



DC Di Candia Ruote Food industry specialized

www.dcdicandia.com



Rolling in the health.
Castors for the meat processing industry



Quality in motion

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 speciality areas are castors for the food processing and market. This area has particularly high demands due to the particular condition of work.

The DC's "multi-wheel" logo 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.

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Main factors:

- Quality
- Life time
- Washability
- Easy handling
- Raw material used in the production of these castors, are selected and coming exclusively from Italy, are resistant to most cleaning agents and disinfectants and certified for food contact
- Sealed precision ball races and bearings allow regular cleaning without problems and do not require further maintenance

Thanks to the top of the edge technology and perfect craftsmanship, DC Stainless Steel castors make easy the work in exceptional 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.



Quality in motion



Medium duty top plate



Heavy duty top plate



Bolt hole



Medium duty top plate + brake



Heavy duty top plate + brake



Bolt hole + brake

Castors for the meat industry

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

Core in Polyamide 6 high density, vacuum injected, high mechanical strength and impact-proof.

Rim in injected high quality red Polyurethane, vacuum injected, mechanically bonded to wheel core.

Close cells Polyurethane ensure a perfect washability and do not retain dust and germs.

Polyurethane rim hardness 92/94 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, sinking and chemical cleaners washing.

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

Core in Polyamide 6 high density, vacuum injected, high mechanical strength and impact-proof.

Rim in injected high quality blue elastic Polyurethane, vacuum injected, mechanically bonded to wheel core.

Close cells Polyurethane ensure a perfect washability and do not retain dust and germs.

Polyurethane elastic rim hardness 80/82 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, sinking and chemical cleaners washing.

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

Wheel in high grade Polyamide 6 and additives, vacuum injected, high mechanical strength and impacts resistance.

Close cells material ensure a perfect washability and do not retain dust and germs.

Monolithic wheel structure, hardness 94 Shore A

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 mainly indicated for use in food trolleys and can resist to heavy impacts and side pulling.

It is fully washable by pressure, sinking and chemical cleaners washing.

DITHERM LTW + Stainless Steel AISI 304 brackets, load capacity up to 380 Kg

Wheel in high grade Polyamide filled with glass fibers and additives, high mechanical strength and temperature resistant up to +150°C.

Close cells material ensure a perfect washability and do not retain dust and germs.

Monolithic wheel structure, hardness 94 Shore A

Load capacity up to 900 Kg, Ø 80 to 200 mm.



The DITHERM LTW series represents the state of the art in the range of multi-purpose wheels, being extremely performant both for cooking and for use under trolleys where a high mechanical strength and load capacity are required. The wheel hub is self-lubricating and does not require any extra bearing to roll easily, resulting in a cost saving. It is mainly indicated for use in fish and meat cooking trolleys and autoclaves, and can resist to temperatures of +150°C for long periods. It is fully washable by pressure, sinking and chemical cleaners washing.



D-NAMIC

D-FLEX

LTW

POLY-D

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