

CONVEYORS

Count on Stewart Systems' conveyor designs for all of your pan, lid, tray and product conveying needs. Bakeries worldwide depend on our quality design and reliable construction. We have decades of experience designing systems at bakeries just like yours. Designed to carry pans and products in straight level sections, inclining or declining sections and around curves.

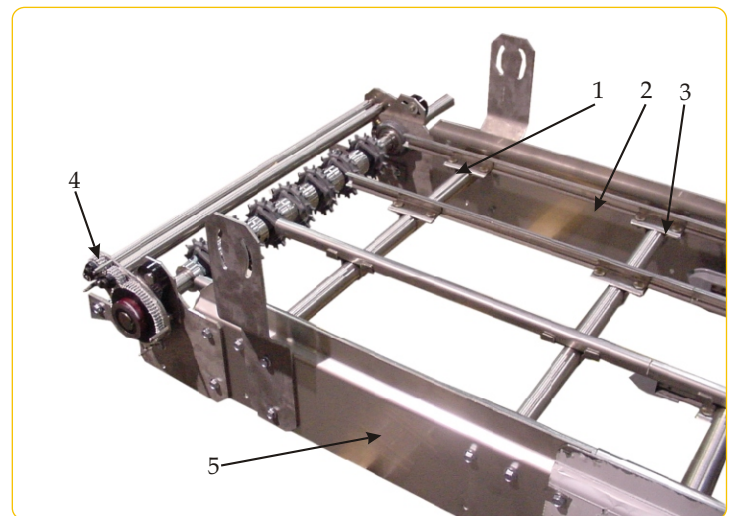
Stewart Systems Conveyors safely and gently handle your pans, products, and empty or full trays and baskets.

Because of our experience, our designs are the best in the business. Our conveyors provide better pan and product control with smoother starting, stopping, and metering. We also assure proper accumulation of pans and product to prevent downstream "starving" in the system. Our conveyors incorporate countless improvements in quality, and an attention to detail that you will appreciate. Features such as powered transfer rollers insure that your product moves smoothly and precisely. No one designs bakery conveying systems better than we do.

All of our conveying systems are built to last, and constructed to exacting standards with stainless steel side frames, runners, and crossbraces.

Each stainless steel side frame follows our standard of common mounting points and common mounting hardware for floor or ceiling installation, with standard bolt patterns on each type of conveyor frame. Whether it's a pan conveyor or a product conveyor, many of the mounting and connecting components are the same.

How much maintenance time and money will you save when belt tracking is no longer a required part of your routine maintenance? Plastic belts are also quieter, easier to clean, and gentler on your products and pans than other "traditional" solutions. Or if you prefer, we also offer stainless steel wire conveyors, including Wenday and Multiflex type belting. Our Multiflex conveyors also have new and improved head and tail sections that provide a smoother and quieter conveyor.



Recent design improvements include...

1. 1" Schedule 40 Stainless Steel Pipe w/1/4" Bolt end flanges
2. 10 ga. Stainless Steel runners.
3. 12 ga. Stainless Steel runner clamps.
4. Powered transfer rollers.
5. 10 ga. Stainless Steel.

Adding to their dependability and reliability, is a shaft mounted SEW Eurodrive motor used on each conveyor. This provides direct power to your conveyors. There is no need for chains, sprockets, belts, or guards, which shrinks your maintenance and spare parts requirements even more.

So, for the last word in quality, reliability and flexibility in conveyors for your operation, compare us to the rest and choose the best, Stewart Systems.

Basket Conveyors	Slope Up	Slope Down	Curve Tangent
33" - 12" Single Strand	0.5"/ft.	1.255"/ft.	36"

Product Conveyors			Slope Up	Slope Down	Curve Tangent	Special Tail Tangent
Bread Conveyor	21"	18" Single Strand	1.25"/ft.	1.5"/ft.	36"	27"
Bread Conveyor	24"	21" Single Strand	1.25"/ft.	1.5"/ft.	36"	27"
Bread Conveyor	27"	24" Single Strand	1.25"/ft.	1.5"/ft.	36"	27"
Bread Conveyor	33"	15" Dual Strand	1.25"/ft.	1.5"/ft.	36"	27"
Bread Conveyor	45"	21" Dual Strand	1.25"/ft.	1.5"/ft.	36"	27"
Dough Conveyor	15"	12" Single Strand			36"	27"
Muffin Conveyor	9"	6" Single Strand			36"	27"
Boom Switch		7'-6" Long			36"	27"

Pan Conveyors			Slope Up	Slope Down	Friction Tip Up or Magnet / No Friction	Friction Top Up with Magnet	Friction Top Down	Friction Top Down with Magnet	Curve Tangent
Easy Way	15"	12" Single Strand	.5"/ft.	.75"/ft.	2"/ft.	4"/ft.	3"/ft.	6"/ft.	36"
	21"	12" Single Strand	.5"/ft.	.75"/ft.	2"/ft.	4"/ft.	3"/ft.	6"/ft.	36"
	27"	6" Dual Strand	.5"/ft.	.75"/ft.	2"/ft.	4"/ft.	3"/ft.	6"/ft.	36"
		15" Single Strand	.5"/ft.	.75"/ft.	2"/ft.	4"/ft.	3"/ft.	6"/ft.	36"
Hard Way	37"	6" Single Strand	.5"/ft.	.75"/ft.	2"/ft.	4"/ft.	3"/ft.	6"/ft.	36"
		15" Single Strand	.5"/ft.	.75"/ft.	2"/ft.	4"/ft.	3"/ft.	6"/ft.	36"
	45"	6" Single Strand	.5"/ft.	.75"/ft.	2"/ft.	4"/ft.	3"/ft.	6"/ft.	36"
		18" Single Strand	.5"/ft.	.75"/ft.	2"/ft.	4"/ft.	3"/ft.	6"/ft.	36"