

Stainless Steel Sanitary Conveyors

Designed with the highest level of sanitation in mind.

Wipedown, chemical wash, bulk food handling, and more!

Benefits of Sanitary Stainless Steel Conveyors

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

Dorner's precision hygienic conveyor lines, AquaGard and AquaPruf, are designed for fast, safe, and effective sanitation and protection from contamination. Constructed with stainless-steel frames and available in belt, modular belt, flexible chain, and positive drive options, Dorner's stainless steel conveyors are ideal for any sanitary environment.

- FDA & USDA approved materials
- #4 Exterior polish finish on all metal surfaces
- Tip-up-tails for quick-release belt tensioning
- Stainless-steel frames
- Improved operator safety features
- Food-grade grease in bearings & motors



Easy-to-Clean Sanitary Conveyors

The AquaGard Series offers sanitary stainless steel conveyors for packaging and processing applications designed for intermittent dry wipedowns or washdowns with soap and water.

- FDA Approved belting and components
- Welded 304 stainless steel frame
- Stainless steel bearings with FDA H2 food grade grease
- Customization with modules and accessories available

Ideal Applications:

- Baking
- Confectionery
- Packaged Goods
- Dry Pet Foods
- Snack Foods
- Pharmaceuticals

AquaGard 7350

Widths from 152-914 mm (6-36 in) Lengths from 914-25,000 mm (3-82 ft) Loads up to 341 kg (750 lbs) Available in straight, curved, & LPZ configurations BISCC Approved

AquaGard GT

Widths: 83-305 mm (3.25-12 in) Lengths up to 25,000 mm (82 ft) Loads up to 317 kg (700 lbs) Available in straight & curved Fully adjustable incline & decline modules

Table top chain

AquaGard LP

Widths from 70-457 mm (2.75-18 in) Lengths from 500-8486 mm (20 in.- 18 ft) Loads up to 27 kg (50 lbs) Available with flat and cleated belting BISCC Approved

High-Pressure & Chemical Wash Resistant Conveyors

This series of conveyors are designed with the highest level of sanitation in mind. Made to withstand high-pressure and chemical washes, these conveyors are ideal for food processing applications.

- FDA approved belting & plastic components
- Continuous TIG welded stainless-steel frames
- Tip-up-tails for fast and easy cleaning
- Available with a variety of modules for further customization

Ideal Applications:

- Processed foods
- Raw meats & poultry
- Dairy
- Fruits & vegetables
- Ready-to-eat foods
- Nutraceuticals
- Wet pet foods

AquaPruf Modular

Widths: 150-1200 mm (5.9-47.3 in) Lengths: 915-25,000 mm (36-984 in) Loads up to 340 kg (750 lbs) Available in straight, curved, & LPZ

AquaPruf Belted

Widths from 152-1219 mm (6-48 in) Lengths from 915-12,190 mm (36-480 in) Loads up to 227 kg (500 lbs)

Flat and cleated belt options

USDA smooth top positive drive belt available

AquaPruf VBT

Widths from 305 to 610 mm (12-24 in)

Lengths (infeed & exit) 508-1828 mm (20-72 in)

Speeds up to 30 mpm (100 fpm)

Open frame & tool-less design for easy cleaning

Bucket design to reduce product loss



AquaPruf Ultimate

Highest level of sanitation

Available with iDrive 2 internally mounted mag-drive roller

3A Certified for red meat, poultry, and dairy applications

#4 Polish on internal surfaces

Sanitary System Comparison



Take Advantage of the INDUSTRY'S BEST CAD Configurator



- 🕑 Fast Quote Turnaround
- 🥑 CAD Files Available on Demand
- 🧭 Easy-to-Customize Conveyors
- 🕑 Free to Use

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- Aftermarket Support
- 1
- **10-year Warranty**



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