

The background of the advertisement is a close-up photograph of a blue, textured conveyor belt. On the belt, there are two large, irregular pieces of light-colored dough, possibly for bread or pizza, which are speckled with small dark seeds. The dough pieces are positioned diagonally across the frame. In the upper left corner, the text 'siegling belting' is visible. In the upper right, the main title 'INNOVATIVE BELTS FOR EFFICIENT DOUGH PROCESSING' is displayed in large, bold, white capital letters. In the bottom left, the text 'Siegling – total belting solutions' is present. In the bottom right, the 'fordbo' logo and 'MOVEMENT SYSTEMS' are shown.

siegling
belting

INNOVATIVE BELTS FOR **EFFICIENT** **DOUGH PROCESSING**

Siegling – total belting solutions

fordbo
MOVEMENT SYSTEMS

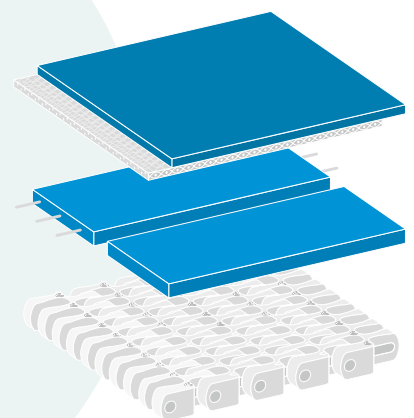


In-depth
application-
driven support
on all aspects
of the belts

A wide range of
belts for efficient
dough processing

**End-to-end
Forbo
solutions**

A broad range
of services





WE KNOW ALL ABOUT DOUGH PROCESSING

For baked goods companies, smooth processes, flawless hygiene and no downtime are musts.

Which is why Forbo Movement Systems is the go-to partner for conveyor and processing belts in the dough-processing sector. Decades of experience with automated processing machinery mean we know exactly what each stage in the process requires.

We give detailed advice on all aspects of the belts and supply the best one for you. We also include a range of services.

Therefore, Forbo belts are reliable process components that require very little maintenance. You benefit from:

- **Flawless processes and superior productivity**
- **Superior, consistent product quality**
- **Maximum hygiene.**





Expertise you can count on

Innovative production, material flow and logistics concepts would be inconceivable without conveyor and processing belts. Forbo has been a pioneer of customized belt concepts for automated production of bread rolls, baked goods, and pastries in this market for over 60 years.

The extensive product range for these applications was developed and is consistently enhanced because we liaise closely with users and OEMs.

Thanks to uncompromising quality and service, we have a good reputation as a technology partner.

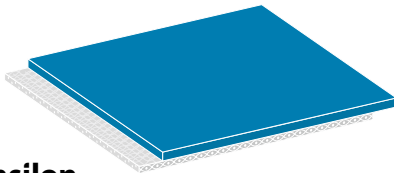
Which is why, as a supplier, we offer you belts that are unbeatable in terms of hygiene, durability, and functionality. And, of course, we provide support based on practical experience instead of just theory.

An unbeatable range of belts

Each belt needs to be a perfect match. With the conveyor, recipe, and process. Compromises are pointless if you want to exploit a machine's performance to the full.

Belts from three product groups, each with function-driven finishing options, guarantee end-to-end belting solutions from Forbo.

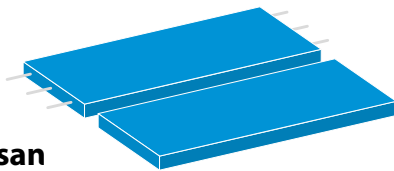
The focus is always on impeccable hygiene, superior productivity and durability – so that you can produce food safely, reliably, and competitively. Your contact at Forbo can help you choose which belt is right for you.



siegling transilon

conveyor and processing belts

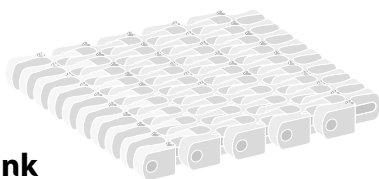
fabric-based conveyor and processing belts



siegling fullsan

homogenous belts

homogenous, thermoplastic PU belts



siegling prolink

modular belts

plastic modular belts



Request advice
from your
Forbo food
expert here.

The right belts for your HACCP concept

We provide reliable and legally watertight support for your HACCP concept in all hygiene-critical areas. Our dough processing range – particularly the special HACCP types – comes in diverse variants and with a whole host of special product characteristics. As a result, potential safety problems in the manufacturing processes are covered.

Exceptional food safety from the start due to:

- First-class raw materials, recipes and short intervals between cleans, UV-C disinfection, and mechanical belt cleaning processes that won't harm the belt.
- Special surface patterns for exceptional dough release
- Outstandingly easy-to-clean surfaces, shapes, and belt designs for cleaning processes that save time and energy (e.g. homogenous belts, fray-free belts, belt-edge sealing options)



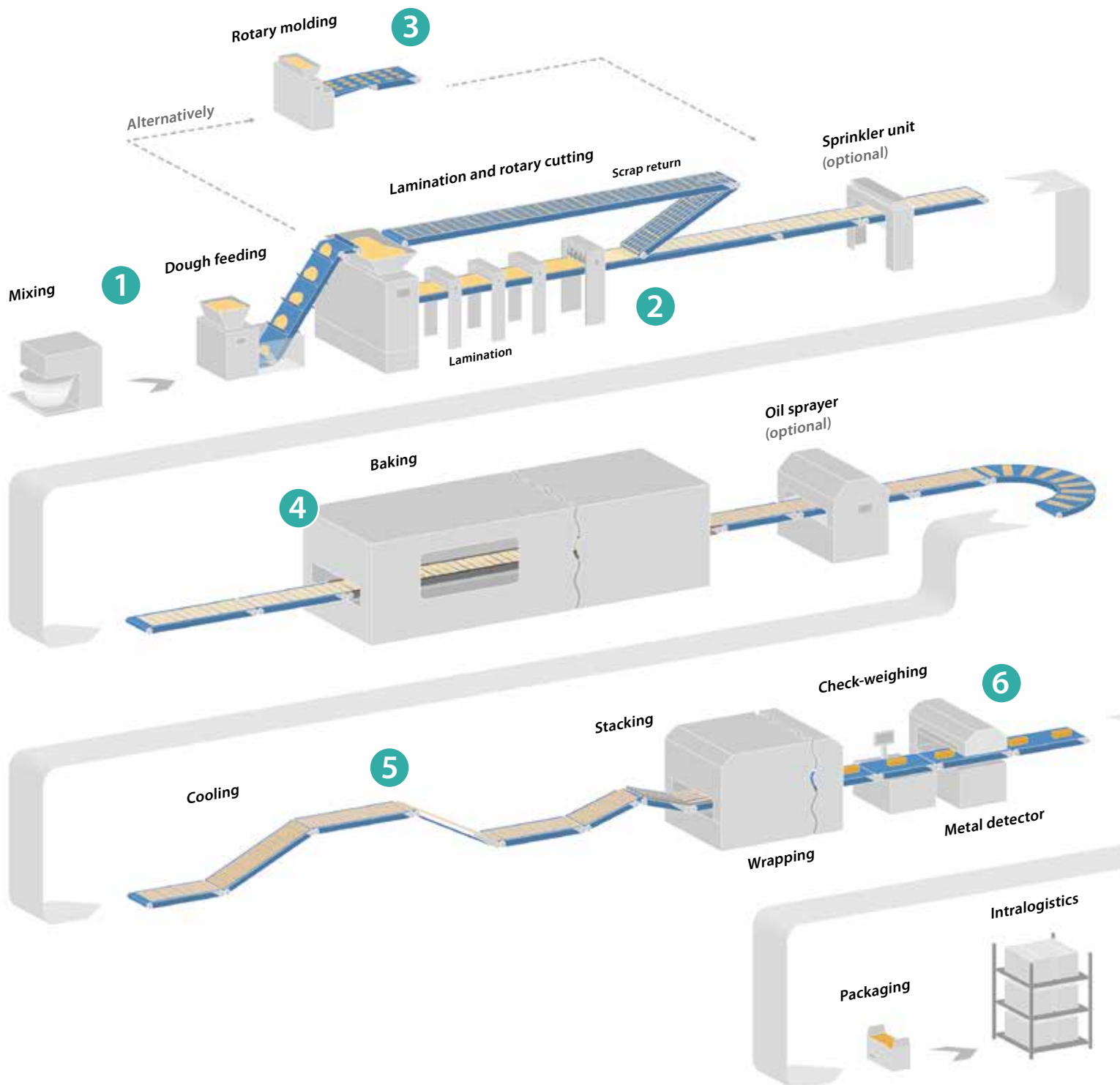
EU/FDA/
MHLW #370
COMPLIANT

- EU, FDA and MHLW approvals for all materials intended for direct contact with foodstuffs



BELTS FOR COOKIE/BISCUIT MANUFACTURING

Forbo Movement Systems' product range offers a wide selection of types for the most diverse of conveying and processing functions. They convey quickly and economically to ensure all cookie/biscuit manufacturing processes run smoothly.



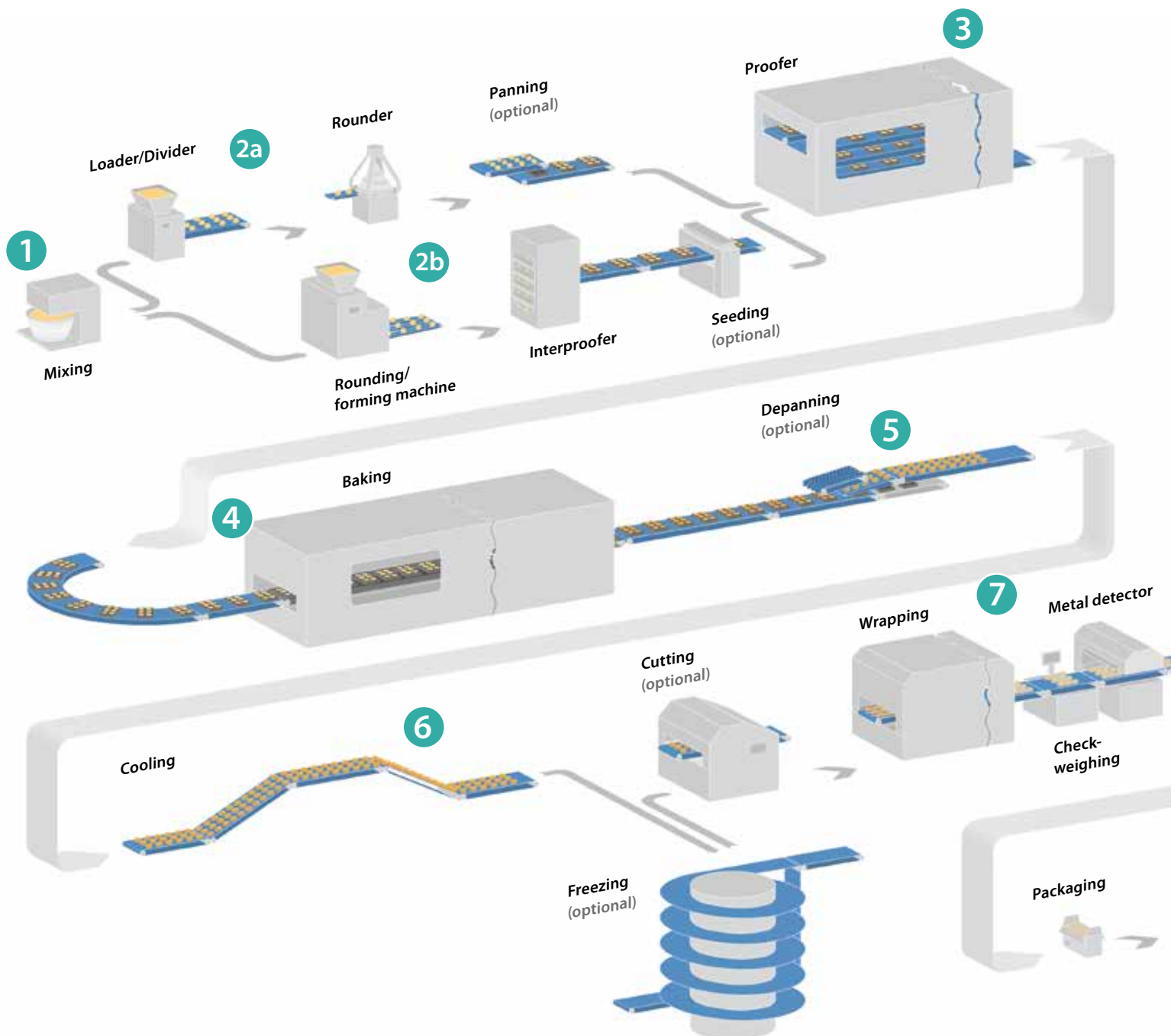
Hygiene all along the line

Hygiene requirements are stringent throughout the process, particularly when there's direct contact to foodstuffs. Which is why Forbo Movement Systems has belt types for all steps in the process that are FDA/EU compliant and meet the toughest food-safety requirements.

1	Mixing and dough feeding	Our belt solutions
	Feeder belts	PU or polyolefin belts or homogenous belts with good grip and release
	Apron feeders	Polyolefin belts or homogenous belts with very good release to minimize the dough sticking
2	Dough belt manufacture and cutting	Our belt solutions
	Forming rollers/cutting rollers	Belts with hard PU coating are very incision-resistant and retain their dimensions to ensure exceptional positioning accuracy and neatly cut edges
	Return belts	PU or polyolefin belts with good grip and release
3	Forming	Our belt solutions
	Forming belts	Knife-edge-compatible belts with good resistance to metal scrapers and good forming capabilities (suction effect) as well as good release properties. Z-splices (also 60°) for superior belt tension
4	Oven line	Our belt solutions
	Oven feeder belts	Knife-edge-compatible belts for high temperatures and with good release properties, Z-splices (also 60°) or mechanical fasteners
	Oven belts	–
	Oven discharge belts	Knife-edge-compatible belts for high temperatures and with good release properties, Z-splices (also 60°) or mechanical fasteners
5	Cooling section	Our belt solutions
	Cooling	Mechanically robust belts with large open areas (Transilon PU belts, Prolink) for good heat dissipation
	Curved belts	Custom-fabricated Transilon belts or curve-compatible Prolink series for reliable conveying in curves
6	Wrapping	Our belt solutions
	Stacking	Belts with a low friction coefficient on the top face, abrasion-resistant surfaces, and laterally stiff fabric for minimal belt abrasion and superior durability during accumulation
	Metal detectors	Belts with first-class fabrication (consistent position of the neutral axis) and excellent splices to ensure perfect processes without false signals
	Check-weighers	Belt types with high-grip surfaces and consistent belt weight across the whole belt length. Special splices with small heating platens for homogenous splices
	Labeling	Belts with a superior friction coefficient for exact positioning. Resistant to solvents used for short periods of time to clean adhesive residues from labels
	X-ray detectors	Belts with high friction coefficients to ensure they can easily pass through the lead/protective shielding curtain. Belts with first-class fabrication (consistent position of the neutral axis) and excellent splices to ensure perfect processes without false signals
	Freezing	Prolink plastic modular belts with good heat dissipation that can be used at low temperatures down to -40°C without becoming brittle
	Packaging/intralogistics	Diverse specialized belts for various types of machinery and processes

BELTS FOR BREAD AND BREAD ROLL MANUFACTURING

From mixing the ingredients to packaging the finished baked goods, Forbo's belts are the number one choice for all conveying and processing steps in bread and bread roll manufacturing. The result: Stable processes, exceptional throughput, and economical operations.



Hygiene all along the line

Hygiene requirements are stringent throughout the process, particularly when there's direct contact to foodstuffs. Which is why Forbo Movement Systems has belt types for all steps in the process that are FDA/EU compliant and meet the toughest food-safety requirements.

1	Mixing and dough feeding	Our belt solutions
	Feeder belts	PU or polyolefin belts or homogenous belts with good grip and release
	Apron feeders	Polyolefin belts or homogenous belts with very good release to minimize the dough sticking
2a 2b	Forming bread rolls/bread	Our belt solutions
	Conveyor belts	PU or polyolefin belts or homogenous belts with good grip and release
	Conveyor belts	Polyolefin belts or homogenous belts with very good release to minimize the dough sticking
	Spreader belts	Elastic urethane belts with good troughability
	Transfer belts	Elastic and homogenous belts with small end radii
3	Proofing	Our belt solutions
	Conveyor belts	Fabric-based, mold-resistant belts with belt edge sealing, homogenous TPU belts or plastic modular belts with large open areas (in spiral towers), each with good grip and release
4	Oven line	Our belt solutions
	Oven feeder belts	Knife-edge-compatible belts for high temperatures and with good release properties, Z-splices (also 60°) or mechanical fasteners
	Oven belts	–
	Oven discharge belts	Knife-edge-compatible belts for high temperatures and with good release properties, Z-splices (also 60°) or mechanical fasteners
5	Depanner	Our belt solutions
	Vacuum belts	Fabric-based conveyor belts with outstanding tensile strength and suction cups
	Discharge belts	Plastic modular belts with large open areas
6	Cooling section	Our belt solutions
	Cooling	Mechanically robust belts with large open areas (Transilon PU belts, Prolink) for good heat dissipation
	Curved belts	Custom-fabricated Transilon belts or curve-compatible Prolink series for reliable conveying in curves
7	Inspecting and wrapping	Our belt solutions
	Cutting	Very cut-resistant belts (Prolink)
	Metal detectors	Belts with first-class fabrication (consistent position of the neutral axis) and excellent splices to ensure perfect processes without false signals
	Check-weighers	Belt types with high-grip surfaces and consistent belt weight across the whole belt length. Special splices with small heating platens for homogenous splices
	Labeling	Belts with a superior friction coefficient for exact positioning. Resistant to solvents used for short periods of time to clean adhesive residues from labels
	X-ray detectors	Belts with high friction coefficients to ensure they can easily pass through the lead/protective shielding curtain. Belts with first-class fabrication (consistent position of the neutral axis) and excellent splices to ensure perfect processes without false signals
	Freezing	Prolink plastic modular belts with good heat dissipation that can be used at low temperatures down to -40°C without becoming brittle
	Packaging/intralogistics	Diverse specialized belts for various types of machinery and processes



PROS FOR THOSE TOUGH JOBS

Forbo belts are star performers in a range of disciplines. Geared to improving each step in the process. And with hygiene included wherever it's needed.

For example: Cutting out pieces of dough



siegling transilon
conveyor and processing belts

Application

Rotary cutter or guillotine. This is where an intricate pattern is stamped on a continuous band of dough and each piece of dough is cut out.

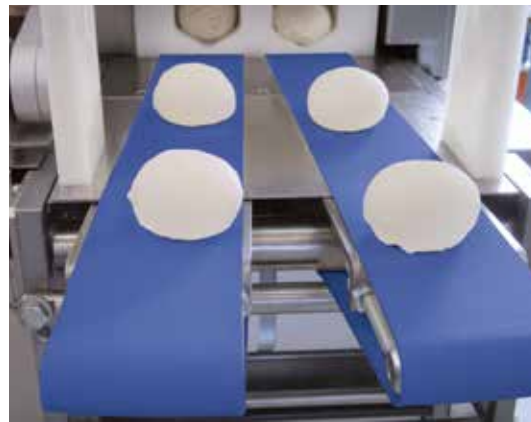
Our belts offer:

- **Superior hygiene standards** due to FDA/EU compliance with optional Smartseal edge sealing or Frayfree fabric
- **Good dough release and low flour consumption** thanks to good release properties
- **Precise dough cutting** due to the exceptional cut resistance of the polyurethane surface and excellent positioning accuracy

Types from our Transilon range

E 4/2 U0/U2 MT-HACCP-FF blue FDA (art. no. 906663)
E 8/2 U0/U5 MT-HACCP white FDA (art. no. 906692)
E 8/2 U0/U5 MT HACCP blue FDA (art. no. 906804)
E 4/2 U0/U2 QS-HACCP-FF blue FDA (art. no. 906765)
E 8/2 U0/U5 QS-HACCP white FDA (art. no. 906777)

For example: Distributing the dough



siegling transilon
conveyor and processing belts

Application

Spreading belts behind the forming stage. Used as outfeed belts in a dough divider and rounder to distribute the dough for further processing.

Our belts offer:

- **Superior hygiene standards** due to FDA/EU compliance
- **Good dough release and low flour consumption** thanks to good release properties
- **Time-saving fitting and reliable operation** due to the belts' elastic, troughable belt design that doesn't elongate
- **Gentle transfer of the pieces of dough** due to small drum diameters
- **Easy splicing** thanks to small heating presses

Types from our Transilon range

UU 20 U-NA FSTR/NP blue FDA (art. no. 855590)
UU 40U-NA NP/STR HACCP blue FDA (art. no. 855629)

For example:
General dough conveying



siegling fullsan
homogenous belts

Application

Conveying pizzas and dough-based convenience food.

Our belts offer:

- **Superior hygiene standards** due to FDA/EU compliance with homogenous belt designs
- **Simple cleaning** due to the hygienic, easy-to-clean qualities of the surfaces and fabric-free, closed belt designs
- **Superior durability** due to excellent resistance to hydrolysis and chemicals during cleaning
- **Outstanding positioning accuracy** due to form-fit drive and/or aramid-cord-reinforced versions (optional)

Types from our Fullsan range

PD2 U30 MT-NA-HACCP BL FDA (art. no. 640007)

FLT+ U30 GL/GL-NA-HACCP blue FDA (art. no. 640019)

For example:
Oven outfeed belts



siegling prolink
modular belts

Application

Outfeed belt or transfer belt behind the oven.

Our belts offer:

- **First-class hygiene standards** due to FDA/EU- and NSF compliance
- **Simple cleaning** due to excellent surface quality and easy-to-clean module shapes
- **Reliable operation** over long periods of time due to top quality and ability to withstand the temperature of radiant heat
- **Gentle transfer of the baked goods** due to small drum diameters and good release properties

Types from our Prolink range

Prolink series 4.1-FLT PP

Prolink series 13-0 NPY POM

Prolink series 15-47 RSA POM

With about 100 dough-processing belt types to chose from, you can rely on us. Leave it to the experts – we'll help you select the right belt.



Contact

Request advice from your Forbo food expert here.

Siegling – total belting solutions

Committed staff, quality oriented organization and production processes ensure the constantly high standards of our products and services.

Forbo Movement Systems complies with total quality management principles. Our quality management system has ISO 9001 certification at all production and fabrication sites. What's more, many sites have ISO 14001 environmental management certification.



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Our service – anytime, anywhere

Forbo Movement Systems employs around 2,500 people in its group of companies. Our products are manufactured in ten production facilities across the world.

You can find companies and agencies with warehouses and workshops in over 80 countries.

Service points are located in more than 300 places worldwide.

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MOVEMENT SYSTEMS