

Nercon's Hygienic Levels



Dry Level I

Environment:

Minimal/No Moisture

Cleaning:

Dry Wipe-Down or Air Blow-off

Construction:

- 12 GA Mild Steel
- Powder Coated
- Bolted Construction
- Stitch Welds
- Stand-offs - Bolted Optional

Components:

- Guide Rail
 - * UHMW with Sheath
- Wearstrip
 - * UHMW Clip On and/or UHMW with Stainless Steel Sheath
- 2" x 2" Formed Angle Support
- Bearings
 - * Cast Painted Body
 - * Steel Insert
 - * Food Grade Lube
- Painted Motors
 - * Energy Efficient
- Painted IP55 Reducers
 - * Food Grade Lube

Electrical:

Nema 12 Mild Steel Enclosures

Items in Red denote a change in construction or components.



Dry Level II

Environment:

Low Moisture/No Use of Corrosive Chemicals

Cleaning:

- Manual Wipe-Down
- No Caustics
 - Mild Detergents - OK
 - No High Pressure Sprayers

Construction:

- 12 GA Stainless Steel
- Polished #4
- Bolted Construction
- Stitch Welds
- Stand-offs - Bolted Optional

Components:

- Guide Rail
 - * UHMW with Sheath
- Wearstrip
 - * UHMW Clip On and/or UHMW with Stainless Steel Sheath
- 2" x 2" Formed Angle Support
- Bearings
 - * Cast Painted Body
 - * Steel Insert
 - * Food Grade Lube
- Painted Motors
 - * Energy Efficient
- Painted IP55 Reducers
 - * Food Grade Lube

Electrical:

Nema 12 Mild Steel Enclosures



Wash-Down

Environment:

- Moderate to High Moisture
- Moderate Use of Corrosive Chemicals

Cleaning:

- Low Pressure Spray Wash
- Caustics are OK

Construction:

- 12 GA Stainless Steel
- Polished #4
- Bolted Construction
- Stitch Welds
- Stand-offs - Bolted Optional

Components:

- Guide Rail
 - * UHMW with Sheath
- Wearstrip
 - * UHMW Clip On and/or UHMW with Stainless Steel Sheath
- 2" x 2" Formed Angle Support
- Bearings
 - * Polymer Body
 - * Stainless Steel Insert
 - * Food Grade Lube
- Washdown Painted Motors
 - * Energy Efficient
- Washdown Painted Reducers
 - * Food Grade Lube

Electrical:

Nema 4x Stainless Steel Enclosures

Nercon's Hygienic Levels



Sanitary Level I

Environment:

- Dry to Wet
- High Use of Corrosive Chemicals to Reduce Bacterial

Cleaning:

- High Pressure Spray Wash
- CIP and COP Procedures

Construction:

- 12 GA Stainless Steel
- Polished #4
- **Open Frame Design**
- Bolted Construction
- **Continuous Welds**
- **Stand-offs - Bolted Standard**

Components:

- Guide Rail
 - * **Removable UHMW**
- Wearstrip
 - * **Removable UHMW**
- **2" x 3" Sanitary Channel Support**
- Bearings
 - * Polymer Body
 - * Stainless Steel Insert
 - * Food Grade Lube
- Washdown Painted Motors
 - * Energy Efficient
- Washdown Painted Reducers
 - * Food Grade Lube

Electrical:

Nema 4x Stainless Steel Enclosures



Sanitary Level II

Environment:

- Dry to Wet
- High Use of Corrosive Chemicals to Minimize Risk of Bacterial Growth

Cleaning:

- High Pressure Spray Wash
- CIP and COP Procedures

Construction:

- 12 GA Stainless Steel
- Polished #4
- Open Frame Design
- **Welded Construction**
- Continuous Welds
- **Stand-offs - Welded Standard**

Components:

- Guide Rail
 - * Removable UHMW
- Wearstrip
 - * Removable UHMW
- **2" x 3" Sanitary Channel Support**
- Bearings
 - * Polymer Body
 - * Stainless Steel Insert
 - * Food Grade Lube
- **Stainless Steel Motors**
 - * Energy Efficient
- **Stainless Steel Reducers**
 - * Food Grade Lube

Electrical:

Nema 4x Stainless Steel Enclosures



Sanitary Level III

Environment:

- Dry to Wet
- High Use of Corrosive Chemicals to Minimize Risk of Bacterial Growth

Cleaning:

- High Pressure Spray Wash
- CIP and COP Procedures

Construction:

- 12 GA Stainless Steel
- **2B Finish**
- Open Frame Design
- Welded Construction
- Continuous Welds
- **Stand-offs - Welded Standard**

Components:

- Guide Rail
 - * Removable UHMW
- Wearstrip
 - * Removable UHMW
- **2" x 3" Sanitary Channel Support**
- Bearings
 - * Polymer Body
 - * Stainless Steel Insert
 - * Food Grade Lube
- Stainless Steel Motors
 - * Energy Efficient
- Stainless Steel Reducers
 - * Food Grade Lube

Electrical:

Nema 4x Stainless Steel Enclosures