

siegling transilon

conveyor and processing belts



CUTTING BELTS

FOR RELIABLE DOUGH PROCESSING

CUTTING BELTS FOR RELIABLE DOUGH PROCESSING

The tried-and-tested Forbo Siegling cutting belts are the top choice when cutting and stamping dough. They are exceptionally tough and resistant to incisions, helping to produce excellent results over long periods of time.

In addition to the cut-resistant belt design, they lie very flat, track reliably and have long service lives.

Particularly when transferring pieces of dough, good release characteristics are vital. The matt surface of both belts FDA fulfils this demand, even when dough is sticky. Another benefit is that the E 8/2 U0/U5 MT HACCP FDA is blue and therefore supports the HACCP hygiene concept.

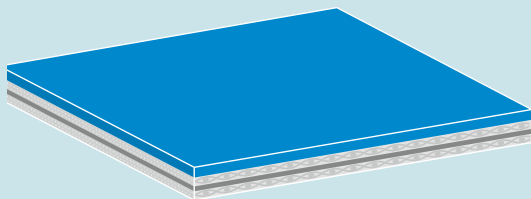
Two alternatives – the right solution for each type of dough.

Furthermore, both types are:

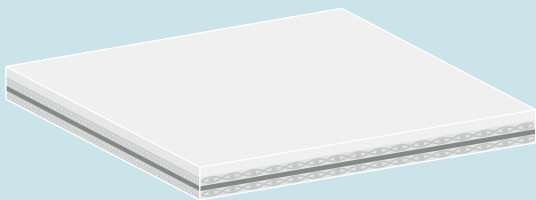
- HACCP compliant;
- in line with FDA 21 CFR, (EC) 1935/2004 and (EU) 10/2011 regulations for unpackaged foodstuffs;
- suitable for knife edges (5 mm);
- ideal for welding on profiles and sidewalls;
- and Smartseal belt edge sealing can be added.



E 8/2 U0/U5 MT-HACCP blue FDA
Article number 906804



E 8/2 U0/U5 MT-HACCP white FDA
Article number 906692



Special characteristics

- good release properties
- resistant to extreme mechanical load
- abrasion resistant
- profiles and sidewalls can be welded on
- Smartseal belt edge sealing possible
- tension member with high $k_{1\%}$ value

Applications

- cutting and stamping devices (pieces and sheets of dough)
- inclined conveying of small products with sidewalls and profiles
- salt processing

Top face	urethane
Underside	urethane impregnated
Surface	matt
Shore A [°]	92
d_{min} [mm]	$r = 5$
Total thickness [mm]	1.6
Effective pull at 1% elongation ($k_{1\%}$ relaxed) [N/mm width]	6
Weight [kg/m ²]	1.7
Permissible operating temperatures [°C]	–30 to +100