

siegling transilon

conveyor and processing belts



CUTTING BELTS

FOR RELIABLE DOUGH PROCESSING

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The tried-and-true Forbo Siegling cutting belts are the top choice when cutting and stamping dough. They are exceptionally tough and incision resistant, helping to produce consistently excellent results.

In addition to the incision-resistant belt design, they lie very flat, track reliably and have long service lives. The belt needs to release pieces of dough easily, especially during transfer: All the following belts' surfaces meet this requirement, even if dough is sticky. The blue belt types also boost hygiene and therefore support HACCP concepts.

Furthermore, all 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;
- ideal for welding on profiles and sidewalls;
- and Smartseal belt edge sealing can be added.



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



Special characteristics

- good release
- resistant to extreme mechanical load
- abrasion resistant
- tension member with high $k_{1\%}$ value
- quartz sand pattern => good dough release and less flour required as a release agent

Application

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