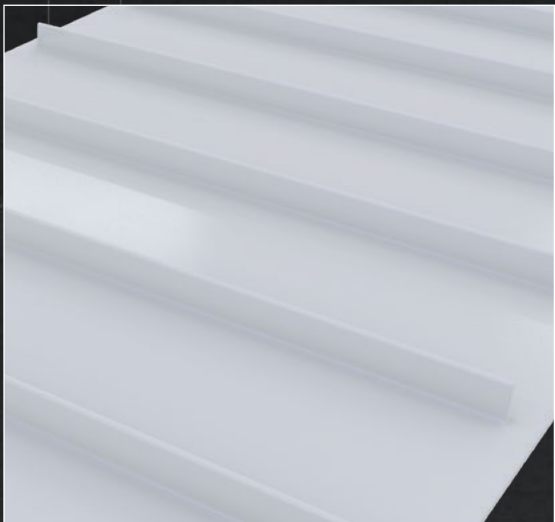


FOOD GRADE REPLACEMENT BELTS

/ Collaborate / Create / Convey

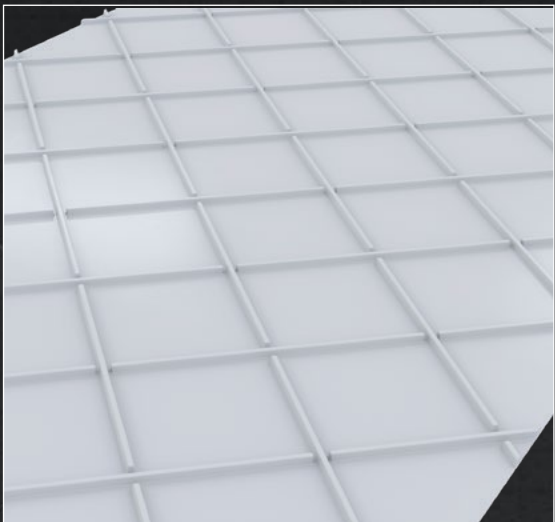
Fluent Conveyors offers a wide range of premium, well-constructed food grade conveyor belts at a market competitive price. Food grade conveyor belts come in a variety of materials and cleat patterns including: width cleated, cross top, scoop cleat, top flight, smooth, and more to meet the requirements of a wide variety of material applications.

CLEATED BELTS FOR PRODUCT SEPARATION AND INCLINE APPLICATIONS



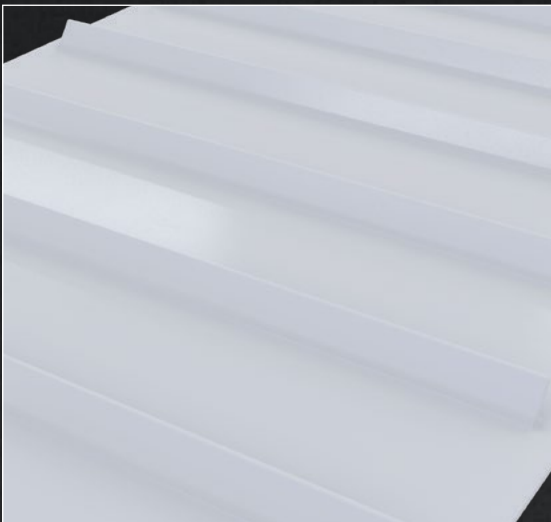
Cleat options cut to desired widths: Straight, Scoop, V-Guides and Vanner Edges. Belt Lacing and Splicing options are manufactured to customer specifications, prepared ends or vulcanized endless.

TOP FLIGHT AND CROSSTOP PATTERNS



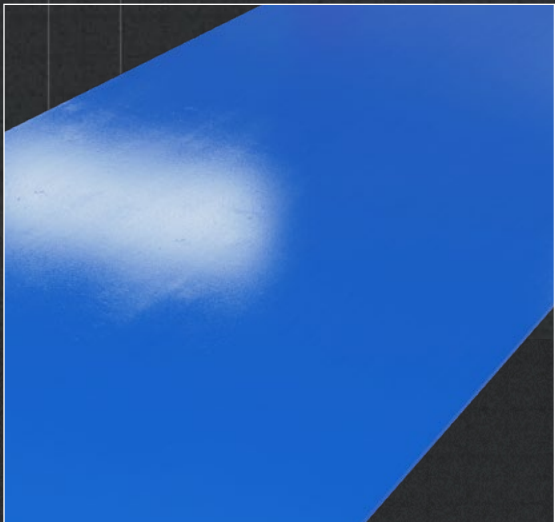
Heavy duty synthetic fabric with a high-grade covers and cleats are in stock and ready to ship. There are 2 patterns, the top flight pat (above) $\frac{3}{16}$ " high cleats and crosstop pattern, $\frac{3}{8}$ " x $\frac{3}{8}$ " cleats taper to $\frac{1}{4}$ ". Both belts offer a working strength PIW of 150 lbs.

ULTRASONIC WELD AND ONE-PIECE CONSTRUCTIONS



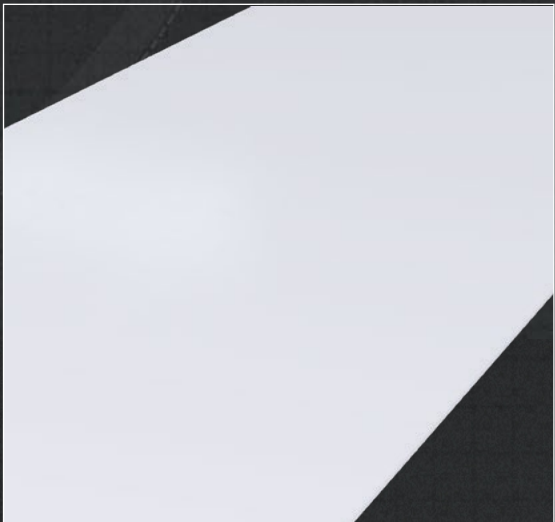
Great for direct conveyance for raw and frozen meat or poultry, the ultrasonic welded option is a great substitute to Volta style belting. This ultrasonic weld removes the ability to leave air pockets within the belt. The solid surface meets strict hygienic performance standards, lowering the risk for bacterial growth.

FDA AND USDA COMPLIANT



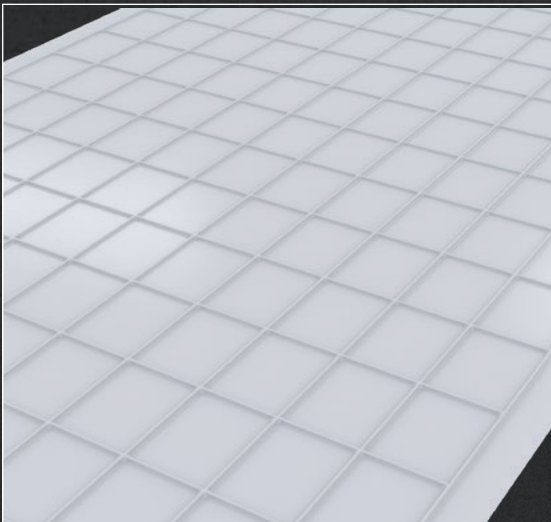
Fluent conveyors offers FDA approved food grade belting nationwide. Our belt offerings include a 1 piece belt with the cleats and the top covers cured together as one. These offerings remove odor or taste transfers between processes. They are stain resistant and can handle the toughest cleaning solutions.

LIGHTWEIGHT THERMOPLASTIC BELTS



Thermoplastic belting is our most popular belting for food handling. This has excellent oil resistance and withstands grease, fats and acids.

SPECIAL PROFILE OPTIONS



Fluent offers a 4 stocked core patterns: Corrugated Pattern, Ascendor Patten, Top Flight Pattern and Crosstop Pattern, which have a working strength of PIW - 100 lbs.

**Please note we also offer non-mechanical vulcanized endless splices.

Technical Specifications & Belt Modification Options

Please note not all belts can be configured with each option.

Features	<ul style="list-style-type: none">• Non-Marking• Oil and Fat Resistant• Stain Resistant And Easy To Clean	<ul style="list-style-type: none">• Sticky Product Release• Extreme Temperature Resistance• Cut and Abrasion Resistance	
Surface Textures and Cover Compounds	<ul style="list-style-type: none">• PVC FDA• Bare/Fabric Covered FDA• Silicone Covers FDA• Polyolefin FDA	<ul style="list-style-type: none">• Teflon FDA, Hytrel Detectable FDA• Material Handling PU• Material Handling PVC	<ul style="list-style-type: none">• Bare/Fabric Covered PVC/ Rubber• Non Woven Belts• PVC/NBR Profile/Sticky Top Covers
Carcass Options	<ul style="list-style-type: none">• Cotton/Polyester• PVC• Spun Polyester	<ul style="list-style-type: none">• Bare NN/EP or RFL Fabric• Polyurethane	<ul style="list-style-type: none">• Monofilament• Additional Options May Be Available
Belt Ply Options	<ul style="list-style-type: none">• 1 Ply	<ul style="list-style-type: none">• 2 Ply	<ul style="list-style-type: none">• 3 Ply
Stainless Splice Options	<ul style="list-style-type: none">• Finger Splice• Endless Non-Mechanical Splices	<ul style="list-style-type: none">• Alligator Hinged & Clips• Custom Splice Options• Fda Seamless Splice	
Industries	<ul style="list-style-type: none">• Meat & Poultry• Fruit And Vegetables• Fish And Seafood• Bakery And Confectionery	<ul style="list-style-type: none">• Beverage & Brewery• Pet Food• Snacks• Tortilla	
Materials Applications	<ul style="list-style-type: none">• Raw, Cooked, Or Frozen Food• Product Movement• Package Handling	<ul style="list-style-type: none">• Filling Operations• Gentle Handling Of Product• Washdown And Sanitation	<ul style="list-style-type: none">• Baking• Canning• Fruit & Vegetable
Storage Recommendations:	<ul style="list-style-type: none">• Store Belt Indoors	<ul style="list-style-type: none">• Best If Installed Within 1 Year	