

Salt Belt Conveyor



Models

SBC10, SBC12, SBC14, SBC16, SBC18, SBC20

Standard Features

- All Stainless Steel Construction

Warranty

- Two years parts and one year labor

APPLICATION

The straight-line slat belt motorized conveyor is designed for tray make-up operations. The Slat Belt Conveyor will help streamline tray assembly for any healthcare or catering operation. Mobile or stationary, these units are designed for easy cleaning and long life. Since these units are built to customer specifications, some units may not be available in mobile configuration. Please consult factory.

SPECIFICATIONS

Drive housing is 18-gauge stainless steel with 2"x2"x3/16" stainless steel with all welded angle and channel framework. Removable panels are provided for easy access. Conveyor is driven by a totally enclosed fan cooled D.C. permanent magnet motor through worm gear speed reducer, sprockets, and roller chain. Motor controlled with SCR power transmission group. Main control panel has speed control station with stop-start controls. SCR system includes dynamic braking, and is NEMA 4 watertight. Shafting is solid stainless steel with stainless steel sprockets. Bearings are self-aligning ball bearings sealed for life. Belt is Lo-Friction Lexan plastic with tapered slats carried by a stainless steel roller chain. Slats are snap attached to the chain and do not require special tools for removal. Belt speed is electronically adjustable in speed range from approximately 0 to 40 FPM. Variable speeds provide for high volume locations and times. Conveyor slider pan belt terminates at drive end to provide flat top space for one tray. Belt terminates at drive to also ensure a smooth transition from belt to the landing. Die-formed crimp edge has straight turndown along the sides and is straight down on the ends. Supports are 1-5/8" O.D. 16-gauge stainless steel tubing "H" frames on 6' to 7' centers. Interconnecting cross rails are required. The intermediate section is 1-1/2"x1-1/2", 12-gauge stainless steel angle framing with full length, replaceable, synthetic guide rails for belt return. The tail section consists of a stainless steel framework, which houses tail roller and bracket guides. Stainless steel panels will conceal frame where exposed.

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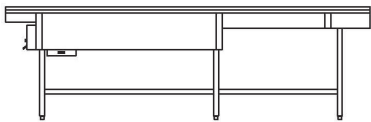
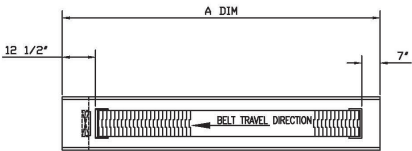
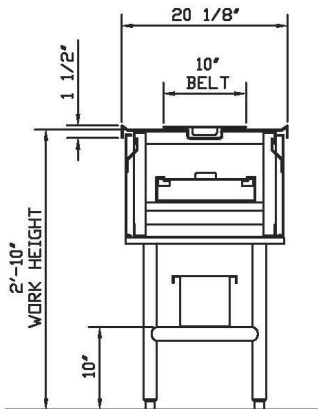
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Options

- ☐ Electric Raceways- All units can be equipped with electric raceways for your electrical convenience.
- ☐ Outlets- Allows you to plug in all support equipment. No more drop cords. Single or three phase outlets are available in either straight blade or twist lock.
- ☐ Field Joint- Allows longer conveyors to be shipped and maneuvered to location in smaller section.
- ☐ Movable Over Shelf- This option gives extra surface area and easy access for dietary meal kits and other tray requirements.
- ☐ Casters- These conveyors come standard with adjustable bullet feet. Casters can be added if electrical loads permit.
- ☐ Cord & Plug- Conveyors are constructed for hard wiring as standard, requiring electrical service at location. Ground receptacle required for this option. This option is available on any unit with electric amp load of 100 or less.
- ☐ 200 AMP Service Upgrade- Required for electric service over 100 amps on the raceway. If this option is required the options of cord and plug, as well as casters, are not available.
- ☐ Wash System- The system is detergent injected and contains stainless steel drip pans for easy cleaning.



MODEL INFORMATION

MODEL	A DIM	WIDTH	SHIP WEIGHT
SBC10	10 ft.	20-1/8"	750 lbs.
SBC12	12 ft.	20-1/8"	900 lbs.
SBC14	14 ft.	20-1/8"	960 lbs.
SBC16	16 ft.	20-1/8"	1020 lbs.
SBC18	18 ft.	20-1/8"	1080 lbs.
SBC20	20 ft.	20-1/8"	1140 lbs.

