PUREBELT® FIXED BELT CLEANING SYSTEM



If your facility uses flat belt conveyors, the PureBelt® fixed brushless system is the solution to increase cleaning and sanitation performance. This system is designed to be permanently affixed to your conveyor belt framing to deliver clean-in-place cleaning of flat conveyor belts and is helpful in various production environments, including dry clean environments like bakeries, snack plants, confectionery plants, and sensitive industrial settings. The

PureBelt® fixed systems reduce production downtime and labor costs by automating flat conveyor belt cleaning.

A PureBelt® fixed brushless conveyor belt system continuously cleans conveyor belts during production – leaving rollers and structure of the conveyor clean, greatly reducing the time needed for sanitation/changeovers. It uses the power of "dry" steam to clean and sanitize using 90% less water than other cleaning methods. Vacuum extraction quickly removes soils like sugars, fats, oils, allergens, and more, leaving belts dry and clean.

FEATURES

- Full width steam clean, available as single sided cleaning
- Vacuum removes debris and moisture leaving belt dry
- Dedicated to one belt
- Minimal water usage from only 7 gal per hour
- FDA contact materials
- Quick and easy installation
- Robust and hygienic design
- Quick and easy to remove cleaning heads for clean-down
- Opportunities for cleaning during production

PUREBELT® FIXED CONVEYOR CLEANING SYSTEM:

BENEFITS

- Improves line productivity (availability)
- Speeds-up belt cleaning
- Saves on maintenance and labor costs
- Frees-up sanitation staff
- Improves sterility kills microorganisms
- Maintains or increases product shelf life
- Extends life and trouble-free running of conveyor belts

USE FOR

- Bakeries
- Confectionery
- Dry Goods





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