

Pressure lighting saves

AGRILIGHT has introduced a dimmable lighting system with a high pressure sodium bulb for use in poultry production. The light level of the fixture can be dimmed between 100% and 20% of the light output and with the help of a reflector the light is distributed very uniformly through the house, avoiding dark corners.

Thanks to the system's efficiency with energy, fewer fixtures are needed in each house, therefore savings in energy costs of at least 25% and savings on the costs of installation of more than 50% have been claimed.

Another advantage is the low costs of maintenance, because of the reduced number of fixtures, also due to the longer life of the high pressure sodium bulb.

The system can be managed with a 0-10 volt drive and can easily be connected to a climate computer. Because every building is different, Agrilight b.v. can design an optimal solution for each one with the different models available. With the help of a lighting requirement filled in by the client (can be downloaded on www.agrilight.nl) a tailor made lighting plan will be delivered.

The fixture can be delivered in wattages of 100, 150 and 250 watts.

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Single and multi-egg stamping

AIMING to supply the marketing requirements of small and medium sized producers Interhatch offers a range of egg stampers including a single egg, 6- and 30-egg rubber stamp kits through to ink jet printers for automatic grading equipment. Each unit can be customised to individual requirements. The range of ink jet units are designed to fit a range of grading equipment with up to six lines of text with logo. The more advanced units can store different sets of

Perfect and safe eggs

LEDA Technologies of Antwerp claims that it has food safety technology that fully addresses the recent concerns about egg handling in the food service. It has two appliances, Pollux that pasteurises up to 60 shell eggs at a time and can also cook them to perfection, and Castor stores up to 30 cooked shell eggs at a perfect consumption temperature without further coagulation.

Polux won 'Best overall product' and 'Best kitchen equipment' at The Irish Catering Association's event Catex 2003. It was entered by distributor Martin Food Equipment, which believes it will revolutionise food safety: "At last the caterer and consumer alike can have total ease of mind when it comes to fresh eggs."

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