

## Wash-Down Conveyors



Stainless steel wash-down conveyors are ideal for the baking and food processing industry and the high level of sanitation it requires. These conveyors are designed for fast and effective cleaning. They can handle anything from the occasional wipe down to frequent high pressure wash-downs with caustic cleaners. Cleaning is made simple through features such as: an open design, tip up tails, belt lifters, clean out windows and minimal horizontal surfaces. These conveyors can be quickly and easily prepared for cleaning without the use of tools, in as little as 30 seconds. All materials utilized for Dorner's sanitary conveyors are FDA approved and exceed BISSC standards.

**Dorner** [www.dornerconveyors.com](http://www.dornerconveyors.com) [1]

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