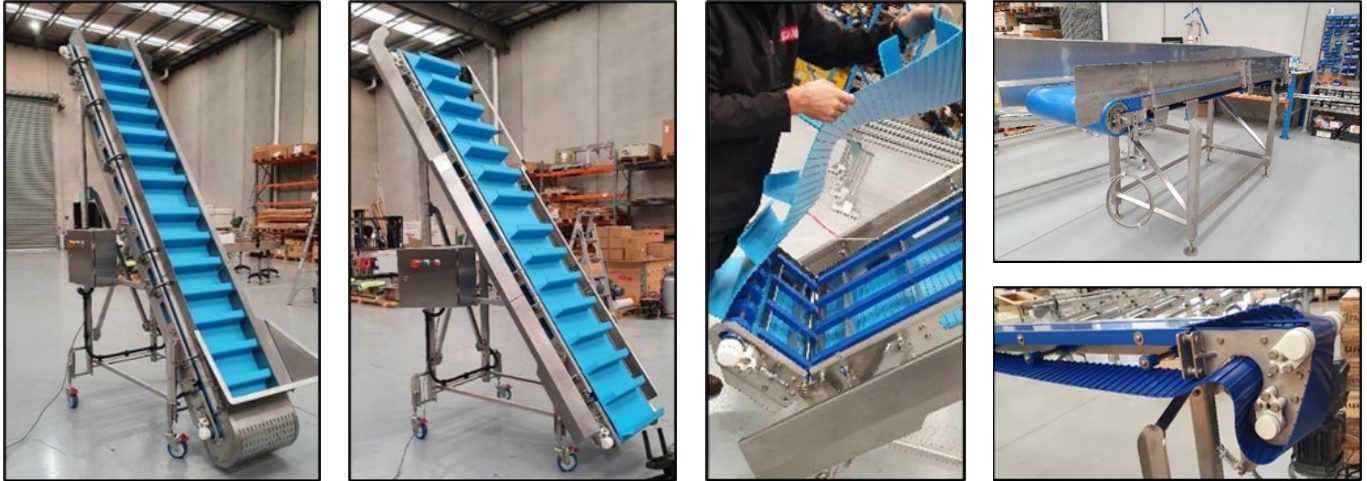


## Homogenous Belt Conveyor Systems



Application:	› Meat, poultry, fruit, vegetables, salad, raw food product
Recommended use:	› Transport of raw food product between processes
Industry applications:	› Food processing
Benefits:	› Ultra clean and easy to maintain. SS internal drive motorised pulley, with cogged belt › Hygienic design for easy cleaning. Quick release idler to access underside of belt
Belt width:	› 150mm to 2000mm
Conveyor length:	› Up to 20 metres
Specification:	› Food grade blue plastic used on wearing components. › Temp range from -34°C to +100°C depending on belt material
Design features:	› Homogenous belt with drive grooves for problem free belt tracking › Food grade blue plastic used on wearing components › FDA approved belts › Fully washable IP69 rated › Reduced number of flat edges or crevices for cleanliness › Flat belts, ribbed V- Top belts, Scoop flights, 90-degree flights, trough grooves and sidewalls available › Smooth and quiet operation › Fold down guide rails for easy cleaning › Optional Belt Lifts for access to the underside for cleaning › Drive options include: - SS Motor, One Motion Magnetic Drive and Interroll SS lagged Internal motorised pulley › Belt scraper can be provided on flat belt to remove debris and keep belt clean › CIP option › Can be supplied with supports on one side only for easy belt removal

