

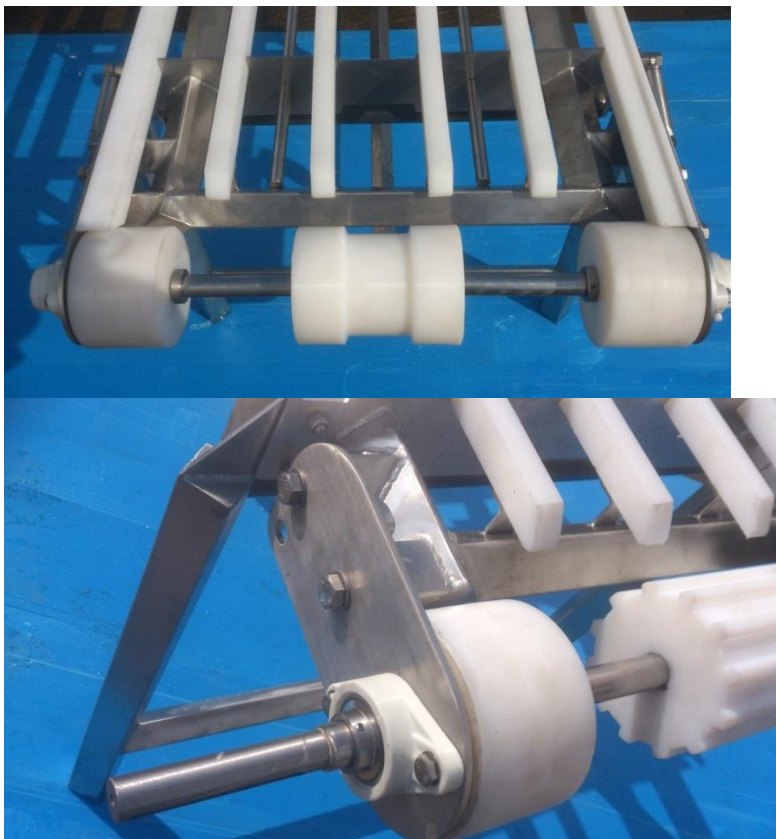
# Smisco Conveyor Systems



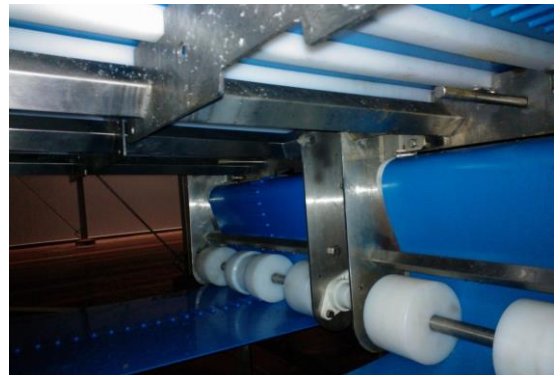
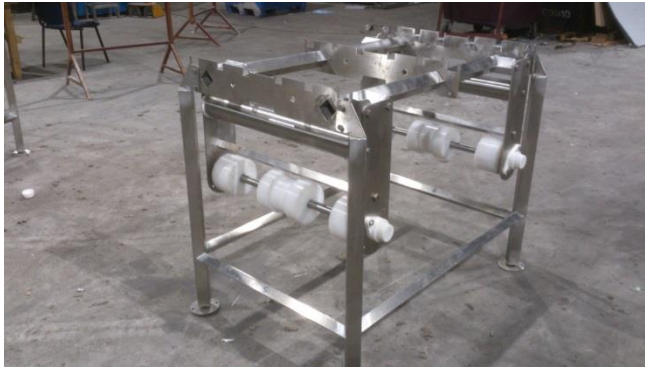
Smisco conveyor design speaks for itself as our design is offering our customers a choice when all surface areas are easily reached with no hidden areas for harbouring bacteria this makes our conveyors the most hygienic conveyors ever manufactured.

Our Conveyors have an unlimited use for purpose in the food industry as belts used are clinically cleanable for raw or cooked products approved by EU and UDSA standards.

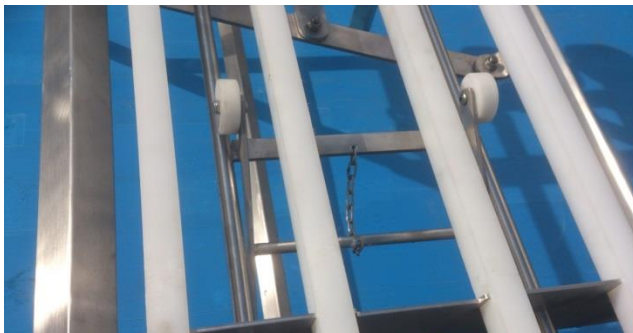
Smisco has the experience in Manufacturing conveyors systems for the transfer of Meat, Fish, Cheese either in raw/ cooked or boxed products incorporating most of the well-known belt manufacturers throughout the World incl Habasit, Forbo, Scanbelt, Uni-Chains, Interlox and Volta.



Main Frame of Conveyor manufactured with 50x50x 2.0mm RHS inverted at 45 degree angle so that the cleaning areas have no flat surfaces, this means that whilst been washed or sanitized water flows away from conveyor, cross support structure Laser cut so that white nylon wear strips are easily cleaned and sanitized or removable if required, drive end to suit Volta super Drive Belt, 40x40 square or 30mm diameter round, upright legs also inverted for easy cleaning and sanitizing.



Underside of Belt Lifting Mechanism Manual or Pneumatic operation



Centralized Sanitizing location mounted midway on conveyor for cleaning and sanitizing of belts, this system to have CIP with chemical de bugging sanitization. All structures free from flat surfaces as design is inverted at 45 degrees.

Manual or Pneumatic Belt lifting device for underneath cleaning and sanitization of Belts, heavy duty rod pushing mechanism manufactured from 304 stainless steel.



Quick release tensioning adjustment for Volta Superdrive hygienic conveyor belting

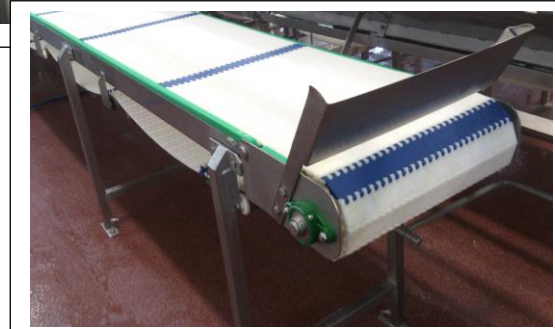
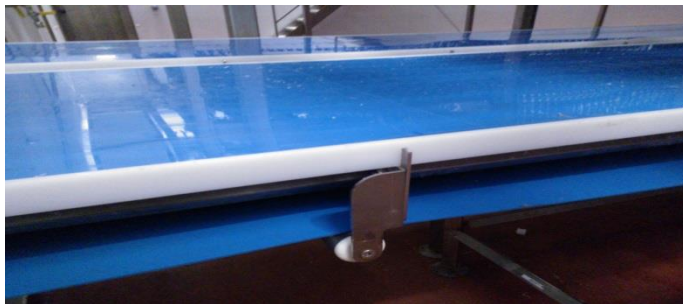
Conveyors to have hinged lift off side boards for easy cleaning



Underside of belt easily accessible for cleaning and sanitizing, all wear strips HWD1000 secure to main chassis of conveyor removable if required.

This unique design saves on water consumption and sanitizing chemicals





Underneath Sanitizing Facility of Conveyor System with inner and outer CIP system, this easy clean belt requires minimum amount of water as it has a seamless joint compared with hinged modular belting

Modular Conveyor Systems for Beef, Lamb, Pork, Fish, Cheese built from the ground up.



Smisco also offers side flexing conveyors together with offsets including under and overpass where space is limited, we also manufacture conveyors for metal detectors together with various inclines.

Conveyors manufactured to EU/USDA regulations, Smisco offers complete cutting lines for the deboning and trimming of Beef Lamb and Pork, optional if required CIP cleaning and sanitizing.



Smisco Food Equipment Ltd has many years' experience in the design and manufacture of bespoke conveyors going back to the early 80's, in which from experience we know that a conveyor design can be the backbone of any food processing area.

Over the years we have kept up to speed with various new developments in belt design manufacture and use these techniques when building conveyors, we aim to provide conveyors that are well designed for use of purpose maintenance free and hygienically easy to clean and sanitize.

In the food industry we have the experience in designing conveyors for many different applications to carry raw meat products, dry box transfer also trays, bottles etc, we have the experience in transferring products from one conveyor to another manually or assisted by pneumatic change over.

Our Mission to supply customers with high quality conveyor systems that are maintenance free, energy efficient to operate, safe to use, non-corrosive and comply with EU/USDA regulations.

