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FOR IMMEDIATE RELEASE

Dorner increases offering of its sanitary line

HARTLAND, Wis., (Sept. 21, 2009) – Dorner adds two conveyors, AquaGard™ and AquaPruf®, to its sanitary line, which can now handle food-related applications from processing to final packaging.

Dorner's stainless steel, sanitary line is designed for the challenges in the food industry, from frequently-changing applications to routine cleaning. Exceeding delivery times from other manufacturers, these products ship within 10 business days. Additionally, the sanitary line is designed for fast and effective cleaning.

Dorner Manufacturing Company

All materials utilized for Dorner's sanitary conveyors are FDA approved. Also, Dorner offers hygienic designs from BISSC standards to USDA red meat and poultry-accepted equipment.

"We've worked hard to develop a complete sanitary conveyor offering that truly reflects the diverse needs of today's food industry," said John Kuhn, marketing manager for Dorner Mfg. Corp. "We're proud to serve as a single-source provider for many food-related companies – whether their specific needs are in the bakery, confectionery, fruit and vegetable, meat, seafood, poultry or dairy markets – we've got them covered."

More detailed information about the individual platforms follows:

AquaGard

AquaGard is the newest sanitary conveyor platform. Initially launched in early 2009, this low-maintenance platform is designed primarily for wipe down or low pressure wash-down environments. It provides best-in-class transfers, ease of automation and industry-leading speeds for a variety of bakery, snack food and confectionary applications. AquaGard conveyors exceed BISSC standards.

AquaPruf

The AquaPruf platform provides a high level of sanitation and is ideal for packaged or cooked proteins as well as raw fruits and vegetables. Featuring an open design, tip-up tail and all TIG-welded construction, AquaPruf can quickly and easily be prepared for cleaning without the use of tools. AquaPruf conveyors exceed BISSC standards.

AquaPruf Ultimate

The AquaPruf Ultimate series provides fast and effective sanitation in the most demanding environments. It is the only option for raw protein or dairy applications. This innovative, feature-rich platform incorporates additional welding, hygienic enhancements, and solid steel cross members. In addition, its open, USDA red meat and poultry-accepted design allows for fast, easy and effective cleaning. Designed for the harshest wash-down environments, Ultimate conveyors offer complete disassembly without tools.

For additional details about any of the sanitary conveyors from Dorner Mfg. Corp., please call the company at 1-800-397-8664 or simply visit www.dorner.com.

Based in Hartland, Wis., Dorner Mfg. Corp. is a world leader in the design, manufacture and distribution of high-quality conveyors and related equipment. Since 1973, companies from around the world have turned to Dorner for greatly improved efficiency and productivity. Additional information about the company can be obtained online at dorner.com.

Editor's Note: *For high-resolution photography, please contact Jessica Syburg.*