



**HYGENIUS™**  
CLEAN  
HYGIENIC  
SMART



## HYGENIUS™

Clean, safe and hygienic products shouldn't be the result of procedures and processes but should start at the very beginning with the smart design of the equipment itself.

The smart Hygenius™ conveyor design minimises surfaces, removes hidden and hard to reach crevices and utilises European Hygienic Engineering Design Group (EHEDG) approved design principles and components to reduce bacterial contamination risks to your product.



## Hygienic Washdown Conveyors

We also eliminate exposed screw threads, created rounded surfaces and incorporate our own unique, Clean Belt Tensioning and Tracking System.

With safety at the forefront, the Hygenius' open frame design also has fully guarded head and tail areas for operator safety - something that is often overlooked in other washdown conveyors.

# HYGENIUS™ - HYGIENIC CONVEYOR

MEAT, POULTRY, SMALL GOODS, SEAFOOD, FRUIT, VEGETABLES, DAIRY, DUMPLINGS



“You don’t have to clean what isn’t there.”



## Key features and options

- Disassemble and reassemble in less than 2 minutes
- Fast and easy to clean to meet hygiene standards. Saves time and money.
- Washdown ready
- Volta Super Drive and Mini-SuperDrive belts
- Clean belt tensioning and tracking
- Quick belt release for easy belt removal
- Belt lifter for cleaning underneath the belt
- Quick toolless removal of belt return rollers
- Toolless removal of the belt running strips for easy cleaning
- Fully guarded head and tail pulleys for safety
- Full 304 stainless steel (316 optional)
- Anti-bacterial plastic running strips (optional)
- Stainless steel motors, NSD TupH treated motors and Teflon coated motor options

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