



Key Industry:

Food

Available Chains:

- 2010 Series MatTop Chain with 2-inch (50.8 mm) pitch
- 8506 MatTop Chain with 0.75-inch (19.1 mm) pitch

Contact Information:

Please contact your Rexnord FlatTop representative or our North American Application Engineering team at 262-376-4800.

Rexnord MatTop Chain

Heat and Oil Resistant FTR Material

Ensures long life in food processing applications.

Snack food plants utilize baking and frying for various products and these applications experience many problems due to the presence of oils and high temperatures. Rexnord Fryer Temperature Resistant (FTR) MatTop Chain helps eliminate problems in these tough applications.

The challenges oven and fryer discharge conveyors face are:

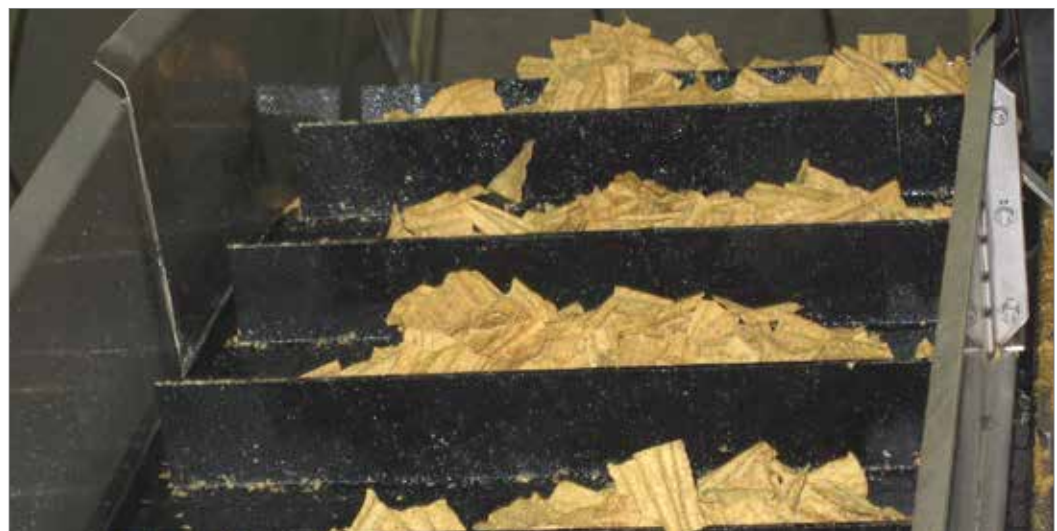
- **Belt degradation** — the belt becomes brittle due to thermal degradation and can break into small particles creating a food safety risk
- **Abrasive wear** — the baked or fried product in combination with the oils creates an abrasive paste that can drastically reduce chain life
- **Belt damage** — the belt becomes damaged when burning product discharges from the oven and fryers, and contacts the plastic belt surface

The Rexnord FTR Material has proven effective in applications with product temperatures as high as 325 degrees Fahrenheit (F) (163 C) at the conveyor tail section. Current applications indicate the Rexnord FTR Material extends chain life by more than three times in comparison to other materials in snack and baked good operations.

The Rexnord FTR Material is offered in the following chains to match specific application requirements:

- 2010 Series MatTop Chain with 2-inch (50.8 mm) pitch
- 8506 MatTop Chain with 0.75-inch (19.1 mm) pitch

All of these Rexnord MatTop Chain Series options can be equipped with pushers and polyester or stainless steel pins for optimum application performance. Other engineered-to-order options are available.





2015 MatTop Chain with Solid Top surface



8506 MatTop Chain with 22% open area

Features and benefits

- Specially formulated proprietary blend of nylon ideal for tough, fryer and oven discharge conveyors
- Minimizes material degradation and brittleness, ensuring long chain life
- Can withstand contact temperatures up to 325 F (163 C)
- FDA approved
- Can increase chain life up to three times over other materials
- Chains are supplied with polyester pins as standard and stainless steel pins as made-to-order for improved chain rigidity and wear resistance
- Variety of pusher attachments are available
- Positive pin retention systems for easy installation and maintenance