

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.



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



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



Belt lift provides for easy access, inspection, and CIP



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

MCE Sanitary Mattop Conveyor



Old



New

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
- 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
- Pouches
- Pucks
- Trays



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