

REXNORD FOOD INDUSTRY SOLUTIONS

A commitment to productivity and food safety



Rexnord® FlatTop Europe

REXNORD
PRECISION. POWER. PERFORMANCE.



SPECIFYING A PREFERENCE FOR HIGHLY EFFICIENT FACILITIES

Processing and packaging food faster with a lower life-cycle cost, less downtime, and reduced product waste requires people, technology, and processes working together to make plant efficiency and productivity the number one goal.

That's why Rexnord is committed to high quality food conveying solutions focused on increasing plant productivity and food safety. Through advanced conveying technology and hygienic design features, Rexnord offers a broad set of food-grade conveying chains and components for every application — from raw food handling to a wide variety of solutions for food processing and packaging.



PARTNERS RESPONSIBLE FOR PRODUCTIVITY

Combining high quality, reliable food conveying solutions with years of superior technology and application expertise, Rexnord is your preferred partner for efficient, safe food processing and packaging.

- More throughput, less waste, and reduced product damage
- Highly cleanable design, highest sanitation standards
- Easy maintenance, less downtime
- Superior reliability, longer chain life



SERIOUS CONVEYING SOLUTIONS FOR EVERY FOOD APPLICATION

Rexnord® food conveying chain technology and food-safe material innovations offer high-productivity solutions for food applications throughout each food manufacturing plant.

To ensure the highest level of food safety, Rexnord food conveying chains and components are molded with Microban® Product Protection. Combined with sound sanitation practices, it ensures improved hygiene, especially in between regular cleaning operations. Microban Product Protection works continuously 24/7 and is safe, durable, and effective.



“ Using 2015 chain in our Over-the-Wall Conveyor has shown increased performance and reliability. Our maintenance time is less with Rexnord conveying chain”.

Jennifer Crabtree, Plant Engineer, Frito Lay, Fayetteville, NC

Raw Material Handling Solutions

A wide range of Perforated Top conveying chains (10% to 60% open area) promote improved drainage, highly cleanable surfaces and non-adherence properties in raw material handling applications - from high resistant water bath take-away conveyors to a variety of washing solutions. Multiple pusher styles provide flexibility in incline conveyor designs.

Food Processing Solutions

Rexnord® MatTop® hybrid stainless steel and plastic chains in high-temperature resistant materials are highly effective in food processing operations. And, for secondary processing applications, Rexnord ultra-cleanable MatTop chains provide extra protection against microbial contamination.

Delicate Processed Food Handling Solutions

Snack foods, small baked goods, and other delicate processed foods benefit from the smooth, gentle conveying and flawless transfers of Rexnord's small to medium pitch MatTop conveying chains.

High Sanitation, High Risk Area Solutions

When direct food contact increases the risk of contamination, Rexnord food-grade MatTop chains with easy-clean, ultra-hygienic designs help meet even the most stringent sanitation standards.

Efficient Package Handling Solutions

To effectively pack and convey a wide variety of package sizes and types, Rexnord MatTop and TableTop® conveying chains provide the strength, flexibility, and smooth handling needed to protect finished food products during final packaging and transport.



FOOD-SAFE DESIGNS MEET HIGH SANITATION REQUIREMENTS

With more than 100 years of experience and technology innovation in conveying chain and power transmission, Rexnord is an industry leader in food conveying solutions

Pioneering advanced drive technology and material innovation in modular plastic conveying chains for food, Rexnord is known for industry-leading chain designs that deliver superior chain sprocket interaction, chain life duration, and cleanability.

Rexnord® 1010, 1200, and 2010 MatTop® Series chains are engineered with new sanitary designs for easy cleaning, metal detectable and antimicrobial materials for improved food safety, and maintenance-friendly features that reduce downtime and labor costs.

Rexnord food-grade 1010, 1200, and 2010 Series MatTop conveying chains also include a wide variety of flights, side guards, and buckets designed to reduce product waste and increase throughput.



REXNORD® 1015 SERIES MATTOP® CHAIN

- 1 inch pitch Solid Top ultra cleanable food chain
- Open accessible hinge design
- Cleanable, practical Rexnord® T-Type pin retention system
- Increased CIP (Clean in Place) features
- Rapid-dry, curved bottom surface
- 24 inch wide hygienic module design with up to 4 inch ribbed pushers
- Machined hygienic sprocket design, flexible in size and position

In Development

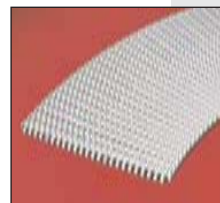
REXNORD® 1016 AND 1018 SERIES MATTOP® CHAIN

- Perforated Top - 1016
- Open Area - 1018
- High-sanitation, open design
- Optimized cooling, drying, and drainage



REXNORD® 2010 SERIES MATTOP® CHAIN

- 2 inch pitch MatTop chain designed specifically for the food industry
- Open hinge design promotes easy and effective cleaning
- Available in three styles:
Textured Top - 2011, SolidTop - 2015, Perforated Top - 2016
- Available with up to 6-inch high pushers and scoops and up to 4-inch (101.6 mm) high sideguards.
- Large diameter, abrasion resistant pins
- New easy-release, high-capacity 4 in (101.6 mm) and 6 in (152.4 mm) buckets



REXNORD® 1200 SERIES MATTOP® CHAIN

- 1.25 inch pitch side-flexing chain
- 39% open area, cleanable design (1255)
- Available with 3 inch high pushers
- Compact radius design up to 2 times chain width (1275 and 1285)
- Rexnord® Positrack™ (RBP), Flat (RB) and TAB (RBT) guide designs
- Rexnord SuperGrip with RubberTop™ and Pushers for incline and decline conveyors
- Reinforced outer module for high strength and speed in food packaging, suitable for food processing spirals. (1265 and 1285)



“ The best thing about 2010 Series chains is the increased longevity and reliability of the conveying chain. With the modular chain design, Rexnord® TwistLock® pin retention and easy-release sprocket design, repair and maintenance is quick and easy”.

Bakery and Snack Food Manufacturer, Milwaukee, WI

BUILT-IN EFFICIENCY

Rexnord ensures the efficiency of your food production lines through the specially designed features of its food-grade Rexnord® MatTop® conveying chains.



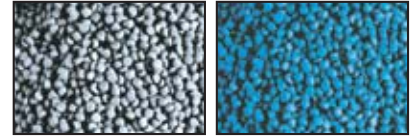
SANITATION

- Unique open hinge design
- Maximum pin exposure
- Curved underside for rapid drying
- Built-in Microban® Product Protection
- Block body sprocket design for easy CIP (Clean in Place) sanitation



EASE OF MAINTENANCE

- Rexnord® T-Type, Click Finger, and TwistLock® pin retention for easy assembly and disassembly
- Split sprocket design for easy removal and maintenance
- 12% larger pin diameter (Rexnord® 2010 Series MatTop® Chain) for strength and durability
- Rexnord abrasion resistant polyester pins and heavy duty nylon sprockets for extended wear life.
- Stainless steel pins for increased chain stability on wide conveyors.



FOOD-GRADE CHAIN MATERIAL INNOVATION

- Molded-in Microban® Antimicrobial Product Protection is standard for Rexnord MatTop Series food Chains
 - Inhibits growth of bacteria, mold and mildew that cause stains and odors
 - Protects hard to clean areas; works in between cleanings; extends product life
- Rexnord WHA, BHA — High-temperature resistant materials
- Rexnord metal-detectable materials for additional food safety



BAKING AND SNACK FOODS:

Proofers
Elevators
Ovens/Microwave
Product Conveyors
Roasting/Toasting
Pan Conveyors
Dryers
Package Handling Conveyors

VEGETABLE / FRUIT PROCESSING:

Dewatering Elevators
Fillers
Washers
Labelers
Sorters
Cookers
Mixers
Product Handling Conveyors
Blanchers
Container/Package Handling Conveyor
Slicers/Dicers/Shredders
Palletizer/Depalletizer
Coolers/Freezers
Metal Detectable

MEAT AND POULTRY:

Eviscerating
Metal Detectable
Fabrication/Boning/Trim
Product Conveyors
Cookers/Fryers/Microwave
Package/Case Conveyors
Cooling/Freezing
Hide Processing

OTHER MATERIAL HANDLING SOLUTIONS:

Bulk Food Handling
Sugar Mills/Cane & Beet
Grain Handling

Various Raw Material Handling
Unit Handling
Container Manufacturing
Carton/Case Conveyors

COMMITTED TO INNOVATION IN FOOD CONVEYING

Every food processing and packaging plant is dedicated to continuous performance improvements. Whether the focus is on increased productivity, sustainability, engineering services or food safety, you need an experienced material handling solutions provider that can deliver unique innovations throughout your food manufacturing facility.

As the global leader in food and beverage conveying and power transmission, Rexnord delivers state-of-the-art conveying solutions for all your food manufacturing requirements. The Rexnord breadth of food conveying products – featuring our leading MatTop[®], TableTop[®], and Marbett[®] brands – demonstrates our commitment to innovations that meet your manufacturing and operations demands.



Rexnord® MatTop® Chains



Rexnord® 505 MatTop® chain features a 0.5 in (12.7 mm) pitch and small 2 times width inside radius ideal for small packed food products. A 10% open area makes it also suitable for unpacked, fragile products needing careful handling on inline transfers. Rexnord® PosiTrack™ Tracking Guides offer stability and guidance. Rexnord® RBP and RB materials available.



Rexnord® 1505 FT (FlatTop) and **1506 FG (Flush Grid) MatTop®** (26% open area) chains with 15 mm pitch (9/16") are suitable for unpacked, vulnerable foods such as rolls, pizzas, hamburgers. The Rexnord® 1505 SG (SuperGrip) MatTop® chain is used for incline and decline conveyors. 1 and 2 inch sideguards and flights available.



Rexnord 1000 FT (FlatTop) and **1000 FG (Flush Grid) MatTop® Chains** with strong 1 inch pitch can be used in any general food conveying application. The 40% open area Flush Grid design produces optimal water and airflow for excellent cleanability. **1000 SG (SuperGrip) MatTop Chain** is available for incline conveying of boxed or packed products. Flights available for light duty elevators.



Rexnord 6391 FG (Flush Grid) (26% open area) and **6392 FG (Flush Grid)** (48% open area) **MatTop Chains** combine the strength of stainless steel rods and tension plates with superior support and drainage of molded plastic links. Ideal for high temperature applications, 6391 and 6392 MatTop® chains with flights are used on medium duty elevators for large capacity drainage.

Rexnord® TableTop® Chains



Rexnord's superior range of Carbon and Stainless Steel TableTop chains (2,5 -7,5 inch (63,5 - 190,5 mm)) have high strength and wear resistant topplate and pin materials. Available in hygienic and easy maintenance Rexnord® Magnetflex® (magnetic) curves, as well as TAB and Bevel curves. Rexnord RubberTop versions are ideal for incline and decline conveyors.



From standard low friction to specialized low backline pressure rollers and SuperGrip versions, **Rexnord® Plastic TableTop® chains suit a wide variety of food packaging applications.** With superior sliding properties and extreme flatness, Rexnord Plastic TableTop chains are molded with high strength and temperature, wear, and chemical resistant materials.



Rexnord® Multiflex chains have a unique pivot, connecting hinge to chain link, that makes **Rexnord Multiflex chains ideal for package conveying.** **Rexnord® 1765 ZeroGap™ Multiflex chain** and patented top plate design features low noise and long wear life. The Rexnord 1702 Multiflex chain is smooth, bi-directional and FDA-approved for direct food contact. Corner discs and pushers are available.

Marbett® Components



Rexnord® Marbett® stainless steel and Microban®-molded components contribute to improving sanitation standards in food plants. Noise-reducing double rollers in Microban, stainless steel high-sanitation levelers which comply to 3A (USDA) regulations, and blue Microban bearings are part of the **Marbett component solutions for hygiene-critical applications.**

