

# Food Contact Products

## **Megalinear FC** and **Megapower FC**

are the new belts from Megadyne for the food processing industry, made with food contact approved materials according to European regulations EU 1935/2004, EU 10/2011 and EU 174/2015.

Due to their good chemical resistance against corrosion and to the certified compounds for humid and dry food contact, these belts are particularly recommended for food processing and packaging applications.

[www.megadynegroup.com](http://www.megadynegroup.com)

# Food Contact Products

## MAXIMUM RELIABILITY, TOTAL HYGIENE

The new FC belts match the power and precision for synchronous conveying (balanced tracking, low running tension and low vibration) meeting the criteria where food contact is required.

They are available for a wide variety of food sectors, both dry and wet: bakery applications, frozen foods, sausage making, bun slicing, cheese slicing and packaging, fish de-scaling and processing, meat, poultry slicing machines

### MEGALINEAR FC

- No risk of slippage, even in greasy and humid environment
- Zero risk of fraying and detaching of back profile
- Used even at the smallest bending diameter, with small drive pulleys

Working temperature  $-25^{\circ}\text{C}/+80^{\circ}\text{C}$

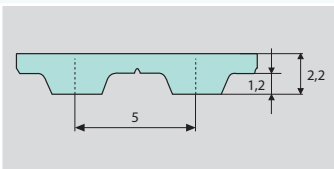
### MEGAPOWER FC

- Resistance to most cleaning chemicals and humid, wet environments
- High acceleration, synchronizing and multi stop/start
- Easier belt wash-down

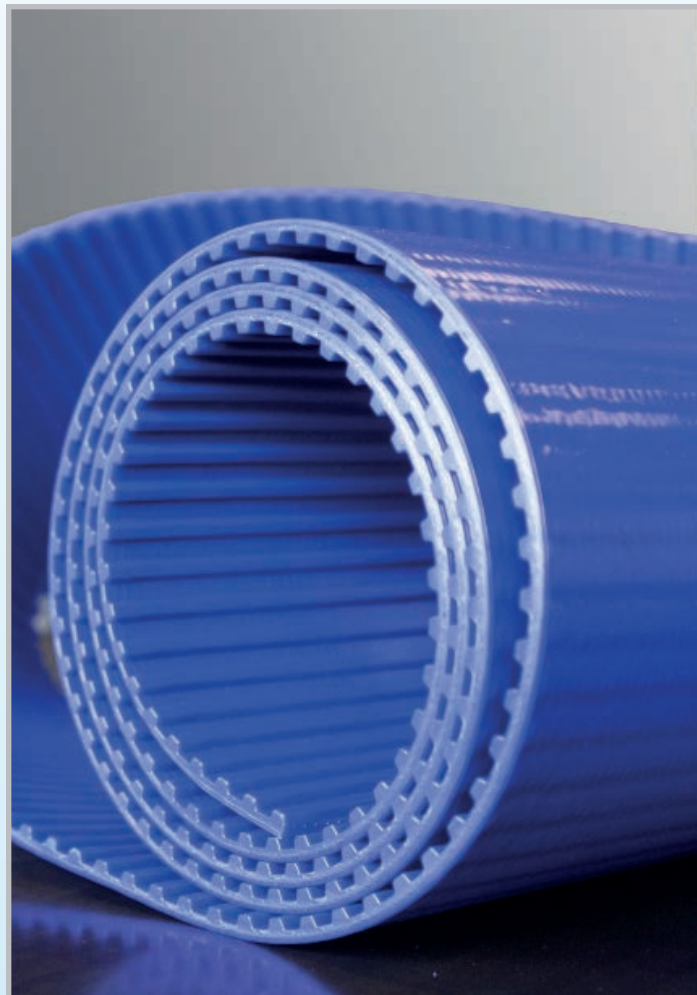
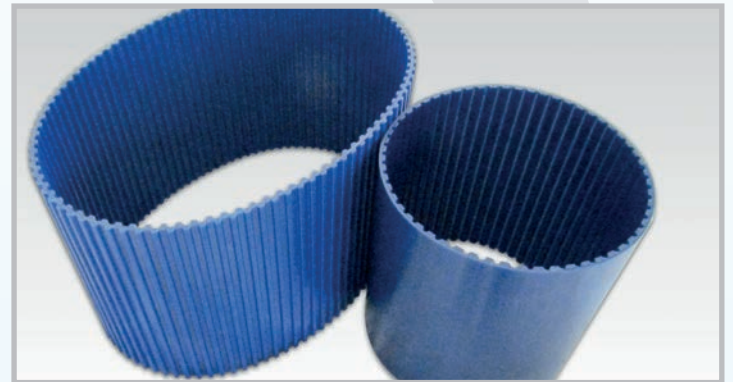
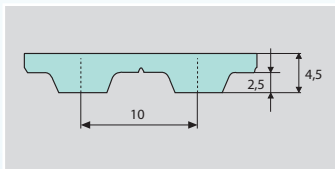
Working temperature  $-25^{\circ}\text{C}/+80^{\circ}\text{C}$

## PRODUCT RANGE

T5

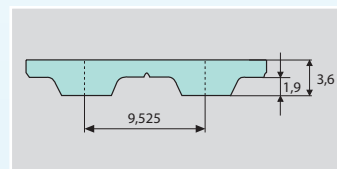


T10

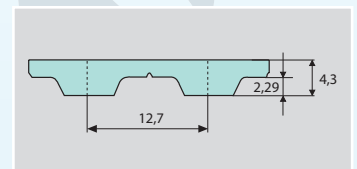


## PRODUCT RANGE

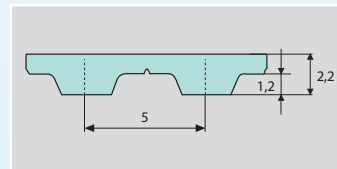
L



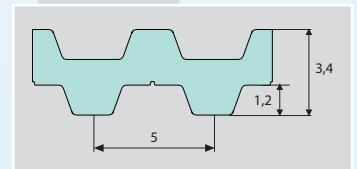
H



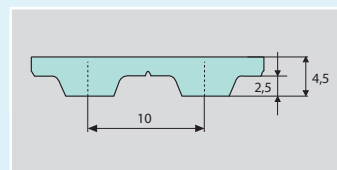
T5



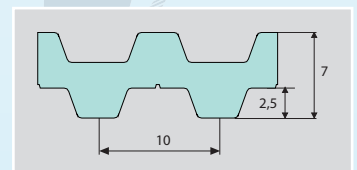
T5 DD



T10



T10 DD



AT10

