

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

2



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

3



Belt lift provides for easy access, inspection, and CIP

4



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

Standard Sanitary Conveyor typically ships in 15-20 business days.



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