

siegling transilon

conveyor and processing belts

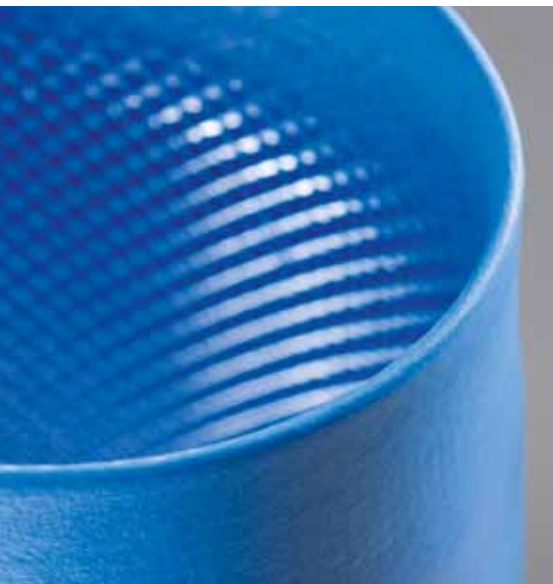


SMARTSEAL

PATENTED BELT EDGE SEALING
TO MAXIMISE HYGIENE

SMARTSEAL

CLEAN AND SAFE SEALING



In many areas of the food industry, sealed belts edges play a key role in ensuring **hygiene and efficiency**. And the new **Smartseal** process fuses the belt with the belt edge, making it extremely safe. **The sealing prevents oil, grease, moisture and bacteria from penetrating the conveyor belt from the sides, or pieces of fluff from the tension member sticking out and entering the food.** Thanks to the extreme suppleness of the sealing, belts sealed with Smartseal operate perfectly over knife edges.

The patented Smartseal process doesn't require application of any other materials. Sealing can be carried out without preparing the belt edge. Even thin single-ply belts can be sealed.

Smartseal supports your HACCP concept in practically all areas of the food industry. For example in conveying dairy products, in meat processing, in the bakery and confectionery industries.

The principle



In the Smartseal process, a special press heats the edges of the belt. The melted section at the sides is reshaped, closes the fabric reliably and can even be repaired.



The properties

very flexible	▶	can operate over knife edges
patented process, suitable for many belt thicknesses	▶	thin single-ply belts can be sealed
homogeneous belting material	▶	very hygienic
very good resistance to cleaning agents	▶	many cleaning cycles possible without any impact on the belt quality
resistant to high levels of mechanical stress	▶	very durable
suitable for large belt widths and all materials	▶	a wide range of types available

The advantages