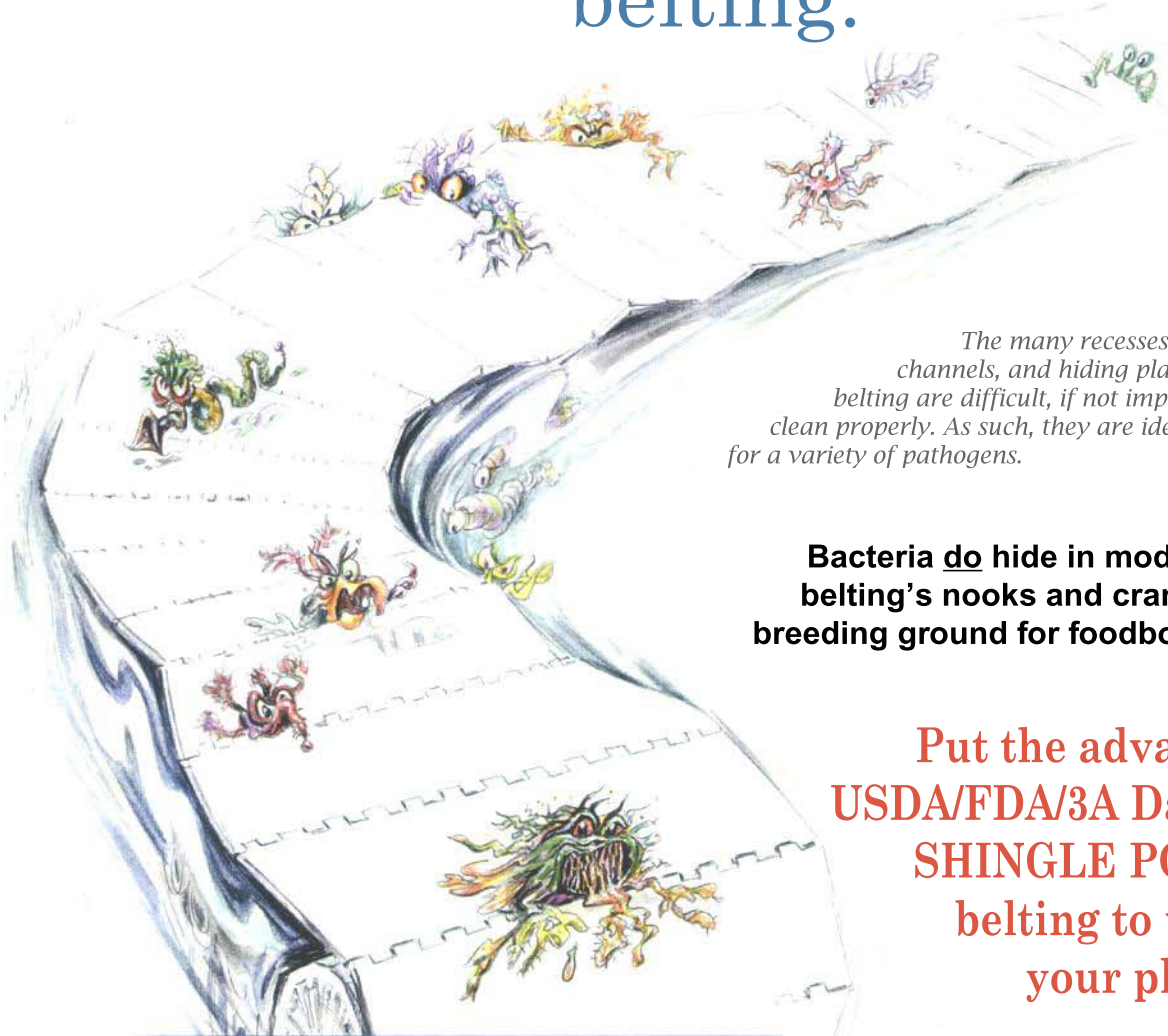


Bacteria can run, but they can't hide on SHINGLE POLYFLEX belting.

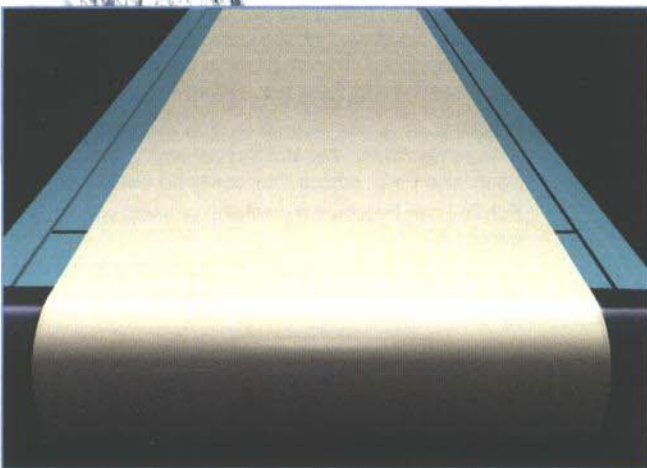


The many recesses, corners, crevices, channels, and hiding places in modular belting are difficult, if not impossible, to clean properly. As such, they are ideal environments for a variety of pathogens.


Bacteria do hide in modular conveyor belting's nooks and crannies, an ideal breeding ground for foodborne illnesses.

**Put the advantages of
USDA/FDA/3A Dairy Accepted
SHINGLE POLYFLEX
belting to work in
your plant:**

- Non-porous, easily cleaned
- No fabric to fray or delaminate
- Resistant to solvents and most chemicals
- Wide temperature range
- Abrasion and stretch-resistant
- Widely used in meat, poultry, fish packing, dairy, beverages, and other food and pharmaceutical applications, as well as rendering.



SHINGLE'S POLYFLEX extruded plastic conveyor belting's smooth or textured surface is easily cleaned, and minimizes the possibility of contamination. Since it is non-porous, it will not absorb fats or oils which foster the growth of bacteria/fungi.



If you are worried about harboring such pathogens as E. coli, listeria, and salmonella in your modular belting, call SHINGLE.

With POLYFLEX, there's no place to hide.