



YOU'VE GOT PROBLEMS:

**WE'VE GOT  
SOLUTIONS**

FOR THE MEAT PROCESSING INDUSTRY:  
UNNECESSARY MAINTENANCE,  
CONTAMINATION RISKS, WASTED ENERGY,  
INTERRUPTED PRODUCTIVITY



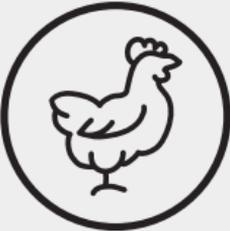
# THE STRUGGLE FOR UPTIME, PRODUCTIVITY AND YOUR BOTTOM LINE

With the average poultry plant processing 250,000 birds daily and the average beef plant processing 5,000 head of cattle per day, it's easy to understand the importance placed on optimizing production.

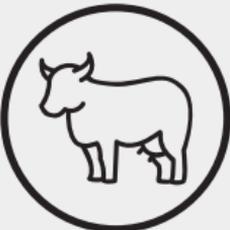
Scheduled maintenance and sanitation halts processing each day at meat processing facilities. Worse yet, USDA inspectors can unexpectedly shut down your entire operation when compliance is not up to standards. It's a constant battle occurring under ever-increasing production demands. At nearly every stage, huge barriers prevent you from optimizing performance.

# DO ANY OF THESE CHALLENGES SOUND FAMILIAR?

- Time spent disassembling modular belts for cleaning.
- Extreme washdown conditions wasting thousands of gallons of water.
- Constant re-lubrication of roller chain drives.
- Frequent replacement of V-belts that wear out faster in demanding applications.
- Safety issues due to failed hose assemblies.



**AT THE AVERAGE POULTRY PROCESSING FACILITY**  
\$486,000 IN PROFITS LOST ANNUALLY DUE TO MAINTENANCE AND DOWNTIME.\*



**AT THE AVERAGE BEEF PROCESSING FACILITY**  
\$780,000 IN LOST PROFIT DUE TO DOWNTIME OF FAILED ASSEMBLIES.\*

## GATES CAN HELP

\*Source: Statistics gathered from U.S. poultry and beef processing facilities

# INCREASE PRODUCTIVITY AND REDUCE DOWNTIME WITH GATES PRODUCTS AND SOLUTIONS.

## LOWER PREVENTIVE MAINTENANCE

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Cut back on scheduled maintenance with Gates innovative belts, hoses and couplings—products of unmatched durability and reliable performance characteristics. Examples include Poly Chain® belts that last up to three times longer than roller chain, and PosiClean® clean-in-place belts that drastically reduce time necessary for cleaning and sanitation.

## DECREASE CONTAMINATION RISKS

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Fight back against contamination caused by underperforming products with superior solutions that help keep your operation clean and safe. From Poly Chain® belts that require no greasy lubrication and urethane food conveyor belts made from FDA approved materials—to abrasion-resistant washdown hoses and rust-free couplings and hardware—Gates has you covered.



## EFFECTIVELY MANAGE RESOURCES

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Gates innovative solutions have consistently helped deliver some of the best operating efficiencies in the meat processing industry. With its smooth design, PosiClean® PC20 belting significantly reduced trim loss to increase production by \$135,000 per year at a protein processing facility—all while reducing water consumption by 181,000 gallons. Imagine what Gates can do for you.

## REDUCE COSTLY DOWNTIME

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Conquer excessive downtime caused by retensioning, repair, washdown, abrasion and replacement. Gates comprehensive line of long-lasting power transmission, fluid power and food conveyor products helps your processing lines achieve optimal productivity in even the most demanding applications and processing environments—helping you achieve a better bottom line.



DRIVEN BY POSSIBILITY™

# LET GATES COST-SAVING SOLUTIONS WORK FOR YOU

Your goals are Gates goals. Here are a few ways we help you cut costs and increase profit margins:

- Poly Chain® conversion saves up to 73 percent in total cost of drive ownership—resulting in huge cost savings over time
- PosiClean® clean-in-place belts significantly reduces waste and wastewater disposal—saving thousands of dollars
- Plan Master® Extreme 501AR Hose is resistant to abrasion and flex fatigue, which leads to a longer lasting, durable product
- Dubl-V Feather Picker belts run three to six months longer than competitor belts—reducing need for replacement

**CONTACT GATES TO ADDRESS YOUR MOST PRESSING MEAT PROCESSING CHALLENGES—AND TAKE YOUR FACILITY TO NEW HEIGHTS OF PRODUCTIVITY.**

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**GATES.COM**