



Hygienic Transport
systems & Technologies



Poultry processing solutions

The hygienic transportation of food is a crucial but challenging aspect of food safety. Unfortunately, this process often receives insufficient attention, despite significant benefits that can be achieved. HYTT has developed a solution based on vacuum technology and closed piping systems, ensuring not only efficient and hygienic transport of waste but also yielding advantages in terms of space-savings, value creation, and reduced costs.



Benefits

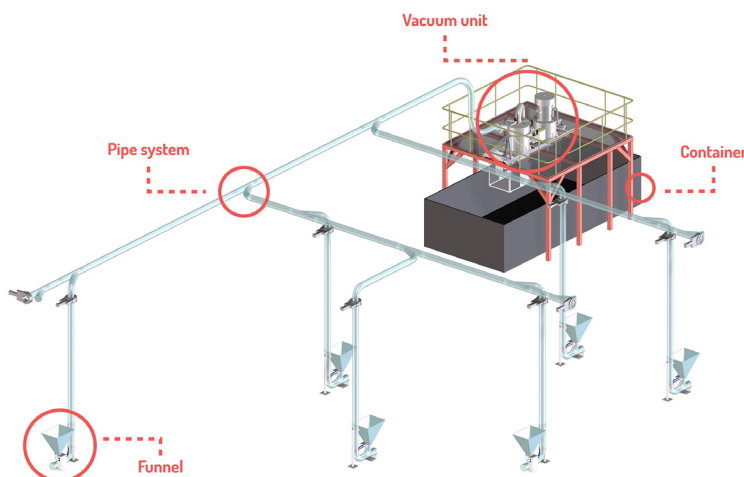
Upgrading waste and by-products

Improving hygiene

Durable and adjustable design

Eliminating cross-contamination

Less water and cleaning required



HYTT systems are adaptable for use in existing and new food factories. They are thoughtfully designed to function effectively in demanding situations, thanks to their use of long-lasting stainless steel. These systems optimize your waste and by-products, leading to improved hygiene by eliminating the risk of cross-contamination and reducing internal transport costs. They also lower handling expenses, decrease water usage, and create a safer work environment. HYTT's hygienic internal transport presents an innovative and efficient approach in the food industry.



Transportable products

- DOA's
- Blood
- Intestines
- Carcass
- Breast skin
- Whole leg bones

And many more that emerge at arrival and killing, evisceration, cut-up and deboning department.

References



HYTT designs and manufactures closed piping systems that suction waste and by-products from the production area to a central location within the factory. With HYTT, you have a reliable partner with years of experience, offering innovative, efficient, and sustainable solutions. We invite you to visit our testing facility in Borne, where we can test and transport your products together.

Contact us!



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