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Rexnord 1090 KleanTop Belt for Food Processing Applications

Food processors require conveying systems that are tailored to the unique needs of the industry and individual applications. Too often, conveyor belt manufacturers develop products that serve a variety of industries, forcing food processors to make small compromises that could affect operations and product quality. With these challenges in mind, Rexnord created the 1090 Series KleanTop™ belt. Unlike similar belts on the market, the 1090 Series was designed for the food industry, offering the optimal combination of ease in cleaning and strength.

Effective Cleaning

Hinge areas are often difficult to see and clean. The 1090 Series features an open hinge design, giving access to the hinge so regular hygiene practices are effective in keeping the hinge area sanitary. The open hinge also provides the benefit of abrasion resistance, enabling the rod to last as long as possible.

Easy Assembly and Maintenance

Unlike some other plastic modular belts, the Rexnord 1090 Series KleanTop belt is held together with a single rod per row of belting. With this feature, the belt is easy to assemble or disassemble with a simple screwdriver, keeping downtime as low as possible. During assembly and disassembly, the rod can be accessed from either side. Thanks to the headless retention system, no damage to the rod or belt occurs and the rod can be reused.

Retains Product Quality

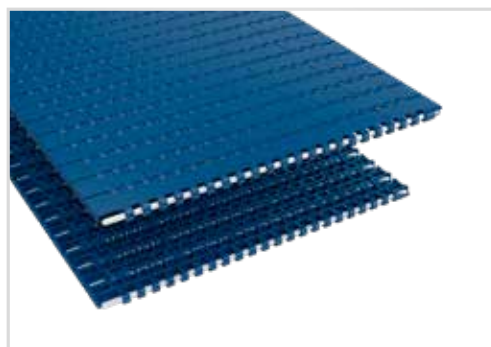
Key features of the 1090 Series ensure products are made consistently and safely. The scalloped bottom of the belt enables it to run on a roller instead of a sprocket. This feature is optimal for applications requiring efficient cooling, ensuring air moves consistently and without dead spots usually found around wear strips. With a roller there is also the added bonus of cost savings in sprocket inventory and maintenance.

Crucial to ensuring product remains contamination-free is the reinforced belt edge. The 1090 Series is designed to eliminate the risk of product contamination by reinforcing the edges of the belt where breakdown can occur.

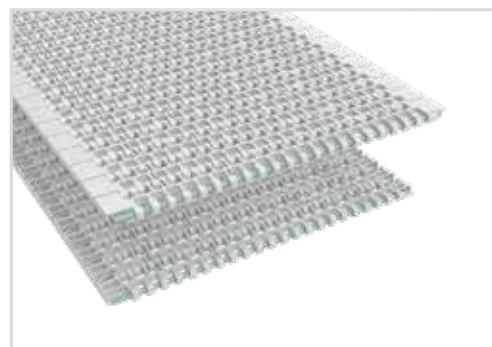
Superior Industry Performance

Given the combination of features and benefits, the 1090 Series provides superior performance in food conveying applications for the following food processors:

- Baking
- Snack Food
- Fruit and Vegetable
- Seafood



Rexnord 1095 Series MatTop Chain (Flat Top)



Rexnord 1096 Series MatTop Chain (Flush grid)

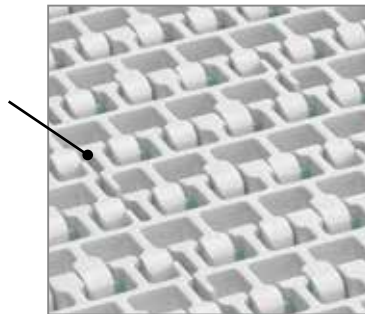
Product Information

- Plastic modular belt available in minimum width of four inches and increments of a half-inch.
- Flush grid version available with 45 percent open area.
- Machined sprockets available in 12-, 18- and 20-teeth execution in both single piece (KU) and split (KUS) designs.
- Available in FDA-approved white and blue materials for visual contrast and identification.
- One- and two-inch high flights with non-stick ribs.
- One- and two-inch high sideguards.

Chain Type	Chain Material	Standard Pin Material	Working Load (max)		Backflex Radius (min)	Temperature Range °C	
			lbs / N	lbs/ft / kg/m		Dry	Wet
1095 Flat Top	SMB	PBT	1,500 / 21,884	1.48 / 7.23	0.680 / 17.2	-40 / 82	-40 / 66
	WHT		900 / 13,130	0.95 / 4.64		4 / 104	4 / 100
	BHT		900 / 13,130	0.95 / 4.64		4 / 104	4 / 100
1096 Flush Grid	SMB	PBT	1,500 / 21,884	1.12 / 5.47		-40 / 82	-40 / 66
	WHT		900 / 13,130	0.72 / 3.52		4 / 104	4 / 100
	BHT		900 / 13,130	0.72 / 3.52		4 / 104	4 / 100

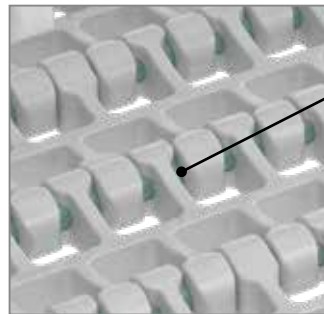
Open Area

Forty-five percent open area for efficient cooling.



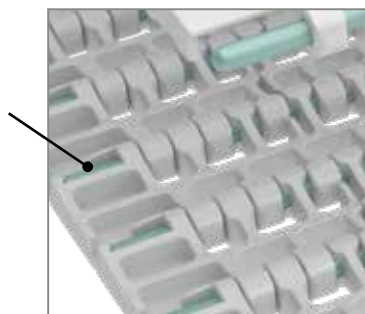
Open Hinge Design

Provides optimal combination of access for sanitation and abrasion resistance.



Rod Retention

Requires only a simple screwdriver. Eliminates damage to the rod and/or belt during assembly and disassembly.



Reinforced Edge

Eliminates product contamination from edge damage.

