter up to 40 mm
- Long service life of 10,000km or 100 million cycles
- Minimum operating pressure 0.05 bar

Tubing and fittings



Push-in fittings

- Stainless steel up to d=12mm and thread up to 1/2".
- Clean room version made of polypropylene
- Oil-free types available
- FDA/EC 1935 approved
- Suitable for temperatures up to 150°C [can be used with steam]



Insert fittings

- Stainless steel up to d=12mm and thread up to 1/2".
- FDA/EC 1935 approved
- Suitable for temperatures up to 150°C [can be used with steam]



Stainless steel pneumatic connectors

- Stainless steel up to 1 1/2"
- FKM seal up to 150°C
- Grease-free



Miniature screw fittings

- Stainless steel up to d=6mm and thread up to 1/8"
- Suitable for temperatures up to 60°C

Hoses

- Teflon (FEP) up to 200°C / PA/PU Advantage: Variants with smaller bending radius than usual on the market
- Wear-resistant hoses
- Flexible chemical- and temperature-resistant PFA tubing
- Available colours: transparent, black, red, blue
- Diameter up to 12mm
- FDA/EC 1935 approved



Compressed air treatment / filtration



Adsorption dryer

- Low and high pressure up to 350 bar



Compressed air monitoring and analysis

- Compressed air quality information [ISO8573]
- Both stationary and mobile systems available



Compressed air cooler

- Increased efficiency due to faster cooling processes
- Possible pay-back time of <12 months possible



High pressure filter

- Chemical-resistant stainless steel
- Certificate of approval according to DIN EN ISO 10204
- 100 - 500 bar
- Maximum temperature of 120°C 100 – 500 bar max 120°C



Sterile- and steamfilters

- Approved for indirect food contact according to FDA/EC 1935
- Direct current/alternating current sterilisation
- Elimination of resistant bacteria such as Geobacillus stearothermophilus



Compressed air filtration and pressure regulator

- Maintenance units 1 / 2 / 3 parts up to 10 bar
- Connection sizes up to 2"
- Available models: high-pressure, low-temperature, high-temperature, clean-room, copper-fluorine and silicone-free
- Standard double-walled tank construction
- Panel mounting
- Efficient operation due to minimal pressure drops: max. 50% improvement over standard market models

Industrial hoses for liquid processes



Food industry hoses - what do you have to look out for? What differences are there between connections? Hygiene, cleaning and durability requirements for hoses and their components are extremely high. Our broad and extensive product range of both in-house and partner brands offers you a complete selection. Custom-made industrial hoses are manufactured in our own production facility.

Legislation - EU Framework Regulation 1935/2004 and FDA

Materials are regulated strictly by law. The 'EU Framework Regulation 1935/2004' is the basis of the European regulation for food-contact materials. The core of the EU regulation is Article 3, which states that all food contact materials must comply with "Good Manufacturing Practice" [GMP].

The transfer of substances to food items may only take place within very narrow margins, so that:

- there is no health hazard for consumers;
- the food's composition is not altered;
- the taste, smell, colour, etc. of the food is not affected.

Within the 'EU Framework Regulation 1935/2004', there is a special regulation ['Regulation EU 10/2011'] for plastic hoses. A declaration of conformity is required. In addition to approval of EU framework regulation, a large number of internationally active companies also require American FDA approval.



Your requirement:

Hoses for use with dairy products, animal fats, vegetable oils or fruit juices.

**Goodall® Nutralon**

The Goodall® Nutralon product range (D, SD, SD Lite, SD Plus) covers a wide selection of hoses for the food industry and complies with EC 1935/2004 - EU 10/2011, FDA, BfR, USDA and 3-A standards. The flexible hoses are easy to clean and prevent bacterial growth thanks to their smooth inner lining.

Nutralon hoses are provided with batch numbers along the entire hose to ensure traceability at all times. The hoses are equipped with hygienic stainless steel push-in couplings.

Your requirement:

Hoses for filling and emptying dairy trucks.

**Goodall® Milko SD Lite**

Convey liquid foods, especially milk and dairy products, with the highly flexible suction- and pressure-hose. The Goodall® Milko SD Lite is ADI-free and complies with FDA, BfR and EC 1935/2004 regulations.

The hoses are robust yet lightweight and the optimised ergonomics ensure easy handling and clean-up.

Your requirement:

Hoses for the transport of alcoholic beverages, juices and non-fat foods.

**Goodall® DeliDrink und Vintage SD Lite**

The Goodall® DeliDrink (SD, SD Lite) and Vintage SD Lite cover a wide range of hoses for beverages. The hoses are commonly used in breweries and wineries. DeliDrink and Vintage DS Lite meet EC 1935/2004, EU 10/2011 and FDA standards and are ADI-free.

The low-friction and corrugated cover ensures maximum flexibility and bending radius and guarantee easy clean-up. The white, smooth EPDM seal is tasteless and odourless and resistant to common cleaning agents and disinfectants.

Your requirement:

Hoses for cleaning with hot water or steam in e.g. dairy factories or slaughterhouses.

**Goodall® Blue Guardian**

The flexible and robust EPDM hot water/steam hose is well suited for cleaning processes in the food industry and complies with EC1935/2004, FDA and BfR regulations.

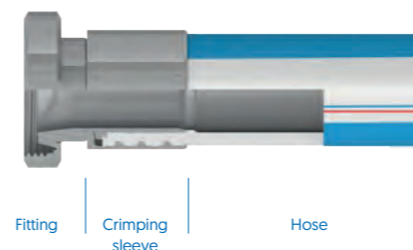
Goodall® Blue Guardian can be used in applications with open steam and is resistant to the most common cleaning agents. The hose does not leave streaks and can be mounted on reels.

Goodall®

**DuraCrimp® FOOD**

The right combination of hose and fitting is crucial for the overall performance, hygienic properties and long-term durability of your system. Crimping is by far the most hygienic way to attach a fitting to your hose.

Goodall® DuraCrimp® FOOD is an innovative, hygienic and safe crimping system for the food industry. Our concept combines customised Goodall® food hoses with bespoke hose end fittings and sleeves to ensure a seamless connection, eliminating dead space.

**Innovative colour seal test**

To ensure a smooth, hygienic and dead space-free connection between hose line and fitting, we developed a new testing method: blue-coloured liquid is pumped into the hose assembly at maximum pressure for seven days. Then, the end of the hose is removed carefully to check the tightness and quality of the connection. Compared to conventional connection techniques, the results are first class.



Connection with clamping shell



Connection with Goodall® DuraCrimp® FOOD

Your added value**Maintain safety**

- **Compliance with all legal guidelines:**
 - High-quality materials meet most common European and international food standards
- **Food safety:**
 - No contamination due to incorrect connection techniques
 - No dead spaces
 - Easy to clean
- **Mechanical strength:**
 - Hose will not detach from fitting
 - No-torsion hoses
 - No injuries to the users
- **High resistance to CIP cleaning agents**
- **Improved user ergonomics**

Save costs

- **No food spillage**
- **No contamination of the food chain**
- **No product loss due to unhygienic connection techniques**
- **Extended service life:**
 - High quality connections
 - Less downtime

Ensure sustainability

- **No leaks**
- **Reduced amount of waste due to longer service life**



Specialised industrial hoses

The hygiene, cleanability and durability requirements for hose assemblies and their individual components are extremely high. The following sections show what to look out for when selecting materials that come into contact with food.

What products can I use?

The choice of hoses is already predetermined by legislation: only non-harmful materials are allowed. In addition to the legal requirements, there are a few other points to consider:

- What are the external conditions?
- Which medium is transported?
- What is the cleaning process?
- Which fittings are installed?
- What is the method of integration?

With the Goodall® range, we offer a complete selection of industrial hoses specifically designed for the food industry. Traceability is guaranteed thanks to the marked production number, making the hoses ideal for sensitive applications.



Migration Test EU 10/2011

Abbreviation	Food simulant	Assignment	Duration / Temperature	Result
A	Ethanol Vol10.-%	Aqueous (hydrophilic) food	24 hours at +40°C	passed
B	Acetic acid % by weight3	Acidic food, pH value below 4,5	24 hours at +40°C	passed
C	Ethanol Vol20.-%	alcoholic food up to 20%	24 hours at +40°C	passed
D1	Ethanol Vol50.-%	Alcoholic foods over 20% and oil-in-water emulsions	24 hours at +40°C	passed
D2	Herbal. Oil, Olive oil	Fatty (lipophilic) foods	24 hours at +40°C	passed

Total costs - analysed in detail

The hose's service life is an essential indicator for total costs. When the pumped medium, the hose core and its cleaning process are optimally coordinated, the service life of a hose is prolonged. UPE or PTFE (Teflon®) inliners can be used to significantly extend service life.

It is worth taking a closer look at the entire process of procurement, storage and technology used. We support you not only in selecting an appropriate hose, but also in assessing your cost-saving potential. We improve processes in the food industry.

Teflon® is a registered trademark by E. I. du Pont de Nemours.



Increase

- Process safety
- Productivity
- Economic efficiency
- Ecological contribution



Reduce

- Downtime
- Legal costs
- Risks
- Waste





Flow technology for reliable processes



Whether for the targeted supply of materials, process monitoring or the efficient control of production plants: the use of fittings, instrumentation and control technology in the food industry is indispensable. For safe and reliable processing, we offer high-quality in-house and partner brands in a wide range of products that comply with all relevant food regulations. The portfolio includes both standard and bespoke items that are specifically tailored to your application requirements.

ECON® stainless steel industrial valves



The ECON® in-house brand, as well as the product range specially developed for the food industry, ensure you an optimal control loop for all applications and processes.

We carry a wide range of valve systems that meet EC 1935/2004, CFR 177.1550 and FDA requirements.

We offer:

- Butterfly valves
- Ball valves
- Diaphragm valves
- Sight glasses
- Safety valves
- Control fittings
- Custom fittings



Your advantages

- Hygienic and virtually dead space-free integration of food hoses
- Certified high-quality
- Outstanding price-quality ratio
- Suited for SIP and CIP cleaning processes
- Technical support for size selection, set-up and maintenance



Increase

- Service life
- Durability
- Process safety
- Productivity
- Profitability
- Reliability



Reduce

- Downtime
- Procurement costs
- Number of suppliers



ECON® valves

Our ECON® valve product portfolio includes a wide range of fittings that meet EC1935/2004 and FDA CFR177.1550 regulations. In addition, we can offer various connection types such as flanges, screw connections, weld ends, tri-clamps, milk couplings and custom-made connections.

Our product range includes, among others:

- Butterfly valves
- Ball valves
- Diaphragm valves
- Sight glasses
- Safety valves
- Control valves according to customer specifications



Migration testing according to EU 10/2011

Plastic components that come into contact with food are subjected to a migration test. This ensures that no, or only a defined number of substances are transferred when in contact with food products. In general, around 0.01 mg of substance per kilogram of food is permitted. All ERIKS components (with corresponding certifications) have successfully passed the migration test. An important cornerstone of the migration test is

the testing of raw materials post-processing. Manufacturers of raw materials often confirm to their respective food approvals. However, properties of raw materials can alter after processing. That's why migration testing after processing of the materials, including subsequent proof, is mandatory. All ERIKS components listed as EC-1935/2004 or FDA-compliant hold the corresponding certificates.

Components of the migration test:

Abbreviation	Food simulant	Assignment	Duration/temperature	Result
A	Ethanol 10 vol-%	Aqueous (hydrophilic) items	24 hours at +40°C	passed
B	Acidic acid 3 weight-%	Acidic items, pH value below 4,5	24 hours at +40°C	passed
C	Ethanol 20 Vol.-%	alcoholic items up to 20%	24 hours at +40°C	passed
D1	Ethanol 50 vol-%	Alcoholic items over 20% and oil-in-water emulsions	24 hours at +40°C	passed
D2	Plant-based oil, olive oil	Fatty (lipophilic) items	24 hours at +40°C	passed

Special AbK valves by AMG-Pesch

Looking for fittings for use in very demanding or challenging environments? Then you have come to the right place. Thanks to AMG-Pesch, which is part of the ERIKS Group, it is possible to design and manufacture customised components. Thanks to the extensive know-how of our engineers and designers, the design and material options are limitless.



Media supply

ERIKS is not only your trusted companion in the direct food sector, but also positions itself as a high-performance partner in numerous other food-related areas. These include, among others, the areas of sewage, air, and water systems.

A wide range of fittings can be supplied for these areas, in addition to those specifically designed for steam applications.

ECON® actuators

During the automation of plant sections or complete plants, valves are equipped with drives. This makes it possible to both monitor and operate the valves remotely from a control room. ERIKS' own ECON® range includes the following options:

- pneumatic actuators
- electric actuators
- hydraulic actuators

The top-class pneumatic actuators are manufactured by AMG-Pesch in Cologne. The refinement of drivers and actuators is one of our core competences. For other specific requirements, we also have access to a wide range of highly qualified drive manufacturers from our partner portfolio.



Instrumentation

In addition to well-matched drives and fittings, measurement and control technology is of great importance for both plant automation and process monitoring. Do you want to get started? We offer you the right hardware from our own range or from renowned partners. The product range is extensive and includes:

- pressure Sensors
- flow meters
- chemical Sensors
- temperature Sensors



Steam

ERIKS can help with your steam systems, providing services like steam trap surveys and boiler house surveys, to ensure your steam system is as efficient as possible and your boiler house is compliant with all current safety regulations, as well as the supply follow on handling equipment like:

- Steam traps
- Control valves
- Strainers
- Boiler controls



Heat Exchangers

Used to transfer heat from one medium to another and often critical to temperature control for CIP systems, Cooling, pasteurisation and UHT processes, heat exchangers can also be used on energy saving heat recovery systems taking waste heat and using it to make useful heat.

ERIKS can supply and service a range of heat exchangers through our partner suppliers including:

- Brazed plate
- Gasket and plate
- Shell and tube



Pumps

At the heart of most of your processes the pump provides the means of moving your product between the various stages of production, from the intake of raw materials from tankers or borehole pumps, the handling of the final product and disposal of waste materials to the effluent plant ERIKS using their partner suppliers can help in all your hygienic and non-hygienic pump needs.

- Submersible borehole
- Hygienic positive displacement and centrifugal pumps
- Dosing pumps
- Vacuum pumps
- Submersible or self priming effluent pumps



Process Filtration

From standard filter cartridges and capsules commonly used to remove contamination and particulates from products, or new Ozone or UV filtration to sterilise liquid prior or after the process filtration plays a huge part in ensuring the final product is contaminant free. ERIKS can supply a range of filtration solutions including:

- Filter housings
- Filter cartridges
- Filter bags
- UV filtration systems
- Ozone filtration systems



Power units for safe food production



Ball bearing units Food Line - Blue Range



With its new series of food-safe, fully sealable and relubrication-free ball bearing units, SKF is setting a new standard for the food and beverage industry.

Key benefits:

- Improved food safety
- Higher performance and service life
- Lower maintenance and repair costs
- More sustainable production

Timing belts and pulleys



We offer an extensive range of timing belts and pulleys, perfectly suited for use in the food industry. The optimally matched components ensure durability, corrosion and moisture protection, and are resistant to aggressive agents.

Chains and sprockets



Whether lubricated, stainless steel food-grade chains or maintenance-free, self-lubricating chains: our drive components are top-notch. Most sprockets are available for immediate delivery or can be custom-made for you.



Food safety: stainless Steel Fenner® motors and gearboxes

The Fenner® range of hygienic motors are designed specifically for wash-down duty applications using acid or alkaline solutions required for the food and beverage industry and manufactured in chemical resistant Stainless Steel AISI304/316 with an electrolytic polished surface.



The hygienic characteristics are further complimented by the smooth exteriors free from indentations and catchment areas to prevent the accumulation of dirt, speeding up the cleaning process.

Gearbox selection

7 types up to 3000 Nm

- Market-conforming connection mass
- IEC dry mounting
- Filled with USDA-H1 food grade lubricant and fitted with blue, FDA-compliant shaft seals
- AISI 316 stainless steel vent valve

Motor selection

Power range 0.12 kW to 7.5 kW

- IEC interface
- Unique anti-condensation venting valve
- Class F insulation
- Integrated PTC thermal overload protection
- E2 or IE3 Efficiency Class
- Suitable for operation with frequency inverter
- O-ring sealed terminal box

The power to save energy with Fenner QD Inverters



The Fenner range of Inverters offer simple, precise and powerful control, delivering the very best in performance and energy efficiency - time after time.

The QuickDrive (QD) range of inverters are available in a number of designs, such as the Fenner QD:E a simple general purpose drive and the Fenner QD:Neo ideal for demanding applications, both of which are designed for constant torque applications. The range also caters for variable torque applications with the addition of the Fenner QD:HVAC specifically designed to optimise the performance of fans and pumps used in HVAC applications.

Whatever your control requirements, Fenner can offer a solution that fits to save you energy, money and time.

- Wide power range, from 0.37 – 250kW
- Robust design in IP20, IP55 and IP66 variants
- Quick and simple installation and commissioning
- Offer energy saving potential
- Permanent magnet motor control and synchronisation

Services

- Your own dedicated ERIKS sales person
- Technical advice on site
- Project design, planning and engineering
- Design of systems and units
- Install and commissioning with on-site functionality testing
- Identification of potential energy savings
- Condition monitoring

Reliability engineering services - Save costs with intelligent maintenance

We are your maintenance specialist for predictive monitoring of your production lines. We analyse data and offer actionable next steps to:

- Increase plant availability
- Save valuable time
- Ensure compliance with legal requirements
- Reduce total cost of ownership

Our technical expertise - your operational benefit

Let our technical know-how help you successfully reduce your energy consumption. Contact us and learn more about how much energy your food operation can save.

Ball bearings

Due to minimal friction and the ability to reach high speeds, bearings reduce both heat generation and energy consumption. Easy to replace and requiring less lubrication. ERIKS offers you a wide range of quality ball bearings from renowned manufacturers.

Molded-Oil™ Bearings

Are designed to prevent the ingress of contamination from impacting bearing performance, providing a continuous and clean source of lubrication to the bearing. The oil-impregnated polyolefin resin serves as a barrier to water and dust and slowly releases ample lubrication to the bearing with minimal risk of oil leakage for an extended maintenance-free service life and reduced operating costs.



Automatic lubrication

Incorrect lubrication causes up to 50% of all bearing failures. By using the right lubricant, reliable automatic lubricators and high-quality components, wear and tear is reduced significantly.

The Simalube automatic lubricant dispenser supplies the lubrication points with lubricant reliably and continuously during the operating time over a preset running time of 1-12 months. The simalube lubricators are available filled with food lubricants, which are all NSF H1 certified. Thanks to the permanent lubrication, the lifespan of the production systems is extended.

You can now connect via Bluetooth with the new Simatec Impulse Connect. The devices can be easily configured and then monitored without having to be directly at the lubrication point. Information such as general status, fill level, lubricant, size, start and change date etc. is displayed to the user and easy to read in the app. It also enables the customer to manage the lubrication points digitally.



Increase

- Productivity
- Reliability
- Machine availability
- Maintenance intervals
- Occupational health and safety
- Sustainability



Reduce

- Energy consumption
- Lubricant consumption
- Heat generation
- Bearing wear and contamination
- Product contamination
- Noise
- Operating costs





Vegan friendly lubricants

Rocol has become the first lubricant and maintenance product manufacturer to be certified with The Vegan Society's Vegan Trademark.

This certification applies to the majority of the products in the FOODLUBE® and PUROL food-safe lubrication ranges. Contact your local service centre for more information.



OKS 371 Food Grade Universal Oil

OKS 371 is a multi-purpose food grade maintenance and lubricating oil. Both tasteless and odourless, it offers extremely high creep capacity, entering small gaps making it ideal for precise lubrication. It also displaces water, and dissolves dirt and rust. Certified by NSF as H1 making it suitable for incidental contact with food and beverage products.



Selected Lubricants

We offer high-quality maintenance products from renowned manufacturers. Our portfolio includes oils, greases, cleaning agents, pastes and various auxiliaries.

In the food and nutrition industry, lubricants often have to be even more efficient than those used in other sectors. Water, steam, disinfectants and cleaning agents, as well as extreme temperatures during preservation or cooling require high resistance of the greases and oils used, which at the same time must be non-toxic.

OKS offers a wide range of special lubricants to meet these requirements. Additionally, OSK lubricants protect machinery and extend the service life of equipment used under the most demanding conditions.

Lubricants and maintenance products

Lubricant type	Product	Certification
Oils	Hydraulic oil	OKS 3770 NSF-H1
		OKS 3775 NSF-H1
	Gear oil	OKS 3720 NSF-H1
		OKS 3730 NSF-H1
		OKS 3740 NSF-H1
	Chain oil	OKS 3751 NSF-H1
	Silicone oil	OKS 1361 NSF-H1
	Low-temperature oil	OKS 3710 NSF-H1
	Adhesive lubricant with PTFE	OKS 3750 NSF-H1
		OKS 3751
Multi-purpose oil	OKS 3760 NSF-H1	
Sugar dissolving oil	OKS 3790 NSF-H1	
Pastes	Assembly paste	OKS 252 NSF-H1
Sprays	Low-temperature oil	OKS 3711 NSF-H1
	Lubricant spray	OKS 371 NSF-H1
Greases	Grease	OKS 479
		OKS 1110
	Plastic and elastomer grease	OKS 468 NSF-H1
		OKS 469 NSF-H1
	White all-round high-performance grease	OKS 470 NSF-H2
	Cryogenic grease	OKS 472 NSF-H1
	Fluid grease	OKS 473 NSF-H1
	High-performance grease	OKS 475 NSF-H2
	Multipurpose grease	OKS 476 NSF-H1
	Tap grease	OKS 477 NSF-H1, beer foam compatibility tested
	High temperature grease	OKS 479 NSF-H1
	Water resistant high pressure grease	OKS 480 NSF-H1
Cleaner and maintenance products	Cold cleaner	OKS 2671 NSF K1 K3 registered
	Silicone release agent	OKS 1361 NSF-H1





Reliable Occupational health and safety

Occupational safety in the food industry is not only a particular challenge in terms of human safety; an equally important aspect is compliance with hygiene regulations for consumer protection.

With our comprehensive range of personal protective equipment (PPE), hygiene clothing and maintenance products for the food industry, we are able to support you in your HACCP concept.



Increase

- Efficiency
- PPE acceptance
- Employee safety
- Simplicity of logistics
- Attention to risks



Reduce

- Occupational accidents
- Wear and tear of materials
- Bypassing of safety regulations
- Procurement costs
- Undetected risks

Group	Products
Hand protection	Protection against chemicals and cleaning agents, mechanical protection, especially cut and puncture protection, heat protection
Skin protection	Products for protection, cleansing and care of the skin, especially the hands
Hearing protection	metal detectable earplugs
Foot protection	Safety shoes and clogs for the hygiene sector, work shoes and clogs for the hygiene sector
Body protection	Protective clothing for cleaning and maintenance
Hygiene clothing	Mouth guards (various), head bonnets and nets, disposable aprons, disposable overalls, disposable gloves, shoe covers, disposable visitor clothing.

Approvals/directives* in the field of PPE

- Food Hygiene Ordinance (LMHV)
- Regulation (EC) 852/2004
- Regulation (EC) 1935/2004
- Regulation (EC) 2023/2006
- Evaluation according to the HACCP concept
- Possibility of halal and kosher certificates

*Only food-relevant directives are listed. All PPE products from ERIKS Germany are CE compliant and meet all prescribed standards for the respective protective equipment.



Benefit from our many years of experience and extensive product range. Talk to our specialists and get advice on site.

Your advantages

- Drafting of PPE and skin protection plans to individual customer requirements
- Employee equipment at the customer
- Expert advice from staff



- Customised assembly
- Catalogues and product data sheets in the online shop
- Staff training and briefings
- Factory inspections and hazard analysis



Skin Protecting and Cleansing

We offer a wide range of perfume-free hand cleansers, sanitisers and protection creams that have been designed specifically for use in the food industry. Contact your local service centre for further information.



Stainless Steel Tools

To ensure your process equipment is kept in tip-top condition during maintenance it is worth investing in stainless steel tools, these are not just rustproof, but also acid-resistant. Stainless steel tools don't create corrosion particles which can transfer to food products. And just as importantly, because they can be fully heat-sterilised after every use, they don't carry microbes which could find their way onto your production line, into your products, and ultimately to your consumers.



Protective clothing and foot protection

Whatever your clothing or footwear requirements are on-site we have a solution that meets your exacting requirements, from gloves to footwear, hats to beard snoods and coveralls to sleeve protectors our range of PPE for food applications covers every eventuality. Give us a call to discuss this further.

Shadowboards and RFID Tagging

Track your maintenance tools by introducing shadow boards; these simple visual systems help you to ensure tools within the production process are returned to their correct location, reducing the risk of foreign objects contaminating your process. Used in conjunction with RFID tagging, you can trace any missing or absent tools quickly and easily to a precise location.



Metal & Plastic Detectable Solutions

To reduce the risk of costly product recalls from contamination, we offer a wide range of plastic and metal detectable solutions to protect your production processes, these include; plastic detectable knives, metal detectable earplugs, hairnets and cable ties.



ATEX Rated Torches

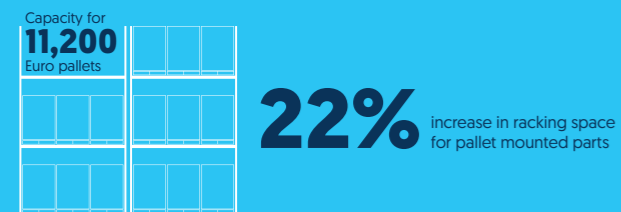
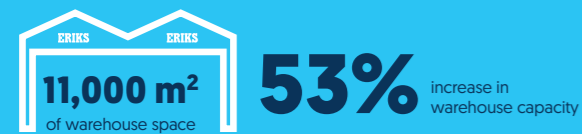
ATEX Certified (intrinsically safe) torches are designed to be safely used in potentially explosive environments to contain sparks or anything that may cause an explosion of gases or chemicals in hazardous areas and are available in handheld and head mounted styles to cover a multitude of applications.



Introducing ERIKS Fulfilment Centre of Expertise

Our new fulfilment centre and head office in Oldbury, in the West Midlands dramatically increases our capacity to fulfil far more customer orders than ever before, to be more accurate, faster, and ultimately even more efficient.

Stocking the products you need



Giving you end to end visibility



Supporting your future growth



Delivering the right products everytime

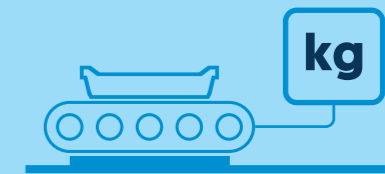
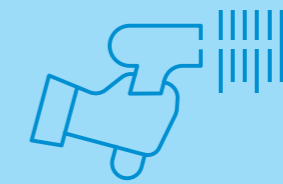


3x the traceability

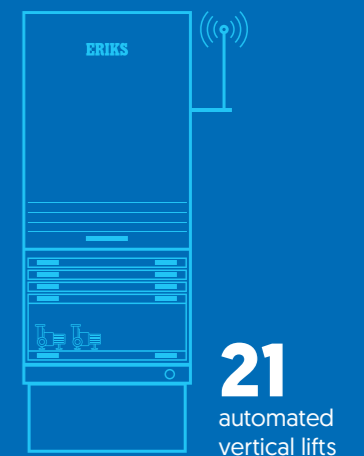
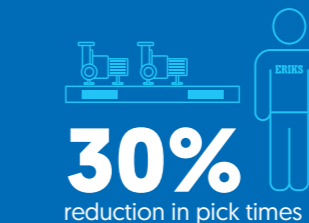
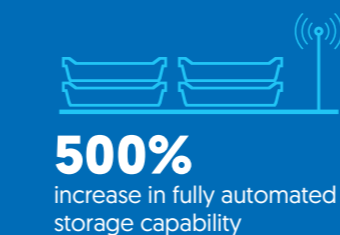
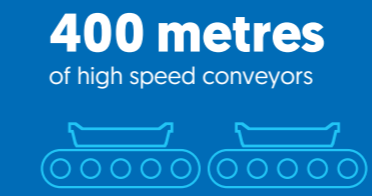
1 Goods scan-in and weigh-check

2 Pick scan-check at multiple stages

3 Pack scan and weigh-check



Getting the products to you faster





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eriks.shop.co.uk

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Let's make industry work better

ERIKS