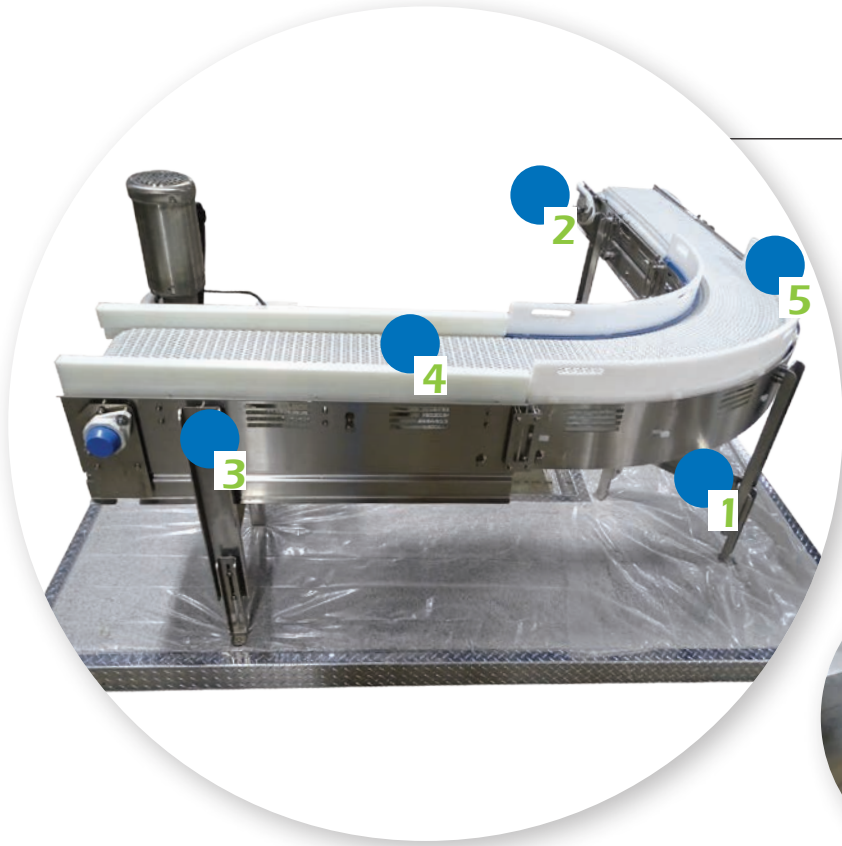


Sanitary MatTop Conveyor



Easy-to-Clean Features

Consider these factors when selecting the right hygienic conveyor to safely and efficiently move your product through a sanitary production line. A more cleanable conveyor reduces food-safety risks.



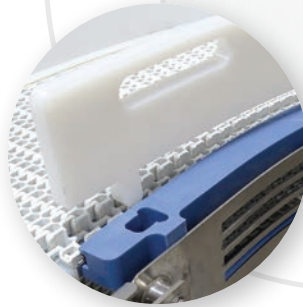
1

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



3

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



5

Improved removable guide rails lock in place for more stability and are easily removed for COP



2

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



4

Chain lift provides for easy access, inspection, and CIP

Sanitary MatTop 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
- 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

