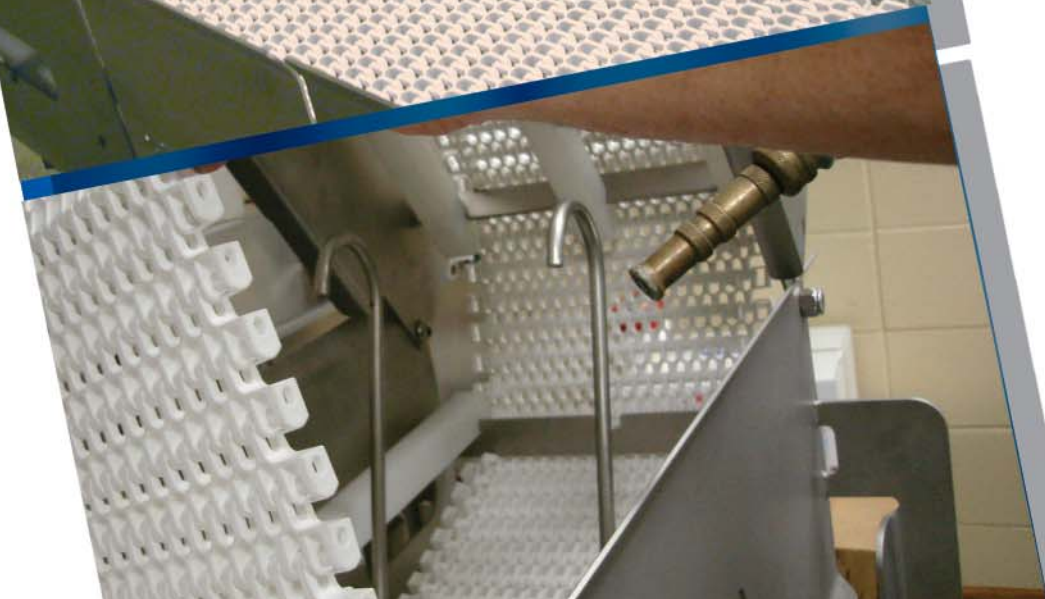


Sanitary Conveying



NERCON
ENG. & MFG., INC.



We have the expertise and conveyor design to meet your sanitary specifications.


Nercon's Standard Sanitary Design



Nercon Eng. & Mfg., Inc. has been a provider to companies requiring sanitary conveyors since 1976. Whether choosing our standard pre-engineered, modified or custom sanitary designs, Nercon have met sanitary equipment requirements of the food processing, meat, baking, dairy and pharmaceutical industries. The top priority on all of our sanitary designs is to provide excellent performance and durability with the highest focus on cleanability and maintenance.



- Quick and easy removal of the conveying surfaces for access to cleaning.
- The clean out ports and extra wide frame design gives entry to all areas for cleaning.
- All motors, bearings and supports are spaced out from the side frame on solid welded stand offs for ease of cleaning.
- No tools are required to remove and clean the carry and return wear strips.
- Manufactured in multiple widths incorporating most plastic belt and table top chains, Nercon's sanitary design includes straight running and side flexing components.

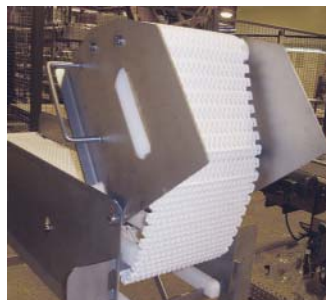
 Check out a movie tour of this conveyor at www.nercon.com, keyword "Sanitary."



Nercon Eng. & Mfg., Inc.
Oshkosh, WI . 920-233-3268
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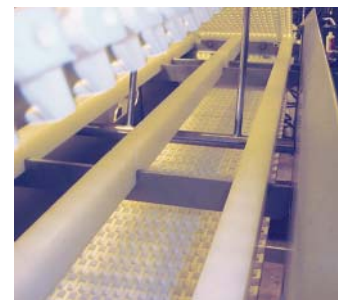
Chain lift access



Lift-up idle



Chain lift lever



Inner frame

Customers often come to us with requirements for their specific sanitary conveyer or maintenance and cleaning processes. Nercon has engineered sanitary options such as covers, chutes and drip pans. We are also able to modify the motors, chain, guide rails and many other components to meet USDA, FDA, BISSC, 3A or Dairy standards.



A version of our standard design, **covers** were added to this pie handling conveyor line.



This sanitary conveyor features **catch pans** and off set, spaced **square tube supports**.



This **shaft mounted stainless steel motor** is temporarily wired for testing at Nercon's factory.



A **quick release take-up** requires no tools to release the belt for cleaning and maintenance.



This access for cleaning opening has a **pivoting safety cover**.



Cost effective and easily cleanable **sanitary leg**.



Welded stand-offs eliminate debris-catching crevices.

Designs and Options Meeting Sanitary Design Principles

- ❑ Engineered for easy access and simple disassembly for cleaning and inspection.
- ❑ Smooth, impervious, durable corrosion resistant stainless steel sanitary designs.
- ❑ Design construction is free of sharp surfaces and crevices.
- ❑ Passivation process available to remove "free iron" contamination from stainless steel.
- ❑ Construction made from materials compatible with product, environment, sanitation and cleaning and maintenance procedures.
- ❑ Covers and openings designed to protect food products from contamination.
- ❑ Continuous TIG welded intersections.
- ❑ Sealed hollow areas such as tube frame and supports.

Process Sanitary Conveyor Designs

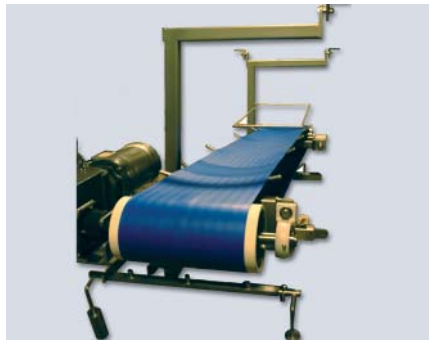


Visit www.nercon.com for information on our pre-engineered sanitary design. While you're there, be sure to enter the Knowledge Center for even more information about Nercon's sanitary conveyor capabilities. After you register, click on Sanitary Conveyors for brochure downloads, photo album pages of sanitary options and a movie of all types of sanitary conveyors that we have built including our standard, modified and special process sanitary conveyor systems.

Enter wherever you see this button!



Thermoplastic Polyurethane Belt conveyors benefit from safer food contact with endless spliced belt with no hinges. Belts can be cleaned in place.



This ceiling hung cantilever design trough conveyor is cleanable to a micro-biological level. The c-shape design allows for ease of belt removal for access to inspection and cleaning.



In the food process room, this flat wire system with powered edge guide conveys food products 180 degrees.



These wash-down raw meat handling elevators are all stainless steel, seal-welded construction with stick-free stainless steel textured plate used on the hopper chute.



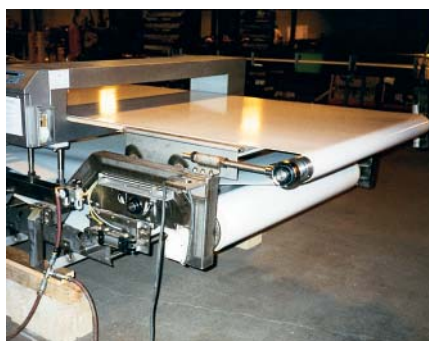
This flighted reversing process room conveyor was designed to elevate totes of shredded cheese for unloading and to lower the empty totes back to floor level.



Nercon's frozen dairy process room conveyors utilize the closed top design with welded stand-offs and cut-outs for access to cleaning.



Designed for BISSC sanitary design requirements, this trough conveyor line is for handling bulk ingredients.



Nercon's conveyors have been designed to integrate with many types of inspection systems, like this metal detector.



This FDA/USDA food handling conveyor is designed for elevation and accumulation, and offers easy wash-down.