

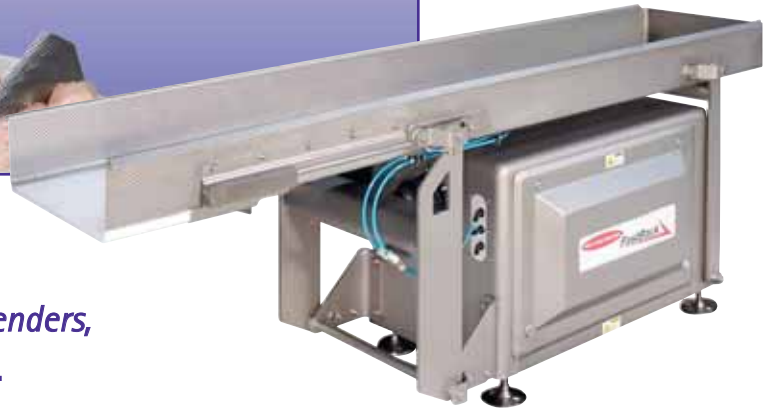
HEAT AND CONTROL

®

FastBack® 260E Fresh Poultry Conveyor



260E conveys heavier loads at faster transfer rates than any comparable conveyor.



260E conveys fresh chicken, *even tenders*, that other sanitary conveyors can't.

Powerful conveying

At last, a robust sanitary conveyor for fresh chicken, tenders and breasts. High drive accelerations provide clean, quiet FastBack horizontal motion conveying for fresh poultry applications. Designed to deliver up to 20,000 lbs/hr (9,080 kg/hr) to each weigher, 260E is the most reliable high volume poultry conveyor.

Fastest travel rate

Two times faster than other horizontal motion conveyors, 260E conveys products at up to 40 ft/min (12 meters/min).

Patented drive

FastBack's patented drive has proven its reliability in hundreds of installations. No preventative maintenance is required. Easily replace drive and motor units without removing the pan or top cover.

Sanitary conveying

Full washdown design with stainless steel contact surfaces provides the ultimate in sanitary conveying.

Easy cleaning

Product does not build up in the conveyor pan. Full washdown drive is designed for the harshest USDA environments.

Quiet operation

Low 70 dB operation with product complies with stringent government sound regulations.

Simple installation

Pre-wired and plumbed, all electrical and pneumatic controls are mounted in the conveyor base for easy ready-to-run installation.

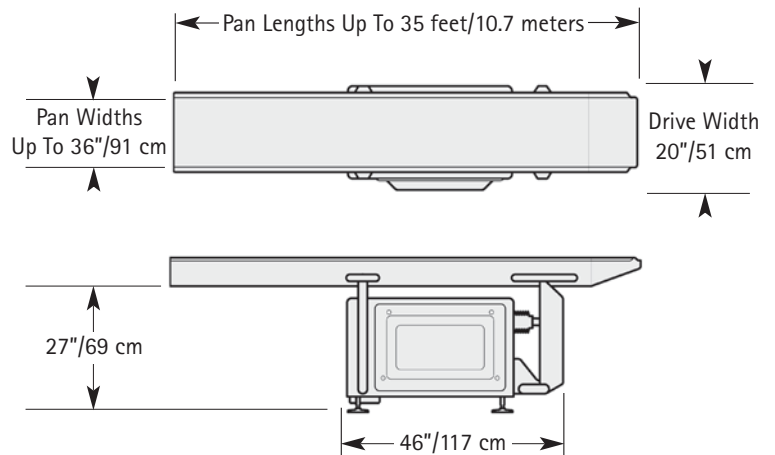
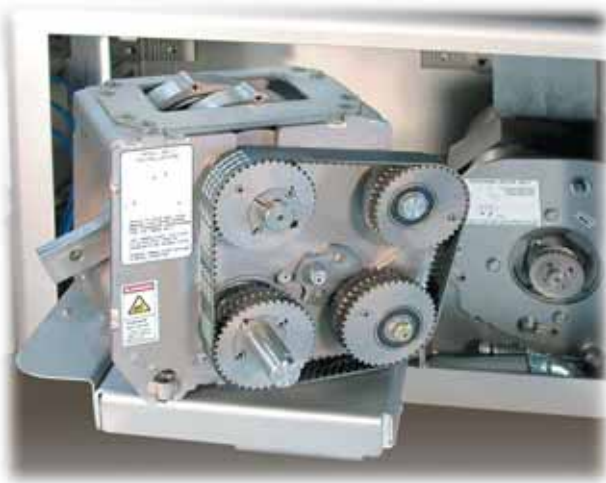


Choose from rigidized, embossed and other pan surfaces.

FastBack® Fresh Poultry Conveyor

Model 260E

Single side drive access allows closer conveyor spacing and convenient service of drive modules.



Quickly and easily remove the modular transmission and drive without removing the pan or top cover.

Optional features

- Revolution™ proportional discharge gate
- Special end and mid-gates
- Custom pan configurations
- Rapid Deployment™ modular platforms

Custom pan sizes & configurations available.

Dimensions are rounded to the nearest inch/foot & centimeter/meter.

Constant improvement and engineering innovations mean these specifications may change without notice.

Protected by patents granted and pending.

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FastBack

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Over 30 Offices Worldwide

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