STAINLESS STEEL GRAVITY ROLLER CONVEYORS

Features & Specifications

- Roller widths: 8", 12", 18", 24", 30" & 36"
- Conveyor lengths: 36" to 120" in 3" increments
- Load capacity: 20 lbs. per roller
- Frame is all welded with round cross members
- Frames outer surface is a #4 finish with 2B on internal components
- Roller centers: 3" and 6"
- Standard roller 1.9" diameter
- Rollers are 304 SS hollow tubes with a 2B finish
- Stainless steel precision bearings are located in plastic housing
- Roller ends spring loaded 7/16" hex shaft
- Optional welded end stop available for durability

* Recommended minimum angle of decline is 5 degrees for products greater than 10 lbs.
* Recommended minimum angle of decline is 7-10 degrees for products less than 5 lbs.
* Recommended 3 rollers are in contact with the product.
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Features & Specifications

- Roller widths: 8", 12", 18", 24", 30" & 36"
- Conveyor lengths: 36" to 120" in 3" increments
- Load capacity: 20 lbs. per roller
- Frame is all welded with solid round cross members
- All frame components are a #4 finish
- Frame features welded standoffs for supports
- Roller centers 3" and 6"
- 2" diameter solid Acetal rollers
- Roller ends are located in a UHMW guide bar
- Stands are stainless steel tube with adjustable foot and thread guards
- Optional welded end stops are available

* Recommended minimum angle of decline is 5 degrees for products greater than 10 lbs.
* Recommended minimum angle of decline is 7-10 degrees for products less than 5 lbs.
* Recommended 3 rollers are in contact with the product.

Solid Acetal Rollers

- Frame is constructed of continuous TIG welded 304 stainless steel for durability in tough applications
- 1" high side guiding for product containment or low side guiding for maximum flexibility
- Solid rollers simply lift out of UHMW guiding for quick access to frame during cleaning
- Solid UHMW guides are removable without tools for complete access to frame during cleaning
- Designed to meet USDA Red Meat & Poultry standards