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Rexnord 590 Series 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 590 Series KleanTop™ belt. Unlike similar belts on the market, the 590 Series was designed for the food industry, offering the optimal combination of ease in cleaning, transfer capability, and belt strength.

Effective Cleaning

Hinge areas are often difficult to see and clean. The 590 Series belt 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 590 Series 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

Several features of the Rexnord 590 Series KleanTop belt ensures the highest product quality as it transfers from application to application. Thanks again to the open hinge design there is access to the rod, which is critical for sanitation.

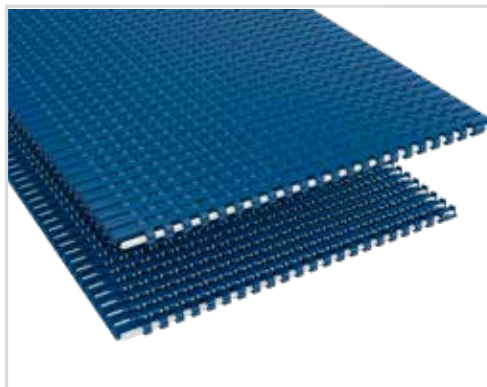
Crucial to ensuring product remains contamination-free is the reinforced belt edge. The 590 Series is designed to eliminate the risk of product contamination by reinforcing the edges of the belt where breakdown can occur.

To ensure even the most delicate of product moves without damage, the 590 Series is capable of a 0.75" diameter nosebar. This coupled with an optimized sprocket design ensures a smooth transfer from belt to belt without damage to the product.

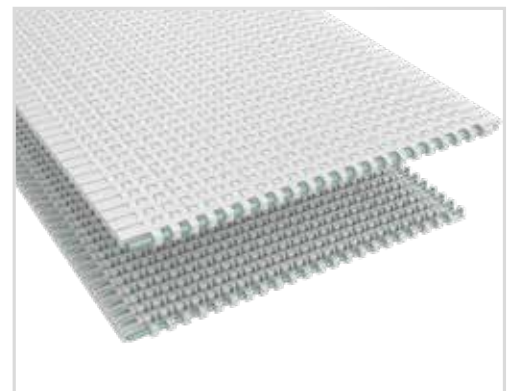
Superior Industry Performance

Given the combination of features and benefits, the Rexnord 590 Series KleanTop provides superior performance in food conveying applications for the following food processors:

- Baking
- Snack Food
- Fruit and Vegetable
- Seafood
- Poultry



Rexnord 595 Series KleanTop Belt (Flat top)



Rexnord 596 Series KleanTop Belt (Flush Grid)

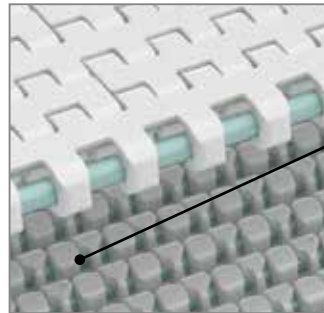
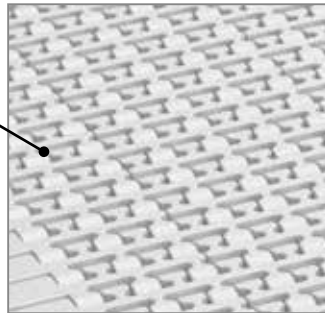
Product Information

- Plastic modular belt available in minimum width of four inches and increments of a half-inch.
- Flush grid version available with 25 percent open area.
- Machined sprockets available in 18- and 24- and 36-teeth execution in both single piece (KU) and split (KUS) designs.
- Available in FDA-approved white and blue materials for visual contrast and identification.

Chain Type	Chain Material	Standard Pin Material	Working Load (max)		Weight	Backflex Radius (min)	Temperature Range °C	
			lbs / N	lbs/ft / kg/m			Dry	Wet
595 Flat Top	SMB	PBT	1,100 / 16,048	1.59 / 7.76	0.375/9.5	-40 / 82	-40 / 66	
	WHT		700 / 10,213	1.02 / 4.98		4 / 104	4 / 100	
	BHT		700 / 10,213	1.02 / 4.98		4 / 104	4 / 100	
596 Flush Grid	SMB	PBT	900 / 13,130	1.48 / 7.23		-40 / 82	-40 / 66	
	WHT		500 / 7295	0.95 / 4.64		4 / 104	4 / 100	
	BHT		500 / 7295	0.95 / 4.64		4 / 104	4 / 100	

Open Area

Twenty-five percent open area for efficient cooling and maximum product support. Openings optimized to reduce accumulation of small food products.

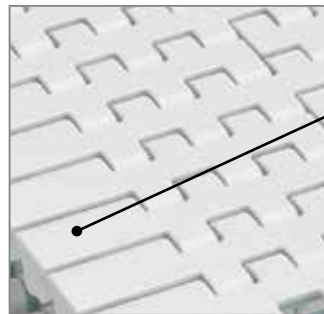
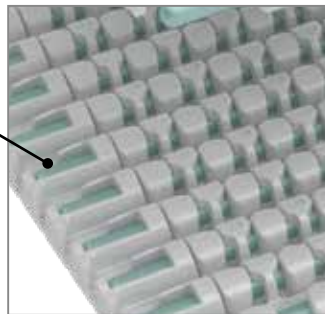


Open Hinge Design

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 Design

Eliminates product contamination from edge damage.