

# Upscaling food and beverage production with Flexicurtain



Many businesses look for cost-effective and time-efficient ways to maximise food production and the capacity of their current processes and production equipment.

Flexicurtain is a simple yet effective solution to help achieve increased production capacity by overcoming many of the problems faced by food production facilities:

## Health and Safety

Flexicurtain applications unlike more traditionally used mobile washdown screens, do not have protruding legs, thus reducing the chance of trips or falls. Additionally, vision panels can be incorporated into Flexicurtain to allow employees to see what's happening either side of the barrier.



## Overspray contamination control

It is often necessary to keep one production line fully functional whilst another is undergoing washdown procedures. Unlike mobile screens which have multiple penetration points, Flexicurtain is a floor to ceiling solution offering complete segregation between two lines during washdown, with no chance of overspray contamination.



## Preventing cross contamination

With manufacturing businesses looking at ways they can facilitate increased production within their UK manufacturing sites, the Flexicurtain product has been particularly prominent to enable increased production of multiple products within the same facility, without the risk of cross contamination. For example, between a gluten-free and gluten range of food.



## Storage and deployment

Flexicurtain is fixed in place to a stainless steel track immediately within the work space and doesn't require extra storage space. Because of this, Flexicurtain is much quicker to deploy and put away than mobile screens, saving crucial time during washdown procedures.



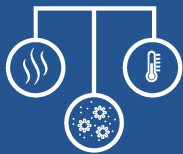
## Materials

Flexicurtain is made from food safe materials and components which are thoroughly tested for use in this sector. Flexicurtain is robust even when being used multiple times with the cleaning chemicals within the food sector. Additionally, curtains are manufactured to ensure there are no food or water traps, adhering to BRC requirements.



## Multiple uses

Flexicurtain is space saving and can be configured to take any preferred route around equipment and personnel. Whilst many customers have benefited from a curtain that they can use primarily for washdown, it also serves to control odour, tainting or temperature when two differing products are being produced on adjacent lines.



If you're looking to upscale food and beverage production contact us at Westgate and ask about Flexicurtain®.



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