

YOUR PACKAGING LIFELINE

Conveyors: The critical veins of your food production line.

EDITORIAL CONTRIBUTION: MULTI-CONVEYOR



FOOD SANITATION AND SAFETY requirements in machinery should never be assumed. Critical agency compliance, if not met, can cost your budget and create production down time. Food and beverage companies need to know the systems they're comparing are in compliance with regulatory agencies and meet sanitary construction criteria.

Sanitary food conveyor systems are typically designed with stainless steel construction and are built to food industry and plant specific needs as dictated by sanitation or food safety requirements. The country's leading food and beverage producers seek out conveyor manufacturers with experienced in-house engineers that keenly understand the food industry's need for effective, easy-to-clean, CIP/COP and wash down equipment.

According to Multi-Conveyor, "Conveyor manufacturers need to be food agency compliant to meet regulatory and food safety demands put forth by USDA, WDA, AMI, FDA, 3-A Dairy, BISSC, and others. This compliance typically requires material upgrades and precision welding or finishing specifications. Conveyors may require features such as clean out ports, spray nozzles, belts lifts, and easily removable carry way and return way components. Standard sanitary features should include standoffs for frame mounted elements, sanitary supports and washdown rated power transmission components."



Slotted clean out ports

Photo courtesy of Multi-Conveyor.

KEY FACTORS that must be considered with any conveyor system are designs for safety; ease of use; maintenance; longevity; sanitation; quality components and how to meet or exceed the application's requirements, along with after-sales service; parts and warranty.

Multi-Conveyor adds, "For nearly 75% of the projects brought to us, we opt to change at least some part of the physical layout, chain or belt types, ergonomics, or functionality to benefit the customer. It can be as simple as getting the required straight length before or after a curve, or as complicated as a complete redraw of their system. Multi-Conveyor's vast engineering experience allows us to offer solutions that may be more functional, cost effective, maximize productivity or save crucial floor space."

DUE DILIGENCE. Conveyors are the lifeline component that keeps your products moving. Don't let price and quick delivery be your focal point. When comparing conveyor systems, make sure they're apples-to-apples in construction, performance, safety and compliance.

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