SANITARY CONVEYORS

Fast and Effective Sanitation
From Light Wipe Down to Daily High-Pressure Wash Down Applications
SANITARY CONVEYORS

Dorner Sanitary Conveyors are Best for:

- Bakery & Snack Foods
- Confectionery
- Fruits & Vegetables
- Ready to Eat Foods
- Proteins
- Dairy
- Medical
- Pharmaceutical
- Processed Foods
- Raw Meats & Poultry
- Primary Packaging
- Secondary Packaging
- Pet Foods
- Bulk Products
- Bottling
- Health & Beauty

### Product Comparisons

<table>
<thead>
<tr>
<th>Cleaning</th>
<th>Cleaning Agents</th>
<th>Environment</th>
<th>Sanitary Features</th>
<th>Regulations</th>
<th>Specifications</th>
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</thead>
<tbody>
<tr>
<td>Wipe Down</td>
<td>Low Pressure Wash Down</td>
<td>High-Pressure Wash Down</td>
<td>Water</td>
<td>Soap/Water</td>
<td>Diluted Bleach or Alcohol</td>
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### The Benefits of Dorner Sanitary Conveyors

**Industry Ready**
- Designed and manufactured to food equipment standards
- BISSC & USDA certified conveyors
- FDA approved materials and components

**Delivers Fast**
- Dorner sets the industry standard for rapid delivery
- Standard sanitary conveyors ship in as little as 10 business days
SANITARY CONVEYORS

AquaGard 7100 Conveyors

- Flexible and Cleated Flexible Chain Models
- Loads up to 318 kg (700 lbs)
- Widths: 114 mm (4.5 in) to 305 mm (12 in)
- Lengths: Up to 30,480 mm (10 ft)
- 300 Series stainless steel frame
- All materials are FDA approved plastics and stainless steel
- FDA approved oil impregnated wear strips on curves
- Bolt together construction for modularity and future add-ons

AquaGard 7200 & 7300 Conveyors

- Belted and Cleated Belt Models
- Loads up to 27 kg (60 lbs)
- Widths: 44 mm (1.75 in) to 457 mm (18 in)
- Lengths: 610 mm (2 ft) to 8,486 mm (18 ft)
- 11 gauge stainless steel roll formed frame
- Quick five-minute belt change for increased uptime
- 304 stainless steel frame, head and tail plates are polished to a #4 finish
- Low profile, single piece frame for quick, easy cleaning and integration
- A variety of FDA approved belting to meet application needs

AquaGard 7350 Conveyors

- Belted, Cleated Belt, Modular Belt, and Modular Cleated Belt Models
- Loads up to 453 kg (750 lbs)
- Widths: 102 mm (4 in) to 914 mm (36 in)
- Lengths: 914 mm (3 ft) to 25,298 mm (83 ft)
- FDA approved belting and plastic components
- TIG welded 304 stainless steel frame
- Open design with minimal horizontal surfaces
- Ideal for wipe down and occasional pressurized liquid spray cleaning up to 100 psi
AquaPruf 7400 & 7600 Conveyors

- Belted, Cleated Belt, Modular Belt, and Modular Cleated Belt Models
- Loads up to 90 kg/m² (20 lbs/square foot) of belt
- Widths: 152 mm (6 in) to 1,524 mm (60 in)
- Lengths: 914 mm (36 in) to 25,375 mm (999 in)
- Continuous TIG welded 304 stainless steel frame with #4 Polish on all outside surfaces
- FDA approved belting, lubricant and plastic components
- Frame is designed with no horizontal surfaces for optimum cleaning
- Tip-up tail, optional frame cut-outs and optional belt lifters allow for fast and effective sanitation
- Designed to withstand high-pressure (100-1,500 psi) spray and chlorinated solutions.
- Features tool-less disassembly/assembly for cleaning of parts

AquaPruf VBT (Vertical Belt Technology) Conveyors

- Cleated Belt and Modular Belt Options
- Designed for bulk product handling
- Widths: 305 mm (12 in) to 610 mm (24 in)
- Heights up to 6,096 mm (240 in)
- Open frame, tool-less sanitary design
- Continuous TIG welded 304 stainless steel frame with #4 Polish on all surfaces
- Open frame design for quick cleaning and more effective product changeover
- Proprietary staggered sidewall belt improves pocket capacity
- FDA Approved and USDA certified food safe belt material
ENGINEERED SOLUTIONS

SANITARY CONVEYORS

Product Separation & Spacing
Depositing Retracts
Pack-Off Stations
Bulk Product Handling/Storeveyors
Product Staging

Ready-to-Eat Production Lines
Merging & Diverting
Singulating/Chicaning
Product Rotation
Metal Detection