



## FRYING APPLICATION

# KLEANTOP® PACTITAN PRO™ CONVEYOR BELT

ROBUST PERFORMANCE AND EXCEPTIONAL SAFETY



When you need reliability, safety and performance in food manufacturing, Rexnord meets and exceeds your standards. The fully hinged Rexnord® KleanTop PacTitan Pro Belt offers new features and benefits for strength, cleanliness and efficiency in your frying operation. The system has been proven in live production for over two years at industry-leading food manufacturing facilities.

Install your conveyor belt safely and quickly with reusable rods and a design that is easily spliced — by one operator. PacTitan Pro features smooth belt edges and a smaller pitch to enhance employee safety. The design also eliminates the need for splice rods, minimizing the risk of food contamination. Average belt repair time is reduced from 30 minutes to 5 minutes, lessening safety risks due to close proximity to oil at 300 degree temperatures.

### DURABLE DESIGN FOR SAFETY & DEPENDABILITY

The PacTitan Pro outperforms the competition with a safe, built-to-last design:

- Reduced pitch and smooth edges avoid pinch points and cuts for employee safety
- Full hinge design reduces metal fatigue for longer life, mitigating product contamination risk
- Designed to last, belts can be flipped for extended wear
- Robust, reusable rods decrease the need for stockroom inventory
- Easy assembly, installation, maintenance and repair increase uptime

### KEY ADVANTAGES

Discover PacTitan Pro benefits that meet your customers' quality requirements and increase operational efficiency:

- Meet sanitation specifications with easy-to-clean design
- Improve surface contact to support product/process flow
- Reduce risk of metal fragments to avoid food contamination
- Splice belt at any pitch location for efficient assembly and repair
- Belt action helps maintain fryer oil temperature and manage sediment

### BACKED BY LEADING INDUSTRY ENGINEERING

We provide technical support, documentation and resources to address your questions.

#### Key Industry

- Food Processing

#### Key Applications

- Frying

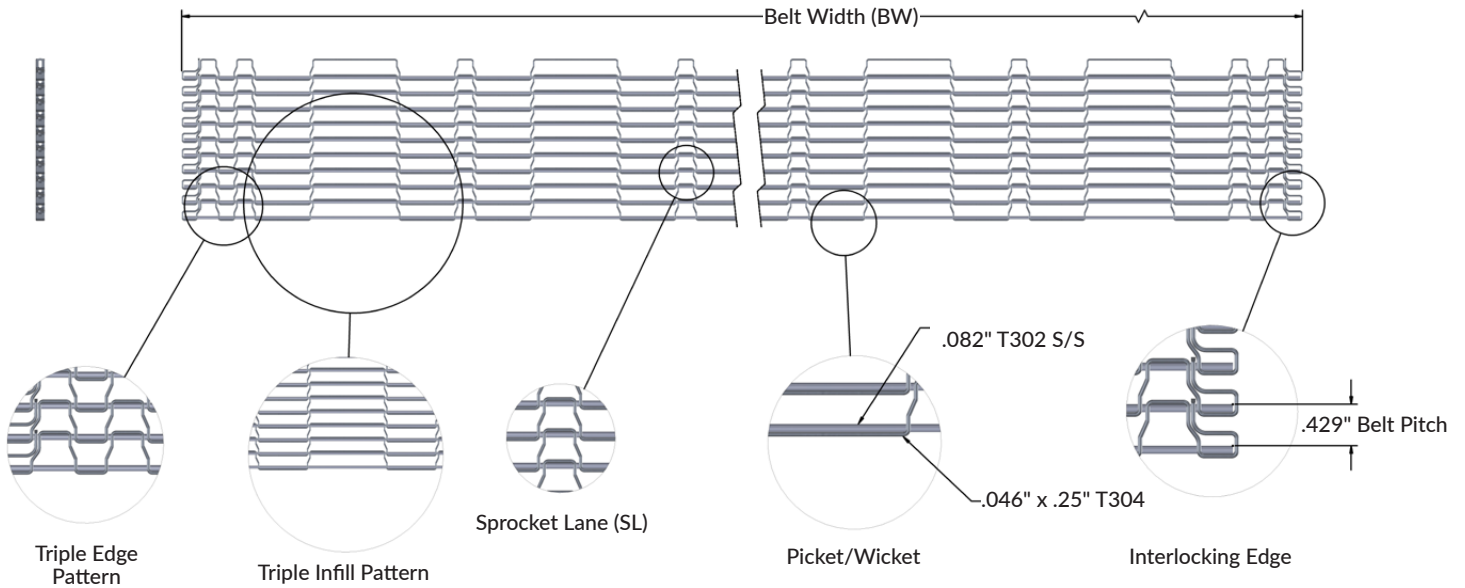
#### General Specifications

- Pitch: 7/16" (11,11 mm)
- T302/T304 stainless steel
- .082" (2,08 mm) diameter rod in spring tensile wire



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## Belt Design



## KleanTop PacTitan Pro Belts Portfolio

Material	Material Description	Width (in)	2nd Count	Drive Lanes	Edge Pattern	Infill Pattern	Edge Treatment
10781173	T304-4 PTP-4-28-2-1-1-IL	4	28	2	1	1	Interlocking Edge
10780513	T304-34 PTP-34-28-6-3-3-IL	34	28	6	3	3	Interlocking Edge
10778602	T304-38 PTP-38-28-6-3-3-IL	38	28	6	3	3	Interlocking Edge
10781172	T304-40 PTP-40-28-7-3-3-IL	40	28	7	3	3	Interlocking Edge
10786997	T304-42 PTP-42-28-8-3-3-IL	42	28	8	3	3	Interlocking Edge
10793800	T304-44 PTP-44-28-8-3-3-IL	44	28	8	3	3	Interlocking Edge



**Motion Control Solutions**  
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*Are you ready to enhance employee safety and decrease costs over the life of your conveyor belt?*

**PLEASE CONTACT US. WE'RE READY TO HELP.**

The proper selection and application of products and components, including assuring that the product is safe for its intended use, are the responsibility of the customer. To view our Application Considerations, please visit <https://www.regalrexnord.com/Application-Considerations>.

To view our Standard Terms and Conditions of Sale, please visit <https://www.regalrexnord.com/Terms-and-Conditions-of-Sale> (which may redirect to other website locations based on product family).

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