



UPM STAINLESS STEEL CONVEYORS

The range of Stainless Steel belt conveyors can be designed, manufactured, delivered and installed to meet the application.

The belt conveyors can be used in the following food applications: -



Bread, fish, fruit, meat, vegetables and potato's are just a few types of open food that can be transported using the UNI MPB belt system.

TECHNICAL SPECIFICATONS

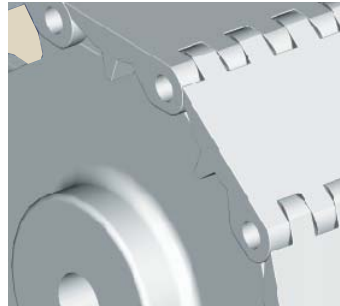
- Stainless steel grade 304 with hygienic box section construction
- Replaceable HMWPE wear strips
- Direct shaft gearbox rated IP65
- Guarding to both CE and British Health and Safety requirements
- Belt removal with in minutes for clean down.

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Designing for Hygiene & Strength

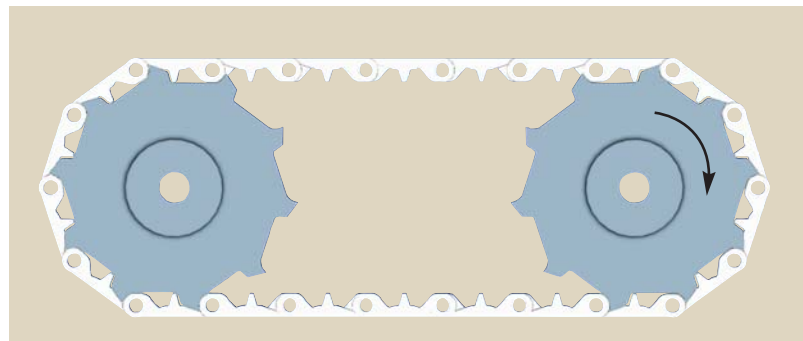
The hinge design is a unique feature of the uni CNB and uni MPB modules.



When the belts run flat, the surface closes to prevent dirt being caught between the hinges. Passing the sprockets, the hinges open wide, facilitating fast and effective cleaning.

Furthermore, the special hinge-driven design of the uni MPB and uni CNB sprockets prevent particles from clustering in the belt links.

Idler End TRAVEL → Drive End



Both belt systems have hygienic and reliable pin locking systems i.e. no locking parts will disengage and mix with the products.