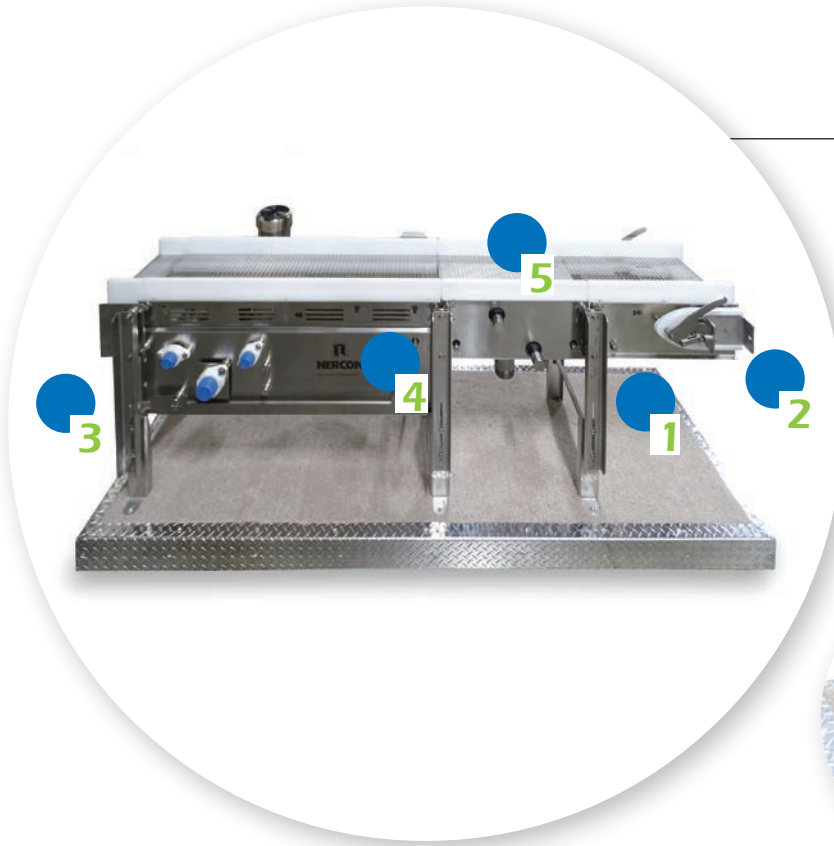


Sanitary Wire Mesh Conveyor

Easy-to-Clean Features

Production lines that are easy to clean and sanitize save time and allow for consistent results. These [hygienic conveyor](#) elements facilitate easier, more effective cleaning, which help meet strict sanitation standards, along with developing better sanitation practices.



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



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



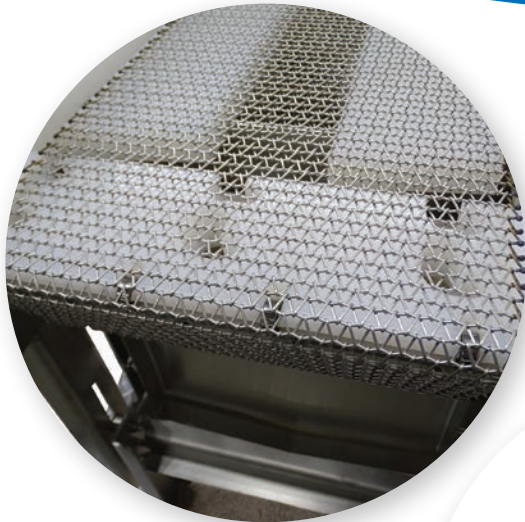
Supports and standoffs are channeled and angled, keeping flat surfaces to a minimum, so water does not accumulate



Clean out slots provide for easy inspection and clean in place



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



New Noser Design

- One solid piece eliminating contamination point due to seam
- Completely removable for sanitation
- Snaps in and out of place
- Removable roller for easy COP
- + or - 1" adjustment increments so tweaks can be made in the field



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

APPLICATION TYPES

- Conveyor solution designed for raw, cooked and frozen foods prior to packaging.

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



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