

Food industry wheels and castors



DC Di Candia Ruote



Quality in Motion

Safe. Higyenic. Your choice.



Nylon 6 HD monolithic wheels

Stainless Steel AISI 304 castors - Hardness 70 Shore D

Wheels in Polyamide 6 natural, 1st choice

Extremely resistant to chemicals and cleaners

Swivel top plate, bolt hole and fixed Stainless Steel bracket

Also available with double layer galvanized brackets

Available with front total brake

High load capacity and waterproof

Food grade material and food contact safe

Maintenance free



Features :

Plain, roller or Stainless Steel roller bearing hub

Wheel diameter 80 to 200 mm (3" to 8")

Wheels load capacity 250 to 750 Kg (462 to 1650 Lbs)

Castors load capacity 200 to 500 Kg (440 to 1100 Lbs)

High pressure washable

Temperature resistant -40°C $+90^{\circ}\text{C}$ (-40°F $+194^{\circ}\text{F}$)

Selflubricating brake

⚠ Galvanized brackets are generally not recommended for use in food processing.

Recommended for :

food processing equipment, meat processing wagons,
fish and cheese industry, dairy processing





Nylon + red solid Polyurethane wheels

Stainless Steel AISI 304 castors - Hardness 92 Shore A

Wheel in Polyamide 6 + red Polyurethane

Extremely resistant to chemicals and cleaners

Lifetime guaranteed against tread de-bonding

Swivel top plate, bolt hole and fixed Stainless Steel bracket

Also available with double layer galvanized brackets

Food grade material and food contact safe

High load capacity and waterproof

Available with front total brake

Maintenance free



Features :

Plain, roller or Stainless Steel roller bearing, ball bearings hub

Wheel diameter 80 to 200 mm (3" to 8")

Wheels load capacity 210 to 700 Kg (462 to 1540 Lbs)

Castors load capacity 200 to 500 Kg (440 to 1100 Lbs)

High pressure washable

Temperature resistant -40°C +90°C (-40°F +194°F)

Selflubricating brake

⚠ Galvanized brackets are generally not recommended for use in food processing.

Recommended for :

food processing equipment, ham trolleys and carts, meat, fish and cheese industry, dairy processing





Nylon + Elastic Polyurethane shock absorbing wheels

Stainless Steel AISI 304 castors - Hardness 82 Shore A

Wheel in Polyamide 6 + blue Elastic Polyurethane

Cushioning, shock absorbing and assuring high grip on wet surfaces

Extremely resistant to chemicals and cleaners

Lifetime guaranteed against tread de-bonding

High load capacity and waterproof

Also available with double layer galvanized brackets

Food grade material and food contact safe

Available with front total brake

Maintenance free



Features :

Plain, roller or Stainless Steel roller bearing, ball bearings hub

Wheel diameter 80 to 200 mm (3" to 8")

Wheels load capacity 210 to 700 Kg (462 to 1540 Lbs)

Castors load capacity 200 to 500 Kg (440 to 1100 Lbs)

High pressure washable

Temperature resistant -40°C +90°C (-40°F +194°F)

Selflubricating brake

⚠ Galvanized brackets are generally not recommended for use in food processing.

Recommended for :

food processing equipment, food trolleys, roll containers, meat, fish and cheese industry, floor washing machines



Superelastic shock absorbing wheels



Stainless Steel AISI 304 castors - Hardness 72 Shore A

Wheel in Polyamide 6 + Superelastic DC compound

Vibration free, shock absorbing and assuring high grip on wet surfaces

Extremely resistant to chemicals and cleaners

Lifetime guaranteed against tread de-bonding

Also available with double layer galvanized brackets

Food grade material and food contact safe

High load capacity and waterproof

Available with front total brake

Maintenance free



Features :

Roller or Stainless Steel roller bearing hub

Wheel diameter 100 and 125 mm (4" and 5")

Wheels load capacity 180 to 210 Kg (396 to 462 Lbs)

Castors load capacity 180 to 210 Kg (396 to 462 Lbs)

High pressure washable

Temperature resistant -40°C $+90^{\circ}\text{C}$ (-40°F $+194^{\circ}\text{F}$)

Selflubricating brake

⚠ Galvanized brackets are generally not recommended for use in food processing.

Recommended for :

food processing equipment, eggs and poultry equipment,
vibration free trolleys





Nylon 6 monolithic glass filled wheels

Stainless Steel AISI 304 castors - Hardness 80 Shore D

Wheel in Polyamide 6 natural, 1st choice, with glass + natural fibers

High load capacity and waterproof

Extremely resistant to chemicals and cleaners

Swivel top plate, bolt hole and fixed Stainless Steel bracket

Also available with double layer galvanized brackets

Food grade material and food contact safe

Resistant to high pressures

Available with front total brake

Maintenance free



Features :

Plain bearing hub

Wheel diameter 80 to 200 mm (3" to 8")

Wheel load capacity 250 to 900 Kg (551 to 1980 lbs)

Castor load capacity 200 to 500 Kg (440 to 968 lbs)

High pressure washable

Temperature resistant -40°C $+150^{\circ}\text{C}$ (-40°F $+302^{\circ}\text{F}$)

Selflubricating brake

⚠ Galvanized brackets are generally not recommended for use in food processing.

Recommended for :

food processing equipment, fish and cheese industry,
dairy processing, autoclaves, sausage and ham smokers



"Unbreakable" composite THT heatproof wheels

Ditherm STW

High temperature water and steamproof castors



Stainless Steel AISI 304 castors - Hardness 80 Shore D

Wheel in special syntetic THT® monolithic compound

High load capacity, waterproof and steamproof

"Indestructible" from impacts and sharp obstacles

Swivel top plate, bolt hole and fixed Stainless Steel

Also available with double layer galvanized brackets

Food grade material and food contact safe

Maintenance free

Available with front total brake



Features :

Plain, roller or Stainless Steel roller bearing, ball bearings hub

Wheel diameter 80 to 200 mm (3" to 8")

Wheel load capacity 300 to 900 Kg (661 to 1980 lbs)

Castor load capacity 200 to 500 Kg (440 to 1100 lbs)

High pressure washable

Temperature resistant **-70°C +280°C (-94°F +536°F)**

Selflubricating brake

⚠ Galvanized brackets are generally not recommended for use in food processing.

Recommended for :

steam rooms, proofers, smoking equipments, cooking ovens,
baking equipments



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