

What do our customers say?

Watch testimonials online



"These components have an excellent hygienic design. We like the design and we think it is an advantage and solve some problems for us and our customers quite like that. So that is why we choose it."

Jochen Hottinger, Heinen Freezing, Germany



"NGI components helped us solve many challenges such as in complying with the required prescriptions, customer specifications and best practices regarding equipment washing and sanitation."

Lucia Ulinici, MORC2, Italy



"We use hygienic components from NGI as we manufacture machinery for the meat industry where the requirements for cleaning and hygiene are strict. For us, it is given that we use products from NGI as they are simply the best products on the market today."

Kristian Overbeck Sørensen, Overbeck Staal, Denmark



"Lowering maintenance and lowering maintenance costs as well as cleaning costs is always a very big factor for our customers and NGI with this design of being off the machine, off the frame providing no dead area, easiness of cleaning as well as the self-lubricating bearing is really something which helps us achieving those targets."

Ulrich Krümpelmann, Alco-food-machines, Germany

"Hygienic and sustainable solutions for the food industry"

We continuously develop and innovate our products and concepts to satisfy the requirements of our customers"



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Specialists in Hygienic Design

Certified Hygienic Line for the food industry

Bearing houses, Levelling feet, Castors, etc.



-  Plug&Play installation
-  Enhanced food safety
-  A complete hygienic design minimizing risks of cross-contamination
-  Reduce energy consumption
-  Reduce operating and maintenance costs
-  Minimize water usage and use of cleaning detergents

Hygienic and sustainable products & solutions

Based on in-depth partnerships



- Certified Hygienic Line**
- ✓ 3-A, USDA and EHEDG certified components
 - ✓ Minimizing risks of cross-contamination
 - ✓ Enhanced food safety and minimize water usage and use of cleaning detergents



- Hygienic accessories**
- ✓ Increase food safety
 - ✓ Plug & play installation
 - ✓ Reduce water, chemicals and energy consumption



- Seismic & Weighing levelling feet**
- ✓ Our seismic levelling foot is capable of withstanding earthquakes due to its' ability to withstand combinations of vertical and horizontal loads.
 - ✓ Our weighing levelling feet have build in standard weighing cell secured, guided and protected inside the feet.



- Hygienic CIP Unit**
- Automatized cleaning of conveyor belts
- ✓ Reduce the cleaning time and manual labor and increase your production time
 - ✓ Low maintenance and service required
 - ✓ Easy assembly with multiple mounting options



- Levelling castors**
- ✓ Fork housing made of stainless steel AISI 304/A2, 1.4301.
 - ✓ Load capacity tested according to EN 12532
 - ✓ Castors with or without hygienic levelling spindles for easy levelling projects



- Fully-threaded levelling feet & tank support bolts**
- ✓ Over 1 mio variations
 - ✓ Low, medium and heavy machinery
 - ✓ Great value-for-money.



Focus on knowledge-sharing

Worldwide delivery 1 - 6 days

- ✓ No minimum order quantities
- ✓ No levelling project is impossible for NGI
- ✓ High-quality hygienic components at competitive prices
- ✓ Country-specific consultant with local language skills.
- ✓ Incoming orders packed and shipped the same day
- ✓ Quick order confirmation (within 24 hours)
- ✓ Maximum 12-hours response time to customer enquiries
- ✓ Strong supply chain - worldwide delivery 1-6 days
- ✓ Optional express delivery (next day)
- ✓ Track & trace on all shipments

Thanks for your interest!
see more at ngi-global.com

