

## At a glance

### Technical data

- The heating process requires approx. 180 min. depending on the volume and the heating capacity.
- The cleaning performance can be adjusted via the dual timer. The time for the stop of the chain can be varied from 30 to 120 seconds.
- The duration of the cleaning process at a conveyor length of 100 m (chain length of 200 m) needs depending on the setting of the dual timer between 2 and 6 hours.
- Regular cleaning intervals of at least 3 months are suitable. If the demand is accordingly high, cleaning should take place more frequently.
- One container filling of cleaning liquid is sufficient for approx. 200 m conveyor chain.
- After each cleaning process, the basin must be thoroughly flushed with fresh water.
- When draining the cleaning liquid into a dirt water channel, observe the local provisions!

### Required components

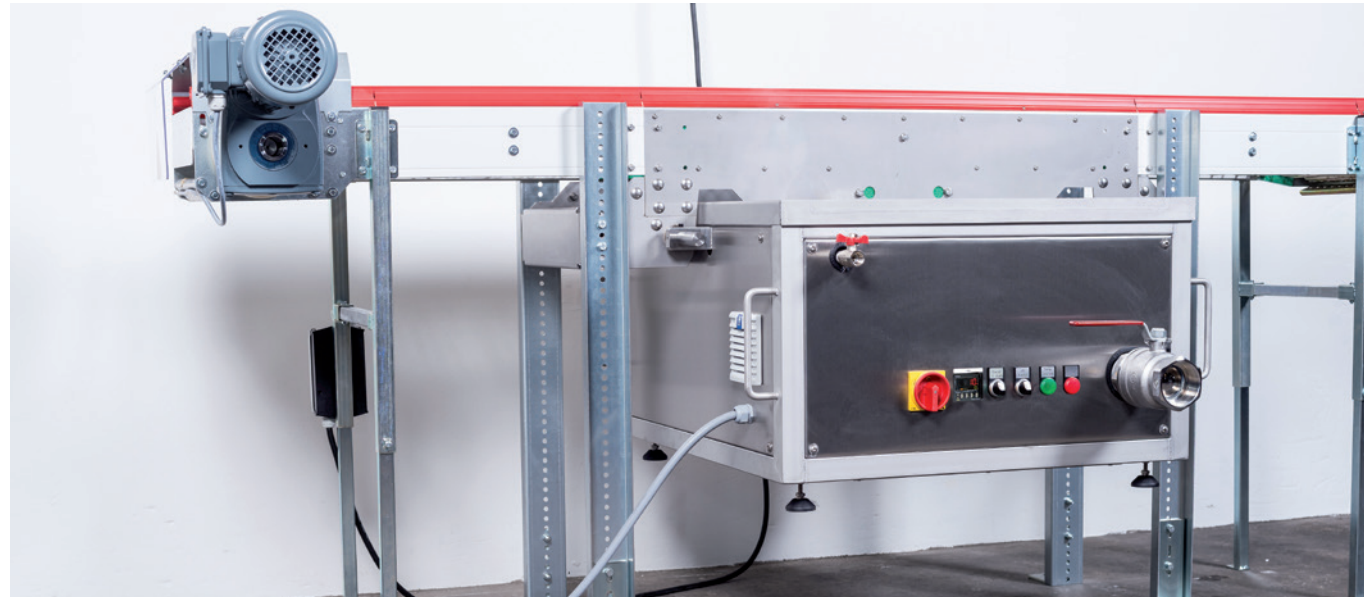
- Connecting part with deflection
- Mobile basin incl. ultrasound unit and heating elements
- Cleaning agent

### Dimensions in mm (LxWxH)

Type 350: 800 x 870 x 520  
Type 500: 800 x 1020 x 520  
Type 750: 800 x 1270 x 520

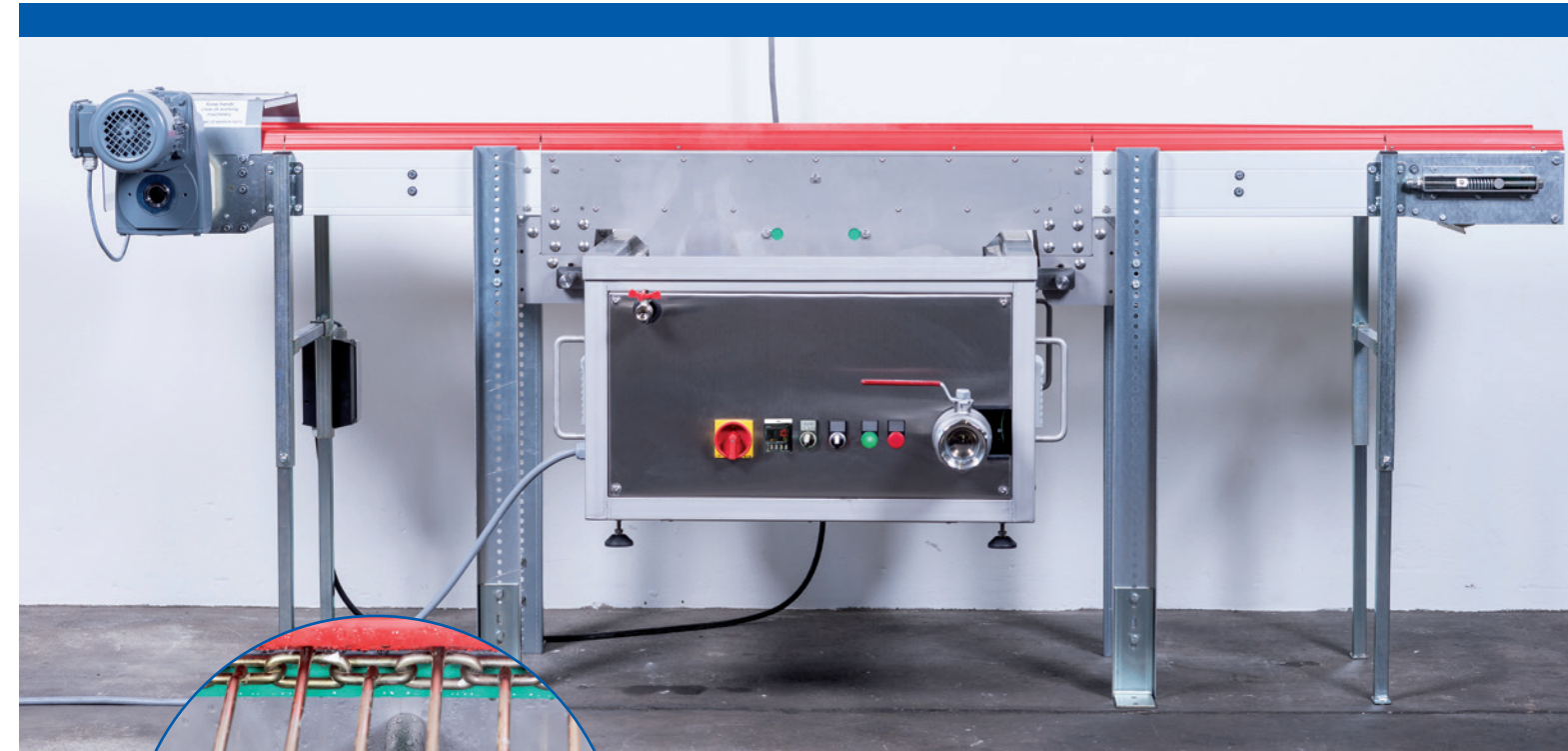
### Technical prerequisites

- Fresh water supply
- Power supply
- Dirt water channel



For further information: [www.lubing.com](http://www.lubing.com)

Technical modifications reserved.



# LUBING



Drinking-Systems  
Conveyor-Systems  
Climate-Systems

LUBING Maschinenfabrik GmbH & Co. KG

Lubingstraße 6 · 49406 Barnstorf (Germany)  
Tel.: +49 (0) 54 42 - 98 79-0 · Fax: +49 (0) 54 42 - 98 79-33  
[www.lubing.com](http://www.lubing.com) · [info@lubing.com](mailto:info@lubing.com)

0885-1 / 05-14 / 1000

Secure and reliable  
cleaning of all LUBING  
conveyor chains



# Compact Cleaning Unit for conveyor chains

## The principle

The compact LUBING cleaning unit has been developed to clean conveyor chains for egg transport. Cleaning takes place on ultrasound basis with hot water and under addition of a cleaning agent. The unit thus cleans the entire conveyor chain of dirt securely and reliably and removes hotbeds for bacteria and fungus infestation.

The cleaning unit can be integrated into a present conveyor system subsequently. For this, the connecting part with deflection for the lower chain in the conveyor is needed. The cleaning basin can be used as a stationary or mobile system.

## Cleaning process

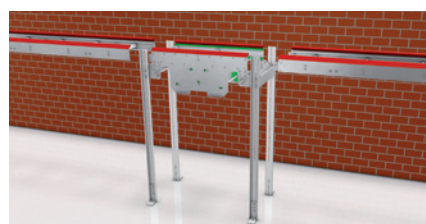
The cleaning basin is attached to the connecting part with deflection from below and fastened there. Then it is filled with water. The integrated heating is switched on and the water is heated to approx. 80°C. 1-3% cleaner is added to the container filling.

The cleaning process starts when the ultrasound unit is switched on. The conveyor is also switched on and runs the chain through the basin as in operation but the conveyor chain stops for the piece that is cleaned for 30 to 120 seconds.

The heated rods automatically dry the chain again after passing the basin. When cleaning is terminated, the cleaning liquid can be drained from the basin – e.g. into a dirt water channel (please observe the local provisions!). The basin is then removed downwards. After each cleaning process, the basin must be thoroughly flushed with fresh water.

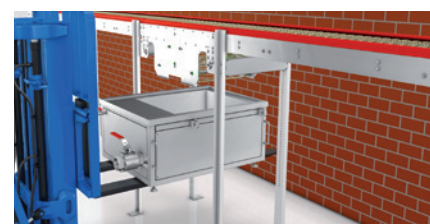
## Connecting part with deflection

The connecting part with deflection leads the conveyor chain for cleaning through the basin. The connecting part is integrated directly into the conveyor line.



## Basin

The basin contains an ultrasound unit (floor oscillator) to clean the chains and heating elements to heat the water. Size: depending on type (s. rear).



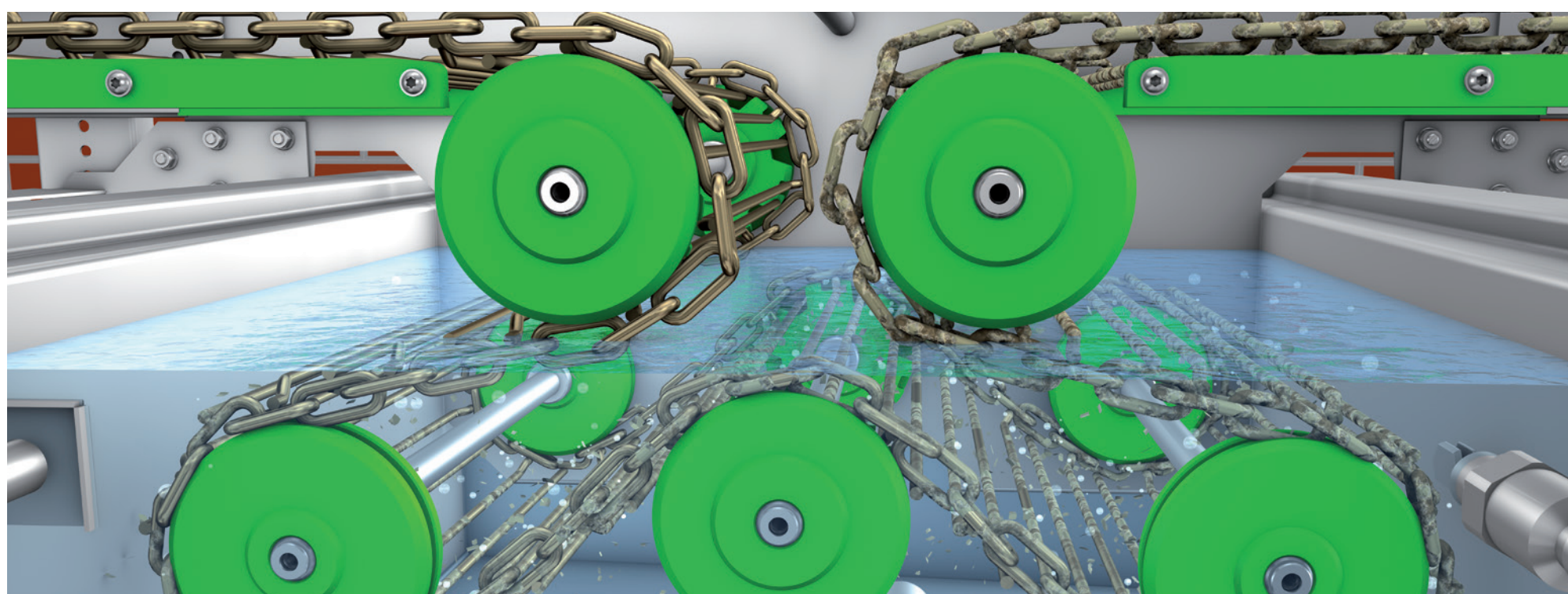
## Control

The cleaning unit is operated via the control element at the basin. The temperature is pre-set in the system.



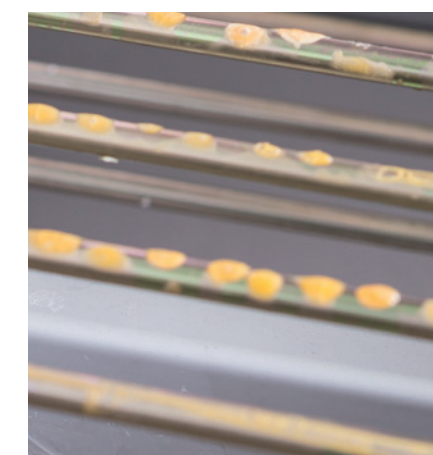
## Dual timer

Depending on the degree of soiling of the conveyor chain, set the time interval for the stopping of the chain in the cleaning basin on 30, 60 or 120 seconds.



## The benefits at a glance:

- Reliably cleans conveyor chains for egg transport of dirt with ultrasound and thus removes any hotbeds for bacteria, salmonella or fungus infestation
- Can be directly integrated into the conveyor line – also subsequently
- Can be used as a stationary or mobile system

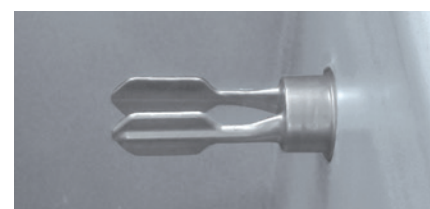


The uncleaned chain (figure above) enters into the basin and runs through it. When the cleaning process is complete, the chain is free of deposits (figure below).



## Attachment

The stable attachment by a bolt system ensures secure stance and best alignment of the ultrasound basin.



## Liquid sensor

The system has a sensor that monitors the cleaning liquid level in the unit and performs a complete deactivation at dry running.



## Cleaner

The water-filled basin has 1-3 % of the alkaline, solvent-containing special cleaner added depending on degree of pollution.



## Shut-off valve

The stably constructed shut-off valve is placed directly next to the controls at the basin. The large opening ensures smooth outflow even of larger solids.

