



Meat Handling Conveyors & Equipment



This 3 to 1 merge system utilizes servo timed belts to merge wrapped meat packages onto a single filing conveyor. The powered side rails assisted the packages to single file.



Nercon designed this oscillating gate to space apart packages of frozen hamburger patties.

Nercon offers 35 years experience in the food handling industry. Nercon provides a variety of conveying and material handling solution while performing efficiently in cold environments.

Servo combining, single filers, servo diverters, lift stations, case and gripper elevators are among the many types of equipment that Nercon has engineered time and again for the Meat Industry.

Nercon has also engineered and manufactured custom conveyors for entire meat handling lines. The Nemco Design Group, a division of Nercon specializing in the frozen food packaging industry, offers packaging line layouts, line efficiency studies, project management, mechanical and electrical engineering, installation services and site management.



This conveyor system is integrated with a metal detector.



Meat Elevating Conveyor.



Nercon has vast experience designing, manufacturing and installing entire meat production lines such as this case conveying line for transporting 60 lb. cases of frozen meat.

This sanitary design thermoplastic belt conveyor system provides ease of cleaning and maintenance.



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