

# CONVEYOR SYSTEMS FOR THE MEAT & POULTRY INDUSTRY

## CLEANER BY DESIGN

In meat and poultry processing, cleanliness, reliability, and speed aren't optional. Our conveyor systems are built to handle everything from raw cuts to packaged products, all while making cleaning and efficiency easier than ever.

Our conveyors are built for constant washdowns and cold conditions, with stainless steel construction, sloped open-frame designs, and quick-clean components.

Span Tech conveyors are modular and customizable, built to fit your space and process. We offer solutions that help control product spacing, save vertical space, and handle sorting, diverting, or accumulation. All while cutting down on maintenance and downtime.

With over 40 years of experience, we design sanitary conveyors that meet USDA specifications and keep protein lines running smoothly. Whether you need to boost production or improve sanitation, we'll help create a system that fits your facility and keeps things

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