

TECHNICAL DATA

- » The heating of the water in the cleaning tank – depending on the filling quantity and the heating power – takes approx. 90 minutes.
- » The cleaning power can be adjusted by the dual time relay. The time for the chain to stop can be varied from 30 to 120 seconds.
- » One cycle through the cleaning tank at a conveying length of 100 m (corresponds to a chain length of 200 m) takes between 2 and 6 hours, depending on the setting of the dual time relay.
- » Regular cleaning intervals of at least 3 months are advisable. If necessary, cleaning should be carried out more frequently.
- » One tank filling of cleaning liquid is sufficient for approx. 200 m of conveyor chain.
- » After each cleaning operation, the cleaning tank must be thoroughly cleaned with fresh water.
- » When draining the cleaning liquid into a waste water drain, please observe the local regulations.

TECHNICAL REQUIREMENTS

- » Fresh water supply
- » Power supply 32 A + type 350 and 500 Power supply 16 A
- » Sewer



DESIGN

REQUIRED COMPONENTS

- » Connecting part with deflection unit
- » Mobile cleaning tank incl. ultrasonic unit and heating elements
- » Cleaning agent

DIMENSIONS CLEANING TANK

Type	Dimensions (L x W x H)
350	800 x 870 x 520 mm
500	800 x 1020 x 520 mm
750	800 x 1270 x 520 mm

SUITABLE COMPLEMENT

Cleaning Unit | Curve Conveyor | Steep Conveyor „Climber“

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As of: May 2026 | We reserve the right to make technical changes, further developments and improvements.
No. 0885-1

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**COMPACT CLEANING
UNIT
FOR
CONVEYOR CHAINS**

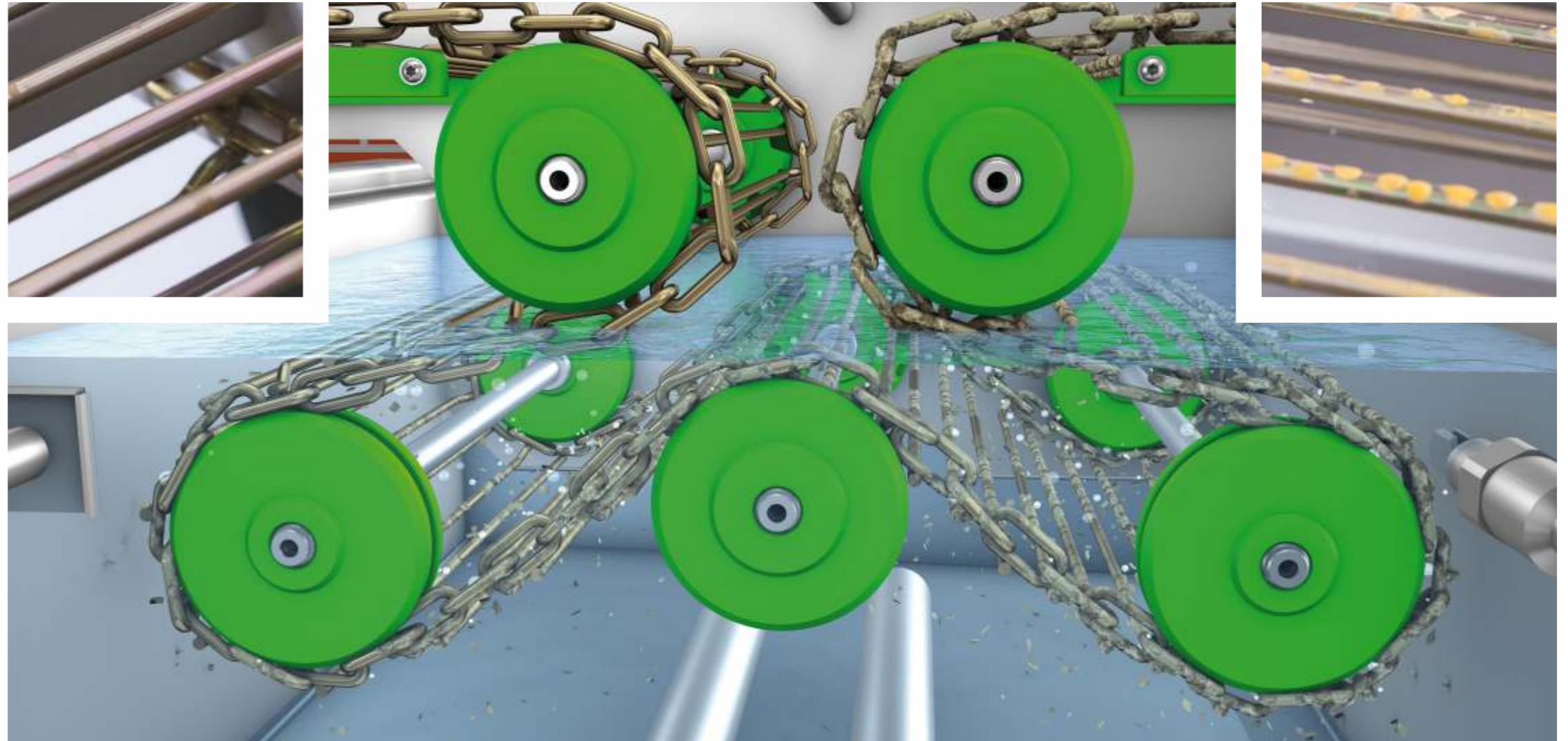


CLEANING UNIT

The LUBING cleaning unit was developed to clean conveyor chains for egg transport. Cleaning is carried out using ultrasound and hot water with an added cleaning agent. As such, the unit safely and reliably removes dirt from the entire conveyor chain, thus removing any hotbeds for bacteria, salmonella or fungus infestation. The cleaning unit can be retrofitted to an existing Conveyor-System. To do so, a permanently installed deflecting unit is required for the lower chain in the Conveyor-System. The cleaning tank can be stationary or mobile.

CLEANING PROCEDURE

The cleaning tank is attached from below to the connecting part with deflection and fixed there. It is then filled with water. The integrated heater is switched on and the water is heated to approx. 80°C. 1-3% cleaner is added to the tank filling. The cleaning process starts when the ultrasonic transducers are switched on. The conveyor is also turned on and runs the chain through the tank at standard speed, stopping for 30 to 120 seconds at a time for the piece to be cleaned. The heated bars automatically dry the chain again after it has passed through the cleaning tank. When the cleaning process is finished, the cleaning liquid can be drained from the tank. The tank is then removed downwards.



CONNECTING PART WITH DEFLECTION

- » guides the conveyor chain for cleaning through the cleaning tank
- » is integrated directly into the conveyor line



CLEANING TANK

- » an ultrasonic unit (ground transducer) for cleaning the chain
- » heating elements for heating the water
- » size: depending on type (reverse side)



CONTROL

- » directly attached to the cleaning tank
- » temperature is preset by the system



DUAL TIMER

- » regulates the time interval for stopping the conveyor chain in the cleaning tank
- » depending on the degree of contamination 30, 60 or 120 seconds selectable



ATTACHMENT

- » stable bolt system
- » safe stand and optimal alignment of the ultrasonic tank



LIQUID SENSOR

- » monitors the level of cleaning liquid in the unit
- » complete shutdown in case of dry running



CLEANER

- » alkaline, solvent-free special cleaner (IWR 31 L)
- » is added to the rinsing water in the tank
- » Dosage: 1-3 % depending on degree of contamination



SHUT-OFF VALVE

- » stable construction
- » large outlet for problem-free drainage of even larger solids

ADVANTAGES

- » cleans conveyor chains for egg transport reliably from dirt and removes any hotbeds for bacteria, salmonella or fungus infestation, highly effectively on an ultrasonic basis
- » inline cleaning by integrating the unit into the conveyor system - no disassembly of the chain necessary
- » can be integrated directly into the conveyor line - also retrofitted
- » can be used stationary and mobile
- » easy operation and cleaning