



**DYNAMIC CONVEYOR CORPORATION**

# Food Conveyors.

## Easy to Clean and Sanitize

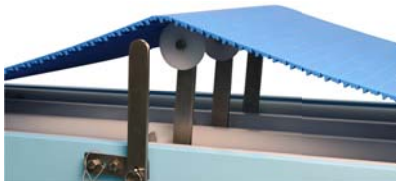
DynaClean conveyors are easy to clean and offer flexibility in configuration and reconfiguration not possible with stainless steel conveyors.

Conveyors are designed and built to meet NSF, FDA, USDA and BISCC standards.

DynaClean conveyors are ideal for food, pharmaceutical and other applications where cleanliness and sanitation are required.

Cleaning can take place with or without removing the belt.

- No tools needed to quickly clean the conveyors
- Optional belt lifters allow internal access to the conveyor in seconds
- Belt lifters and the removal of the small side wall segments allow for quick cleaning without removal of the belt
- Conveyors can be cleaned with hot water, steam and/or detergents ranging from Sodium Hydroxide to Hydrochloric Acid
- Side rails and belting are blue in color for soil identification



- Conveyor side rails will not splinter, rot or retain harmful bacteria, odors or cleaning agents
- The belt resists bacterial growth and is easy to clean
- The belt is easily removed and re-installed, within minutes, for more thorough cleaning when necessary
- Quality built with flange head bolts and stand-offs
- The drum motors have a smooth, stainless steel finish and are hermetically sealed and totally enclosed for easy cleaning

