

The uni UltraClean Two-Part Sprocket – Superior in food safety!

With unique features that combine all the benefits of a traditional two-part sprocket system – ease of installation and replacement, less downtime and lower maintenance costs – with unparalleled

advantages in hygiene and cleaning, this innovative belt sprocket is delivering outstanding hygienic performance in demanding applications across the food industry.

KEY ADVANTAGES

- Helping to prevent food ingress
- Making sprocket cleaning easier
- Making shaft cleaning easier
- Making belt cleaning easier
- Reducing water consumption
- Reducing cleaning agents consumption
- Unique cleanable retainer system

HYGIENIC DESIGN FEATURES

Rounded “backside tooth”

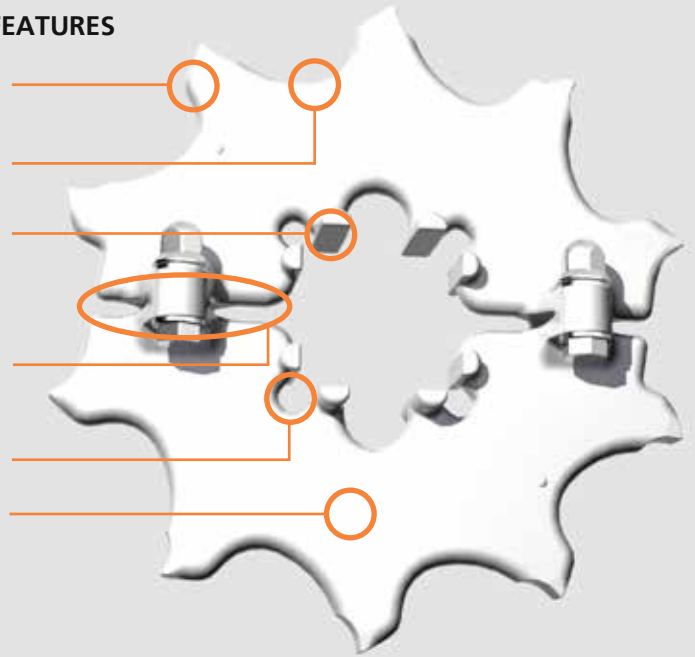
Rounded “undercut”

Unique bore design
75% less contact area with shaft

Open split line

Rounded open slots

Cleaning surface reduced by 25%



All features add up to outstanding cleaning performance and food safety.



Superior food safety



Faster cleaning



Less downtime



Reduced costs



Less water consumption



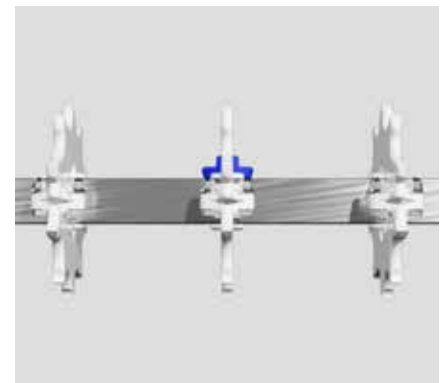
Less detergent

The UltraClean Retainer – the solution for easier cleaning



Standard retainer rings are a food safety risk, as they make cleaning almost impossible.

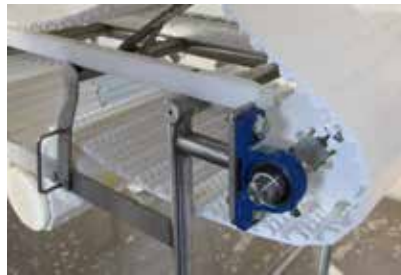
To complement our hygienic sprocket solution, we have designed UltraClean retainers to fit with our uni UltraClean Two-Part Sprocket. With these newly designed retainers, you only need one retainer per sprocket, reducing the number of parts, and most importantly, **making cleaning a lot easier.**



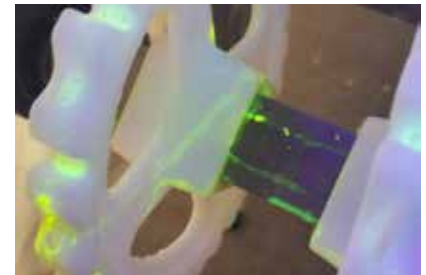
Hygienic Score DTU Cleanability Test

Proved to be the most hygienic solution

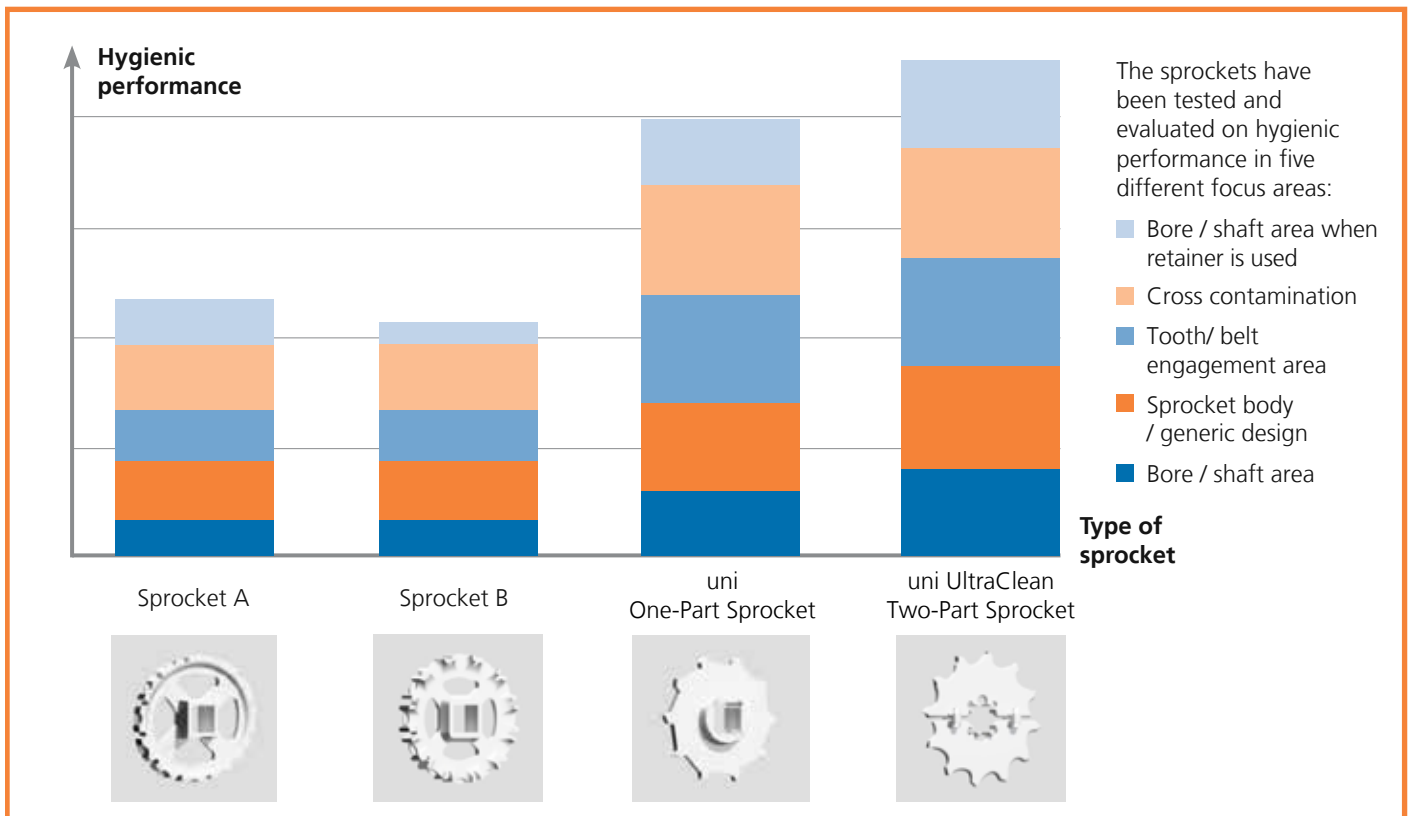
During in-depth washdown testing of a selection of commonly available sprocket designs conducted by the DTU Center for Hygienic Design at the Technical University of Denmark, the uni UltraClean Two-Part Sprocket proved itself to be the **most hygienic belt sprocket system** for use in the food industry.



A procedure suitable for objective soiling, cleaning and evaluation of sprockets of different generic designs has been developed.



The soil was prepared with a fluorescent dye. After the cleaning procedure, UV light was used to detect residual soil.



Sprocket Range

The uni UltraClean Two-Part Sprockets are available in a wide range of tooth numbers and popular metric and imperial bore sizes to fit most existing systems.

uni UltraClean Two-Part Sprockets are available for belt series commonly used in the food industry:

- uni MPB
- uni ECB
- uni BLB
- uni S-MPB
- uni SNB M2
- uni M-QNB
- uni M-SNB
- uni M-TTB
- uni Flex ASB

Morskate®



Any questions? Please contact us.

Morskate Aandrijvingen BV

Oosterveldsingel 47A
7558 PJ Hengelo (Ov)
The Netherlands

NL

T +31 (0)74 - 760 11 11
info@morskateaandrijvingen.nl
www.morskateaandrijvingen.nl

DE

T +49 692 - 222 34 95
info@morskateantriebstechnik.de
www.morskateantriebstechnik.de

EN

T +31 (0)74 - 760 11 11
info@morskatedrivetechnology.com
www.morskatedrivetechnology.com