

ISCA place a very high importance on safety, and the hygienic build quality of all of our machinery and we would highlight the following features of this machine:

Safety Features

- As part of our certification process, we are required to carry out a Design Risk Assessment for all machinery and as part of the process, design out or mitigate as much as possible any risks identified.
- All of our designs are analyzed using the latest Finite Element Analysis 3D Modelling Software to check the maximum stress levels in all parts of the machine.
- All machines are tested in our factory with a test load which is 10% above the machine Safe Working Load
- The machine will operate on a ‘hold to run’ principle and will stop immediately if a push button is released.
- Unique safety latch which engages automatically in the extremely unlikely event of a lift chain failure. The weight of the buggy actually engages the latch mechanism as the buggy is lifted off the floor and it automatically releases when it comes back down.
- High limit and low limit sensors ensure dump buggy does not over travel.
- The motor gearbox service factor is always greater than one (even based on 24/7 running).
- The lifting chain has a safety factor 12 times the SWL of the machine.
- Our safety guard (if required) is built to performance level D – which is a dual channel monitoring system without a single point of failure
- Optional: A ‘foot release’ of dump buggy can also be added to lifting cradle.*
- Optional: a full perimeter guard can be added to the column dumper.*

Hygienic Design

- The entire machine is manufactured in stainless steel Grade 304 - with a hygienic food quality finish.
- This machine is fitted with an IP65 Stainless Steel Control Panel which is mounted on the main frame at a convenient position to give good maintenance access.
- The machine is a full wash down design.
- TIG welds are laid neatly and not dressed off, as this reduces their strength.
- The design pays a lot of attention to hygiene resulting in no box section being left open and everything being fully welded, so that there are no cracks or crevices to harbor foodstuffs and bacteria etc.