



DynaClean[®] Conveyors



Saves on Cleaning Costs



- Simple patented design allows for easy access for cleaning and sanitizing within minutes
- No tools needed to disassemble and assemble
- Belting is easy to remove & replace for internal accessibility
- Stand-offs and flange head bolts
- Stainless steel leg supports
- Conveyors are blue in color for easy to see soil contamination
- Motors are wash-down compatible

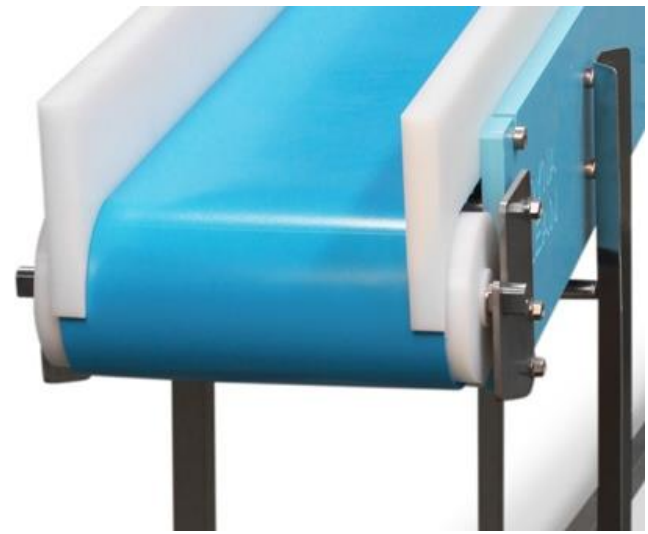
[Watch how easy it is to clean](#)



No Maintenance Costs



- Tensionless belts – self-tracking belts and drive system
- Motors are self-lubricating with no oil or lubrication required
- No bearings – eliminates the possibility of contamination
- Motors are hygienic and maintenance-free



Longer Conveyor Life

- Re-usable components offer the ability to interchange to create a new conveyor layout
- Corrosion resistant
- Resistant to most cleaning chemicals
- Plastic components resist damage





Designed for Your Needs

- Solid surface and link style belts are specified to meet the needs of wet, dry or sticky foods
- Retaining walls in any height to meet product containment needs
- Designed with the right width, the right length and the right angles and the right belt for your product
- Hoppers, chutes and drip pans assist in ideal conveyance





Designed for Your Needs



Options



Split Belt with Scoop
Flights

Hoppers



Vibratory Feeders



Metal Detection





Products Conveyed

- Raw & Packaged Meat
- Seafood
- Fresh & Frozen Produce
- Dried Fruits
- Nuts & Seeds
- Baked Goods
- Cookies
- Cereal & Granola
- Sandwich Assembly
- Frozen & Raw Dough
- Spent Grain
- Sea Salt
- Candy
- Ice
- Pharmaceuticals
- Soft Chews
- Pet Food



Fresh Vegetable Mix

Chopped fresh and/or frozen vegetable mix feeding a weigh scale





Craft Beer By-Product



Conveyor used for moving hot spent grain away from the mash filter and into totes for easy removal at a craft brewery



Meat



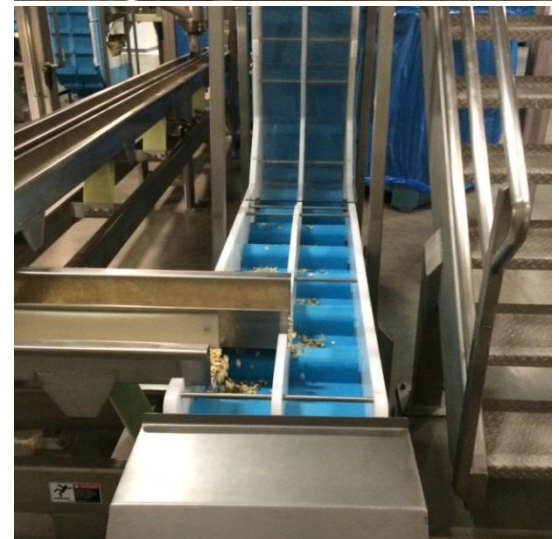
Raw meat being conveyed for bulk chunk processing at meat processing plant





Almond Processing

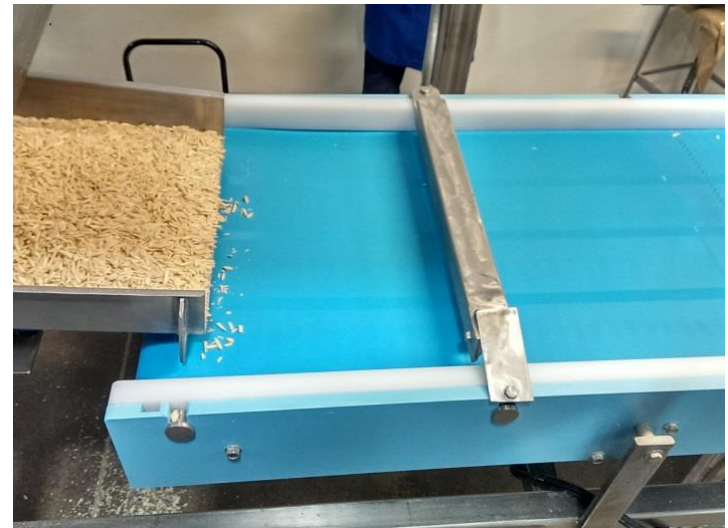
One conveyor with dual lane sortation allows high volume sorting & processing of almonds.





Almond Processing

Product sortation and even flow for
downline processing of almonds.



Seeds



DynaClean replaced bucket conveyor for sorting bulk packed seeds to a processor.



Granola

Mass production of granola. Custom designed supports that utilize vertical floor space and lower conveyors for easy cleaning.

Conveyors are designed to provide an overflow containment system that eliminates production downtime.



Granola

Wide conveyor for high volume processing of granola.
Sidewalls are designed to give the conveyor structural integrity.



Mass production of gourmet cookies being conveyed for sprinkling with powered sugar



Pet Food

Bulk containment of pet food being conveyed to a bagger



Sea Salt

Abrasive sea salt being contained and slowly conveyed to a bagger



Caramel Corn

Mass production and custom sortation of caramel corn and puffs feeding weigh scale baggers. Shorter weigh scale conveyors are designed to be reversible with custom center drives.



Caramel Corn



Diverting arms allow controlled flow of product to the weigh scales



Testimonials

“The design of the DynaClean conveyor allows for 100% cleaning with no hidden places for product to gather, which is very important when food safety is a concern.” – *Les Curtin, Sr.*
Director Process Development and R&D at See’s Candies

“As for the quality and construction of the DynaClean conveyor, I feel it is second to none, the workmanship and components are superior, the ease in which it comes apart for cleaning with no tools is great, just a matter of minutes from start to finish of the sanitation process. I will not hesitate to buy another DynaClean when the need arises.” -- *Dave Miller, Maintenance Supervisor at Pan-O-Gold Baking Company*

"Our DynaClean conveyor is an amazing thing and it works beautifully for us." -- *Norm LePage, Griffin Claw Brewing Company*

“The DynaClean conveyor is a vast improvement over what we've had in the past.” -- *Scott Thibault, President at J&M Foods*



Testimonials

“The DynaClean conveyor is very unique in that it allows us to completely disassemble it with ease every night and ensures that we have a bacteria-free conveyor the next day.” – *Jason Grobbel, President at Grobbel’s*

“We’re very impressed with the ingenuity that Dynamic Conveyor uses in designing its conveyors. It’s refreshing to buy equipment and have it just work without having to make any modifications.” – *Colin Mclane, Engineering Manager at Salt Works*

“Thank you for the great service your company provided to me. The quality and the simplicity of the DynaClean conveyor is great. It is easy to clean, easy to take apart and put back together. The personal contact and service your company provides is the best. I will be doing business with your company again.” – *Sammy Gonzalez, Sahadi Fine Foods*

“We were looking for some new conveyors for our seafood production room. The DynaClean conveyor fit the need. The Dyna Clean conveyor was easy to incorporate into our cutting stations, are easy to clean, and simple to maintain.” -- *Roger Bolthouse, Maintenance Manager at Superior Foods*



A Few of Our Customers

