

Stainless Steel Lift Tables In the Food & Pharmaceutical Industry

Food & Pharmaceutical Industry Applications of Stainless Steel Lift Tables

Ready-to-Eat Rooms



Manufacturing facilities that produce ready-to-eat food must meet stringent standards concerning surface preparation. According to FDA regulations, surfaces that come in direct contact with food cannot transfer odors, tastes, colors, or other substances to the food.

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Cleanrooms



Cleanrooms in pharmaceutical and food operations must maintain very low levels of contamination. Stainless steel does not create, retain, or impart oils, grease, or particulate matter that could cross-contaminate materials with which it comes in contact.

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Laboratories



The corrosion resistance and strength of stainless steel make it ideal for use in laboratory settings where it must withstand exposure to harsh chemicals, heavy loads, and moisture. Since stainless steel is resistant to corrosion and easy to clean, it reduces the risk of sample and product contamination.

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Bakery Production



Stainless steel lift tables are perfect for use in bakery production facilities, where they are used to prepare and transport baked goods in different stages of preparation. They are valuable tools in production lines because they can withstand high heat, heavy loads, moisture exposure, and rigorous sanitization processes.

04

Pharmaceutical Manufacturing



Pharmaceutical manufacturing involves finely calibrating and mixing specific, highly reactive chemicals. Due to the sensitive nature of pharmaceuticals, stainless steel is the preferred surface material for counters and lift tables. It is non-porous, easy-to-clean, temperature-resistant, and corrosion-resistant, which helps meet the extremely stringent standards for hygiene and cross-contamination control in the pharmaceutical industry.

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Material Handling Benefits of Stainless Steel Lift Tables

Improved Speed

Stainless steel's smooth, non-porous surface is easy to clean and sanitize, and is capable of withstanding high temperatures and chemicals used in automatic cleaning operations. This speeds up the overall cleaning process and reduces downtime between product batches.



Enhanced Safety

Stainless steel is non-porous and corrosion-resistant, which means it can be exposed to harsh chemicals and cleaners without the risk of pitting or cross-contamination.



Corrosion-Resistance

Since it is non-corrosive, stainless steel is safer, easier to use, cleaner, and has a longer service life than other materials.



Low Maintenance

Stainless steel lift tables can be cleaned faster and more thoroughly than other materials since they are not affected by high temperatures, harsh chemicals, or moisture.



Paint-Free

Many food and pharmaceutical companies prohibit the use of paint or coatings in manufacturing due to the potential for flaking, pitting, and other corrosion. Stainless steel naturally presents a smooth, corrosion-resistant surface without the need for treatments or paint.



Smooth Surface

Stainless steel presents a smooth, non-porous surface that will not collect food, powder, chemicals, or other potential contaminants.



FDA and HACCP Compliant: Stainless steel meets stringent FDA and HACCP regulatory guidelines for safe food and pharmaceutical processing and handling surfaces.

With decades of experience serving a wide variety of industries, we understand the unique requirements of the food and beverage and pharmaceutical industries. To learn more about our stainless steel and other lift table designs, contact us today!