

Easy-to-Clean Conveyors

Finding nickels & dimes in better yield design

Minimize Cleaning Time with Easy-To-Clean™ Conveyors

Our Food-Grade Conveyors are built to handle tough washdown environments. Stainless steel (SS) and Ultra-high molecular weight (UHMW) plastic construction materials are USDA approved.



5 foot long x 18-inch wide Easy-to-Clean Conveyor with optional stainless steel motor



Easy-to-Clean conveyor with an open frame design. The openings along the belting frame permit access to the undersides of the belt. The cross bracing support underneath the conveyor is rotated to eliminate standing water.

CONFIGURABLE-DESIGN

You Want It, We'll Make It.



We can build your conveyor to virtually any size.

Features & Benefits:

- Designed to minimize standing water on stainless steel parts
- Reduce cleaning times with our open frame design and easy access to direct-contact surfaces
- Solid construction ensures decades of use
- Sanitary design reduces pathogen and bacteria build-up
- Modular 10 foot sections permit 60 foot or longer of continuous conveyors
- Can be cleaned while in-motion with optional features



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S C A L E S

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Innovative Design Features



Vande Berg Scales makes a highly reliable food-grade (sanitary) conveyor that is easy to clean. Side channels are under-bent to less than 90-degrees resulting in less water accumulating on the conveyor after washdown.

Design Elements

- Side rails are channeled in shape and under-bent to slightly less than 90-degrees so flat surfaces are kept to a minimum so water does not accumulate
- Stainless steel angle construction minimizes bacteria growth vs. tubular design which can have microscopic holes which can create bacteria caves
- Industry standardized direct food-contact belting is used throughout the design
- Large openings in the channels and UHMW crank-type belt-lifters appropriately spaced makes clean-in-place (CIP) applications easy
- Continuous welds minimize bacteria growth



Our design accommodates 20-60 foot conveyors by creating multiple identical 10-foot sections. This keeps costs down.



Stainless angle has a deliberate hole notched into the corner to reduce pooling water, thereby reducing a pathogen hiding spot.

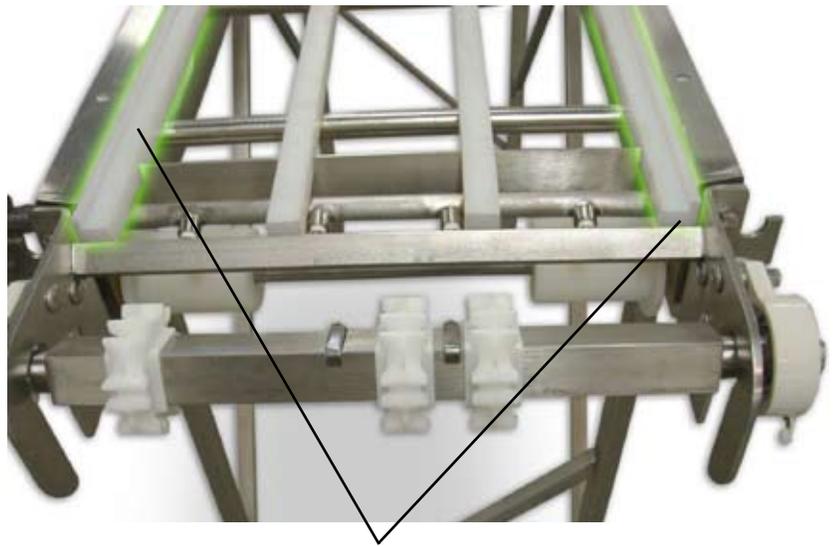


Every conveyor part receives meticulous attention to detail ensuring a unit that exceeds your expectations in EVERY possible way.

Innovative Design Features Continued



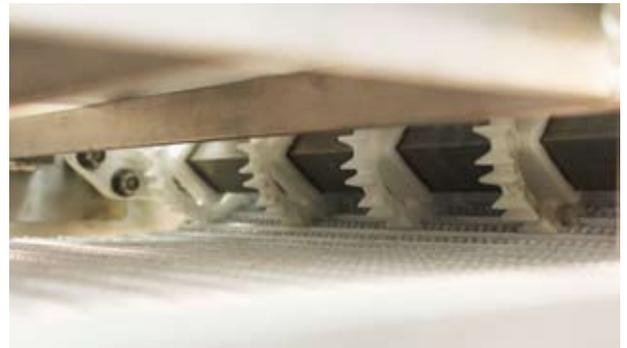
Horizontally aligned, cross-braced stainless angle support underneath the conveyor is rotated in order to eliminate any potential standing water.



L-shaped outer sliders to contain conveyor belting



Our side rail stand-off design helps prevent bacteria from forming between flat surfaces. Stand-offs ensure easier cleaning between surfaces.



Sprockets are easily visible for cleaning via the conveyor's side rail access ports.



Open access to the underside of the conveyor ensures you are able to clean all areas. Roller shaft is easily removable from the frame for thorough cleaning.



Open access points on the sides of our conveyor allow for easy cleanability for wash down applications.

Options



Conveyor Feet Options

Choose from feet or castors for your conveyor. Options are adjustable, allowing for leveling and/or transport of your product.



Optional clean-in-place nozzles permits automatic cleaning while belt is running. Simply open a water valve!



Shaft-raising option permits washdown crew to more easily clean with a loose belt.

Optional liftable ends for cleaning purposes



Scan this 2D barcode to see our easy-to-clean conveyor in action!

VANDEBERG SCALES

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