

UltraScraper recommendations



Introduction

The ever-increasing demands towards better hygiene in the entire food industry and the implementation of HACCP program have resulted in changes regarding cleaning methods and used materials. Scrapers are often used to clean excess material, dirt or debris of conveyor belts. This document provides some guidelines to achieve optimal performance of the scraper, without damaging the belt.

Common reasons for insufficient cleaning properties could be affected by one of the following reasons:

- » Position of the scraper
- » Angle of the tip of the scraper and the belt
- » Pressure of the scraper against the belt
- » Belt surface (hardness, finish and/or material)

The specially designed UltraScraper is equipped with a soft lip, allows the lip to follow the belt surface, to allow good cleaning properties. The soft lip is made out of metal detectable material, to allow it to be detectable by metal detectors, with correct settings.

The UltraScraper is able to scrape belt with the following properties:

- » Both, synthetic and homogenous belts
- » Smooth, matt or glossy surface
- » Low friction; avoid scraping dry products, moisty products have the best scraping result

However, the UltraScraper is not limited to these properties, it is also able to scrape belts with:

- » Impregnated belts
- » low profiles, might be scrapeable, this must be tested however (it is not recommended to scrape A18 profiles)
- » guide ropes, if the scrapers is positioned around the rope
- » Drive lugs, if the scraper is positioned around the drive lugs

It is unadvisable to scrape the following type of belts:

- » Cotton fabrics
- » Needle Punched Felt belts (NPF)
- » Belts with high profiles
- » Belts with mechanical fasteners

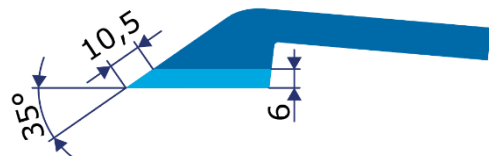
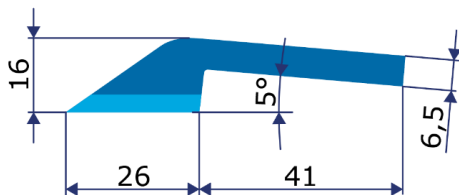
Metal detectors

Metal Detectors have to be tweaked to a certain setting to detect pieces of a desirable dimension, this is however different for each detector, there are no universal setting which is preferable for all types of metal detectors.

Only light blue part is metal detectable, only lip, not the body.

Installation guidelines

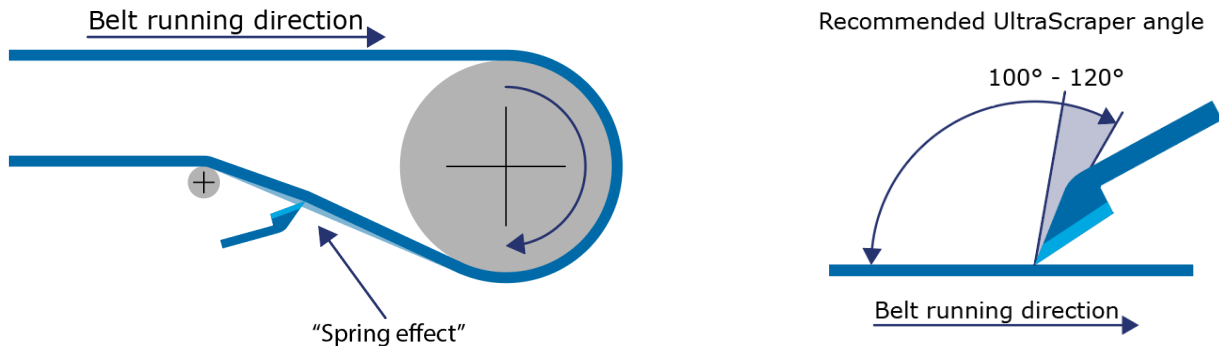
To ensure the UltraScraper maximum effectiveness and lifespan, the following positioning instructions should be taken in account when installing the UltraScraper. The UltraScraper should be mounted in a U-shaped bar or similar, to ensure stability all over the belt. The bar should be able to move up and down, but also be able to set at an angle, the angle allows the UltraScraper to scrape at the optimal angle, at the right pressure. The UltraScraper should be attached with fasteners.



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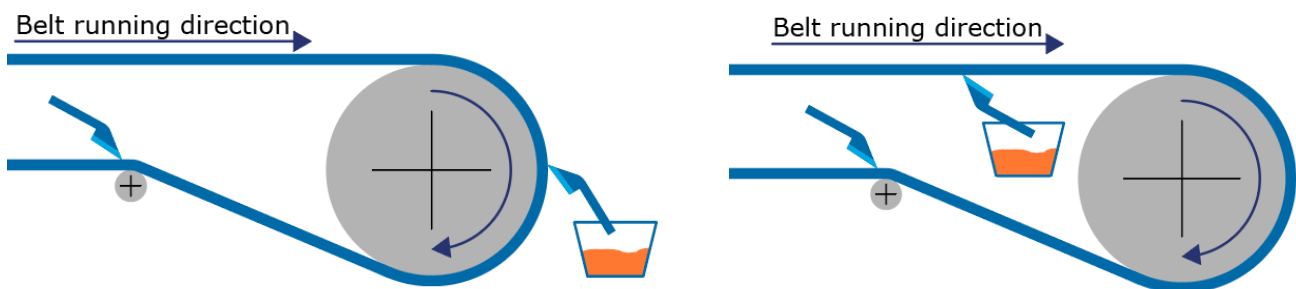


It's possible to use the UltraScraper, on both the topside and the bottom side of the belt. The positioning is crucial for the performance of the UltraScraper. The most preferable configurations is as follows:



The scraper should, if possible, push into the belt, using the "spring effect". This ensures the proper scraping properties, in combination with the recommended angle of 100°-120°.

The UltraScraper also enables the collection of food products from the belt (i.e. chocolate), this requires placement of the scraper to be positioned on the drum, for collection food products on the topside of the belt, or before the tail drum if the scraper is collecting from the bottom side of the belt



Ensure, the scraper is placed as perpendicular as possible on the belt, this avoids any tracking issues.

Maintenance

Check the scraper regularly on the following topics:

- » Pollution, clean the scraper, take additional care where fasteners are used
- » Position, check if the scrapers position, angle and perpendicular placement
- » Wear, Check the lip, this should not exceed more the 3mm wear (if more, replace the scraper)

Cleaning

The following steps should be used to clean the UltraScraper, for more information refer to our general cleaning reference;

1. Wipe off large and loose particles
2. Pre-clean with water (20 bar, 55°C)
3. Clean with alkaline agent: cold, approx. 15 min
4. Wash off with water (20 bar, 55°C)
5. Disinfect with a quaternary ammonium agent (quat): cold, at least 10 min
6. Wash off with water (20 bar, 55°C)