

# Sanitary MatTop Conveyor

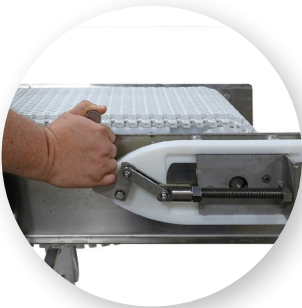
## Easy-to-Clean Features

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.



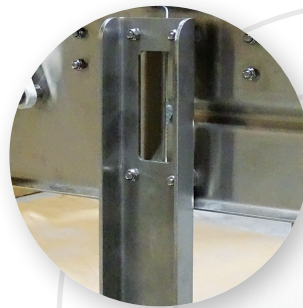
**1**

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



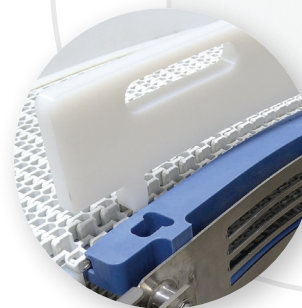
**3**

Supports and standoffs are channeled and angled, keeping flat surfaces to a minimum, so water does not accumulate



**4**

Belt lift provides for easy access, inspection, and CIP



**5**

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

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## 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



Old



New

### 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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