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# FOOD SAFETY IS PARAMOUNT

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From the initial stages of food processing manufacturing, through the final phases of packaging and shipping, you cannot cut corners when it comes food safety – the risks are too great. And that’s why Dorner doesn’t cut corners in the engineering and design of its sanitary conveyor systems.

Dorner’s AquaGard and AquaPruf platforms employ a five-step approach toward food safety:

- Hygienic Design
- Ease of Sanitation
- Effective Sanitation
- Ease of Disassembly
- Operator Safety

When added together, these five attributes deliver a level of sanitation and performance that’s second to none in hygienic conveyance.



## Hygienic Design

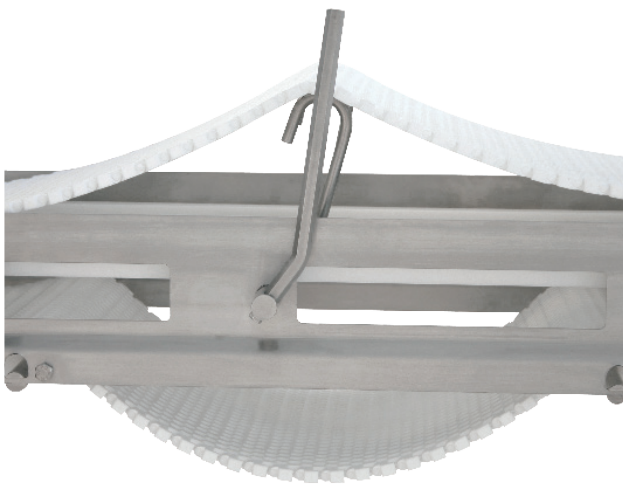
The foundation of any sanitary conveyor begins with engineering. The goal of a true sanitary conveyor is to reduce or eliminate, as much as possible, food safety risks and product accumulation within the food zone. This is accomplished through features such as removing small nooks, crevices and fasteners that can become harborage points for water and food particles. Other design features, like minimal horizontal surfaces; smooth, sealed welds; and rounding squared edges to allow water and particulates to run off, may seem insignificant, but contribute greatly to a conveyor’s overall hygienic design and performance.

It’s design attributes like these and others that turn a conveyor into a truly sanitary platform. Our AquaGard, AquaPruf and AquaPruf Ultimate platforms are recognized for meeting a wide variety of sanitary standards, such as the Baking Industry Sanitary Standards Committee (BISSC), National Sanitation Foundation (NSF), 3A and other FDA regulations. Additionally, our AquaPruf 7400 and 7600 Ultimate platforms are the only USDA certified conveyors operating in the industry; they’re the only conveyors on the agency’s list of accepted equipment for the meat and poultry industry.

## Ease of Sanitation

Dorner's AquaGard and AquaPruf sanitary platforms can be cleaned in just a matter of minutes – no other competing conveyor can make that claim. The reason why Dorner conveyors clean up so fast is that a true sanitary platform gives the user complete and easy access to all areas of the conveyor. Being able to quickly reach every part of the conveyor with water, sanitizers or other agents minimizes cleaning time...and puts the conveyor back to work, increasing Overall Equipment Effectiveness (OEE).

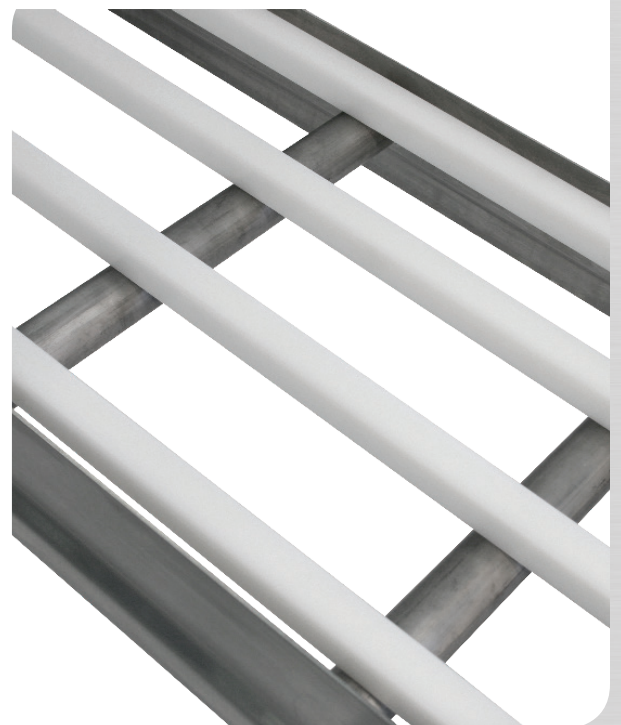
Engineering features such as removable wear strips, belt lifters, frame cut outs and tip-up tails give users full access to the conveyor for cleaning. This means that Dorner sanitary conveyors can be disassembled with no tools by one person, cleaned and sanitized, and reassembled in about 10 minutes. Our sanitary designs represent a real-time savings for customers. Being able to minimize downtime results in a measurable difference in production levels achieved.



## Effective Sanitation

What makes Dorner's AquaGard and AquaPruf conveyors so effective is what's inside...or lack thereof. Dorner's sanitary conveyors aren't made with a lot of unnecessary extras within the food zone that can harbor bacteria. Rather, the complete design is viewed from a sanitary standpoint; from the belt and frame down to the stands. All components are engineered to reduce the possibility of product harborage.

We accomplish this high level of sanitation through design features such as: open stainless steel frame; elimination of horizontal surfaces and exposed threads; solid cross members, welded standoffs and sprocket alignment key, and threadless support stand feet. When added together, these sanitary features position our conveyors perfectly for the food industry. You won't find a conveyor system with more sanitary attributes than Dorner's AquaGard and AquaPruf platforms.



## Ease of Disassembly

Speed is key when it comes to sanitizing a conveyor system. Conveyors need to be quickly disassembled, cleaned, sanitized, and put back into service in as little time as possible. But to do that effectively, users need the ability to disassemble a conveyor, without tools, in less than three minutes. And that's exactly what Dorner's sanitary designs give customers – quick disassembly for increased OEE.

Conveyor disassembly is accomplished in three steps: separating the belt and sliding it off the frame, removing the wear strips on the frame that support the belt, and sliding the tails off – it's that easy. This quick process provides complete access to the frame for cleaning. Being able to rapidly disassemble a conveyor, sanitize it and put it back into service increases OEE, not just for the conveyor, but for the entire line.



## Operator Safety

Safety always needs to be front and center anytime employees are working around equipment. . . and conveyors are no exception Dorner conveyors meet nationally recognized standards for safe operation, including those from the American National Standards Institute, OSHA, Restriction of Hazardous Substances (RoHS), and CE Marking. Dorner conveyors come with peace of mind in knowing they meet the industry's highest safety standards.

Building a true sanitary conveyor takes expertise and industry knowledge. See how Dorner's five-step approach toward food safety can work for you.

## About Dorner:

At Dorner our mission is to Transform Conveyor Automation by providing cutting edge solutions with best-in-class support. It's that commitment and history of proven excellence that has made the Dorner Brand a recognized leader in product handling for over 50 years. With our complete line of customizable stainless steel and aluminum conveyor automation systems, we have the right solution for you!



800.397.8664 | [www.dorner.com](http://www.dorner.com) | [info@dorner.com](mailto:info@dorner.com)