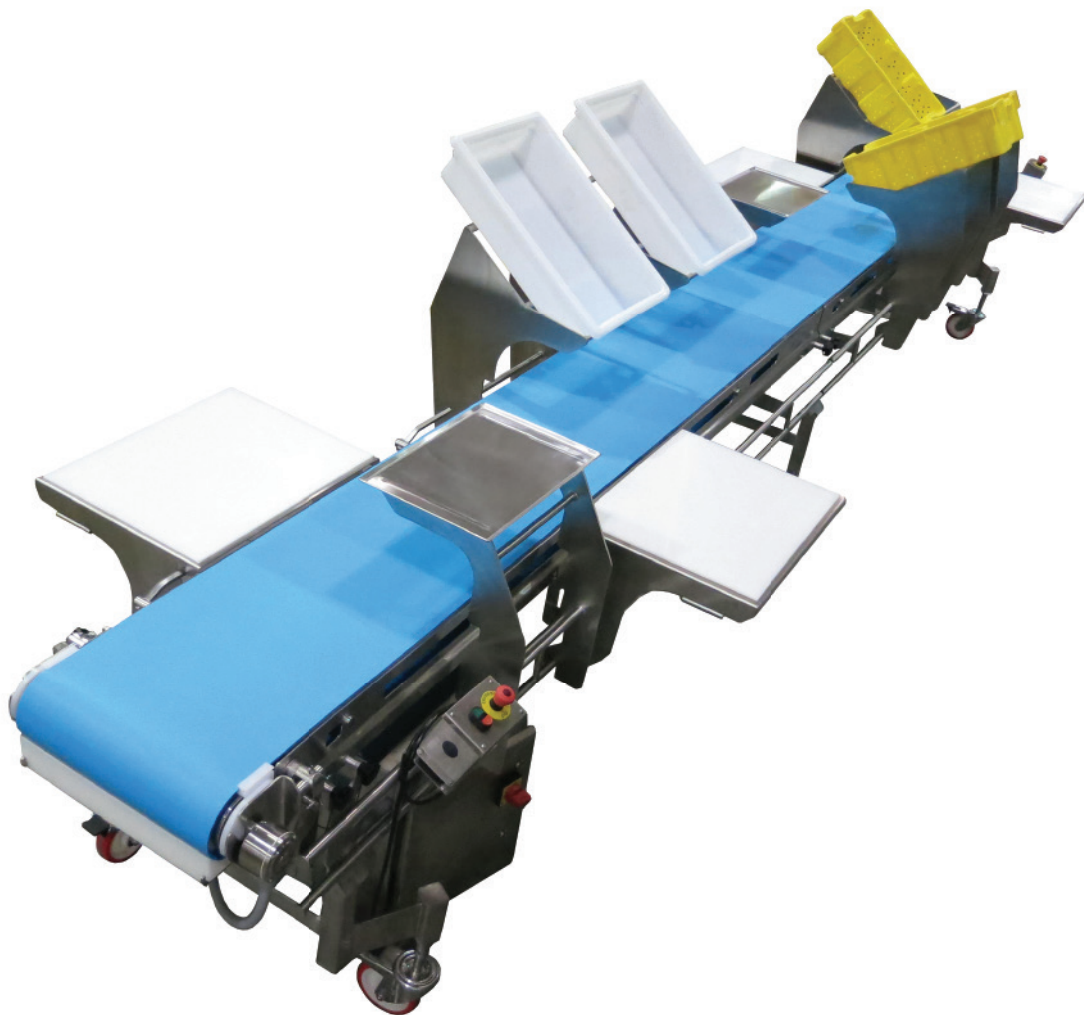


Easily Reconfigurable for
Product Change-Over

Tool-less
Disassembly

USDA & FDA
Components & Materials

Fast & Simple
Sanitation



RTE CONVEYORS

Sanitary Conveyors for
Ready-to-Eat Production Lines

DORNIER® 

CUSTOM READY-TO-EAT SYSTEMS

Dorner's modular Ready-to-Eat conveyor systems help alleviate pressing operational challenges in food preparation.

- Quickly and easily reconfigure processing lines to adapt to customer demands and product changes
- Maximize production time with tool-less disassembly designed for fast and effective cleaning and sanitation
- Be confident of SSOP validation and verification with hygienically designed conveyor systems and accessories
- Create ergonomic work stations for efficiency and safety by utilizing a wide variety of available accessories

Base System

At the heart of a Dorner RTE conveyor system is a TIG welded, Stainless Steel, hygienic conveyor with a tensionless, positive drive, belt system. Each system is custom designed to meet exact length, width and height requirements. Dorner's innovative accessory mounting system allows for easy attachment of accessories and add-ons. Each conveyor is thoughtfully designed to balance worker safety with ease of access.

Minimize downtime during changeovers with standard design features:

- Shaft-mounted motors with flexible couplings ensure easy maintenance and optimal performance
- Tip-up tails, belt lifters, frame cut-outs, and tool-less component removal simplify inspection and cleaning
- Heavy-duty formed channel supports with hygienic footpad ensure stability and reduce contamination areas



Options



Customize the Dorner RTE conveyor system with a wide range of options and accessories including:

- Cutting Tables
- Packaging Supplies & Ingredient Storage
- Motorized Pulleys
- Emergency Stop Options
- Power Distribution & Integrated Controls
- A Variety of Belt Options
- And Many More!

Pricing

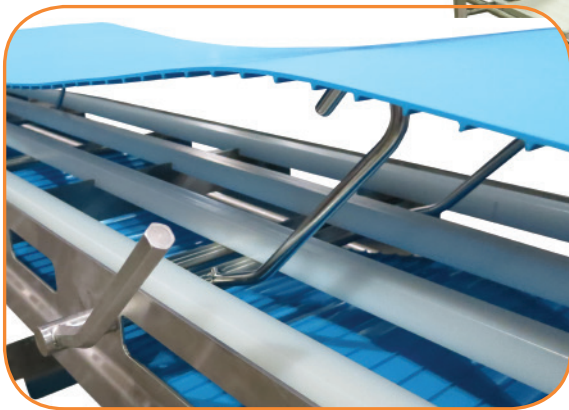
Every Dorner RTE conveyor system is custom built to meet exact specifications and optimized efficiency. Additionally, each system can easily be adapted for increased capacity needs or configuration changes.

The following are estimated costs for RTE conveyor system components. Contact Dorner for exact pricing and a custom-designed solution.

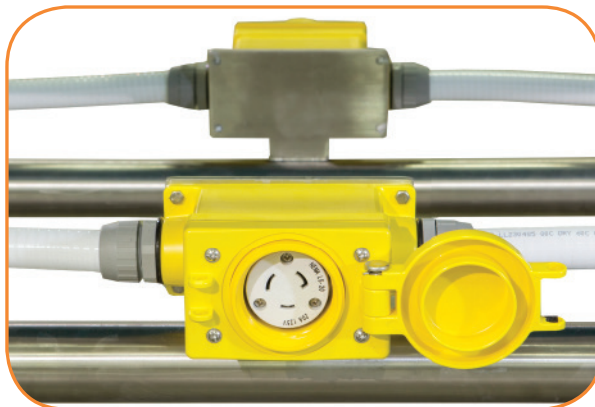
	Starting Price
10' long base conveyor system (without accessories)	\$18,700
Customizable workstations tables	\$350 each
Power distribution systems with water proof outlets	\$6,500



Cutting Tables with Tool-less Removal



Belt Lifters



Power Distribution



RTE CONVEYOR SYSTEMS



Sanitary Wire Control



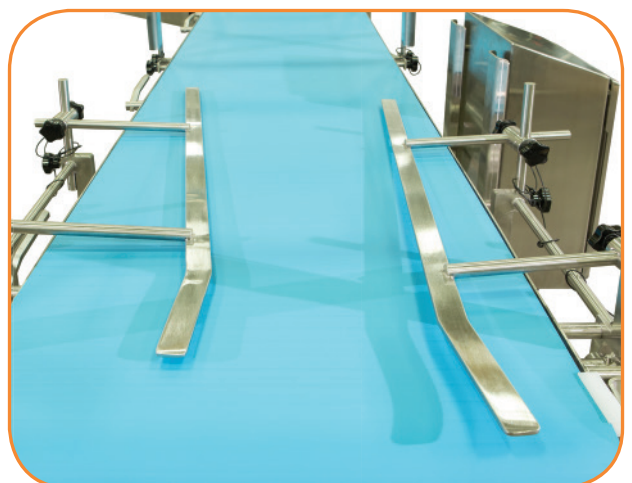
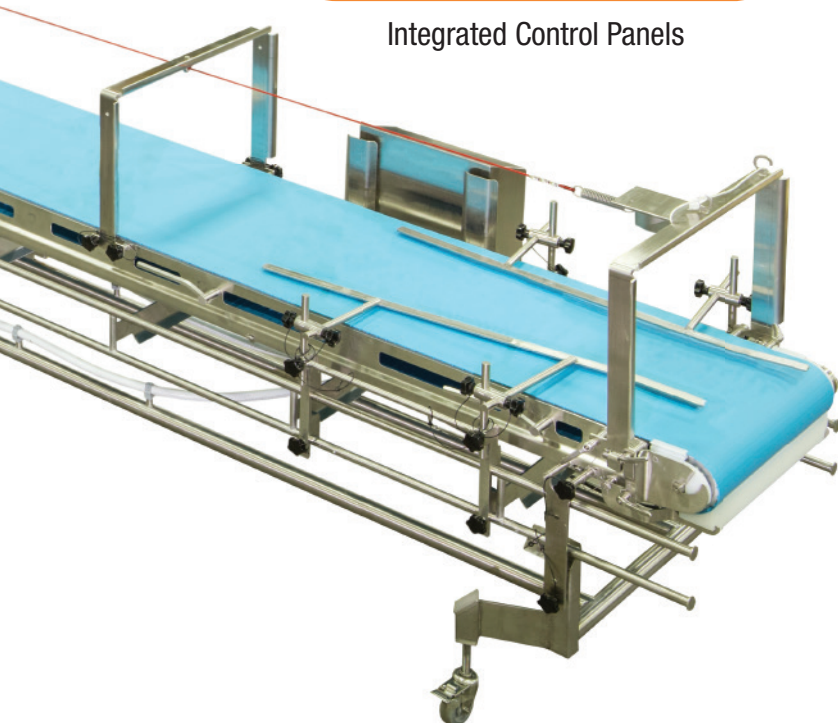
Emergency Stops including pull chord and push button options



Integrated Control Panels



Sanitary Drive Options
including Motorized Drive Pulley



Custom Guiding

RTE CONVEYORS

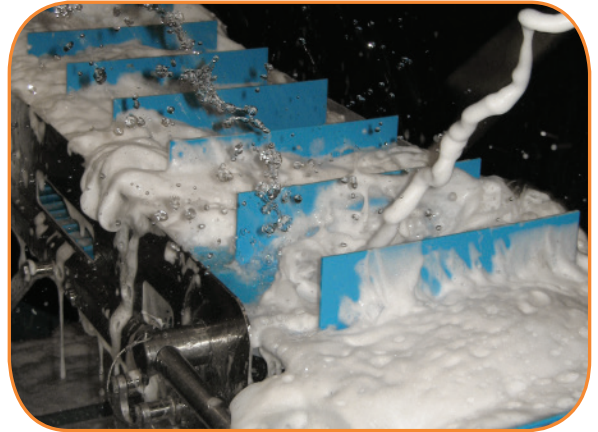
Dorner has extensive experience with Ready-to-Eat production line solutions. Our systems are ideal for a wide variety of products including:

- Sandwiches
- Burritos
- Fresh Cut Salads
- Yogurt & Pudding Parfaits
- Pizza
- Wraps
- Meal Kits
- Sushi
- And More!

AquaPruf Ultimate

- Highest level of hygienic design
- FDA & USDA approved belting and plastic components
- Meets USDA, NSF and AMI design specifications
- Tool-less pull pin removal of tail assemblies
- #4 polish on all internal frame members
- Solid cross members
- TIG welded stand-offs keep fasteners out of the food zone

AquaPruf[®]
ULTIMATE



Sizes & Measurements

- 152 mm - 1,524 mm (6" - 60") widths
- 914 mm - 25,375 mm (36" - 999") lengths

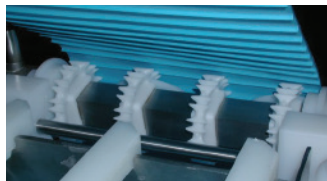
Loads & Speeds

- 9 kg per square meter (20 lbs per square foot)
- 100 mpm (328 fpm)

Positive Drive Belt Options

Positive Drive Belt Options

- Flat Belt



Positive Drive



Modular Belt Options

- Flat Modular Belt
- Curve



Patented Sprocket Alignment Key



Stands

- Robust Channel Design
- Casters
- Footpads Optional



Guiding

Variety of guiding options available



Improving RTE Production Lines

Food manufacturers are faced with growing demands for Ready-to-Eat foods and ever-changing consumer tastes. This requires nimble and scalable food production operations, often at off-peak hours to guarantee the freshest RTE product. This is even more challenging when combined with a set of complexities including labor shortages, frequent product change-overs, cross contamination concerns, and food safety and sanitation requirements.

Providing Tools for Efficiency

To increase throughput, maximize flexibility, reduce changeover and exceed food safety standards, Dorner has engineered an innovation in RTE production; the creation of a modular flexible hygienic RTE conveyor system. This unique solution creates RTE assembly lines that are customizable, ergonomic, hygienic, and allow for ease of sanitation meaning thorough cleaning is completed in less time without sacrificing worker safety. Each system is designed to conform to a wide range of certifying standards.



Transforming Conveyor Automation

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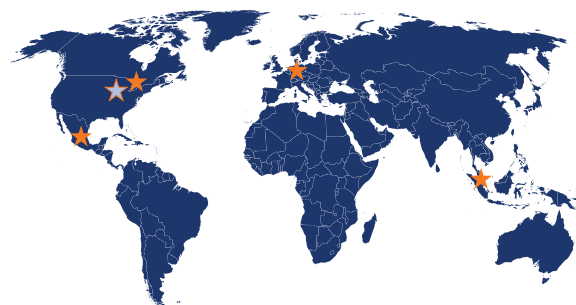
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