



**TRI-MACH**  
Group Inc.  
Your One Stop Solution Provider

# Conveyors

Tri-Mach Group Inc. is a leader in manufacturing custom sanitary conveying systems for the food, beverage and personal health care industries. We build to your specifications from concept to finished product. Our food grade conveyors meet and exceed the highest standards in health and safety requirements for all areas of food processing.



## General Design Specifications

- Constructed using all grades of stainless steel (304, 304L, 316)
- All welds are continuous and smooth, free from burrs and pits
- Belting suited to application
- Stainless steel gearboxes and motors
- Stainless steel or fiberglass enclosures
- AC or DC drive controls
- Fixed or variable speed
- All systems are fully wired and tested



## Belt Types

- Friction Drive
- Plastic Modular
- Rope Belting
- Table Top
- ThermoDrive®
- Urethane Flat Top
- Wire Mesh
- and many more





## Conveyor Types:

- Accumulation
- Bottling / Tabletop
- Bucket Elevator
- Bulk Handling
- Deboning
- Elevator
- Gravity Roller
- Incline / Decline
- Lining / Single Filers
- Metal Detectors
- Metering
- Multi-Tiered
- Over Head Rail
- Pace
- Packaging
- Powered Roller
- Radius / Curve
- S-Conveyors
- Spiral
- Straight
- Transfer
- Trim
- and many more



built with  
**EVER-KLEEN**<sup>®</sup>  
technology



## The Ever-Kleen<sup>®</sup> Conveyor System Advantages:

- Tool-less design allows conveyor to be disassembled in minutes for easy sanitation
- All stainless steel angle frame construction (no hollow tube)
- Wash through / hose through frame eliminates potential bacterial harborage areas
- All conveyor components constructed using food approved UHMW-PE, white or blue
- Rollers, side guides and wear strips are removable to allow for thorough sanitation
- All mounted components are stood off the frame
- All stainless steel sanitary foot pads and/or stainless steel castors
- Self-draining support frame eliminates standing water
- Customized to meet your specific requirements using AutoCAD<sup>®</sup>/Inventor<sup>®</sup> technology
- Suitable for any type of belting
- Complies with AMI, 3A, HACCP, NSF, GFSI Standards and other food safety directives
- We can modify your existing conveyor or upgrade sanitations



### Optional CIP Spray Bar System

- Allows cleaning of the belt without disassembling conveyor
- Quick connect cleaning port eliminates the need for tools
- Prevents bacterial growth on belt surface
- Increases productivity by reducing sanitation downtime



## As Easy As 1-2-3!

Our Ever-Kleen® Conveyor Systems disassemble within minutes, without the use of tools, providing increased productivity and the highest level of food safety.

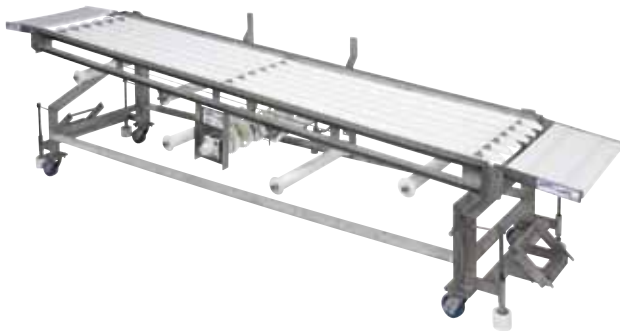


Fully Assembled



1

Flip-up ends to release belt tension



2

Slide belt off & remove UHMW components without the use of tools



3

Completely disassembled down to the stainless steel frame

### Optional Lift Bar

- Ideal for conveyor lengths 20' or longer
- Eliminates the need to remove the conveyor belt for sanitation
- Allows easy access to all conveyor components
- Reduces downtime and increases productivity



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