

A recipe for success: QC Industries HydroClean Sanitary Conveyors are now BISSC Certified

QC Industries' [HydroClean Sanitary conveyors](#) are now BISSC certified. BISSC, which stands for Baking Industry Sanitation Standards Committee, is a distinctive certification recognizing that their conveyors conform to the American National Standards Institute (ANSI) qualification for design of bakery equipment.

QC Industries first saw a need for BISSC certification in the early development stages for the HydroClean conveyor line. In 2015, QC Industries launched their new HydroClean Sanitary conveyors designed for clean and efficient operation in the food product, pharmaceutical and medical device industries.

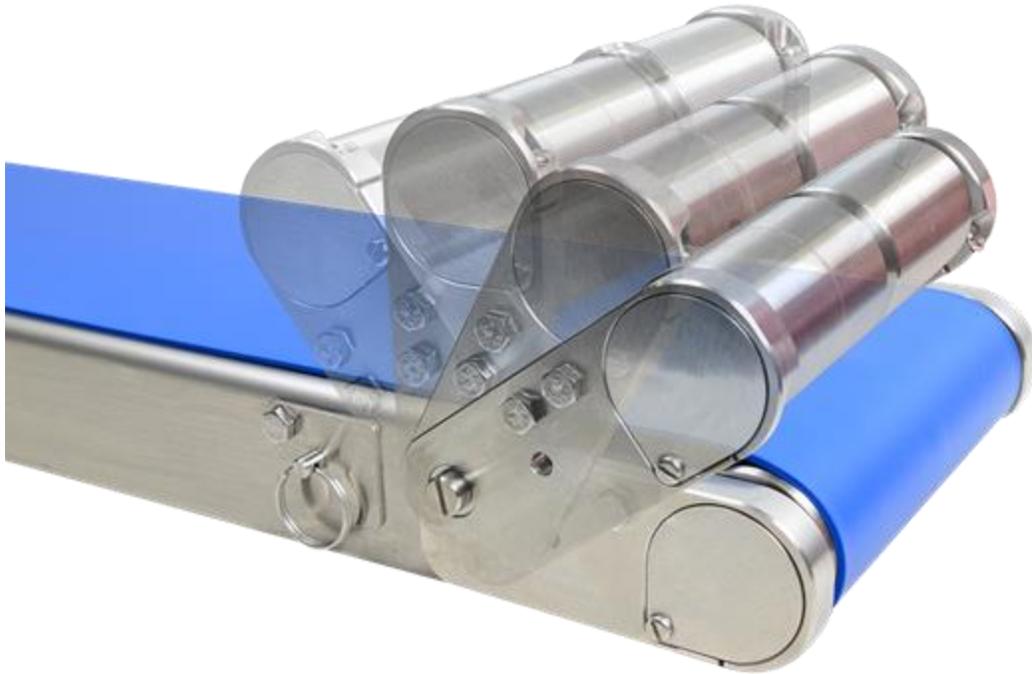
Complying with standard BISSC requirements, belts for HydroClean conveyors are made with non-toxic material and available with anti-microbial and totally encapsulated options. A unique pull pin design allows every HydroClean conveyor to be disassembled in seconds without the use of tools. Other unique features include the self-draining stainless steel frame, bearings filled with NSF approved solid lubricant and a tension release tail and flip-down stand brackets that allow anyone to easily remove the belt for sterilization and in place cleaning.

QC Industries' Research and Development Supervisor, Brad Marx, obtained a certification from BISSC to perform ongoing equipment inspections. "As a manufacturer, QC Industries understands the responsibility we have to create a product for our customers that is safe, efficient and sanitary. Becoming BISSC certified has educated us on all of the possible health hazards, especially in the food industry," said Marx.

According to the Centers for Disease Control, food-borne diseases can have catastrophic effects including illness, hospitalization and even death. "A BISSC certification is the proactive way to ensure proper sanitation on the manufacturer's end. QC Industries is dedicated to providing the highest quality products for our customers; obtaining a BISSC certification for our HydroClean conveyors was the natural progression for this product line," said President and CEO, David Dornbach.

The BISSC certification was first developed in 1949 to ensure proper sanitation and design standards for all baking equipment. Criterion for this certification includes the ability for all surfaces within the product zone and non-product zone to be easily

cleaned, preventing the build-up of food particles, condensation, spillage or foreign material.



REDEFINING "IN PLACE CLEANING"

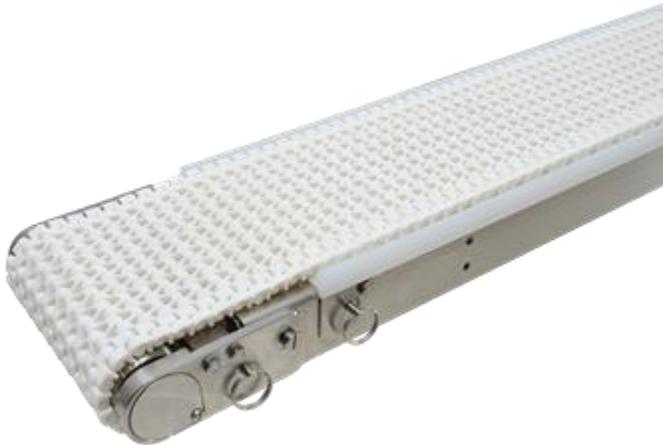
The Tension Release tail flips up to relieve tension on the belt simply by removing two pins, making it easy to remove the belt or clean underneath.



UNIQUE PULL PIN DESIGN

NO TOOLS REQUIRED

Every HydroClean conveyor can be fully disassembled without tools — including stands, sides/guides, tails and drives — to aid your facility's in place cleaning efforts.



PLASTIC CHAIN BELTING

Available with FDA approved plastic chain belting.

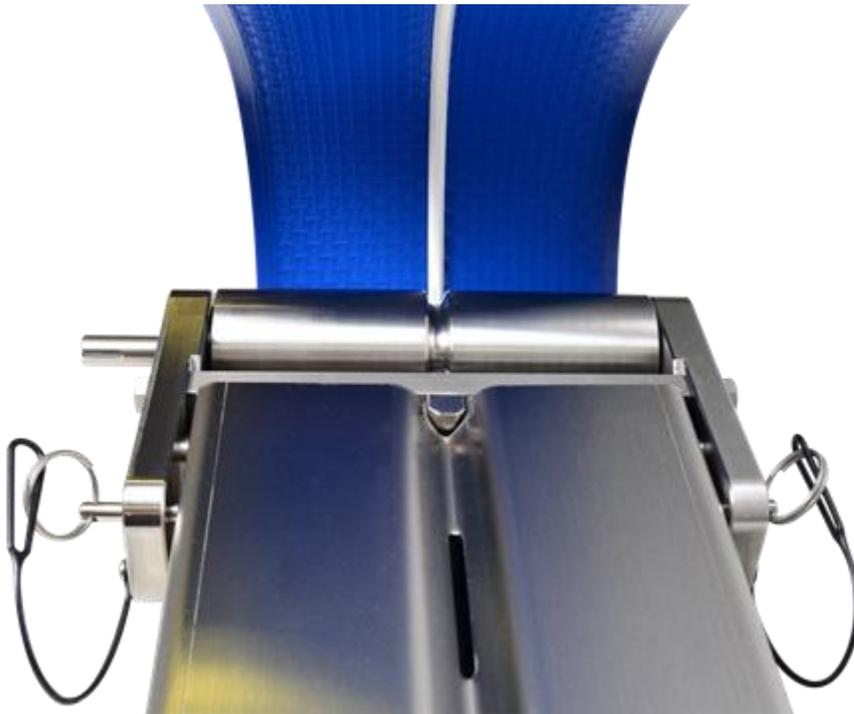


NSF & BISSC CERTIFIED

HydroClean Conveyors feature a sanitary design meant to minimize opportunities for bacteria growth. Hex head fasteners are used to ensure there are no exposed threads where bacteria can accumulate. They also offer minimal mated surfaces that can easily disassembled for cleaning and a slotted frame with soft angles to

promote drainage.

Thanks to those features, HydroClean conveyors are the first and only NSF-certified low profile belt conveyors.



V-GUIDED BELTS

HydroClean conveyors include crowned pulleys to promote positive tracking, but all HydroClean belts are V-Guided to ensure positive tracking, especially in wet environments.



SEALED BALL BEARINGS

READY FOR WASHDOWN

These stainless steel, sealed ball bearings support high speeds up to 300 FPM. A stainless steel cover protects them during cleaning.