

Rexnord Conveying Solutions for the Food Industry



Rexnord's Complete Solutions for the Food Industry

Food processing facilities have unique challenges that require unique solutions. Rexnord's complete portfolio offers food grade conveying solutions made specifically with food processing applications in mind.

Rexnord is the only conveyor belting supplier in the industry that offers both metal and plastic modular belting, together with conveyor components and stainless steel chain.



Complete Food Portfolio

"We have been working with Rexnord for many years and I must say it is a reliable partner with high quality products. We use different types of chains that allow us to have security on our systems and high performance. In addition to the chains we also use the components, this helps us to rationalize our purchases by buying all conveyor components at one supplier"

(Engineering Department Digama Food Technology)

Market Experience

Rexnord has the market experience to provide total solutions customized for every food company. Our specialty belts and industrial products are used by the most respected names in food processing worldwide. From sorting and washing to cooking, cooling and packaging, there are hundreds of custom solutions based on the market and application. World-class engineering and manufacturing methods ensure that our belts last longer and deliver optimal results.

Rexnord is with you every step of the way.

From specification and installation to testing, monitoring, repair and overhauls, Rexnord provides superior product quality, on-the-spot field service and industry-leading technical support to prevent costly maintenance, repairs and shutdowns, maximizing your return over the system's lifecycle. With sales and service operations worldwide, and a vast network of distributor relationships, we deliver exactly what you need, when you need it.

Industries Served:

- Fruit & Vegetable



- Bakery & Snack Foods



- Meat, Poultry & Seafood



- Frozen & Prepared Specialties



- Dairy Products

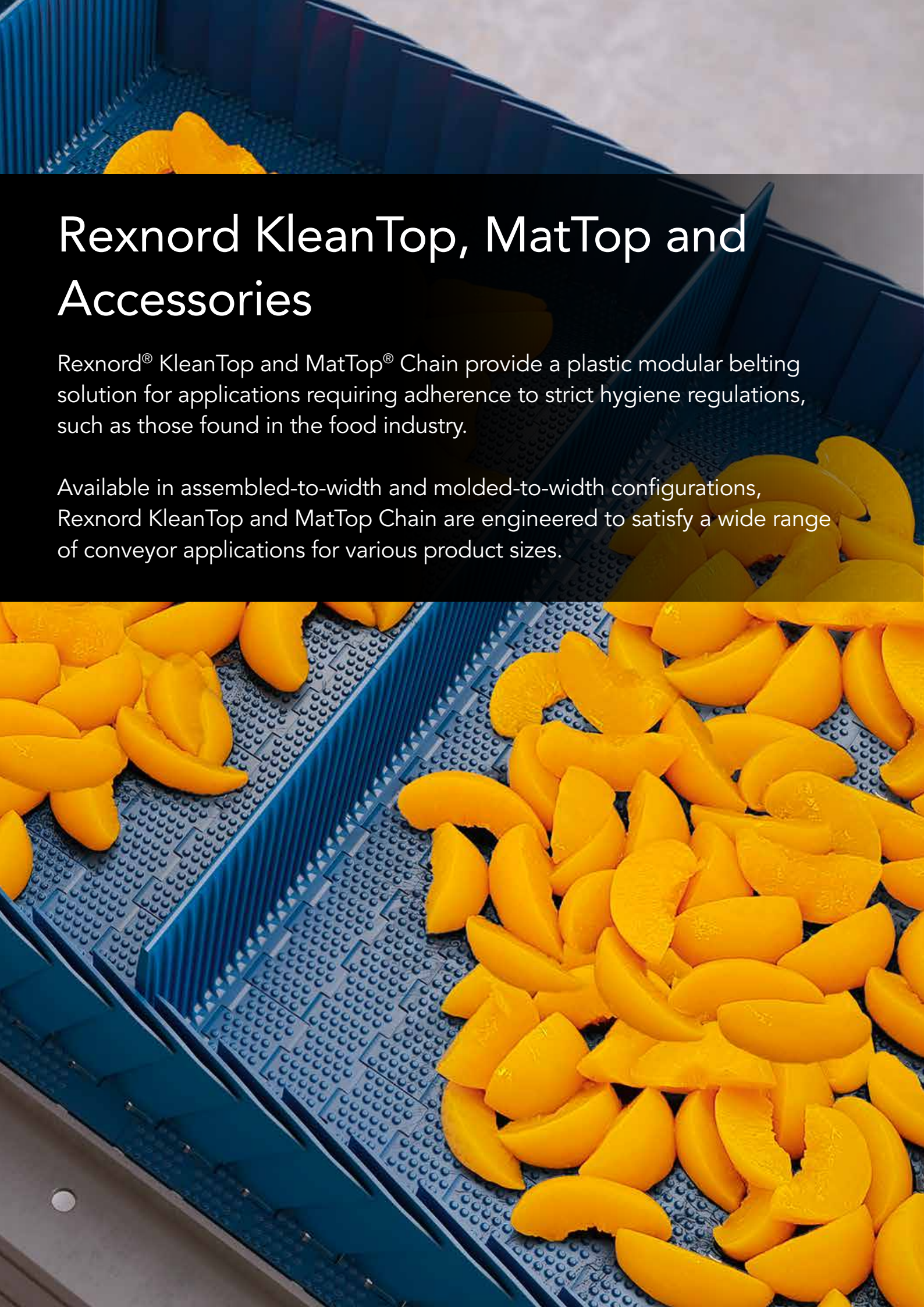


- Packaging



- Beverages



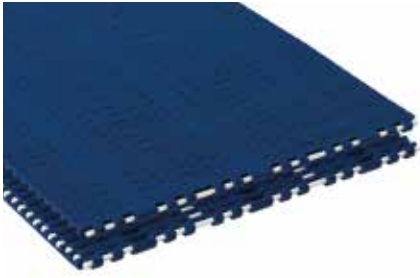
The image shows a close-up of a blue conveyor belt system. The belt is made of interlocking plastic modules with a raised, textured surface. It is carrying several slices of bright yellow fruit, likely mango, which are arranged in a line. The background is a plain, light-colored surface.

Rexnord KleanTop, MatTop and Accessories

Rexnord® KleanTop and MatTop® Chain provide a plastic modular belting solution for applications requiring adherence to strict hygiene regulations, such as those found in the food industry.

Available in assembled-to-width and molded-to-width configurations, Rexnord KleanTop and MatTop Chain are engineered to satisfy a wide range of conveyor applications for various product sizes.

Rexnord 390 Series KleanTop Chain (Pitch 0,315" - 8 mm)



The Rexnord 395 KleanTop Chain is designed to offer highest reliability and durability in the most critical applications.

Features & Benefits

- Product stability at transfers
- Headless rod retention
- More precise sprocket engagement/drive
- Higher lateral stiffness
- High strength



Target Applications

- Transfer of delicate small footprint products
- Product positioning
- Bakery divider, oven infeed / outfeed, slicing, spiral infeed
- Snacks, cookies, confection
- Poultry press line, metal detection
- Fruit & vegetables sorters, packaging
- Beverage transportation, packaging

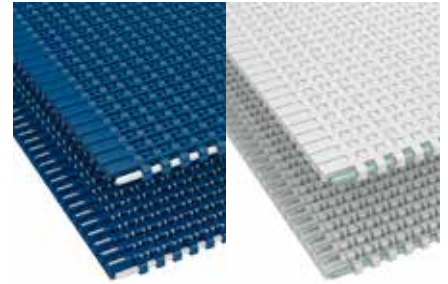


Rexnord 390 Series KleanTop Chain



Rexnord 590 Series KleanTop Chain

Rexnord 590 Series KleanTop Chain (Pitch ½" - 12,7mm)



The Rexnord 590 Series KleanTop Chain features an open hinge design, giving access to the hinge so regular hygiene practices are effective in keeping the hinge area sanitary.

Features & Benefits:

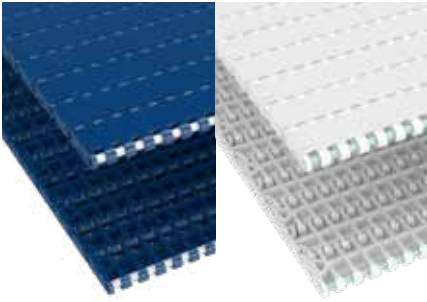
- Reinforced edge design eliminates product contamination issues
- Headless rod retention/Single pin
- Cleanable & Abrasion Resistant open hinge design
- Optimized for 2" – 50,8mm Diameter Roller



Target Applications

- Raw dough handling
- Dough scrap/off roll handling
- Cooling
- Proofing
- Slicing
- Coating
- Freezing
- Packaging

Rexnord 1000 Series KleanTop Chain (Pitch 1" (25,4 mm))



The Rexnord 1000 Series KleanTop Chain 1-inch pitch combines strong design features with an all-round pitch, making it a versatile chain.

Features & Benefits

- Versatile 1-inch pitch and the rigid cross-rib design result in optimum flatness and therefore superior product handling
- The clip pin retention system in combination with the 2 module system makes the belt very easy to install and maintain
- Rounded outside edges for better side transfers and improved product handling



Target applications:

- Packaging

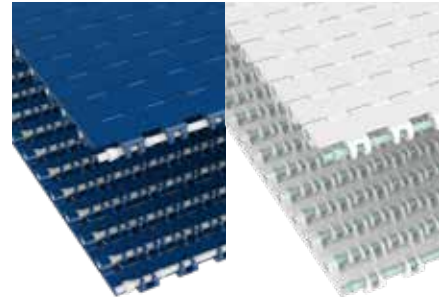


Rexnord 1000 Series KleanTop Chain



Rexnord 1000 Series KleanTop Chain

Rexnord 1010 Series KleanTop Chain (Pitch Pitch: 1" – 25,4 mm)



The Rexnord 1010 Series KleanTop Chain is designed to eliminate the risk of product contamination by reinforcing the edges of the belt where breakdown can occur.

Features & Benefits:

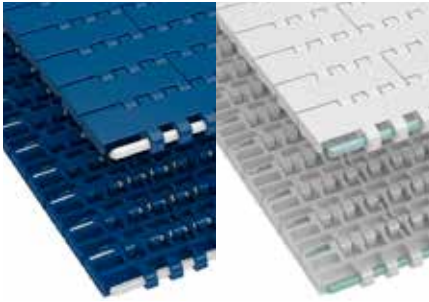
- 20% open area. A small opening prevents debris build up
- Reduces surface tension for optimized product release
- Decreases downtime as the rod retention system is designed to ensure assembly and disassembly as efficient as possible, using only a screwdriver
- Cleans easily and effectively as the open hinge design gives maximum access to the rod, with 60 percent rod exposure
- Mitigates product contamination as a reinforced edge eliminates the risk of product contamination



Target applications

- Raw dough handling
- Washing and sorting of fruits and vegetables
- Trim lines in bakeries
- Dewatering / drain lines
- Fat and trim conveyance (light duty)

Rexnord 1090 Series KleanTop Chain (Pitch 1" – 25,4 mm)



The Rexnord 1090 Series KleanTop Chain offers the optimal combination of ease in cleaning and strength.

Features & Benefits:

- Reinforced edge design eliminates product contamination issues
- Headless rod retention/Single pin
- Cleanable and Abrasion Resistant open hinge design
- Optimised for 2" - 50,8mm Diameter Roller



Target Applications

- Raw dough handling
- Dough scrap/off roll handling
- Cooling
- Proofing
- Slicing
- Coating
- Freezing
- Packaging

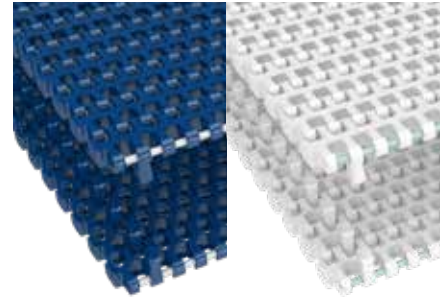


Rexnord 1090 Series KleanTop Chain



Rexnord 1200 Series KleanTop Chain

Rexnord 1200 Series KleanTop Chain (Pitch 1,25" – 31,75 mm)



The Rexnord 1200 Series KleanTop Chain with a 1.25 inch pitch offers a solution for almost any curved application.

Features & Benefits:

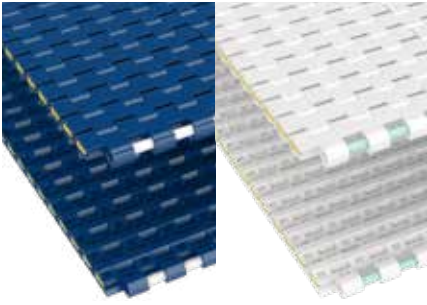
- Strongest radius belt available
- Average of 1.5 times
- Tighter turn (smaller footprint)
- Hold down tab options
- Headless rod retention
- Maximized open area



Target Applications

- Spiral Cooler/Freezers
- Tray line
- Packaging

Rexnord 1500 Series MatTop Chain (Pitch 75" (19,05 mm))



The Rexnord 1500 Series MatTop Chain is designed to enable smooth inline nose-over and 90° transfers.

Features & Benefits

- The 15 mm pitch in combination with the curved underside of the belt reduces chordal action and permits the use of very short transfer plates or no transferplates at all.
- The small pitch ensures perfect product handling, even for the most vulnerable products.
- Belt and sprocket design ensure optimum engagement and a reliable, bi-directional drive.



Target Applications

- Pan and Tray handling
- Packaging

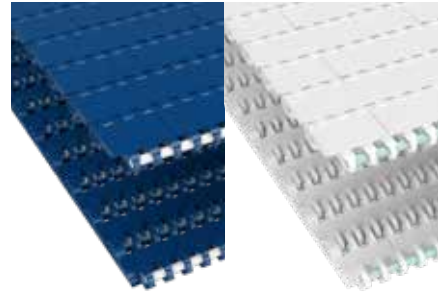


Rexnord 1500 Series MatTop Chain



Rexnord 2010 Series KleanTop Chain

Rexnord 2010 Series KleanTop Chain (Pitch 2" - 50,8 mm)



The Rexnord 2010 Series KleanTop Chain with a 2 inch pitch can be used in a large variety of food applications.

Features & Benefits

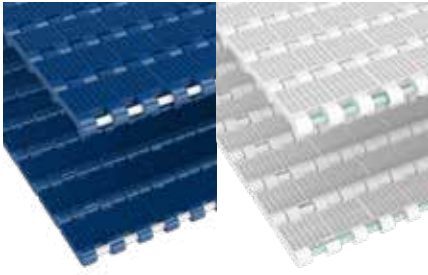
- Easy-to-clean
- Hygienic belting
- Strong and durable



Target applications

- Raw dough handling
- Dough scrap/off rol handling
- Dough divider
- Freezing lines
- Incline/decline lines
- Pan/tray handling
- Boiler infeed in snack plant
- Peeler in snack plant
- Fryer Infeed / Outfeed
- Seasoning / Coating
- Potato/corn processing
- Draining
- Hydro-Cooler
- Dicing
- Poultry Cut-up / Deboning
- Packaging lines

Rexnord 6390 Series MatTop Chain (Pitch 1.96" 50 mm)



The Rexnord 6391 Series 1.96 inch (50mm) pitch HYB (Hybrid) MatTop Chain, combines the features of steel and plastic components in a modular system.

Features & Benefits

- Maximize Open Area
- Fully plastic product support surface thanks to the cleverly positioned tension plates underneath the chain surface
- Easy to operate pin retention system
- Completely flush modules and edges
- Brick-layered pattern improves chain robustness and enables easy maintenance and assembly

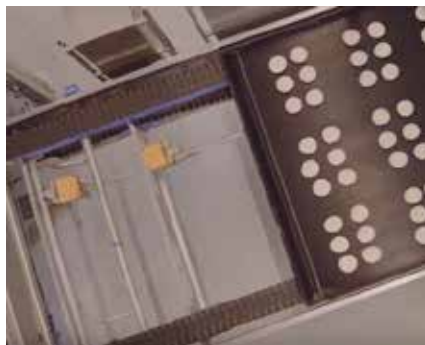


Target Applications

- Washers
- Cooking
- Blancher
- Cooling
- Elevators



Rexnord 6391 Series MatTop Chain



Rexnord 1060 Series MatTop Chain

Rexnord 1040/1060 Series MatTop Chain (Pitch 1" - 25,4 mm)



The Rexnord 1040 / 1060 Series MatTop Chain offer a small pitch with closed gap design.

Features & Benefits

- Closed-gap design
- Small pitch for less cordial action
- Magnetic hold-down feature



Target applications

- Raw dough handling
- Dough scrap/off roll handling
- Dough divider
- Slicer
- Pan/tray handling
- Corn processing
- Draining
- Dicing
- Forming / Batter / Breeding
- Bagging
- Packaging lines



Cambridge Conveyor Belts and Accessories

Long recognized for leadership in the design and manufacture of spiral cage and turn belting, we offer the industry's proven performers. We have many metal belting options available for spiral cage and systems for cooking, baking, cooling and freezing.



REXNORD

Cam-Grid®

Cambridge's standard spiral cage grid belt (shown as rod only: available in mesh overlay)

Features

- Positive drive ensures smooth product flow
- Reduces waste, protects quality
- Collapsible for easy cleaning

**Target Applications**

- Baking
- Cooking
- Cooling
- Freezing
- IQF
- Proofers

Cam-Grid® Xtra

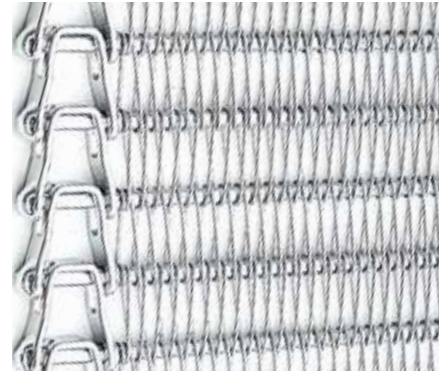
More product carrying capacity without the extra weight

Features

- Trouble-free operation in tough applications
- Wears evenly for extra-long life
- Increased product carrying capacity
- Available in mesh overlay and rod only designs

**Target Applications**

- Baking
- Cooking
- Cooling
- Freezing
- IQF
- Proofers

Leading Edge® Performance Grid

Strongest mesh grid belt in the market (available in mesh overlay and rod only designs)

Features

- Faster, wider and heavier loads
- Oblong rods prevent link wear/distortion
- Superior design and construction
- Easy to clean

**Target Applications**

- Baking
- Cooking
- Cooling
- Freezing
- IQF
- Proofers

Heavy Duty Tight Radius Cam-Grid®



Maximum throughput with minimal footprint and tightest turn radius

Features

- Highest strength to belt weight ratio for tight radius belts
- Improved efficiency chills and freezes food faster
- Available in mesh overlay and rod only designs



Target Applications

- Baking
- Cooking
- Cooling
- Freezing
- IQF
- Proofers

Cambri-Link®



Cambridge's standard spiral cage link belt

Features

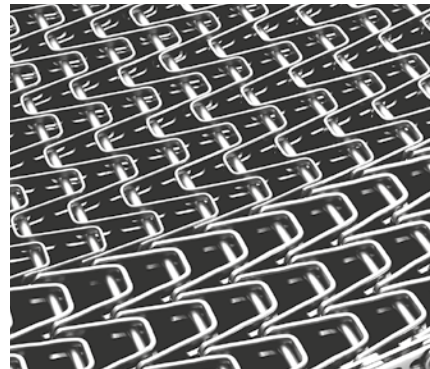
- Open mesh for circulation and drainage
- High strength to weight ratio
- Collapsible for easy cleaning
- Standard, reduced and tight radius options



Target Applications

- Baking
- Cooking
- Cooling
- Freezing
- Icing
- Proofing
- Transfers
- Confection
- Fryers

Leading Edge® Performance Link



Strongest spiral cage belt in the industry for heavy loads and high volume

Features

- Open link construction for air circulation and drainage
- Exceptional strength and stress resistance
- Trouble free operation
- No flipping required



Target Applications

- Baking
- Cooking
- Cooling
- Freezing
- Icing
- Proofing
- Transfers
- Confection
- Fryers

DuraLite®

Customized openings reduce weight and increase airflow

Features

- More product carrying capacity
- Improved efficiency to chill and freeze foods faster
- Strong and lightweight
- Easy to clean
- Energy saving and efficient

**Target Applications**

- Baking
- Cooking
- Cooling
- Freezing
- Icing
- Proofing
- Transfers
- Confection
- Fryers

Leading Edge® DuraLite®

Combining leading edge's strength and carrying capacity with Duralite's customizable openings

Features

- Customized openings reduce weight and increase airflow
- Exceptional strength and stress resistance
- More product carrying capacity
- Improved efficiency to chill and freeze foods faster

**Target Applications**

- Baking
- Cooking
- Cooling
- Freezing
- Icing
- Proofing
- Transfers
- Confection
- Fryers

CamEDGE®

EDGE driven and cageless spiral conveyor belt allows for greater product carrying capabilities with unique drive method.

Features

- Open mesh for circulation and drainage
- High strength to weight ratio
- Collapsible for easy cleaning
- Standard, reduced and tight radius options

**Target Applications**

- Baking
- Cooking
- Cooling
- Freezing
- Proofers

CamEDGE MORE®



EDGE driven and cageless spiral conveyor belt in mesh overlay allows for greater product carrying capabilities with unique drive method.

Features

- Positive drive ensures smooth product flow
- Reduces waste, protects quality
- Collapsible for easy cleaning



Target Applications

- Baking
- Cooking
- Cooling
- Freezing
- Proofers

SaniGrid®



Simple open design provides efficient operation with minimum maintenance

Features

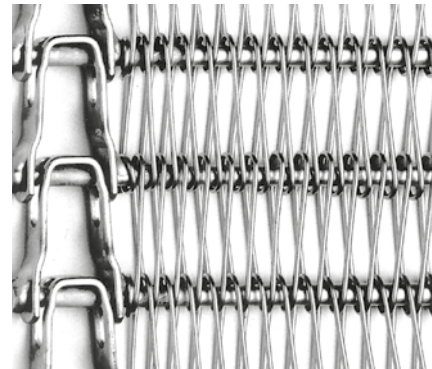
- Sanitary and easy to clean
- Flat uniform surface for gentle product handling
- Also available in turn belt design
- Available with UBar Fillers
- Resists stretching, reduces downtime



Target Applications

- Baking
- Cooking
- Cooling
- Freezing
- Proofers

Cam-Grid® Straight Line



Lightweight alternative for typical chain drive applications

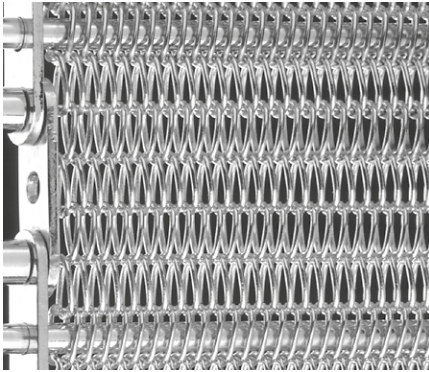
Features

- Positive drive ensures smooth product flow
- Reduces waste, protects quality
- Easy to clean



Target Applications

- Baking
- Cooking
- Cooling
- Freezing
- IQF
- Proofers

Chain Drive

Custom solutions for tough applications requiring tight tolerances

Features

- Handles heavy loads and slippery conditions
- Ideal for inclines, declines, freezers and fryers
- Unlimited mesh variations

**Target Applications**

- IQF freezers
- Baking
- Cooking
- Cooling
- Proofers

Duraflex® EDGE

Lasts five times longer than any flex style belt on the market

Features

- NokLok™ pickets for optimal strength
- Easy 30-second splicing
- USDA-Certified for dairy market
- Eliminates snagging on adjacent belts
- Clear opening, lightweight design
- Patented edge technology

**Target Applications**

- Baking, cooking
- Cooling, freezing
- Icing
- Proofing
- Battering
- Breeding
- Frying
- Coating
- Cooling
- Filling
- Product Transfer

PacTitan

Only flatwire belt with customized openings on the market

Features

- Lasts up to 30% longer than traditional flat wire
- Variable openings for cooling and freezing
- NokLok™ picket technology
- Standard and heavy duty available
- Less stretch and distortion

**Target Applications**

- Baking
- Cooking
- Freezing
- Icing
- Proofing
- Ovens
- Cooling
- Non Woven
- Can washing

PacTite®



Nesting picket design with clinched edge delivers truer tracking, longer lasting belt

Features

- Clinched combination eliminates stretch and distortion
- Reduces product tipping and vibration
- Better product stability
- Strong, rugged, durable construction
- Standard and heavy duty available



Target Applications

- Baking
- Cooking
- Freezing
- Icing
- Proofing
- Ovens
- Cooling
- Non Woven
- Can washing

DiaCrimp® FlatSeat



Less vibration of any belt available in the marketplace

Features

- Increased carrying surface
- Best belt stability
- Better tracking
- Easily spliced



Target Applications

- Baking
- Cooking
- Cooling
- Freezing
- Icing
- Proofing
- Transfers
- Confection
- Fryers

Precision



Most precise belts, sprockets and drive rolls on the market

Features

- Truest tracking belt
- Widest range of custom options available, hinges around 1/4" nosebar
- five times longer life than similar belts
- Stable product carrying surface
- Unique sprocket/belt match allows thermal expansion and contraction



Target Applications

- Baking and Battering
- Breeding and Coating
- Collection and Cooling
- Curing
- Dewatering
- Drying and Washing
- Freezing and Frying
- Icing
- Filling
- Infeeds, Exits and Transfers

Compound Balanced Weave



Our tighter mesh provides better tracking and baking than standard compound balance belts

Features

- Smooth, dense weave in dozens of sizes
- Excellent for baking any product
- Best surface area



Target Applications

- Baking
- Cooking
- Cooling
- Freezing
- Icing
- Proofing
- Transfers
- Confection
- Fryers

EyeLink



Wires can be set close for applications such as freezing or further for open applications

Features

- Variable wire spacing
- Fast replacement of modules
- Reduced downtime and maintenance



Target Applications

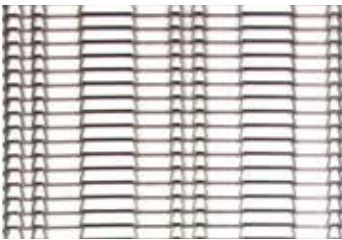
- Baking and Battering
- Breeding and Coating
- Collection and Cooling
- Curing
- Dewatering
- Drying and Washing
- Freezing and Frying
- Icing
- Filling
- Infeeds, Exits and Transfers



PacTite Family



Machined Steel Self Cleaning (Stainless Steel) VSHT (Stainless Steel) UHMW Cast Iron



Duraflex® EDGE



Stainless Steel Acetal



Precision®



MTR Plus Roll Stainless Steel Self Cleaning Acetal MTR Plus Roll Self-Cleaning Roll



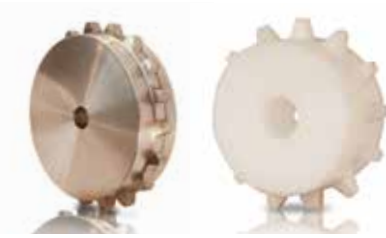
Sanigrid®



Stainless Steel UHMW 2 Piece (Stainless Steel, UHMW)



Spiral Sprockets and Accessories



Stainless Steel UHMW



Rexnord Conveyor Components and Couplings

Engineered to perform in high-speed and sanitary applications, Rexnord conveyor components help extend chain life and provide highly flexible, smooth running conveying conditions.

Many products within Rexnord's complete portfolio of conveyor components are available in plastic and stainless steel to address a wide range of requirements.





Conveyor Components

Engineered to perform in high-speed and sanitary applications, Rexnord conveyor components help extend chain life and provide highly flexible, smooth running conveying conditions. Many products within Rexnord's complete portfolio of conveyor components are available in plastic and stainless steel to address a wide range of requirements.

Chain Guide Components

- Wearstrips
- Corner tracks
- Return rollers



Product Handling Components

- Guide rails
- Roller guides
- Clamps and brackets

Frame Support and Leveling Components

- Support bases
- Articulated and fixed feet
- Connecting joints

Self Aligning Bearings

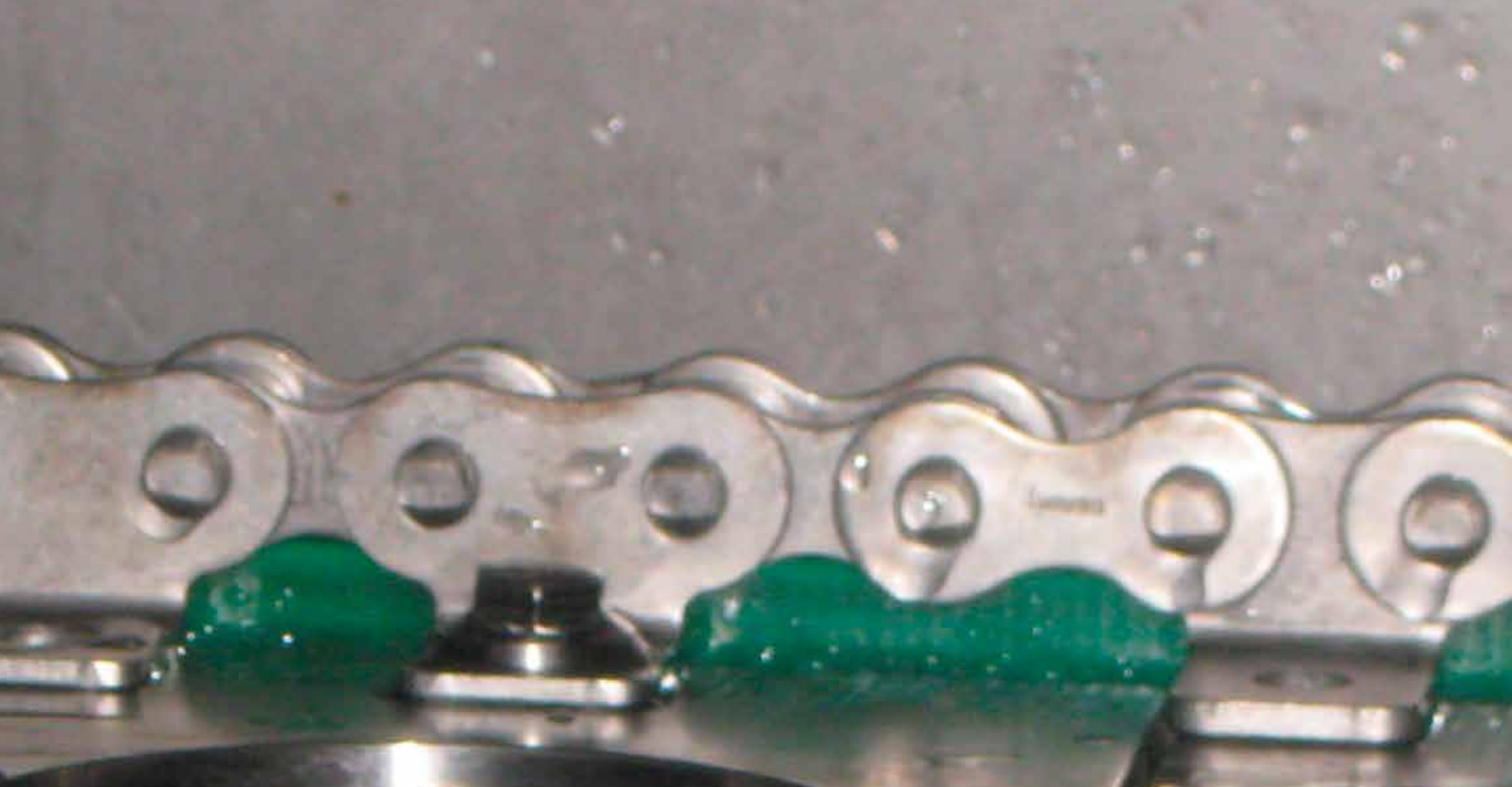
- Waterproof housing
- Multipurpose sealing system
- ISO 3228 standards



Couplings

Rexnord provides a full portfolio of technology leading, non-lubricated coupling solutions to meet your specific application need. Omega™ and Wrapflex® elastomeric couplings reduce downtime and maintenance while extending the life of connected equipment. Additional product features include:

- Hub and shoe stainless steel option for washdown capability
- Replace-in-place design, eliminating need to remove driving or driven equipment
- Excellent vibration dampening capability
- High-misalignment capability



Rexnord Roller Chain

Rexnord is the industry leader and most experienced chain manufacturer in the world. Using state-of-the-art manufacturing technologies, we provide high quality, reliable chain for years of trouble-free performance.

We offer a broad range of roller chains for the food industry, including a number of different corrosion-resistant solutions and maintenance free chains.

On request all chains produced with special requirements: matched in pairs, with different attachments, with special lubrication with NSF H1 certification for the food industry.



RexPlus®



Rust-, acid-, high wear- and corrosion-resistant roller chain is made from patented steel and food-grade lubricated.

RexPlusCarbon®



Maintenance-free, rust and acid-resistant roller chain that eliminates the need for relubrication.

RexCarbon®



Maintenance-free roller chain with food-grade lubrication, long service life and high wear resistance, even without relubrication.

RexHiPro®



Long-term corrosion resistant roller chain with proprietary coating, high strength and long-term loading capacity.

RexHiProAthletic®



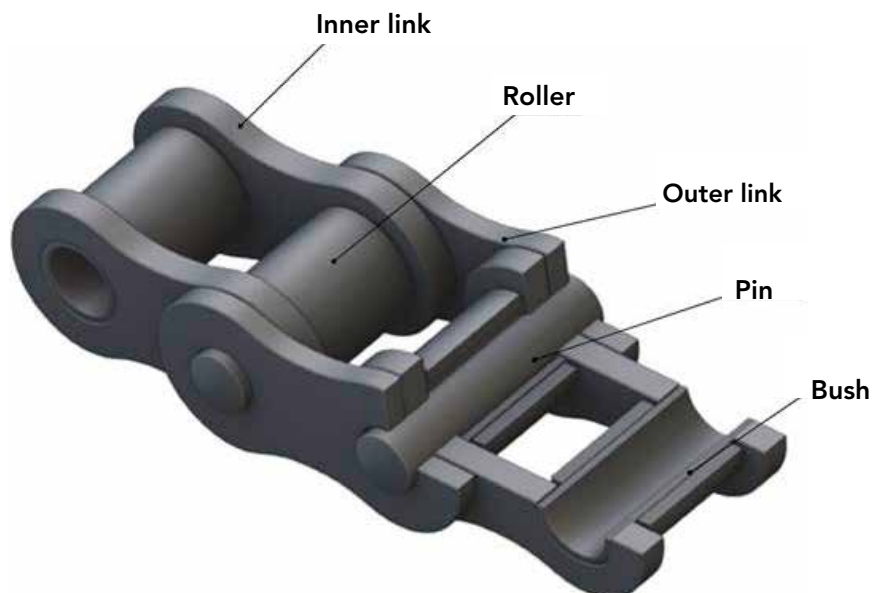
Long-term corrosion resistant roller chain with special coating on pin and bush that also offers a very high wear resistance.

RexPro®



The standard for quality chains that offer maximum operating reliability. With food-grade lubrication available by request.

Rexnord RexPlus Roller Chain



Specialty Markets



Fruits & Vegetables

From field to factory, our belts harvest, sort, can and clean every size and type of fresh fruit or vegetable. Popular markets include peaches and strawberries.



Bakery & Snack Foods

A leader in the baking equipment industry, Rexnord customers bake more bread, cookies, crackers and tortillas than anyone in the world. Our belts cook, decorate, bake and fry the tastiest treats around the world.



Meat, Poultry & Seafood

Working to improve food safety across the industry, Rexnord belts are the preferred choice for leading poultry, beef and seafood processors. Select applications include: Form, fry, bread, coat or grill.



Frozen & Prepared Specialties

From pizza to ice-cream and ready-to-eat meals, Rexnord belts are with you every step of the way. We cook, freeze and package thousands of well-known brands and products.



Dairy Products

Rexnord belts are USDA + EU certification certified because of our stringent adherence to dairy's unique sanitation challenges. Our belts are the best to pasteurize, prepare and package cheese, milk or yogurt.



Packaging

Rexnord has an extensive line of conveyor belts specially designed for packaging needs. Our products can be utilized for small to large packaging and processing.



Beverages

Rexnord has an extensive line of conveyor belts, wire cloth and filter leaves specially designed for the beverage industry. Our products pasteurize, filter and fill many beverages including fruit juice, beer, wine and soda.

Rexnord Industry Terms

Balanced Weave	Woven mesh belt consisting of alternating right and left hand spirals joined by crimped or straight connecting rods to form a continuous belt.
Positive Drive	Belting that is driven by some type of engaged sprocket, which allows for more reliable performance than friction drive.
UHMW	UHMW-Acronym for Ultra High Molecular Weight, a type of plastic utilized to make sprockets for positive drive metal belting.
NokLok™	The design of the pickets in DuraFlex and PacTitan belting that creates a proprietary form of perfect and interlocking with increases strength, durability, product stability, and reduced stretch.
VSHT	Aerospace technology process (Vacumn Solution Heat Treat) utilized to make Cambridge's T316 Stainless Steel sprockets for Pactitan, PacLite, and Pactite belting.

When the Industry Moves, Rexnord is the Preferred Choice

When it comes to providing highly engineered products that improve productivity and efficiency for industrial applications worldwide, Rexnord is the most reliable in the industry. From durable products like plastic bottles, to a more delicate product like a bag of chips, Rexnord works to ensure the sustainability of your product through production and distribution. Our commitment to customer satisfaction and superior value extends to every area of our business.

Lowest Total Cost of Ownership

The highest quality products are designed to help avoid unscheduled downtime, reduce energy and water consumption, maximize productivity, reduce waste, improve safety and deliver dependable operation.

Valuable Expertise

An extensive product offering is accompanied by skilled and knowledgeable Global Sales Specialists, Customer Service Teams, Application and Design Engineers and Industry Experts, available anytime to help identify the optimal solution for your specific application.

Solution to Enhance Ease of Doing Business

Rexnord offers the industry's most complete portfolio of conveying chain, conveyor components, gear, bearing, coupling and industrial chain for the food and beverage industry. Our commitment to operational excellence means you benefit from getting the right products to the right place at the right time.

The Rexnord Sustainability Statement

Rexnord will strive to manufacture products and use processes that reduce negative environmental impacts, conserve energy and natural resources, are safe for employees, communities, and consumers and return value to our shareholders.



Contact us

By phone, email or website, contact a Rexnord representative for sales, service and solutions:

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USA: 866-739-6673

www.rexnord.com

Why Choose Rexnord?

When it comes to providing highly engineered products that improve productivity and efficiency for industrial applications worldwide, Rexnord is the most reliable in the industry. Commitment to customer satisfaction and superior value extend across every business function.

Delivering Lowest Total Cost of Ownership

The highest quality products are designed to help prevent equipment downtime and increase productivity and dependable operation.

Valuable Expertise

An extensive product offering is accompanied by global sales specialists, customer service and maintenance support teams, available anytime.

Solutions to Enhance Ease of Doing Business

Commitment to operational excellence ensures the right products at the right place at the right time.