

# Washdown Spiral



## Vertical Conveyor Solutions

MCE's washdown spiral is built for hygienic clean-in-place practices making it ideal for food and beverage applications. With minimal stainless-steel framework and an open construction for readily accessible cleaning, inspection, and maintenance.

Optimizing the manufacturing footprint is a necessary part of any production strategy. MCE's redesigned washdown spiral has an even smaller footprint and higher throughput for capacity to move several product types conserving valuable floor space.

### CLEANING

- Withstand up to 1500 psi washdown pressure
- **NOTE:** electrical and gearbox need to be protected during cleaning
- Moderate use of corrosive chemicals

### INDUSTRY SEGMENTS

- Snack Food & Bakery
- Packaged Foods
- Beverage
- Confectionery & Candy
- Dairy Food
- Produce
- Health & Beauty

### APPLICATION TYPES

- Cases
- Jars
- Trays
- Pouches
- Food Cups

# Washdown Spiral



## Sanitary Design Features

- Open construction for readily accessible cleaning, inspection and maintenance
- Corrosion resistant stainless steel construction & plastic belt
- CIP design with open belt surface to easily washdown from any angle
- Self-draining, bent frame construction eliminates water pooling
- For dry to high moisture environments

## Conveyor Belt

- USDA compatible plastic material
- Modular design allows for replacement in sections instead of entire belt
- Available in standard chain widths: 10, 14 & 17 inches

## Edge-Driven Design

- Allows for much higher elevation changes
- Reduced belt tension for longer life

