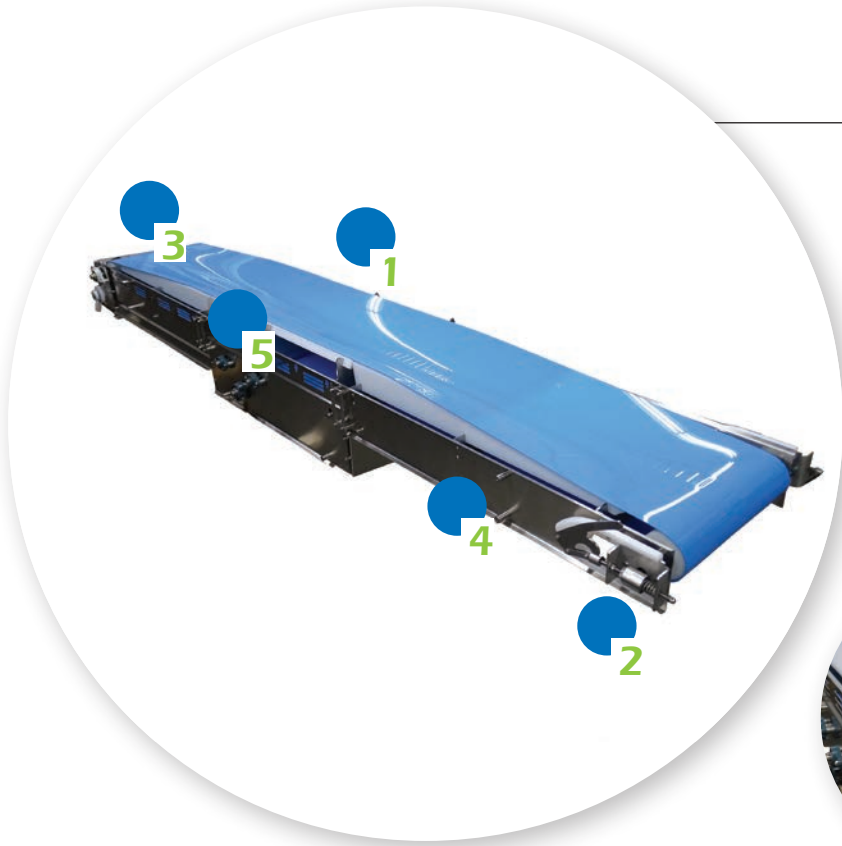


Sanitary Trough Conveyor



Easy-to-Clean Features

Nercon's sanitary trough conveyors are designed to keep large volumes of bulk or loose product in the center of the conveyor. The belt melds to a concave slider bed section forming a trough. Built with an Intralox ThermoDrive™ belting system, trough conveyors have extensive belt life and provide durable, reliable performance.



Trough construction minimizes fine particle build up and product migration with the elimination of guide rails



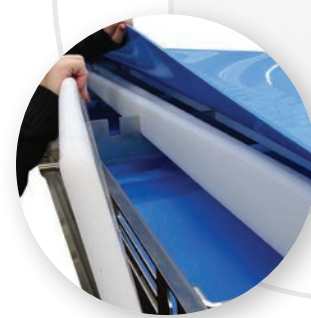
Ability for one person to release belt on either side of the conveyor, saving steps by not having to walk around the entire line



Eliminate food product that is carried back under the belt while in operation



Belt lift provides for easy access, inspection, and CIP without removing the belt



Improved removable wearstrips for more stability and easier COP

Sanitary Trough Conveyor



Keep It Clean

Production lines that are easy to clean and sanitize save time and allow for consistent results. Choosing the right hygienic conveyor facilitates easier, more effective cleaning, which helps meet strict sanitation standards, along with developing better sanitation practices.

Nercon supplies sanitary conveying equipment that is engineered and built to meet governmental regulations, and can be tailored to align with strict specifications or plant standards.

CIP & COP OPTIONS

- Clean-out holes and slots
- Removable wear strips
- Quick release take-up
- Chain lift levers
- Belt scraper

INDUSTRY SEGMENTS

- Snack Food & Bakery
- Packaged Foods
- Dairy Foods
- Produce
- Frozen Foods
- Ready-to-Eat
- Pharmaceuticals

APPLICATION TYPES

- Loose Bulk Products
- Powdery/Granular Material
- Pods
- Thick Syrups
- Blister Packs
- Individually Packaged Food

For more information and videos about Nercon's conveyor systems visit our website: www.nerconconveyors.com



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