

Dairy Processing  
Pasteurizers  
Homogenizers  
Mixing & Blending Equipment  
Pump Systems  
Vats & Hoppers  
Refrigeration  
Rebuild & Remanufacturing

# Food & Dairy

QUALITY | VALUE | SERVICE



Food & Dairy

# Chef's choice in food safety circles.



Food safety has become an ever increasing concern throughout the world and the subject of numerous news events and articles. For over five decades, RT Dygert has been at the forefront of food safe products, technology and processing. NSF 51 (National Sanitation Foundation) guidelines are for materials that come in contact with both solid and liquid food. While conformance is voluntary, RT Dygert goes the extra measure of compliance with rigorous quality controls and audits. We have also become a trusted dairy industry supplier with our strict adherence to the 3-A Sanitary standards. RT Dygert sealing solutions are reliable over long periods of repetitive use for reduced downtime, excellent cost efficiency and the utmost food safety.

For more information, quick quotations, expert consultation and responsive customer service call us at 866.783.8883 or visit [www.rtdygert.com](http://www.rtdygert.com).



## Our reputation is unleakable.

There's a reason RT Dygert is one of the largest industrial seal distributors in the world. Our customer service levels are unmatched in the numerous markets we serve. We have large accessible inventories, multiple locations, in-house engineering, quality control systems and an expert consultative sales staff. RT Dygert's mission is to give you a one-stop seal sourcing experience that merits your highest seal of approval.

### THE BEST CUSTOMER SERVICE IN THE INDUSTRY!

- Quick quotations
- Unsurpassed pricing for parts and tooling
- Technical sales people available to meet with you
- Exceptionally friendly, knowledgeable in-house staff
- Customer web portal
- Online technical data

### MOLDING/MACHINING

- Compression
- Vacuum compression
- Transfer
- Injection
- Prototype tooling
- Production tooling
- Extrusion
- Machined
- Liquid injection molding
- Water jet
- Seal jet
- 3D rapid prototype

### CUSTOM CAPABILITIES

- Engineered shapes to print or sample
- Tight tolerance configurations
- Insert molding
- Rubber-to-metal or rubber-to-plastic over molding
- Fabric reinforced parts
- Precision machined components
- Extra-large parts to 36 inches and molded O-Rings over 100 inches in diameter



Viton™ is a trademark of The Chemours Company FC, LLC, used under license by RT Dygert.



### FDA/USDA

The FDA does not certify rubber to food contact standards. Instead, FDA compliance is self-regulated, where the manufacturer is responsible to certify that correct manufacturing practices are in place, and that the material itself is formulated to be compliant with 21CFR 177.2600 (rubber articles intended for repeated use).

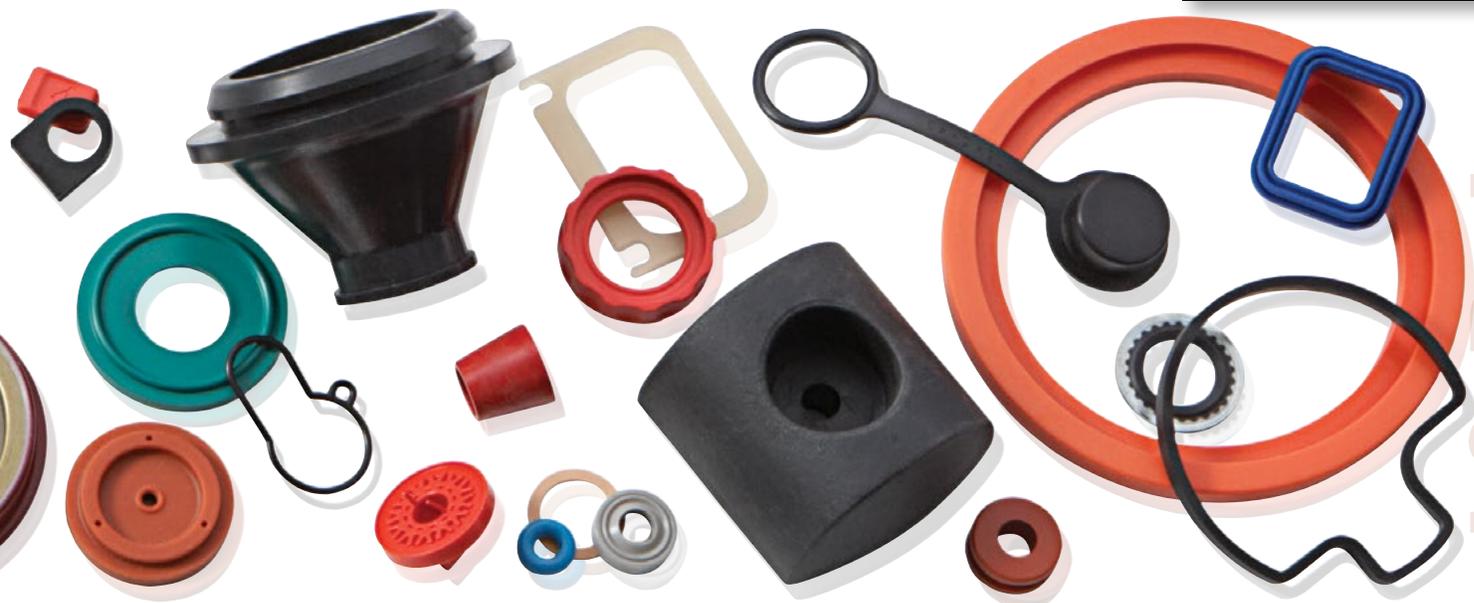
### 3-A SANITARY

3-A Sanitary deals with rubber compliance to various CIP/sanitizing chemicals in the dairy industry, as well as performance in general milk fat / water absorption. RT Dygert 3-A Sanitary materials have been audited by the 3-A Sanitary organization, and have been verified for their compliance to Sanitary Standard 18-03 for class I to IV applications.

### NSF 51

NSF 51 takes FDA compliance to the next level. Instead of self-certification, NSF fully vets materials for 21CFR 177.2600 compliance. Our manufacturing sites are audited to insure that good manufacturing practices are observed. RT Dygert offers several materials approved for all food contact types, at varying temperature levels.

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### MATERIALS

- 1000+ developed rubber compounds for your application
- Experience with other common food equipment compounds such as silicone, EPDM, and nitrile.
- Custom compounding available - unique specification, color, internal lubrication, etc.
- Full range of machined engineered plastics available: filled PTFE, PEEK, Delrin, UHMWPE, plus many more

### CERTIFIED MATERIALS

- 3-A Sanitary certified materials for multiple product/sterilization temperatures.
  - Class I: 300°F
  - Class II: 250°F
  - Class III: 120°F
  - Class IV: 100°F
- NSF 51 certified materials for multiple food contact types:
  - Alcohol (all types)
  - Aqueous (all types)
  - Bakery (all types)
  - Dairy (all types)
  - Dry solids
  - Oils and fats

### ENGINEERING

- New product prototyping
- Material selection and development assistance
- Cost saving alternative recommendations
- Ability to read and produce print in all popular CAD formats
- RT Dygert engineers can assist with designs or offer our proposal and design
- Benchmarking and reverse engineering
- Solid works and CAD capable with EPDM control
- Part optimization for automated assembly

### QUALITY

- PPAP submission capabilities
- ISO 9001-2008
- Stringent quality guidelines and incoming inspection
- In-house Micro-Vu (computerized non-contact visual inspection system)
- Fully automated Basler 100% inspection capability
- Certification for material, dimensions and durometer
- Clean room packaging rooms available

# Why Industry Leaders Rely on RT Dygert

## THE HIGHEST STANDARDS

There's no room for compromise when it comes to public health and safety. RT Dygert meets and exceeds industry standards, and even when standards are voluntary, we hold ourselves to the highest demands.

## A TRUSTED LEADER IN FOOD AND DAIRY

For decades RT Dygert has been an industry forerunner in food and beverage, milk, water, food processing, plumbing, chemical processing and other markets where seals and custom rubber products are crucial.

## WE'VE GOT WHAT YOU NEED

We manufacture, source and stock the widest selection of seals from the finest manufacturers around the world. Our vendors are renowned for their engineering and quality programs and we have excellent, long term relationships with them. Even in periods of short supply, we can deliver. We can customize any seal precisely to your specifications.

## EXTENSIVE VALUE ADDED SERVICES

We provide JIT/Kanban programs, pre-production and kitting, special marking and packaging options and much more.

## FRIENDLY CUSTOMER SERVICE AND EXPERT ON-PREMISES SUPPORT

You're in the best circles with our customer service team. If you need expertise in any area, we've got it, including materials, design, prototyping, testing and more.

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**LIMITED WARRANTY** RT Dygert ("Seller") warrants that its products ("Goods") will perform in accordance with their specifications; that the goods will be free from manufacturing defects for a period of twelve (12) months from the date of delivery of the goods to Buyer; and that the goods will be as specified by Buyer in the purchase order. Seller should have the right to elect to either refund the purchase price for any defective goods or replace any defective goods, provided that the goods were used in the manner for which they were manufactured. Seller does not warrant that the goods are fit for any particular purpose. Seller should have no obligation to refund the purchase price or replace goods that are rendered defective by a Buyer or a third party after they leave Seller's place of shipment.

**LIMITED LIABILITY** Seller's liability for its goods is limited to their terms set forth in Seller's express warranty set for above, in no event shall Seller's liability exceed the total purchase order price. Seller is not assuming any liability for any indirect, collateral, special, incidental or consequential losses or damages suffered by Buyer, or by any end-user or other third party, including but not limited to, lost profits, loss of business reputation and/or lost business opportunity, for any possible cause of action or claim arising out of or related to the goods sold to Buyer, even if Seller has been advised of the possibility of such loss or damage.

