



When your products decide

MODULAR WIDE BELT CONVEYOR IN STAINLESS STEEL

The wide belt solution W LX is safe, clean and reduces the total cost of ownership. It adheres to EHEDG and 3A design guidelines and addresses the higher hygienic requirements associated with primary and secondary packaging. W LX sets new standards for cleaning results and cleaning process time in the food industry.

FOR WET AND DRY PROCESSES

The modular belt conveyor is suitable for all industries where the requirements for hygiene and accessibility are particularly high. From packaged meat and dairy to bread and flour, the system assures trouble-free operation and long service life. It is to be installed in any application area – from primary packaging to end of line.

BENEFITS

Easy to clean

- No horizontal surfaces - effective drainage
- Good accessibility
- No cavities or hollow bodies

Operational benefits

- Safe
- Low noise level
- Ergonomic

Low cost of ownership

- Standardized, easy to modify and expand
- Long service life with minimum maintenance
- Low water and power consumption

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A clean case

The cleaning process for WLX is quick and easy, setting new standards for results and available process time. The design facilitates simple cleaning procedures and ensures a consistent result. The hygienic design is fit for purpose with rounded corners and flat surfaces. Hollow bodies and crevices, where pathogens and contaminants tend to get trapped, are eliminated. In addition, less water and detergents are needed, thus lowering costs and boosting sustainability.

Let's play it safe

Operator safety is prioritized by eliminating pinch points and sharp edges. During operation, the conveyor is safe and ergonomic. For example, operators use integrated devices to raise the chain, which eliminates heavy lifting when cleaning the conveyor. Furthermore, the noise level is comfortably low, which contributes to a pleasant factory environment.

Gain production time

The design is robust and quick to clean both in dry and wet environments, adding valuable production time. During wet cleaning processes, very little water and detergent is required, which helps keep operating costs down. The standardized design and modularity considerably reduces ramp-up time and provides the ability to expand and adapt over time, increasing the versatility and overall efficiency of the line.

Features

- 152/203/304/456/608 mm belt width*
- 40 m/min
- Max conveyor length 30 m
- Max. belt tension 1200 N
- Operating temperature -46 C to +60 C
- Chain lifting mechanism

*Other widths available upon request

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