

## We are already talking to...

We have partners and customers all over the world.  
Meet three of them here.



"NGI is a very interesting partner for us since their innovation within hygienic design allows us as a brand owner to specify hygienic EHEDG-certified levelling systems, thereby assuring that NGI will assist the OEM in implementing the most hygienic possible systems to our final gain."

Hugo Durado & Sebastien Ducatteuw,  
Mechanical engineer & Project manager,  
Barry Callebaut



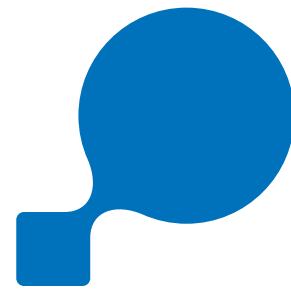
"Being part of BOPP (NGI's Brand Owner Partnership Programme) will allow us to offer our customers hygienic design advise about how to solve specific issues in their production regarding hygienic design and of course correctly combined with Ecolab cleaning procedures."

Michael Stavad, European Application  
Specialist Food, Ecolab



"Hygienic design is extremely important to us. These drum motors are powerful, have low-self-heating, and are dry and robust. In addition, they reduce the individual components of a machine which makes construction easier."

Andri Sveinsson,  
Project Manager for Innovation at Marel



## Let's keep the dialogue alive!

At NGI we have developed hygienic solutions for more than 50 years. We are driven by open dialogue and mutual knowledge sharing between serious players in the food industry and the machinery industry, as we know that this is what is needed to improve hygienic standards.

We measure our success by our ability to enable and inspire our partners to make well-thoughtout and wise decisions ... on all levels.

Because hygienic design and food safety is a journey rather than an end goal.



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# Hygienic and sustainable solutions for the food industry





## Focus on knowledge-sharing

Every progress starts with a wise decision based on in-depth understanding



Our hygienically optimized components are developed through state-of-the-art engineering - and sold through advice based on an in-depth business understanding.

Most of our components are certified in accordance with 3-A, EHEDG and USDA standards.

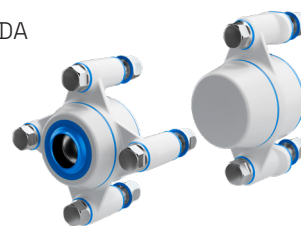


# Welcome to our world of products

## Let's talk hygiene and food safety

### 1. Bearing houses

- ✓ Certified by EHEDG, 3-A and USDA
- ✓ Protection class IP69K
- ✓ Lubricated for life
- ✓ Minimized risk of breakdowns



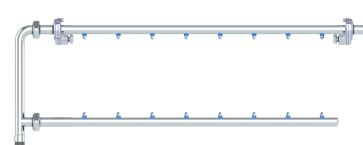
### 2. Castors

- ✓ Powerful easy-clean design
- ✓ Mechanics 100 % integrated
- ✓ Minimisation of bacterial build-up and cross contamination



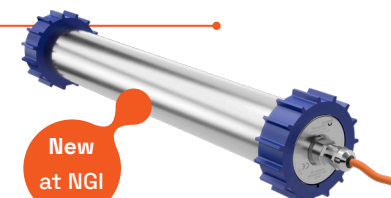
### 3. Plug & Play unit

- ✓ Enhanced Food Safety
- ✓ Hygiene-optimised design
- ✓ Automation of the cleaning process for belting equipment



### 4. Synchronous drum motors

- ✓ Oil free minimizing the risk of oil leaks
- ✓ Lower energy consumption
- ✓ Higher motor efficiency and thus less power loss
- ✓ Enhanced food safety

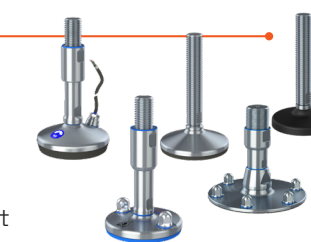


### Our solutions provide:

- Enhanced food safety
- Minimized risks of cross-contamination
- Reduced energy consumption
- Reduced operating and maintenance costs
- Minimized water usage and use of cleaning detergents
- Plug&Play installation

### 5. Levelling feet

- ✓ Wide selection for every application
- ✓ Various hygiene levels
- ✓ Flexible customisation on request



### 6. Adjustable legs

- ✓ Plug & play assembly
- ✓ Hygiene-optimised design
- ✓ Flexible customisation on request



### 7. Hygiene-optimized accessories

- ✓ Wide selection of plug & play accessories
- ✓ Hygiene-certified design
- ✓ Flexible customisation on request

