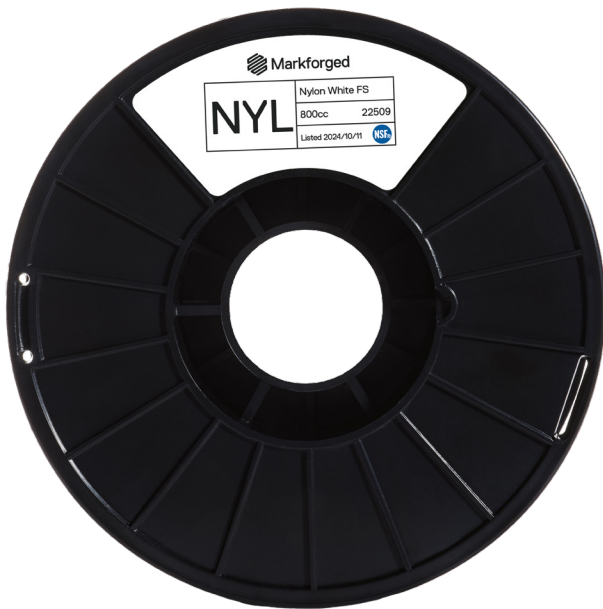




Nylon White FS for FX10™

Transform your Food and Beverage Factory Floor

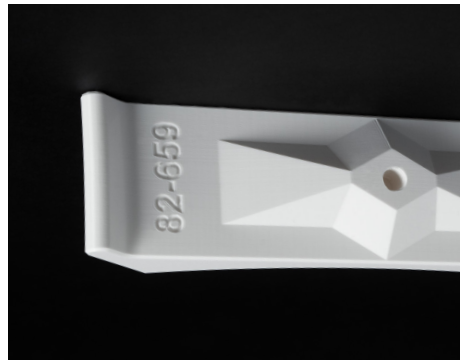
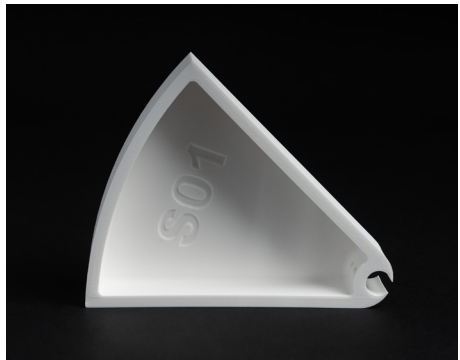
Nylon White FS and the FX10 are an ideal combination for applications on food and beverage factory floors. Together, they deliver high-quality, durable, and smooth parts designed to meet the rigorous demands of food and beverage production.



Nylon White FS

Certified for Food Contact

Nylon White FS is an unfilled, non-abrasive nylon that is certified by NSF for food contact and is compliant with FDA CFR Title 21. This material opens up new possibilities for manufacturers to more deeply integrate 3D printing into their operations, providing compliance with food safety standards while delivering the benefits of additive manufacturing.



FX10™

The World's First Industrial Metal and Composite Printer

The FX10 is the product of years of engineering innovation and technological advancement. With advanced sensors and controls plus a heated chamber and vacuum print bed, the FX10 delivers a new standard in FFF printed parts for food applications.

Unlock 3D Printing in Food-Safe Environments

With Nylon White FS and the FX10, food and beverage manufacturers can explore a wide range of 3D printed applications and realize gains in operational efficiency through:

- + Minimizing tooling and MRO part lead times and inventory costs
- + Resolving line down situations as quickly as possible with minimal costs and labor
- + Optimizing line changeovers



Example Applications

Nylon White FS parts printed on the FX10 are ideal for applications where a food-contact certified material is required or preferred, such as:

- + Conveyor guides and pushers
- + Chutes and funnels
- + End-of-arm tooling
- + Factory aids such as brackets, shrouds, and mounts