

## User report

### **Stainless steel grid instead of closed frames**

EFAFLEX adapts hygienic doors to production conditions according to specifications of ALPENHAIN Käsespezialitäten-Werk

**Exceedingly high requirements are placed on plant equipment for the food sector by planners and the industry. In order to cleanly and securely separate production areas with open products against the remaining areas, the engineers of the ALPENHAIN Käsespezialitäten-Werk in Lehen decided on high-speed doors from Bavarian door specialists EFAFLEX. The EFAFLEX designers developed especially tailored door variations for the special requirements of this company.**

“The closed stainless steel sheets of the frames and the cover panels of the winding shaft have been replaced by stainless steel grid with our EFA-SRT®-EC”, explains Josef Bühn, who is a project engineer at ALPENHAIN and is responsible for the installation of doors. “Therefore when cleaning the doors we do not have to fold away the door frames, as is normally the case.” In addition, all horizontal cover panels, also those of the switch cabinets, are executed with a diagonal so that water or cleaning fluids do not drop into the roadways or even onto the food. The serial-production door curtain complies with the highest hygienic requirements. The material is also not impaired in terms of function and appearance after frequent cleaning procedures.

The entire door construction is also always produced in stainless steel, whereby depending on requirement or customer request, V2A or V4A qualities are utilised. The elastic curtain complies with HACCP and FDA specifications. Due to the compact construction, the EFA-SRT®-EC can also be utilised in restricted space conditions. The weight counterbalance of the “hygienic pro” through

counterweights is also protected against corrosion by a special coating. The electrical and electronic components of the control system and frequency converter are housed in a V2A switch cabinet in the IP 65 protection class.

If a door does not function, Josef Bühn immediately expects the customer service on the scene. “A door is quickly installed”, he says. “But when it comes to servicing, that really does not work so well with other manufacturers.” The producer of cheese specialities cannot afford to wait on service for days on end. Temperature ranges stringently separated from each other must always remain separated. “We produce foodstuffs. The production chain and its parameters must be strictly adhered to.” The operating procedure is actually not jeopardised during a malfunction, because the doors can also be unlocked in an emergency. But because the temperatures must be suitable, substantially increased operating costs would be necessary for the refrigeration. “That would substantially increase the energy requirement”, comments Josef Bühn.

As a family-run enterprise ALPENHAIN has felt obligated towards the region, its inhabitants and its nature for more than one hundred years. Founded in 1905 by Mathias Hain as a small village cheese dairy, the enterprise with its 500 employees has evolved into one of the leading cheese producers in Germany. Today the ALPENHAIN competency clearly lies in the field of quick and easy-to-make baked cheese such as baked camembert, baked feta and mozzarella sticks. ALPENHAIN has been the market leader in this market segment for years. In order to successfully retain this status, ALPENHAIN continually works with employees and suppliers on the further development of the latest technologies.

Press contact  
at EFAFLEX:  
Mr. Alexander Beck  
0049 8765 – 82126  
alexander.beck@efaflex.com

Press coordination  
Link Communications,  
Mrs. Ariane Müller  
0049 38293 – 434149  
info@link-communications.de