EAGLE SERIES BRUSHLESS **CONVEYOR BELT CLEANING SYSTEM**



Traditionally in the food and baking industries, cleaning flat (nonporous) conveyor belts is a difficult and labor-intensive operation that uses many gallons of chemicals and water. The Eagles Series Brushless Conveyor Cleaning System can eliminate labor expense, waste water, and chemical use while still meeting or exceeding regulatory food safety requirements.

- **★** Clean and Sanitize NO Chemicals!
- ★ Hands-Free Cleaning Without Stopping Production
- ★ Safe & Easy to Use!
- ★ FDA Approved Materials
- ★ 95-99% Water Savings
- Saves Labor & **Downtime**



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Custom Belt Cleaning Systems

The Electro-Steam™ Eagle Series Brushless
Conveyor Belt Cleaning System is fully customizable
to fit your needs. It will clean and sanitize a wide
range of conveyor belt sizes and materials. This
system utilizes the dry steam vapor produced by
the portable Eagle Series Steam Cleaner to blast
the conveyor belt, breaking down accumulated
debris and soil while sanitizing the belt it as it
passes through the cleaning head. Simultaneously,
a powerful vacuum removes the debris and dries the
surface leaving your belt(s) clean, sanitized
and ready for the next production run.

ACCESSORIES

Mechanical Hose

(Connects Steam Generator to Belt Cleaner)

- EAG00186

 Mechanical Hose (10FT)
- EAG00187
 Mechanical Hose (20FT)
- EAG00227 Mechanical Hose (33FT)

O-Rings, (Bag of 25)

• EAG00055 For Hose to Machine Connection





EAG00067 For Hose End







Industrial Vacuum - HEPA Filtration (Includes High Temperature Vacuum Hose)

EAG00236 19 Gallon Vacuum