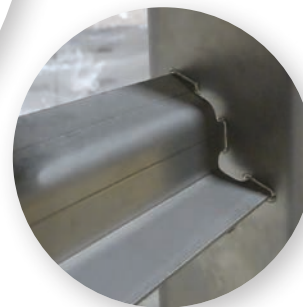


Sanitary Belt Conveyor



Easy-to-Clean Features

Nercon recognizes the importance of food-safety to our customers. We focus on improving production efficiency, sanitation results, and food-safety. These criteria are key to selecting the right [hygienic conveyor](#) for safety and efficiency. A more cleanable conveyor reduces food safety risks.



1 Angle construction minimizes bacteria growth. Tubular designs can have microscopic holes that can create caves which harbor bacteria



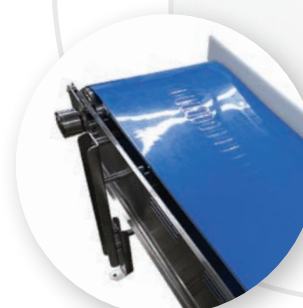
2 Ability for one person to release belt on either side of the conveyor, saving steps by not having to walk around the entire line




3 Supports and standoffs are channeled and angled, keeping flat surfaces to a minimum, so water does not accumulate



4 Belt lift provides for easy access, inspection, and CIP



5 Improved removable guide rails for more stability and easier COP 

Sanitary Belt 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
- Belt lift levers
- Spray nozzles

INDUSTRY SEGMENTS

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

APPLICATION TYPES

- Bottles
- Cans
- Cartons
- Cases
- Pouches
- Pucks
- Trays

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



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