



TROUGHVEYOR

The Troughveyor trough belt conveyor moves bulk loose product throughout your food processing plant. Its positive drive belt system gives you a more reliable and sanitary operation. The Troughveyor offers rail or roller support systems, ensuring product stays centered and eliminating spillage. Its open frame with a cantilevered belt and no fixed guards allows for guick, yet through cleaning and tool-less belt changes.

- Positive drive belt system hygienic, reliable, long-lasting
- Horizontal, incline, and decline operation
- · Product stays centered at high rates and long distances eliminating loss
- · Food-grade sanitary design with open frame, cantilevered belt, belt lifts and more for tool-less belt changes

COMMON FOOD APPLICATIONS





TROUGHVEYOR

FEATURES + SPECS

Key details to help you decide if the Troughveyor is right for your operation.

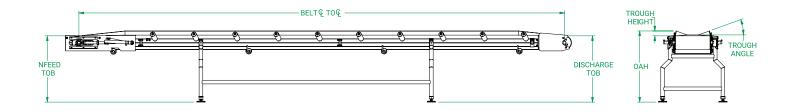
- Positive drive belt system
- Horizontal or incline operation
- Quick release take ups, manual or pneumatic
- Belt lifts
- Width: 18-48" (457-1219 mm)
- Length: 6-100' (1.8-30 m)

OPTIONS

Additional equipment options to customize the Troughveyor precisely to your application.

- Wipe down, washdown or RTE sanitation levels
- Floor and/or ceiling mounted
- Pedestal leg supports
- End or center driven
- Slider bed rail or roller belt support
- Belts: positive drive, white or blue, cleated
- Belt CIP System
- Tool-less belt scraper
- Infeed hopper, discharge chutes





This drawing contains confidential information is the exclusive property of the J.E. Grote Co. Neither this document, nor its contents, are to be used, reproduced or disclosed in whole or in part without the express written permission of the J.E. Grote Co. Copyright 2022, J.E. Grote Company, Inc.

09.22v1

CONTACT US

Ready to get started on your configuration? Contact us to customize the Troughveyor to your application, layout, and processes. To feed our growing world - Together sales@pficonveyors.com pficonvyeors.com