

VIBRAFLEX II

ULTIMATE FLEXIBILITY, VALUE, AND PERFORMANCE



The VFII sanitary vibratory conveyor efficiently and seamlessly moves a variety of products throughout your food processing line. Its flexible for multiple value-added applications, such as screening, shaking, laning, grading, and spreading. Its excited base frame design eliminates external moving parts and lubrication, increases pan life, reduces power requirements, and significantly reduces noise. The VFII is built durably for long life, with features and options designed for all of your key operations, engineering, safety, and quality teams in mind.

- Screen, shake, lane, grade, spread, and orientate a variety of food products across a range of temperatures
- Excited base frame reduces stress, necessary horsepower, noise, and maintenance
- Food-grade sanitary design with wipe down pans and no moving parts or lubrication

COMMON FOOD APPLICATIONS



BAKERY



CANDY



CEREAL



FRESH PRODUCE



FROZEN



MEAT



NUTS



PASTA



PET FOOD



SNACK FOOD



VIBRAFLEX II

FEATURES + SPECS

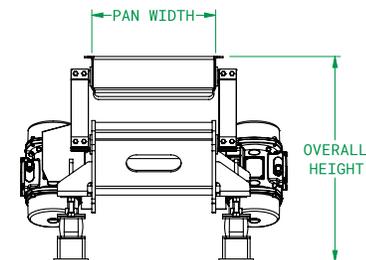
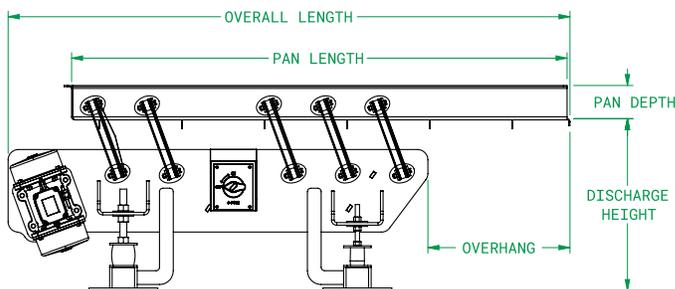
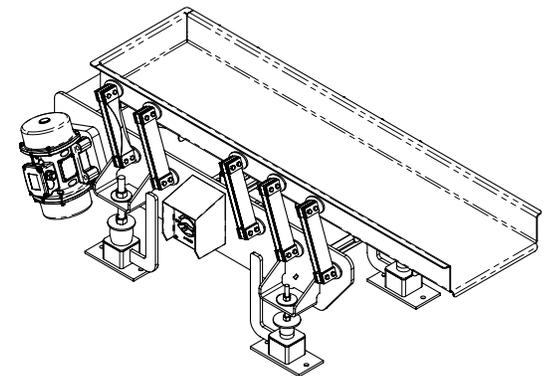
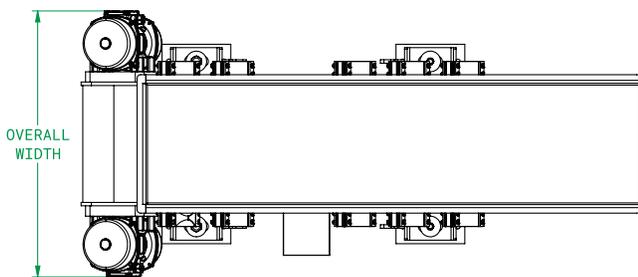
Main details to help you decide if the VFII is right for your operation.

- Vibra Drive mechanical drive
 - Excited base frame
 - Composite springs with welded spring mounts
 - Rubber isolators
 - Pans: stainless steel; wire mesh, perforated, or solid
 - Discharge end shapes: bias, flared, tapered, circular
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- Throw Angle: 20 degrees standard
 - Width: 12-72" (305-1829 mm)
 - Length: up to 24' (7.3m), dependent on width
 - Depth: 4" (101 mm) and up, application dependent
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- Electrical: 230/460V/60Hz/3Ph

OPTIONS

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

- Floor, platform, or ceiling mounted
- Bottom slide gates – standard, dual, dust-tight, manual, pneumatic
- Side or end discharge



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CONTACT US

Ready to get started on your configuration? Contact us to customize the VF II to your application, layout, and processes.



To feed our growing world - Together
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