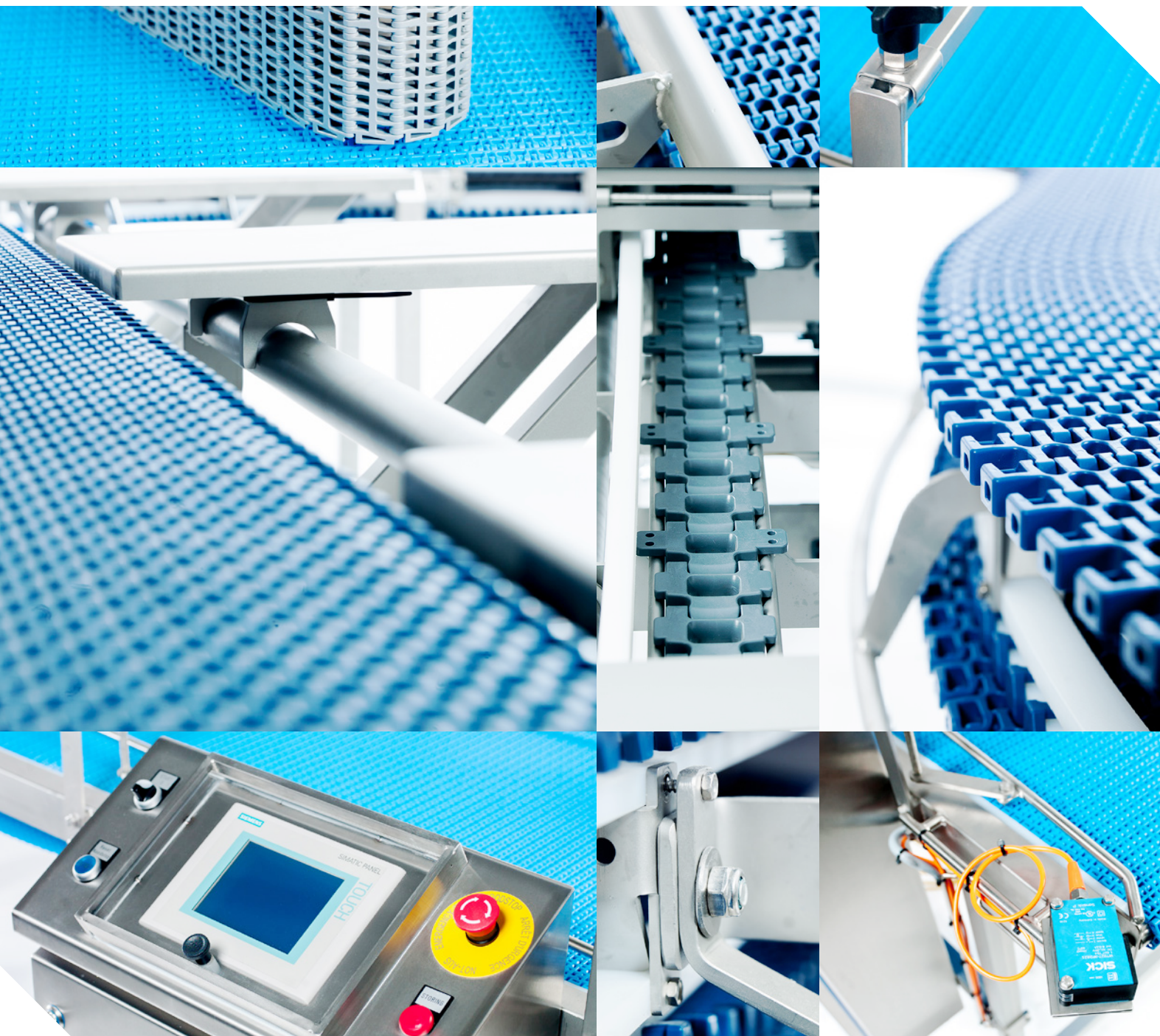


TRANSPORT

CONVEYORS

The right conveyor for every product

> ROBUST STAINLESS STEEL > LOW MAINTENANCE > HYGIENIC CONSTRUCTION



Robust Stainless Steel
Maintenance-friendly design
Hygienic Construction



From simple standalone conveyors to complex transportation systems. The right conveyor for your product.

Customization

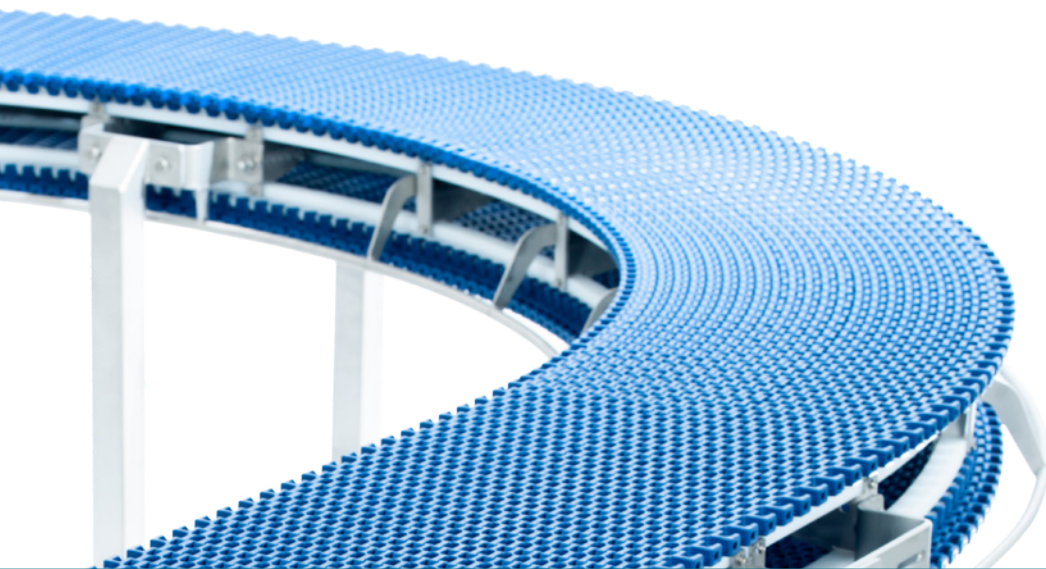
At Jansen we build many km's of conveyor-belt every year. From simple standalone conveyors to complex transportation systems. Each system is customized. Designed and built entirely to customer requirements.

For every product

Whether it's a dry plastic crate, a plain chicken breast or packaged meat. We have the expertise to let it climb, descend, rotate or change direction.

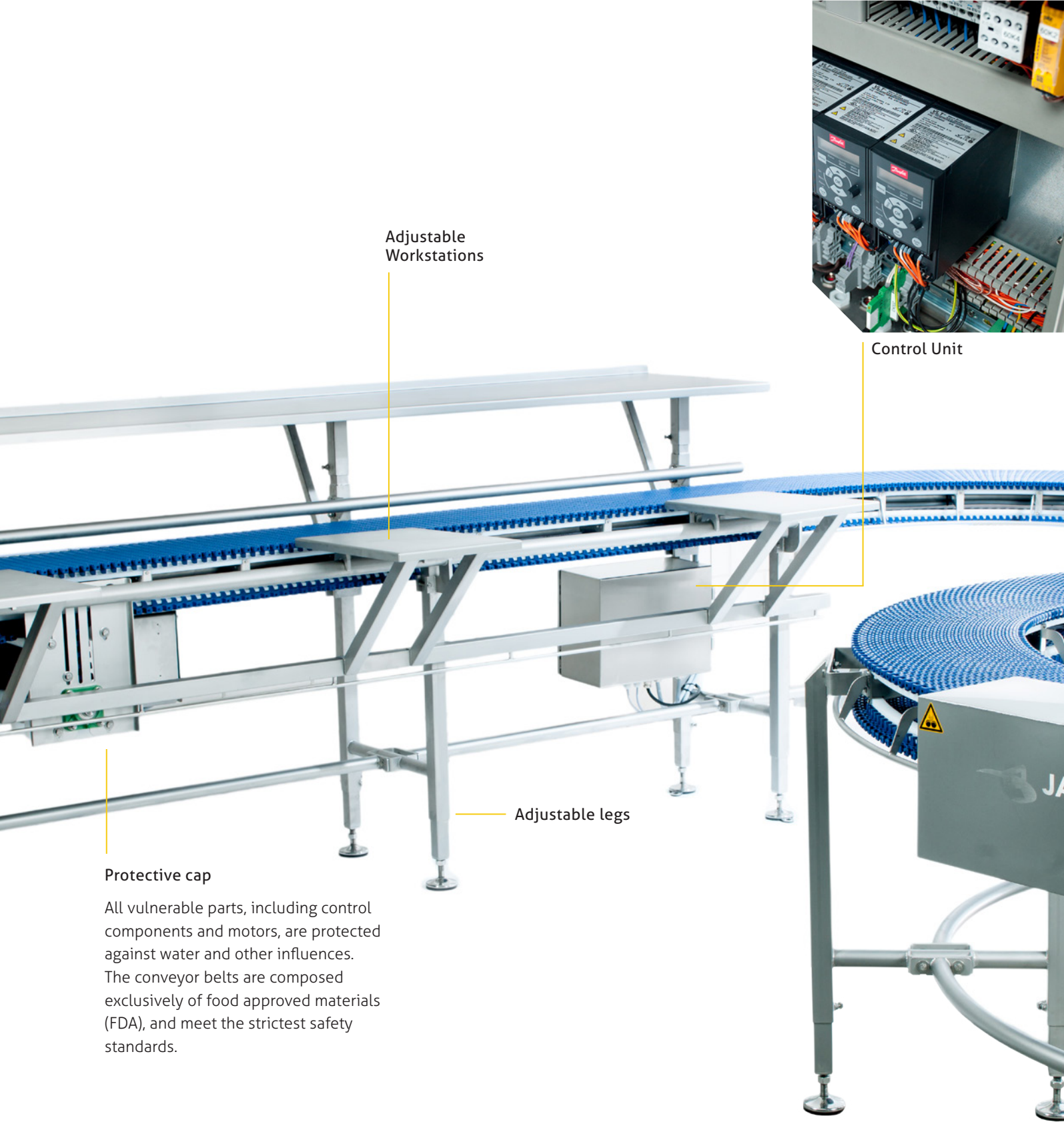
New & Retrofit

Elevators, curved belts, buffer basins, chain conveyors and more. Whatever the application, we'll find the best solution. In addition to new-build conveyor belts, we also adapt existing conveyors.



The Right Belt

Not every conveyor belt is suitable for every product. Depending on the type of product (wet, packaged or dough product), we determine which type of belt is most suitable for your situation.



Adjustable Workstations

Control Unit

Adjustable legs

Protective cap

All vulnerable parts, including control components and motors, are protected against water and other influences. The conveyor belts are composed exclusively of food approved materials (FDA), and meet the strictest safety standards.



Hygienic construction

Food approved materials, open structures and inclined surfaces are important design elements we use to ensure that our conveyors are easy to clean. All our conveyors meet the strictest hygiene requirements.

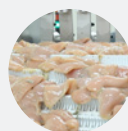


TECHNICAL SPECIFICATIONS

Belt Type (product dependent)	Modular Acetal PU SS Grille belt SS Chain
Dimensions	Custom
Construction	Stainless steel 304/316 Plastic (FDA)
IP Rating	IP69K
Max Belt Speed	400 mm/sec
Power Supply	380 V
Options	Side guides Nose transitions Flights Frictiontop Adjustable feet or wheels CIP system Workstations

APPLICATIONS EXAMPLES

CHICKEN



Fillet
Feet
Tenderloins

MEAT



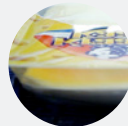
Bacon
Smoked sausage
Meat Paste

FISH



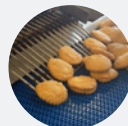
Flatfish
Plaice
Salmon

DAIRY



Cheese blocks
Grated cheese
Cheese slices

BAKERY



Bread
Pastry
"Oliebollen & Appelflappen"

FRESH PRODUCE



Onions
Potatoes

MEALS



Sandwiches
Meals
Pizzas

The solutions, The machines and The people who build them.

Custom Solutions

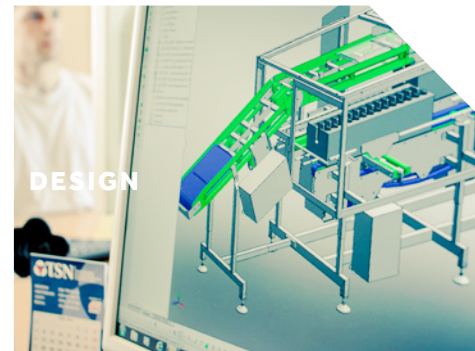
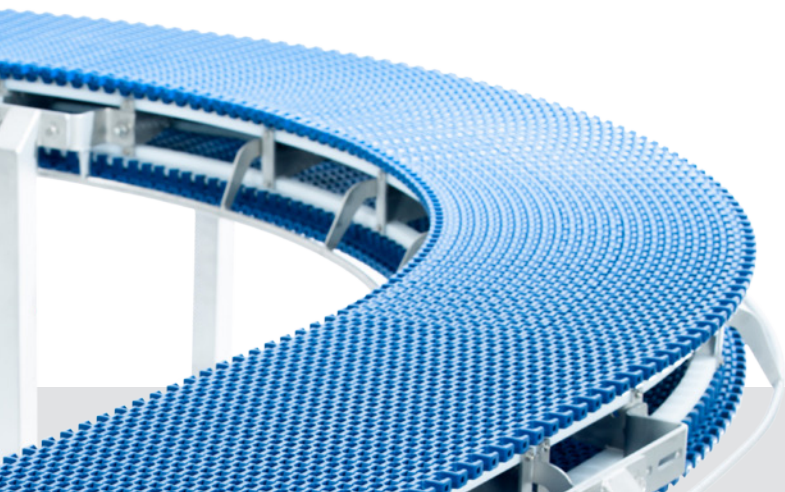
Jansen Techniek is an innovative company that specializes in developing and building custom solutions for industrial production logistics. Just like our machines, we are constantly in motion and daily developing new solutions to optimize the production processes of our customers. We are also supplier of Marelec grading and portioning systems for poultry, meat and fish.

Service

We consider providing good service equally as important as building a great machine. In the event of a failure, our technicians are on hand to solve the problem as soon as possible. If you should not be satisfied with the results of a Jansen system, we will do everything in our ability to make sure it meets your requirements.

Control Systems

We are also able to provide solutions for the end-of-line inspection of your products. Our close partner, Jansen Control Systems, supplies high quality check weighers, Fortress metal detectors, Sparc X-ray systems and Sollau magnetic separators.



**MORE SOLUTIONS ON
JANSENTECHNIEK.NL**

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