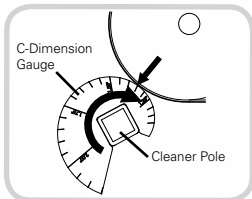


FGP Food Grade Precleaner

USDA Certified Precleaner Meets Highest Standards for Food Processing Applications

The FGP Food Grade Precleaner from Flexco is easy to install, easy to maintain, and disassembles in a snap for regular cleaning and sanitization. The FGP Precleaner works on any belt from 4" to 60" (100 mm to 1500 mm) and the blade is available in both white, blue, and metal detectable gray FDA approved food grade material.



C-Dimension verification gauge makes it easy to set the proper pole location for optimal cleaner performance



Made of FDA approved materials, cleaner blades are available in white, blue, and metal detectable gray

The FGP Precleaner has been certified by the USDA for use in meat, poultry, and dairy operations



Simple to adjust spring tensioning unit ensures optimal blade-to-belt contact for maximum cleaning benefits

Simple snap in place blade design allows for easy disassembly – no need to remove cleaner from structure for cleaning or replacement

Features and Benefits:

- **Minimal hardware** so installation, tensioning, and blade replacement are easy.
- **Simple design** with stainless steel components and food grade materials limit crevices and opportunities for bacteria growth.
- **Easily tensioned** to minimize blade wear, eliminate belt damage, and maximize cleanability.
- **Optional** metal detectable gray blade for additional protection against food contamination.
- **Available in standard blade widths** for belts from 12" to 60" (300 mm to 1500 mm). Blades can be cut down to appropriate length.
- **Compatible** with endless as well as mechanical splices.
- **Suitable** for use on modular belting.



FDA Approved, USDA Certified

Designed to meet the strict sanitary guidelines established for food processing operations, the FGP Precleaner is made of FDA approved materials. It has been certified by the United States Department of Agriculture for use with meat and poultry, as well as dairy, for facilities requiring USDA accepted equipment in their operations.



Disassembly in Less than a Minute

The FGP Precleaner has been designed for quick disassembly and reassembly.

Simply

- Snap off the blade
- Remove the tensioning bolt
- Pull out the tensioning device
- Pull out the pole and bushings

and in less than a minute the FGP is disassembled for cleaning and sanitization.

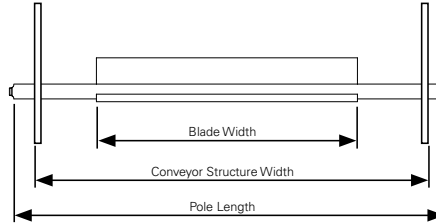
Reassembly is just as quick so your line is up and running again fast.



FGP Food Grade Precleaner

Specifications:

- **Temperature Range**
-20°F to 140°F
(-29°C to 60°C)
- **Blade Width Range**
4" - 60"
(102-1524 mm)
- **Pulley Diameter Range**
2" (50 mm) to
10.5" (267 mm)
- **Blade Material**
Food-grade
UHMW or
UHMW with
Stainless Steel
- **Blade Height**
3.0" (76 mm)
- **Blade Hardness**
80D Shore Hardness
- **Pole/Mounting Material**
304 Stainless Steel



Pole Length Specifications

| Pole Length* | | Minimum Blade Width | | Maximum Blade Width | | Maximum Conveyor structure width at cleaner mounting location | |
|--------------|------|---------------------|-----|---------------------|------|---|------|
| in. | mm | in. | mm | in. | mm | in. | mm |
| 24 | 610 | 4 | 102 | 12 | 305 | 22 | 556 |
| 30 | 813 | 4 | 102 | 18 | 457 | 28 | 708 |
| 36 | 965 | 18 | 457 | 24 | 610 | 34 | 861 |
| 42 | 1067 | 18 | 457 | 30 | 813 | 40 | 1013 |
| 48 | 1219 | 30 | 813 | 36 | 965 | 46 | 1165 |
| 54 | 1372 | 30 | 813 | 42 | 1067 | 52 | 1318 |
| 60 | 1524 | 30 | 813 | 48 | 1219 | 58 | 1470 |
| 66 | 1676 | 30 | 813 | 54 | 1372 | 64 | 1623 |
| 72 | 1829 | 30 | 813 | 60 | 1524 | 70 | 1775 |

*Pole length = blade length + 12" on standard cleaners.

How to choose the correct size blade for your conveyor.

1. Measure your belt width.
2. Choose the Blade Width that corresponds to your belt width.
3. Measure your conveyor width.
4. Verify the Maximum Conveyor Width shown in the selection chart is larger than your conveyor width. If your conveyor width is smaller than the maximum width shown, choose the next larger blade width that accommodates your conveyor width.
5. Blade and/or pole can be cut to users required length. Pole must be 2" longer than the outside width of conveyor structure at the mounting location.

FGP Food Grade Precleaner

| Blade Width | | Maximum Conveyor Width | | Weight | | White Blade | | Blue Blade | | Gray Metal Detectable Blade | |
|-------------|------|------------------------|------|--------|-----|-----------------|-----------|-----------------|-----------|-----------------------------|-----------|
| in. | mm | in. | mm | lbs. | kg. | Ordering Number | Item Code | Ordering Number | Item Code | Ordering Number | Item Code |
| 12 | 305 | 22 | 559 | 6.7 | 3.0 | FGP-W3-12 | 56009 | FGP-BL3-12 | 56000 | FGP-MD3-12 | 56027 |
| 18 | 457 | 28 | 711 | 7.7 | 3.5 | FGP-W3-18 | 56010 | FGP-BL3-18 | 56001 | FGP-MD3-18 | 56028 |
| 24 | 610 | 34 | 864 | 8.6 | 3.9 | FGP-W3-24 | 56011 | FGP-BL3-24 | 56002 | FGP-MD3-24 | 56029 |
| 30 | 762 | 40 | 1016 | 9.5 | 4.3 | FGP-W3-30 | 56012 | FGP-BL3-30 | 56003 | FGP-MD3-30 | 56030 |
| 36 | 914 | 46 | 1168 | 10.5 | 4.8 | FGP-W3-36 | 56013 | FGP-BL3-36 | 56004 | FGP-MD3-36 | 56031 |
| 42 | 1067 | 52 | 1321 | 11.5 | 5.2 | FGP-W3-42 | 56014 | FGP-BL3-42 | 56005 | FGP-MD3-42 | 56032 |
| 48 | 1219 | 58 | 1473 | 12.4 | 5.6 | FGP-W3-48 | 56015 | FGP-BL3-48 | 56006 | FGP-MD3-48 | 56033 |
| 54 | 1372 | 64 | 1626 | 13.3 | 6.0 | FGP-W3-54 | 56016 | FGP-BL3-54 | 56007 | FGP-MD3-54 | 56034 |
| 60 | 1524 | 70 | 1778 | 14.2 | 6.4 | FGP-W3-60 | 56017 | FGP-BL3-60 | 56008 | FGP-MD3-60 | 56035 |

Authorized Distributor:



2525 Wisconsin Avenue • Downers Grove, IL 60515-4200 • USA
Tel: (630) 971-0150 • Fax: (630) 971-1180 • E-mail: info@flexco.com

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