

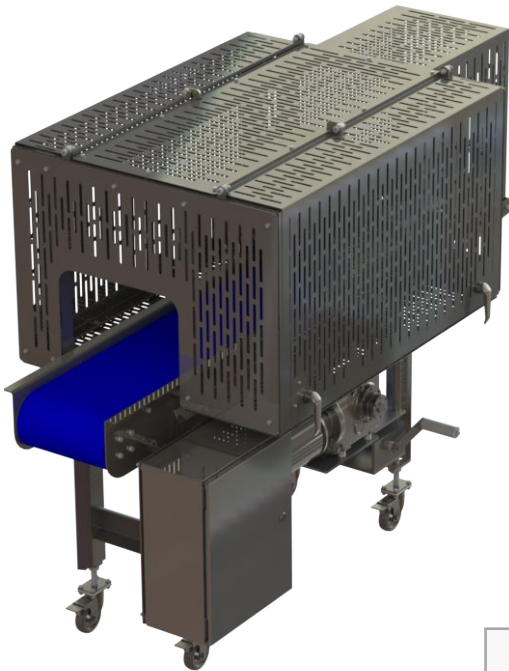
## SINGLE ROLLER CONVEYOR

The Fusion Tech Single Roller Conveyor was designed to provide adjustable flattening and separation of meat before entering a shredder to provide a hand-pulled look.

The unique design of this roller conveyor allows for the roller height to be adjusted from either side of the conveyor.

The roller is filled with dye to alert operators and maintenance should the roller ever crack — preventing bacteria from getting into the roller and causing a food safety issue.

The Single Roller Conveyor is the ultimate solution to flattening and separating the muscle fibers of your meat product.



| Model # | Footprint                   | Top of Belt | Discharge Hopper  | Roller Diameter |
|---------|-----------------------------|-------------|-------------------|-----------------|
| A-15671 | 81.66"l x 36.01"w x 61.32"h | 36"         | 28.50" from floor | 16"             |

### Dye Filled Press Roll

Press roller is filled with dye to highlight if it ever cracks.

### Discharge Chute

Directs product to conveyor or bin below.

### Thermodrive Belting

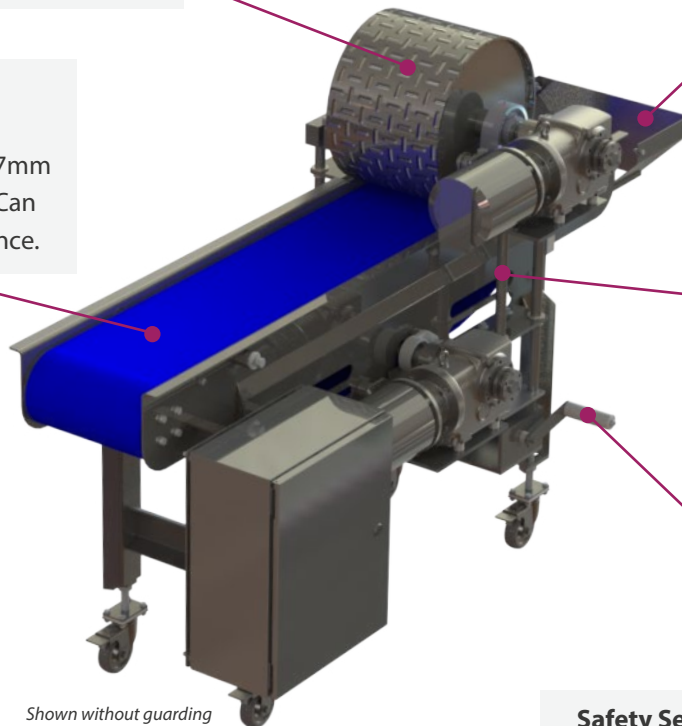
Conveyor is equipped with Thermodrive 8050 Flat Top 7mm polyurethane blue belting. Can be changed to your preference.

### Roller Adjuster

Roller height adjusts easily with the turn of a handle.

### Removable Handle

The adjusting handle removes to use on either side of the conveyor for ease of use.



*Shown without guarding*

### Safety Sensors

Safety sensors located on guarding verify safety cage over roller is securely closed.

