

Rexnord® TableTop® and MatTop® Chains



1010 MatTop® Chain

Rexnord® 1010 MatTop® Chains Excellence in 1-inch pitch cleanability

To meet the increasing hygiene demands in the Food Industry. Rexnord has made a complete new design for an 1-inch pitch MatTop® chain. In this new design cleanability and hygiene have been emphasized more than any other chain available on the market. In all aspects of the design, the hinges, pin retention and chain build up cleaning was taken into account. Therefore the result is a chain which offers excellence in cleaning.

The 1010-series is typically meant for applications throughout the food industry where unpacked foodstuff is in direct contact with the chain surface and where cleanability is a critical aspect. Obviously in high risk areas

the excellent cleanability has got the highest impact.

The smooth and wide mould to width surface guarantees a perfect handling for delicate foodstuffs. The curved design of the underside of the chain improves drainage and drying of the belt. Besides, the design of the underside reduces chordal action on roller transfers and therefore minimizes noise levels.

1010-series can handle meats, poultry, seafood, fruits and salads after being cut or secondary processed otherwise, like after frying, cooking, backing, freezing or marinating.

Brand new is the pusher for 1010-series; this maximum 4 inch high flight can handle bulk food on inclined and declined conveyors.



Features & Benefits

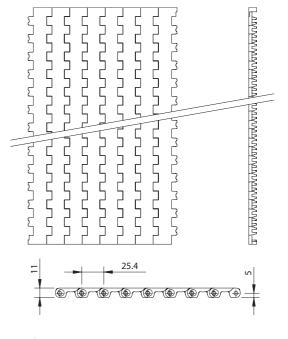
- Maximum exposure of pin and hinge area when flexing over roller position
- Chain available in mold to width execution up to a chain width of 24-inch, avoiding adjacent surfaces
- Flush through hinge eye design and minimum pin coverage allow maximum pin and hinge cleaning



- Curved underside for better drainage and improved drying of the chain
- Smooth transfers and low noise through minimized chordal action
- Practical and cleanable pin retention system, operated without tools
- Cleanable machined sprockets in 10, 12, 16, 18 and 20-teeth execution
- Available in fully closed 1015 Solid Top execution
- Available in blue and white materials with Microban® antibacterial product protection. Though not a replacement for good hygiene practices, Microban® ensures improved hygiene, specially inbetween regular cleaning operations. Microban is safe, durable and effective
- 4 inch high flight now available to handle bulk food on inclined and declined conveyors







Mıcroban

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