SUPERCLEAN HYGIENIC DRAINAGE SYSTEM

Kent
STAINLESS

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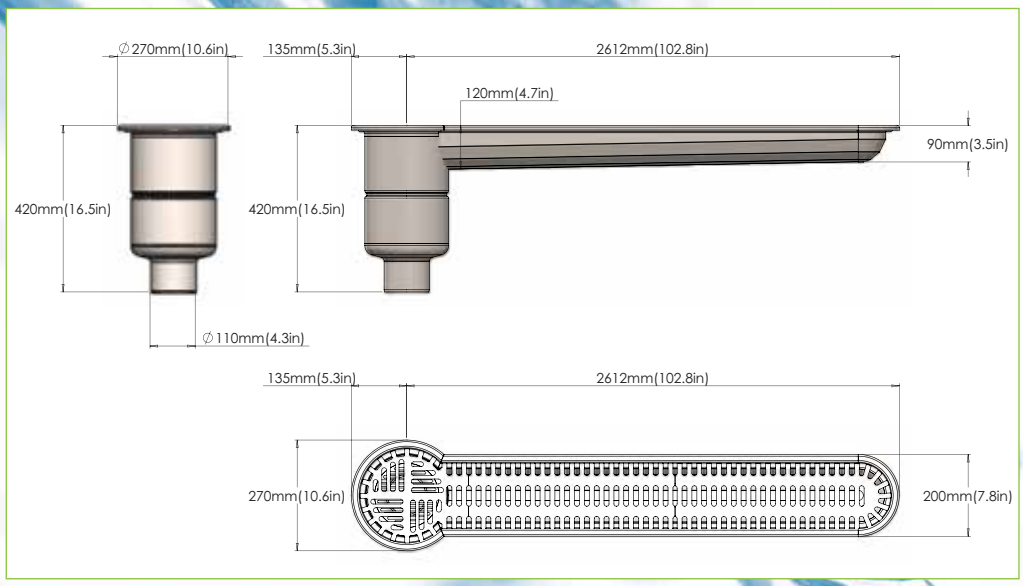
Kent Stainless is a manufacturer of Stanless Steel Drainage Channels and Gullies since 1982.

Recognising the need for continuous improvement from our client base in the **Brewery**, **Drinks**, **Dairy**, **Meat**, **Food** and **Pharmaceutical Sector**, we have revolutionised the design of our industrial; channels with the addition of the **Kent Superclean Hygienic Drainage Channel and Gullies**.

Post install changes to a drainage system is very costly and can involve replacing the entire floor – getting it right 1st time with a view to current and long term future use of the facility is worth the extra effort at the design stage. Our stainless steel drainage system is manufactured with a 30 year design life and can be expected to last a multiple of this – and indeed can outlast the building structure itself.



Complete the project with Bottom Outlet and Side Outlet Gullies

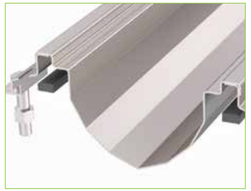
Kent Superclean Hygienic Drainage Channel Range

Product Code	Start Depth	Length	Width	Outlet	Washdown Area
KSHC200/1175/110EG	90mm / 3.5"	1175mm / 46"	200mm / 7.9"	110mm / 4"	12m^2 / 129ft^2
KSHC200/2612/110EG	90mm / 3.5"	2612mm / 103"	200mm / 7.9"	110mm / 4"	26m^2 / 280ft^2
KSHC200/5965/110EG	90mm / 3.5"	5965mm / 235"	200mm / 7.9"	110mm / 4"	60m^2 / 646ft^2

1175mm / 46" minimum size, 2612mm / 103" standard size for 3.0m / 10ft crate, 5965mm / 235" suggested max size
For Central Gully change to CG
For MicroClean Electropolsihed change to KMHC

Kent Superclean Hygienic Gully Range

Product Code	Top Dia	Body Dia	Body Depth	Outlet	Washdown Area
KSHG270/110	270mm / 10.5"	230mm / 9"	330mm / 13"	110mm / 4"	12m^2 / 129ft^2
KSHG370/110	370mm / 14.5"	330mm / 13"	330mm / 13"	110mm / 4"	12m^2 / 129ft^2



Pointed Channel Base:

Base is cleaned with less water flow.

Less resting water and residue
= less Bacteria Presence

Removal of Continuous Gully Frame Shelf:

Less places for Bacteria Traps

Internal Radius of all channel folds ≥3mm:

Easier to Clean, Less Bacteria Traps

Full Length Concrete Retaining Tangs:

For extra secure floor connection

Shoulder Support Insert: Stops possible distortion under the frame under high traffic loads

Less Edge Deformation and Floor Cracking
= Less Bacteria Traps

Open Sided Gratings:

No Sharp Edges, No residue sandwiched under traditional edge bar. Less Bacteria Traps

Internal Radius of all gully angles ≥3mm:

Easier to Clean, Less Bacteria Traps

Modular Straight Channel Lengths -

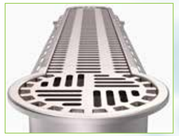
typically 500mm, laser cut can be custom cut. B125/M125 Loading with 12.5 ton test load

Easily Removable Foul Air Trap

with Handle for 1 hand removal (9 litres per second flow rate - or 8500 US Gallons per hour)

Standard Curved Channel Ends -

typically 1000m, laser cut can be custom cut



All Rounded External Design:

No Corners, Less Corner Stress from Traffic, Less Bacteria Traps

Filter Basket Fully Separate From Trap:

Easier to clean, Less Bacteria Build Up

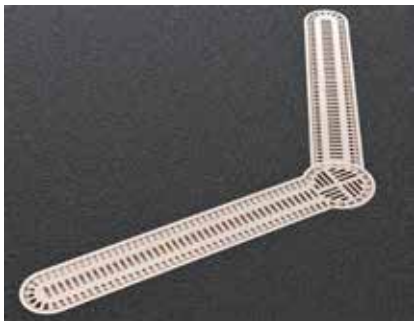
Slots Can be Custom designed for Cheese Factory vs Brewery for example

Channel Gully Grate Design

eliminates need for full circular grating shelf: Less places for Bacteria Build Up

KSHC200/1175/110EG

KSHC200/5965/110CG



KSHC200/5965/110CG (135°)

2,000/10/2020

Design Features to Consider

Capacity
Drains must ensure all washdown, run-off and discharge can be handled simultaneously and allow for extreme events and possible future change of use of facility. Avoid all ponding nearby which could be unhygienic, unsightly and slippery - with implications for bacterial growth and H&S issues.

Cleaning
Drains must ensure the best possible access for cleaning thoroughly.

Durability
- Drains must withstand the loading of everyday traffic including small hard wheels from tray racks and bins;
- withstand the loading of extreme events,
- withstand hot water discharge;
- withstand chemicals and disinfectants used in cleaning;
- withstand run off with chemicals / acids / oil / fats / alkali used in the processing plant operations.

Flooring Interface
Drains must minimise at every opportunity the possibility of gaps appearing between the channel and the floor finish – which can lead to an ingress of water and become an area of growth for bacteria.

Eliminate Joints
Consider 6nr 3000mm runs or 3nr 6000mm runs instead of a continuous 18000mm run. 3000mm and 6000mm channel lengths can be delivered complete in 1 piece with no joints.

Workmanship
Choose a flooring contractor with proven experience in hygienic environments.

Avoid Corners
- Sharp 90 degree corners are often the 1st point of emergence of a crack which then can extend down along the length of the interface between the floor and the channel;
- Round Drain Gullies minimise this and have been on the market for decades;
- Rounded Channel ends are a new development from Kent Stainless which minimise this on channels;
- Following Guideline 44 from the EHEDG's Hygienic Design of Buildings Kent Stainless recommend that the utmost hygiene standard to be achieved in drainage channels is the use of rounded channel ends and rounded gullies;
- In addition the grating edges on the Kent Hygiene Channel and Gully system ensure that there is no continuous flat vertical support bar on the grating edge which could 'sandwich' debris against the inner channel wall and prove more difficult to wash away;
- This also stops debris from getting caught between normal grating side bars and channel.

Water Consumption
Minimise washdown water use with a tapered, presloped channel body.

Hygiene
At every point minimise the risk of growth of bacteria to avoid contamination.

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