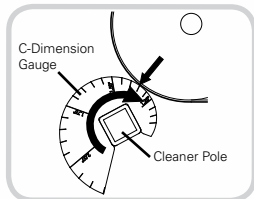


FGP Food Grade Precleaner

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 white, blue, metal detectable blue, and dual durometer blue 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 blue, white, dual durometer blue, and metal detectable blue

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

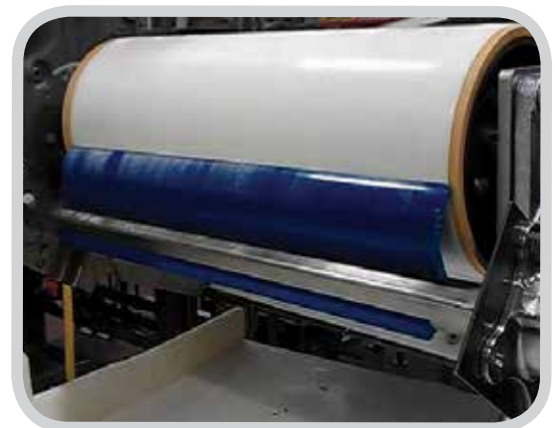
Simple snap in place blade design allows for easy disassembly – no need to remove cleaner from structure for cleaning or replacement

The FGP Precleaner is compliant with EU Food Contact Regulation EU 1935/2004



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 blue 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.
- **Dual durometer blade** with metal detectable tip for uneven or soft cover belts.



**FDA Approved,
USDA Certified,
Health Canada Approved,
EU 1935/2004 Compliant**

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.

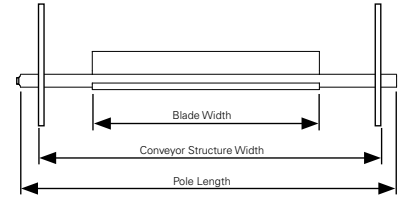
Reassembly is just as quick so your line is up and running again fast.



FGP Food Grade Precleaner

Specifications:

- **Temperature Range**
UHMW: -20°F to 140°F (-29°C to 60°C)
Dual Durometer: +32°F to 140°F (0°C to 60°C)
- **Blade Height**
3.0" (76 mm)
- **Blade Width Range**
4" to 60" (102 to 1524 mm)
- **Pole/Mounting Material**
304 Stainless Steel
- **Blade Hardness**
UHMW: 63D Shore Hardness
Urethane: 85A Shore Hardness
- **Pulley Diameter Range**
2" to 10.5" (50 to 267 mm)
- **Blade Material**
Food-grade UHMW, UHMW with Stainless Steel, or Urethane with PVC



Pole Lengths									
Pole Length		Standard Blade Length		Minimum Blade Length		Minimum Conveyor Width at Cleaner Mounting Location		Maximum Conveyor Width at Cleaner Mounting Location	
in.	mm	in.	mm	in.	mm	in.	mm	in.	mm
24	610	12	305	9	229	11	279	22	556
30	813	18	457	9	229	14	356	28	708
36	965	24	610	9	229	20	508	34	861
42	1067	30	813	18	457	26	660	40	1013
48	1219	36	965	18	457	32	813	46	1165
54	1372	42	1067	18	457	38	965	52	1318
60	1524	48	1219	18	457	44	1118	58	1470
66	1676	54	1372	18	457	50	1270	64	1623
72	1829	60	1524	18	457	56	1422	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		Blue Metal Detectable Blade		Blue Dual Durometer Blade*	
in.	mm	in.	mm	lbs.	kg.	Ordering Number	Item Code	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	FGP-MDDD3-12	56018
18	457	28	711	7.7	3.5	FGP-W3-18	56010	FGP-BL3-18	56001	FGP-MD3-18	56028	FGP-MDDD3-18	56019
24	610	34	864	8.6	3.9	FGP-W3-24	56011	FGP-BL3-24	56002	FGP-MD3-24	56029	FGP-MDDD3-24	56020
30	762	40	1016	9.5	4.3	FGP-W3-30	56012	FGP-BL3-30	56003	FGP-MD3-30	56030	FGP-MDDD3-30	56021
36	914	46	1168	10.5	4.8	FGP-W3-36	56013	FGP-BL3-36	56004	FGP-MD3-36	56031	FGP-MDDD3-36	56022
42	1067	52	1321	11.5	5.2	FGP-W3-42	56014	FGP-BL3-42	56005	FGP-MD3-42	56032	FGP-MDDD3-42	56023
48	1219	58	1473	12.4	5.6	FGP-W3-48	56015	FGP-BL3-48	56006	FGP-MD3-48	56033	FGP-MDDD3-48	56024
54	1372	64	1626	13.3	6.0	FGP-W3-54	56016	FGP-BL3-54	56007	FGP-MD3-54	56034	FGP-MDDD3-54	56025
60	1524	70	1778	14.2	6.4	FGP-W3-60	56017	FGP-BL3-60	56008	FGP-MD3-60	56035	FGP-MDDD3-60	56026

*Dual durometer blade is not EU 1935/2004 compliant.

Authorized Distributor:



ADESH ENGINEERING
Conveying and Belting Solution

Mob.: +91-9904164682 # Email: adeshengineering@gmail.com



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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