



DRY STEAM PUREBELT® CLEANING SYSTEMS

Fixed Systems for Flat Conveyor Belts

1-800-333-7467 www.goodway.com goodway@goodway.com



The PureBelt® Fixed Systems are designed for cleaning flat belts (webs) in a wide range of environments, from dry environments where wet cleaning has to be avoided, to damp and wet environments. The systems use steam to break down debris and oils, sanitizing as it works. An efficient vacuum draws away the debris and moisture to leave the belt dry. An optional motorized brush is also available.

PureBelt® Fixed Systems is available in single-sided cleaning. These devices have been developed for cleaning in place. Crucially, Goodway has designed the devices for simple and quick cleaning of the equipment, the source of crosscontamination and reliability in other fixed systems. These are ideally suited to cleaning light debris, oils and many confectionery products such as chocolate. The speed and ease in which the belt cleaners fit to existing or new conveyors makes this a very costeffective and useful belt cleaning solution.

The cleaning heads use the power of steam from portable steam boiler technology without resorting to chemicals, using as little as 7 - 14 gal of tap water per hour. These are powerful and environmentally attractive tools for the food industry.

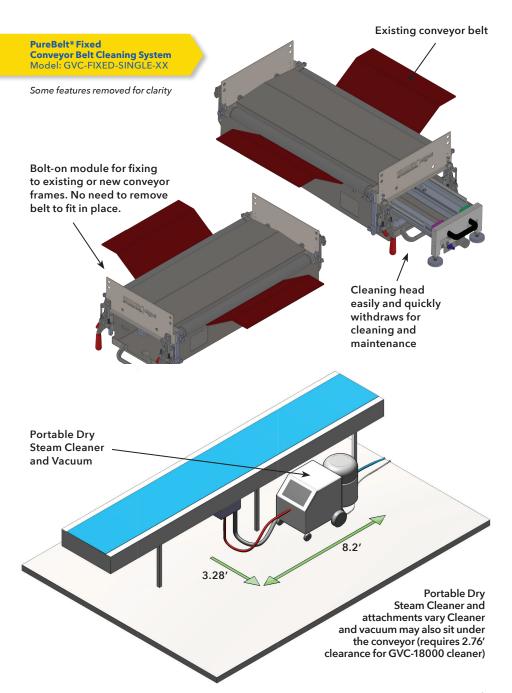
PRODUCT FEATURES

- Full width steam clean, available as single sided cleaning
- Vacuum removes debris and moisture leaving belt dry
- Optional brush
- Dedicated to one belt
- Good for dry environments
- 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

BENEFITS

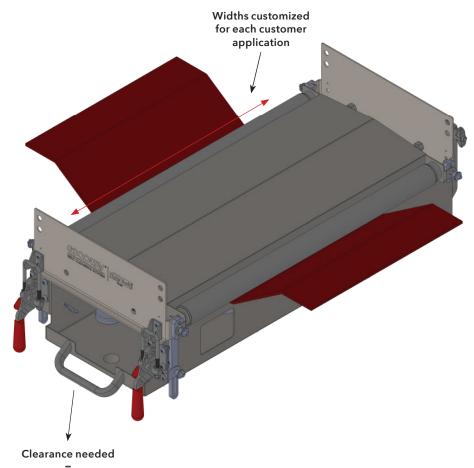
- Improves line productivity (availability)
- Speeds-up belt cleaning
- Saves on maintenance and labor costs
- Frees-up sanitation staff
- Improves sterility kills microorganisms
- Maintains or increases product shelf life
- Extends life and trouble-free running of conveyor belts

SINGLE HEAD SYSTEM MODULECLEANING FOOD CONTACT SIDE OF THE BELT



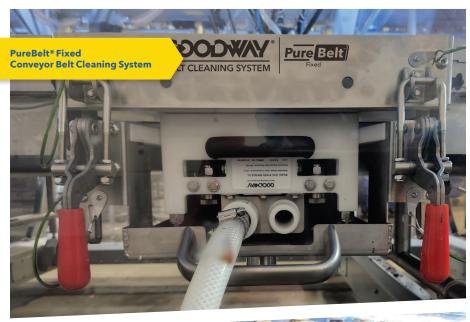
BELT CLEANING TECHNOLOGY

PureBelt* Fixed Conveyor Belt Cleaning System Model: GVC-FIXED-SINGLE-XX



Belt width plus 10 inches

EXAMPLE INSTALLATIONS





TECHNICAL SPECIFICATIONS

PUREBELT® FIXED BRUSHLESS SYSTEM			
Wash-down	own Can be safely hosed down (No chlorinated cleaners) - Brush version is IP66		
Belt contact materials	Squeegees - FDA approved PU and silicone - Brush version uses food grade brushes		
Steam hose	Silicone insulated stainless steel reinforced PTFE High temperature quick release collars		
Conveyor belt widths (not structure)	See drawings in this information pack		
Mounting onto conveyor structure - width	See drawings in this information pack		
Compatible steam boilers (minimum specification)	Minimum: Goodway GVC-18000 Up to 72kW available		
Boiler power supply	Depends on model - three phase power supply		
Water usage (driest setting)			
Water usage (wettest setting)			
Steam characteristics	130 145 PSI approxima proceura		

APPLICATIONS		SUITABILITY	COMMENTS
BELT TYPE	Plastic Mesh - Fine	≭ Use other models	Consider using the PureBelt® Modular System for these types of belts.
	Plastic Mesh - Open	★ Use other models	
	Metal Mesh	★ Use other models	
	Wire (ladder style)	★ Use other models	
	Modular Closed Flat-Top	some	Early prototypes successfully cleaned the contact surface of modular flattop belts. Note, the reverse side cannot be adequately cleaned and may require a special version.
	Continuous Flat	✓ Excellent	The Brush and Brushless belt cleaners were specifically designed to clean these types of belts.
BELT SPEED	Slow	✓ Excellent	The greater the contact time for steam the better and faster the debris removal. The type of debris has a significant impact on clean-ability. Lightly adhered debris and dust type debris can be removed at higher belt speeds.
	Medium	✓ Excellent	
	Fast	✓ Excellent	
ENVIRONMENT	Dry	✓ Excellent	The PureBelt® Modular System was specifically designed to clean in this difficult environment.
	Damp	✓ Excellent	As a general rule, if the cleaning regime is a factory wide foam clean and hose down there is limited potential. Using the system in this environment will not eliminate need for wet cleaning with chemical.
	Wet	✓ Excellent	
MARKETS	Bakeries	✓ Excellent	N/A
	Dry Goods	✓ Excellent	
	Confectionery	✓ Excellent	
	Fruit and Vegetables	Unknown	
	Pharmaceutical	Unknown	
	Raw Meats and Fish	≭ Very Limited	As a general rule, if the cleaning regime is a factory wide foam clean and hose down there is limited potential. Using the system in this environment will not eliminate need for wet cleaning with chemical.



IMPROVES LINE PRODUCTIVITY (AVAILABILITY)

- Quicker cleaning cycles
- Rapid top-up cleaning of contact surface possible
- Opportunity for extended production
- Dry cleaning action leaves belts ready for use
- Opportunities for cleaning during production
- Reduces risk of shutdown due to quality and sanitation issues
- Eliminate cross-contamination, allowing faster product changeover

SAVES ON MAINTENANCE AND LABOR COSTS

- Cleaning in place
- Quick and easy to set-up
- Device works tirelessly without supervision
- Significant reduction in labor to clean belts
- Visually clean belts gives greater confidence in cleaning progress
- Technology designed for unskilled staff

FREES-UP SANITATION STAFF

- Staff deployable to other sanitation duties
- Manual belt cleaning normally requires multiple staff at the same time, not required for automated cleaning

IMPROVES STERILITY - KILLS MICROORGANISMS AND REMOVES DEBRIS

- Proven in Independent lab tests by Campden BRI (formerly known as CCFRA - Campden and Chorleywood Food Research Association)
- Steam kills microorganisms
- Does not require chemicals
- Environmentally attractive technology





MAINTAINS OR INCREASES PRODUCT SHELF LIFE

- A powerful tool for maintaining environmental quality especially on high risk side of production
- Targeted cleaning of contact surfaces eliminates cross-contamination

EXTENDS LIFE OF CONVEYOR BELTS

- Reduces energy for running belts
- Cleaner belts work better; clean and trouble-free belts not on the radar for expensive replacement
- Belts benefit from regular cleaning for proper traction and alignment, especially oil and sugar based contamination

IMPROVED CUSTOMER CREDIBILITY

- · Visually cleaner belts
- Visible use of new technology that directly benefits product quality
- Higher quality with fewer product returns
- Demonstrating commitment to improved quality, especially in difficult to clean dry environments

DESIGN

- Robust high quality components and construction
- Easy to use, quick to set up
- Designed as a tool for consistent application of HACCP principles
- EHDG approach to design characteristics (European Hygienic Design Group)





INNOVATIVE SURFACE CLEANING AND SANITATION SOLUTIONS

Provides innovative maintenance solutions for a wide variety of industries including commercial HVAC, food and beverage processing, power generation and manufacturing.

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