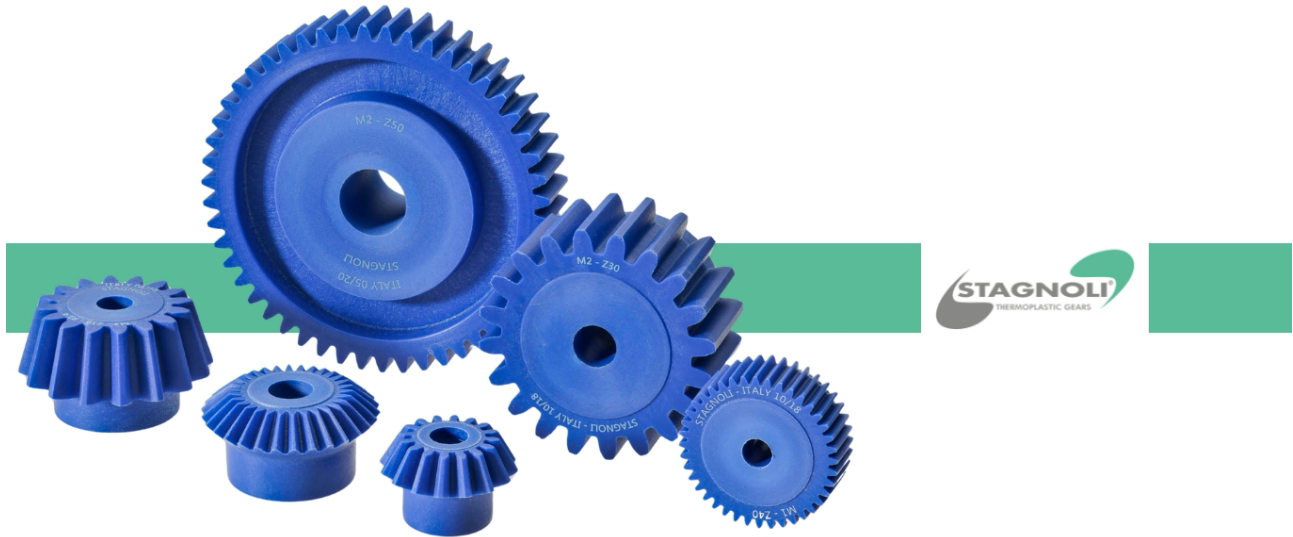


## Stagnoli Introduces SPINYX and Expands Its Line of Food-Grade Technopolymer Gears: A New Standard for High-Performance, Hygienic Mechanical Transmissions



Lonato del Garda (BS), Italy — Stagnoli, a global leader in technopolymer mechanical transmission solutions since 1981, announces the launch of SPINYX, its new high-performance technopolymer gearbox engineered for demanding industrial environments. At the same time, the company strengthens its offering of food-grade technopolymer gears, reaffirming its role as a trusted supplier for OEMs across the food & beverage, packaging, and food-processing industries.

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### Food-Grade Technopolymer Gears: Safety, Compliance and Reliability for U.S. Manufacturers

Stagnoli's long-standing expertise lies in developing advanced technopolymers that deliver metal-like performance while significantly reducing weight, noise and corrosion-related issues. This knowledge has led to a specialized range of food-grade gears, designed to meet the rigorous hygiene and compliance requirements that U.S. manufacturers face.

Made from FDA-compliant, food-contact-certified materials, these gears ensure full alignment with international and U.S. regulatory standards. Their high-visibility color and optional metal-detectable formulation help prevent contamination and support HACCP programs, making them an ideal solution for facilities focused on product integrity and consumer safety.

Key performance advantages include:

- Outstanding chemical and corrosion resistance for equipment exposed to aggressive cleaning procedures and washdowns;

- Low noise and vibration, improving machine ergonomics and operational comfort;
- Lightweight construction, reducing energy consumption and mechanical stress on equipment;
- High durability and dimensional stability, even in variable temperature or humidity conditions.

Stagnoli's food-grade technopolymer gears offer U.S. OEMs a competitive alternative to traditional metal components, lowering maintenance requirements and supporting more efficient, compliant and sustainable production systems.

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## SPINYX: A Next-Generation Technopolymer Gearbox Built for Harsh, High-Sanitation Environments



Drawing on decades of R&D, Stagnoli has developed SPINYX, a new gearbox engineered specifically for industries where hygiene, resistance and reliability are critical. Designed for food & beverage, pharmaceutical, packaging, and automated logistics applications, SPINYX delivers performance levels traditionally associated with metal gearboxes—while maintaining all the advantages of high-performance polymers.

SPINYX features include:

- Robust technopolymer housing for reduced weight, noise and vibration without compromising structural integrity;
- Exceptional resistance to chemicals and corrosion, ideal for environments requiring frequent sanitation cycles;
- Food-contact-certified, visually detectable materials, supporting safety and compliance in regulated applications;
- IP69 rating, one of the highest available, ensuring protection against dust, humidity, water immersion and high-pressure washdowns.

SPINYX provides U.S. manufacturers with a durable, lightweight and energy-efficient alternative to conventional metal gear reducers—reducing downtime, simplifying cleaning procedures and contributing to overall system sustainability.

“SPINYX marks an important step forward in technopolymer transmission engineering,” says the Stagnoli team. “Together with our food-grade gear line, it reflects our

commitment to supporting American OEMs with solutions that combine hygiene, performance and long-term reliability.”

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## **Driven by Innovation, Designed for Today’s Industrial Needs**

With SPINYX and its expanding portfolio of food-grade gears, Stagnoli reinforces its mission to develop modern, sustainable components that help manufacturers reduce maintenance, energy consumption and environmental impact—without compromising performance or compliance.

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## **Meet Us at Booth BC34103**

For more information:

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