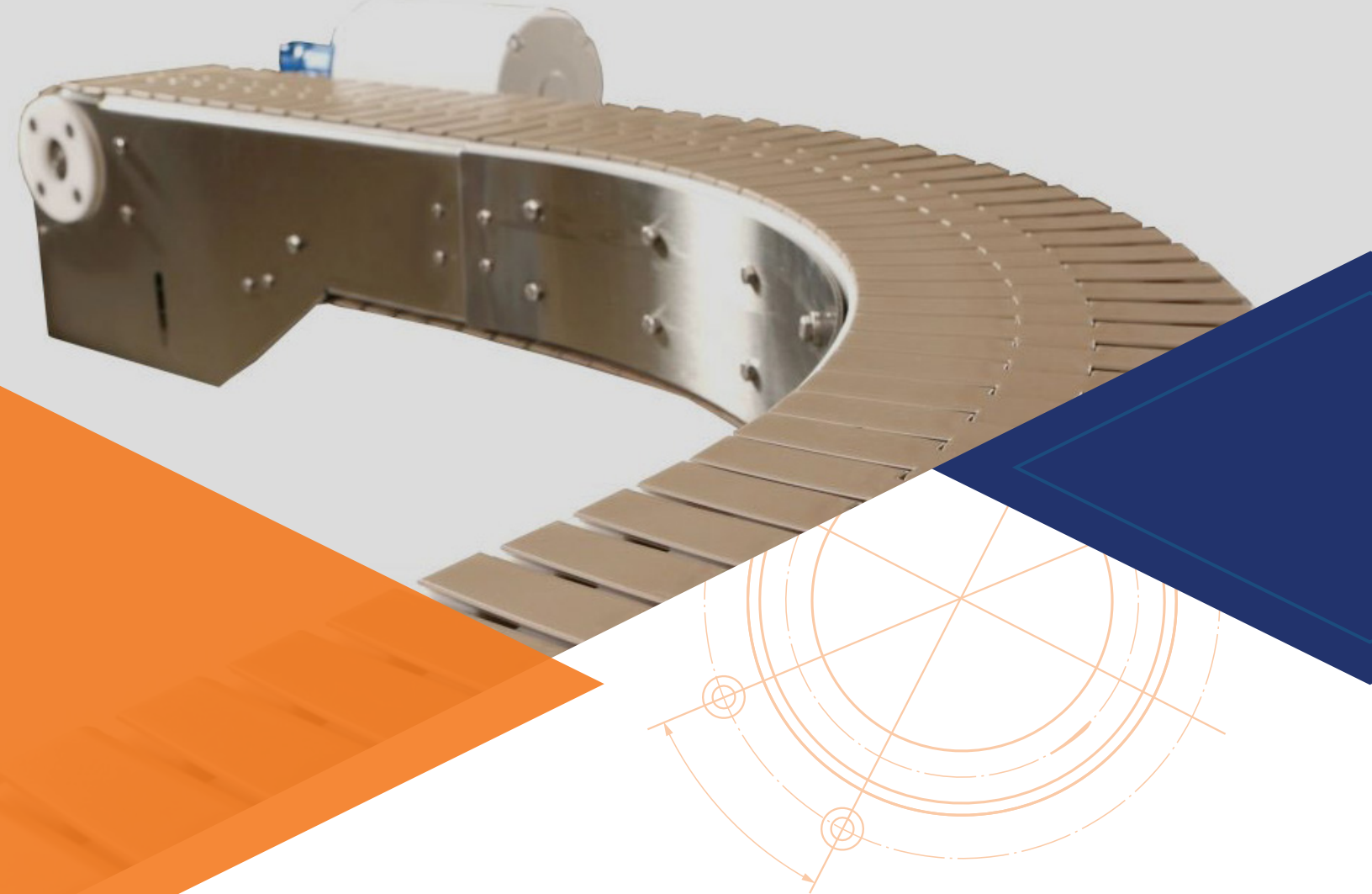




FAST, EFFECTIVE SANITATION

WHICH SANITARY CONVEYOR IS BEST FOR MY OPERATION?

AquaGard vs. AquaPruf



When handling and processing food, pharmaceuticals and other highly regulated products, you need a conveyor solution that takes sanitation to the next level.

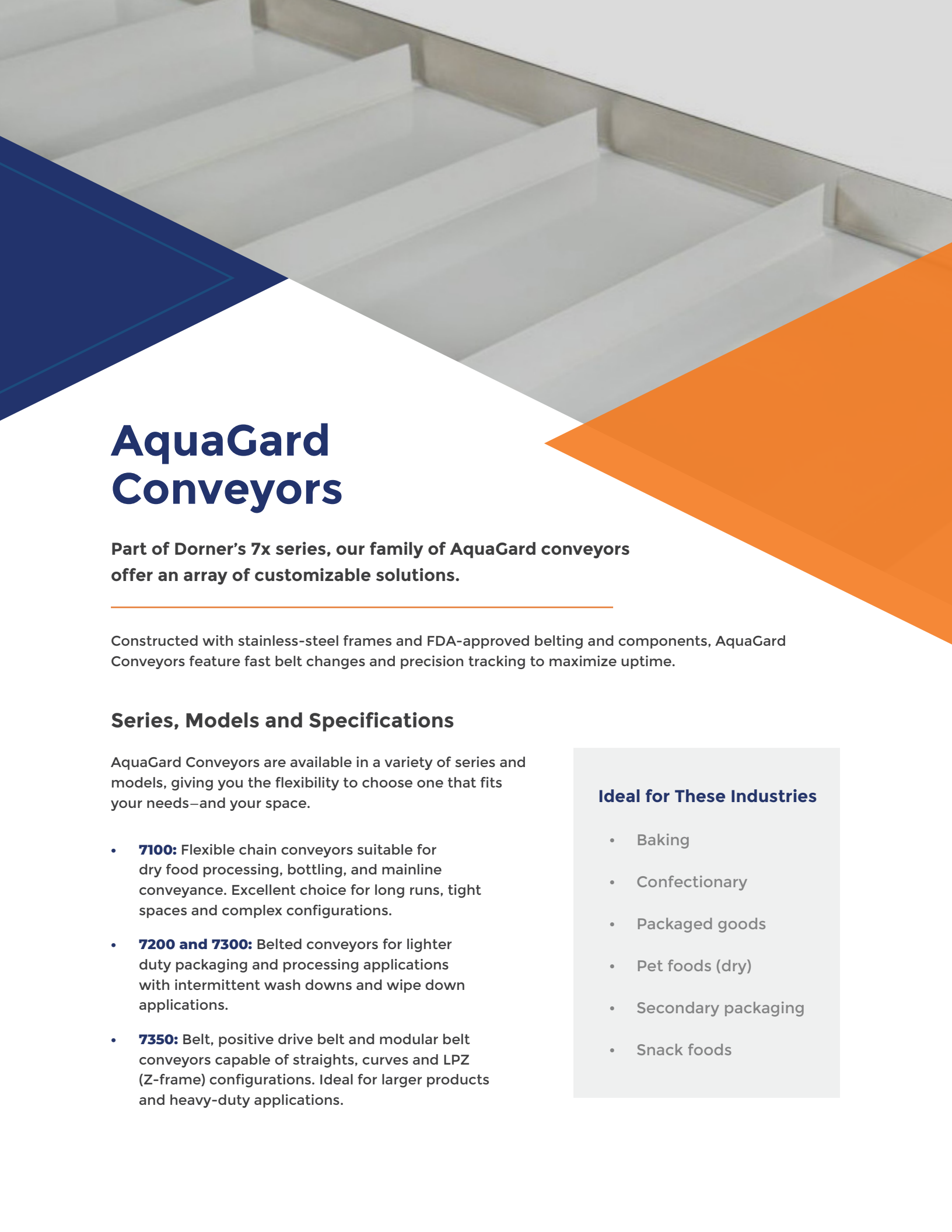
Consumer safety. Industry compliance. Production time. You have a lot to think about when investing in your conveyor system. Dorner's precision hygienic conveyor lines, AquaGard and AquaPruf, are designed for fast, safe and effective sanitation and protection from contamination. AquaPruf conveyors can be disassembled in minutes for maximized uptime and productivity.

Constructed with stainless-steel frames and available in belt, modular belt, flexible chain and positive drive belt options, Dorner's 7x Series sanitary conveyors are designed for any environment,

- **Packaging and Secondary Packaging**
- **Bakery and Snack Foods**
- **Medical and Pharmaceutical**
- **Raw and Processed Food, Fruits and Vegetables**
- **Health and Beauty**
- **Pet Foods**
- **And More!**

Which of these sanitary conveyor lines is best suited for you?

This e-book explores the AquaGard and AquaPruf conveyor lines in depth, discusses their practical applications and highlights features so you can make an informed decision.

A close-up, high-angle photograph of a white, modular conveyor belt system. The belt is composed of several interlocking rectangular sections, creating a stepped appearance. The background is a solid light gray. The image is partially framed by a dark blue geometric shape on the left and an orange geometric shape on the right.

AquaGard Conveyors

Part of Dorner's 7x series, our family of AquaGard conveyors offer an array of customizable solutions.

Constructed with stainless-steel frames and FDA-approved belting and components, AquaGard Conveyors feature fast belt changes and precision tracking to maximize uptime.

Series, Models and Specifications

AquaGard Conveyors are available in a variety of series and models, giving you the flexibility to choose one that fits your needs—and your space.

- **7100:** Flexible chain conveyors suitable for dry food processing, bottling, and mainline conveyance. Excellent choice for long runs, tight spaces and complex configurations.
- **7200 and 7300:** Belted conveyors for lighter duty packaging and processing applications with intermittent wash downs and wipe down applications.
- **7350:** Belt, positive drive belt and modular belt conveyors capable of straights, curves and LPZ (Z-frame) configurations. Ideal for larger products and heavy-duty applications.

Ideal for These Industries

- Baking
- Confectionary
- Packaged goods
- Pet foods (dry)
- Secondary packaging
- Snack foods



Each of these series offers multiple models and options to further fit your packaging, handling, and processing needs:



7200 and 7300 Series Specs

- Belted conveyor options
- Straight configurations available
- Loads up to 27 kg (60 lbs)
- Widths: 44 mm (1.75 in.) to 457 mm (18 in.)
- Lengths: 610 mm (2 ft.) to 8486 (18 ft.)
- 11-gauge stainless-steel roll-formed frame
- 7300 series features a high-pressure bearing option



7350 Series Specs

- Belted, modular belt, and positive drive conveyor options
- Straights, curves and LPZ (Z-Frame) configurations available
- FDA-approved belting and plastic components
- Loads up to 341 kg (750 lbs)
- Widths: 152 mm (6 in) to 914 mm (36 in)
- Lengths: 914 mm (3 ft.) to 2500 mm (82 ft.)
- 304 stainless-steel frame

Options and Accessories

Constructed with stainless-steel frames and FDA-approved belting and components, AquaGuard Conveyors feature fast belt changes and precision tracking to maximize uptime.

- Nose bar transfers
- Powered transfers
- Variety of guiding options
- Roller transfers
- Chutes
- Drip pans
- Formed-angle stands
- Hoppers

MADE FOR MAXIMUM UPTIME

7200 and 7300: Sleek, Low-Profile Design

With your schedule and space in mind, these conveyors were designed to fit where others can't and for a quick, five-minute belt change. A quick-clamp rail makes for easy mounting of accessories, and a V-groove and V-guided belt ensure accurate tracking.

7350: Rugged and Durable Design

A 304 stainless-steel frame open design means minimal horizontal surfaces, and tip-up tails allow for easy access inside for cleaning and maintenance. Its chain was designed to eliminate friction, increase capacity and maintain safety. In fact, it's the safest in the industry, with openings less than 4 mm, even on curves.

Additional Benefits of AquaGard Conveyors

Customizable Solutions

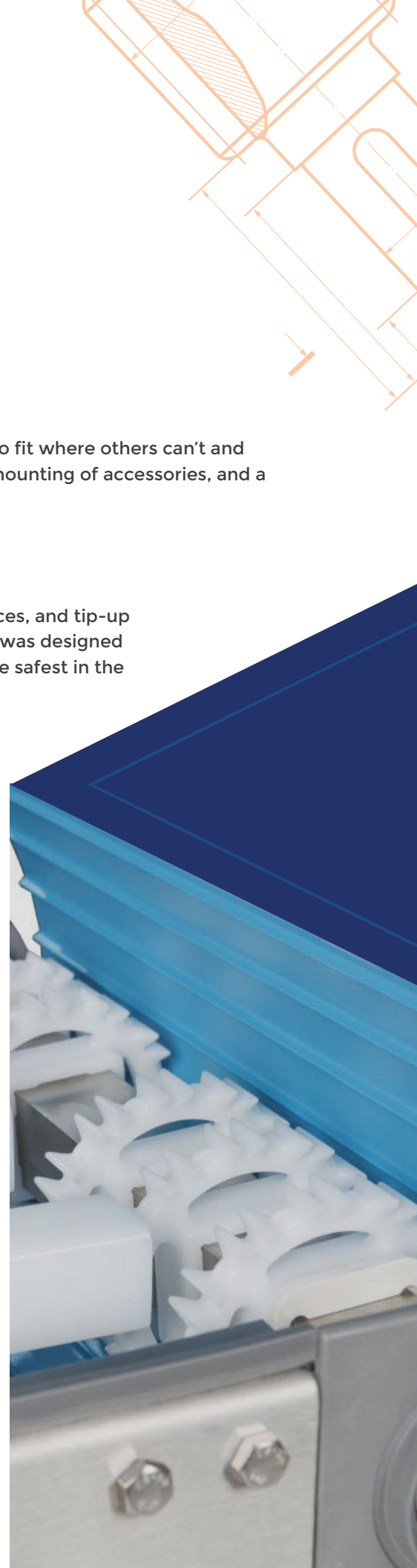
- With our engineered solutions, we can customize the series and models described here to meet your operation's individual needs.

Industry-Approved

- BISSC-certified: Our AquaGard 7200, 7300 and 7350 series conveyors meet the standards set forth by the Baking Industry Sanitation Standards Committee Certifications.
- FDA-approved: Our materials and components meet

Get Started Sooner

- Ships in as few as 10 business days
- Designed for quicker cleaning preparation time



AquaPruf Conveyors

Our 7400 Ultimate and 7600 Ultimate models meet USDA standards.

Move product along while maintaining strict sanitary requirements with AquaPruf Series Conveyors. Designed with the most stringent of food sanitation requirements in mind, these conveyors feature tip-up tails, frame cut-outs and belt lifters for fast cleaning and product changeover, quick sanitation, decreased downtime and maximized production.

Ideal for These Industries

Designed for durability, AquaPruf Conveyors suit applications that require the strictest of safety standards, including:

- Processed foods
- Raw meats and poultry
- Pharmaceutical
- Dairy
- Fruits and vegetables
- Ready-to-eat foods
- Nutraceuticals
- Pet foods



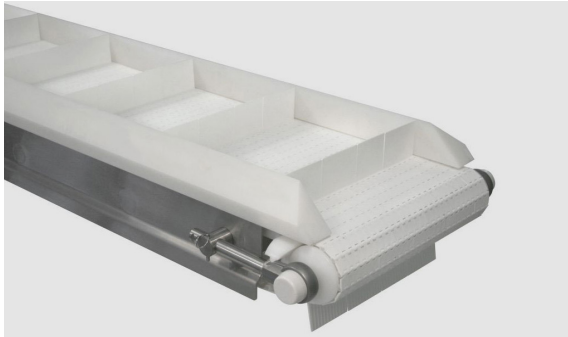
Series, Models and Specifications

AquaPruf Conveyors are available in a variety of series and models, giving you the flexibility to choose one that fits your needs—and your space.

Our AquaPruf series includes:

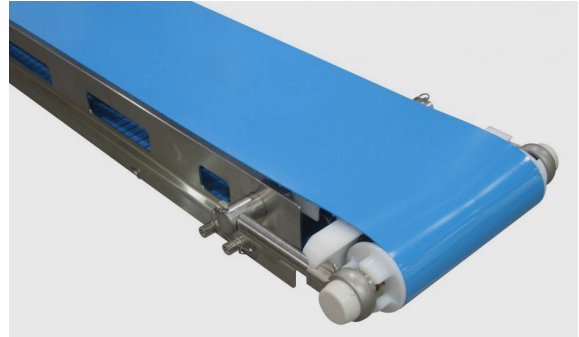
- **7400:** Modular belt conveyors designed for ultimate ease of care.
- **7400 Ultimate:** For red meat and poultry applications.
- **7600:** Belt and positive drive belt conveyors with an open-frame design means efficient cleaning.
- **7600 Ultimate:** Engineered for the utmost in food safety.
- **7600 VBT:** A vertical solution ideal for bulk products, food and pharmaceuticals.

AquaPruf Conveyors are available in a variety of series and models, giving you the flexibility to choose one that fits your needs—and your space.



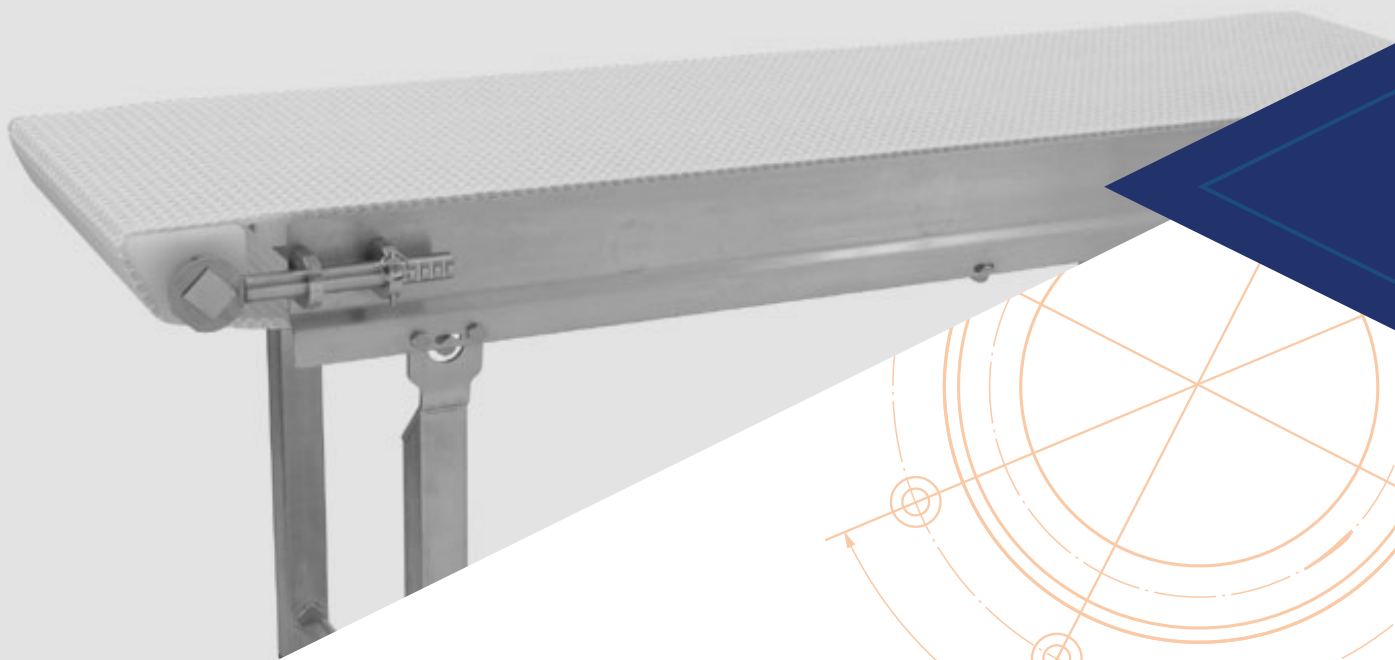
7400 Series Specifications

- Modular belt options
- Straights, curves, LPZ (Z-Frame), inclines, and declines configurations available
- Loads up to 20 lbs./square foot
- Widths: 6 to 36 in.
- Lengths: 36 to 999 in.
- Belt speed: 233 ft./min. maximum
- Continuous TIG-welded stainless-steel frame
- FDA-approved belting and plastic components
- Ultimate Series meets USDA, NSF and AMI design specifications



7600 Series Specifications

- Belt and positive drive belt options
- Straight configurations available
- Loads up to 20 lbs./square foot
- Widths: 6 to 60 in.
- Lengths: 36 in. to 40 ft.
- Belt speed: 328 ft./min. maximum; Ultimate has max speed of 223 ft./min.
- 3.5-in.-diameter drive roller with cast-on urethane lagging
- Continuous TIG-welded stainless steel frame
- FDA-approved belting and plastic components
- Ultimate series meets USDA, NSF and AMI design specifications



7600 VBT Specifications

- Lengths (infeed and exit): 20 to 72 in.; -in. increments
- Heights: 16 to 240 in.; -in. increments
- Widths: 12 to 24 in.; 2-in. increments
- Speeds: up to 100ft./min

Belt Options and Conveyor Configurations

7400 Series

- Flat modular belt
- Friction top
- Cleated
- Curve

7600 Series

- V-Guided and positive drive
- Flat belt
- Cleated
- Sidewall cleated

Options and Accessories

Customize your AquaPruf conveyor system even more with options and accessories, including:

- Nose bar transfers
- Belt lifters and frame cut-outs
- Belt scrapers
- Clean-in-place
- Chutes
- Drip pans
- Guiding
- Hoppers



MADE FOR MAXIMUM HYGIENE

One compelling reason these models are ideal for raw and ready-to-eat foods is that AquaPruf conveyors were designed for easy access and tool-less disassembly. This fast belt removal means quicker cleaning, inside and out. And its durability means it can handle high-pressure sanitation requirements. TIG welded standoffs keep fasteners out of the food zone.

Additional Benefits of AquaPruf Conveyors

Customizable Solutions

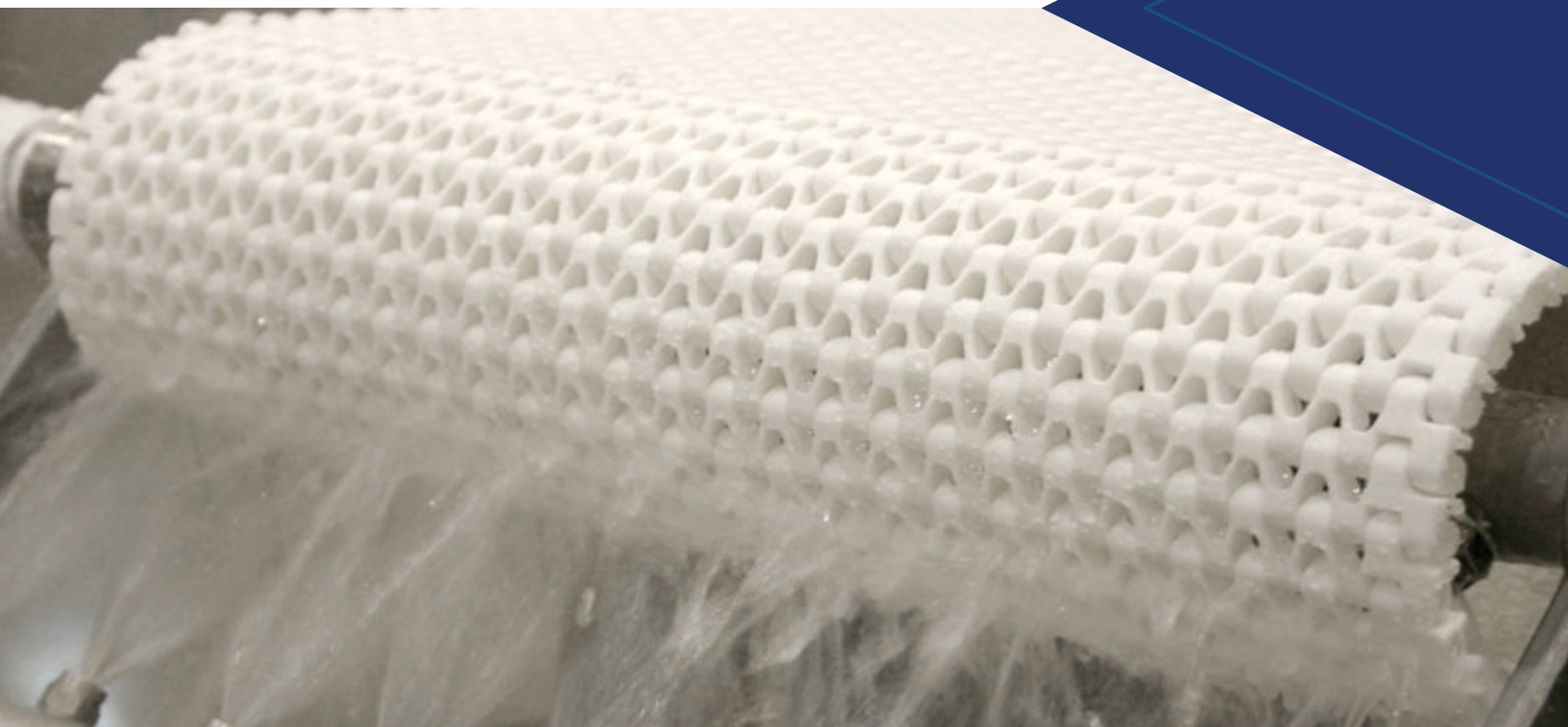
- With our engineered solutions, we can customize the series and models described here to meet your operation's individual needs.

Industry-Approved

- FDA- and USDA-approved components

Get Started Sooner

- Ships in as few as 10 business days
- Designed for quicker cleaning preparation time



Making Your Decision

You need an effective sanitary conveyor solution, one that's fast and easy to clean in order to assure you're maximizing uptime. Our AquaGard and AquaPruf lines meet the demands of industry standards and fit into your efficient internal workflows. Choosing the right series, the right model, and the right configurations depends heavily on your industry and applications. Here's two brief reminders to help you compare:

Quick Look: Industry Comparison

AquaGard	AquaPruf
Baking	Raw meat and poultry
Confectionery	Dairy and fresh fruit and vegetables
Snack foods	Ready-to-eat foods
Packaged goods	Processed foods
Secondary packaging	Pharmaceuticals and nutraceuticals
Dry pet food	Moist pet food

Quick Look: Cleaning Solutions

AquaGard is ideal for ...	AquaPruf is most suited for ...
Wipe-down cleaning	Wash-down cleaning (high-pressure)
Soap and water	Chemical cleaners

Know which one is the best fit for your operation?

Contact us to learn more about the sanitary conveyor line that's right for you.

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www.dornerconveyors.com

Dorner Difference

Whichever you choose—AquaGard or AquaPruf—you'll receive:

- A 10-year warranty
- Quick and easy installation
- Reliable customer service
- Aftermarket support