



A trusted leader and partner in providing innovative conveyance solutions.





DynaClean[®] Overview

The DynaClean® conveyor line offers an industry leading, sanitary, full washdown conveyor system. All conveyors are designed and manufactured to NSF, FDA, USDA, BISCC standards, with a 3-A Dairy design available as an option.

DynaClean's® patented design allows for complete toolless disassembly of the conveyor and removal of the belt in minutes for sanitation purposes.

Since its introduction in the food processing and packaging industry in 2011, the Dyna-Clean® line has become an industry leader. The innovative design and simplicity set an unparalleled sanitary standard.

Features	Benefits
Patented Toolless Disassembly Design	Significantly reduces cleaning time
Low Maintenance	Low cost of ownership & downtime
HDPE, VHMW, UHMW Materials	Corrosion resistance to cleaning chemicals
Tensionless Belts	Eliminates belt tracking issues
Standard High Efficiency Motors	Reduces energy consumption
Customizable Belting	Wide range of belting type & configuration to best fit the application
Removable Belting	Allows for easy cleaning of internal conveyor components
Plug & Play Drives and Controls	Ability to easily integrate additional equipment & accessories
Various Accessory Options	Provides for a fit for purpose solution
5-Year Warranty	Industry leading quality & reliability





TECH SPECS

NSF, FDA, USDA, BISCC, 3-A Dairy Design & Materials

Design

- Full Washdown
- Patented Toolless Disassembly

Width

1" Up To 48" Usable Belt

Length

Up To 100'

Speed

Variable Speed Up To 100' Per Minute

Support

- 304 Stainless Steel Support Structure With Or Without Locking Casters
- Ceiling Hung Option
- All Supports Utilize 1" Standoffs To Improve Sanitation

Belting

- Solid Surface Polyurethane
- Link Style Modular Belting
- Metal Mesh

Materials

- HDPE Sidewalls
- UHMW Supports
- Stainless Steel Crossbars & Hardware

Configurations

- Flat, Angle, Angle Z, Vertical Z
- Radius Turn

Motor

- Internal Or External
- High Efficiency

Options

- Allergen Kit
- E-Stop
- Enclosures & Guarding
- Reversing & Reject
- Metal Detector
- Chutes & Hoppers
- Covers
- Diverting Arms
- Standard I/O Interface



DynaClean® conveyors are designed in various configurations to meet customer needs.



DynaClean® conveyors are ideal for food processing facilities. Constructed from a variety of plastic link style or ThermoDrive solid surface belting makes them easy to clean.

"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,
Pan-O-Gold Baking Company

DYNAMIC CONVEYOR CORPORATION

5980 Grand Haven Road Norton Shores MI 49441 PH: (231) 798-1483

sales@dynamicconveyor.com www.dynamicconveyor.com