

For Immediate Release

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Regal Rexnord To Display Durable, Safe and Sustainable Conveying Solutions for Poultry Industry at IPPE 2024

MILWAUKEE, WIS. — Jan. 24, 2024 – Regal Rexnord Corporation (NYSE: RRX), a global leader in the engineering and manufacturing of electric motors and controls, power generation products and power transmission components, will showcase its total solutions for poultry processors at the International Production and Processing Expo (IPPE), Booth BC39119. The show takes place at the Georgia World Congress Center in Atlanta from Jan. 30 to Feb. 1.

Visitors to the company's booth can view a range of products that specifically address top issues faced by poultry processors; namely, extending the life of equipment in harsh environments, protecting against worker injury and product contamination, and providing sustainable operation. See the following information on some of the other products to be featured at the booth.

- **KleanTop® PacTitan Pro™ Metal Belts** feature a proven, extended service life, with smooth belt edges to protect against worker injuries and product damage, as well as an engineered design that reduces the likelihood of contamination due to metal breakage. The belt is designed to stand up to harsh applications like frying, battering and breading, and can withstand repeated cleaning processes. A batter applicator featuring this belt will be on display in the Regal Rexnord booth during the IPPE show.
- **Rexnord® 6400 Series KleanTop® Plastic Spiral Cage Belts** increase productivity while reducing system costs and food safety risks. Their patented PowerKey™ technology delivers increased belt tension strength for maximum product throughput. In addition, the 6400 Series belt features a 45% open area design for easy cleaning and sanitation, allowing balanced airflow and product support in food applications like proofing, cooling, freezing and buffering. The plastic construction of the 6400 Series belt, in combination with the patented PowerKey technology, requires no cutting, welding or grinding, allowing fast and easy maintenance and repair without expensive tools.
- **(NEW) Boston Gear™ Gen 2 SS700 Stainless Steel Speed Reducers** are NSF-certified to meet the most stringent food-safety requirements. Their Domed Crown™ curved design encourages liquid runoff to reduce pooling during washdowns for easier cleaning. With its 316-grade stainless steel construction, IP69K-rated enclosure and FSMA and OSHA-compliant shaft covers, the Gen 2 SS700 provides increased safety, durability and hygiene for food applications.
- **Active Drive™ Spiral Cage System** is an innovative alternative to legacy low-tension spiral cage systems. Designed to be actively driven from the inside edge by the drum via conical tips, the Active Drive Spiral Cage System provides immediate benefits by eliminating the risk of overdrive and the need for constant monitoring, resulting in a more



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reliable system. The rugged stainless steel belt design stands up to harsh applications and frequent cleaning.

- **Sealmaster® Stainless Steel Gold™ Ball Bearings** are specifically engineered for reliable, long-lasting performance and contamination resistance in demanding washdown environments. The bearings feature an IP69K-certified dust-tight construction capable of withstanding high pressure and steam cleaning, which minimizes contamination ingress while retaining internal lubricants for more efficient, safe and sanitary operation.
- **Bauer Gear Motor™ Stainless Steel HiflexDRIVE** solutions are designed especially for extreme environmental conditions. The stainless steel design eliminates hygiene risks caused by damage as a result of impact or long-term use in intensive cleaning areas and is particularly resistant to mechanical influences. These gear motor combinations also have a protection rating of IP67/IP69K, designed for very high cleaning intervals.

For more information about Regal Rexnord's complete line of conveying solutions for the poultry industry, visit the company's booth (BC39119) at IPPE or RegalRexnord.com.

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About Regal Rexnord

Regal Rexnord Corporation is a global leader in the engineering and manufacturing of factory automation sub-systems, industrial powertrain solutions, automation and mechanical power transmission components, electric motors and electronic controls, air moving products, and specialty electrical components and systems.

Through longstanding technology leadership and an intentional focus on producing more socially conscious and environmentally-friendly products and sub-systems, the Company is regularly addressing increasingly relevant secular demands of customers in the medical, alternative energy, aerospace, food & beverage, general industrial and warehouse/intralogistics end markets, among others. In short, Regal Rexnord's 36,000 associates around the world are proud to be working each day towards fulfilling the Company's purpose – helping create a better tomorrow – for its customers and for the planet.

Regal Rexnord is comprised of four operating segments: Automation & Motion Control, Industrial Powertrain Solutions, Power Efficiency Solutions and Industrial Systems. Regal Rexnord is headquartered in Milwaukee, Wisconsin and has manufacturing, sales and service facilities worldwide. For more information, visit RegalRexnord.com.