DC Di Candia Ruote | sanitary specialized

www.hygienic-castors.com

Castors for industrial kitchens and tables

DC Di Candia Ruote
Made in Italy

HYGIENIC RANGE

DC Di Candia Ruote is synonymous for innovation and high-quality in every aspect of castor development.
High quality standards during the study, development and production techniques during the manufacturing stage, bring us at the edge for specialized industry sectors.
Every DC Di Candia Ruote castor is certified according to FDA rules and manufactured and tested according to EN 12526 - EN 12533 standards.
One of DC's specialty areas are castors for the food processing, this area has particularly high demands due to the particular condition of work.
The DC hygienic line is warranty of highest care, first quality in raw materials, strict rules compliance, continuous improvement in the field of the food industry castors and production exclusively Made in Italy.
Thanks to the top of the edge technology and perfect craftsmanship, DC Stainless Steel castors make easy the work in extreme operating conditions.
They show no damage, assuring a long service life even when exposed to chemicals, ice, fluctuating temperatures, grease, salt or aggressive cleaning agents, and requires no maintenance.

D-FLEX + Stainless Steel AISI 304 brackets, load capacity up to 370 Kg

Polyurethane elastic rim hardness 82 Shore A.
Load capacity up to 700 Kg, Ø 80 to 200 mm.
The D-FLEX series represents the top of the edge in quality smooth wheels, specifically developed and manufactured for this specific field of application.
The particular composition of the wheel parts and the special bonding of the rim to the wheel core allow DC to be the first and only manufacturer to guarantee these wheels against the tread de-bonding for the entire life of the wheel.
It assures a cushioning, impacts absorbing, vibration free rotation together with a very easy rolling and a great grip on wet and greasy floors and under heavy loads.
It is fully washable by pressure, and resistant to sinking and chemical cleaners washing.

D-NAMIC + Stainless Steel AISI 304 brackets, load capacity up to 370 Kg

Polyurethane rim hardness 92 Shore A.
Load capacity up to 700 Kg, Ø 80 to 200 mm.
The D-NAMIC series represents the highest expression of quality wheels, specifically developed and manufactured for this specific field of application.
The particular composition of the wheel parts and the special bonding of the rim to the wheel core allow DC to be the first and only manufacturer to guarantee these wheels against the tread de-bonding for the entire life of the wheel.
It assures a smooth work together with a very easy rolling even under heavy loads.
It is fully washable by pressure, and resistant to sinking and chemical cleaners washing.

DITHERM MTW + Stainless Steel AISI 304 or galvanized steel brackets, Temperatures resistant -40°C to +300°C.

The DITHERM MTW series is the most advanced line of wheels for bakery and bread industry, oven racks and high temperature needs.
The new Ditherm® compound, exclusively developed by DC technical dept, grants an unmatched performance in bakery industry as well in continuous baking lines, with a very durable service life.
Thanks to the exclusive close cells compound, it is resistant to cleaners and hygienic, plus is the only wheel to be free from phenolic resins so as required from the May 2011 EEUU rules. MTW wheels does not mark the floors.

DITHERM STW + Stainless Steel AISI 304 or galvanized steel brackets, Temperatures resistant -70°C to +280°C.

The DITHERM STW series is the highest expression of wheel for bakery and bread industry, oven racks and high temperature use requiring high resistance against heavy impacts and aggressive environment.
The one-of-a-kind THT® compound, exclusively developed by our DC technical dept, ensures the highest impacts resistance in temperature of the market, joined to an outstanding rolling capacity.
Thanks to the exclusive material composition it is excellent for use in ovens, very wet conditions, steam, chemicals, freezers and does not mark the floor.

POLY-D + Stainless Steel AISI 304 brackets, load capacity up to 380 Kg

Monolithic wheel structure, hardness 70 Shore D
Load capacity up to 900 Kg, Ø 80 to 200 mm.
The POLY-D series represents the latest development in Polyamide wheels, being extremely performant under trolleys where a high mechanical strength and load capacity are required, and are free from deformation thanks to the airless production process.
The wheel hub is self-lubricating and generally does not require any extra bearing to roll easily, resulting in a cost saving and making this wheel very cost-effective.
It is fully washable by pressure, sinking and chemical cleaners washing.

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