

Sani-Flex is the new standard for hygienic design modular chain conveyor



The whole structure is open and accessible, and the slide strips can be removed without the use of any tool. A simple flathead screwdriver allow to remove the modular chain. No flat or concave surfaces can be found on the frame, removing any stagnation point. All components are certified food grade and there are no flat surfaces in contact with each other, all fixings are fitted with gaskets to avoid the presence of areas where bacteria load can grow.

The chain of choice is the latest iteration of the prized Intralox Series 2400. On the Sani-Flex we chose the Heavy Duty version, in blue polypropylene with polyketone pins, the best compromise between mechanical performance and resistance to chemicals. Specially designed to allow operators to work directly on the conveyor, it provides extra safety together with smooth and silent running.

The sum of all these features provides to the end user a conveyor system easy to operate, maintain and clean, using less water, detergents and power. A sustainable solution for the present and future needs of the food industry.

The Sani-Flex system has been engineered for the highest levels of accessibility and ease of cleaning. It has been inspired by the USDA guidelines for dairy processing equipment, thus making these conveyors capable of handling any naked food.

PRODOTTI TIPICI



BAKERY



FROZEN FOODS



MEAT



DAIRY



Gasketed fixing with certified components



Snap on sliding guides



MAIN FEATURES

AISI 304 structure

No horizontal surface

No flat surface coupling

Open frame easy to wash

Loose chain liftable by hand during cleaning stops

Clamp in slide profiles

No open threads

Continuous welding

No hollow tubes

Bolts and nuts with blue detectable gaskets

Certified components

Available in 254 mm and 506 mm wide chain

Speeds up to 60 m/min

