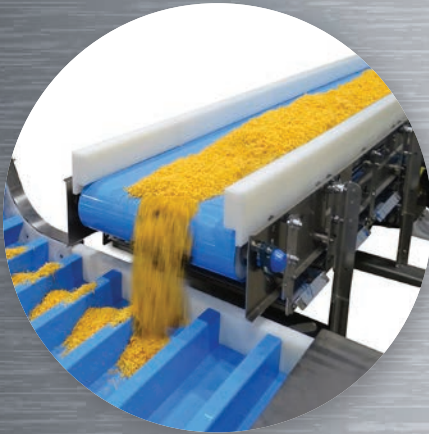


Keep It Clean

Conveyors designed for
easy cleaning and reassembly in
sanitary and washdown environments



Sanitary Blue Belt Conveyor



Washdown Spiral



Sanitary Wire Mesh Conveyor



Sanitary MatTop Conveyor



Sanitary Z Incline Conveyor

HYDROCore[®]
by **NERCON**

www.nerconconveyors.com

Industry Segments

- Snack Food & Bakery
- Packaged Foods
- Meat & Poultry
- Dairy Foods
- Produce
- Frozen Foods
- Ready-to-Eat
- Beverage
- Confectionery & Candy
- Health & Beauty
- Pharmaceuticals

HydroCore® Conveying Systems Keep It Clean

For companies requiring cleanable conveyor, the HydroCore® family of hygienic conveyor is designed with a purpose. Built to maximize productivity, our hygienic clean-in-place (CIP) and our sanitary clean-out of-place (COP) equipment will reduce bacterial harborage points while increasing production up-time. HydroCore® conveyor helps you get more of your products safely out the door.

The HydroCore® Advantage

- Eliminated tubular components to reduce bacterial harborage points
- Developed for clean-ability, food safety, inspection, maintenance, and sanitation
- Designed for quick cleaning and sanitation
- No fasteners and tool-less disassembly cut time and complication out of sanitation
- Removable parts have unique identifiers for fast, easy and accurate reassembly
- Single side access for easy maintenance
- Guide rails and wear strips design eliminates fasteners for less contamination
- Designed to withstand rigorous sanitation practices and regular daily hygienic procedures



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