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| Huge Potential for New Elastic Conveyor Belt due to Superior Resistance and Anti-Hydrolysis Characteristics |

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[lead]

Hannover, May 16, 2018 – Forbo Siegling’s Polyurethane Belt Offers Excellent Resistance to Animal Fat, Oil and Detergents

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The new UU 20U-10 NA FSTR blue HACCP FDA conveyor belt was developed especially for use as a checkweigher belt in the food industry. The elastic, finely patterned Extremultus belt can however also be used as a buffer belt (in slicers). It has also already produced very encouraging results when tested on major OEM’s machinery.

Due to the polyurethane material and design, the belt has a high level of chemical resistance to animal fat, oil and detergents. It’s the ideal belt for many conveying and processing functions in the food and packaging industry because it complies with both EU and FDA standards. Due to its elasticity and therefore self-tracking capability, it’s easy to use, particularly where short center distances apply.

The Siegling conveyor belt is ideal for UV-C sterilization machinery and boosts hygiene significantly in the meat and fish processing industry in particular.

Thanks to its exceptional hydrolysis resistance, the UU 20U-10 NA FSTR blue HACCP FDA also actively supports customers’ HACCP concept.

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