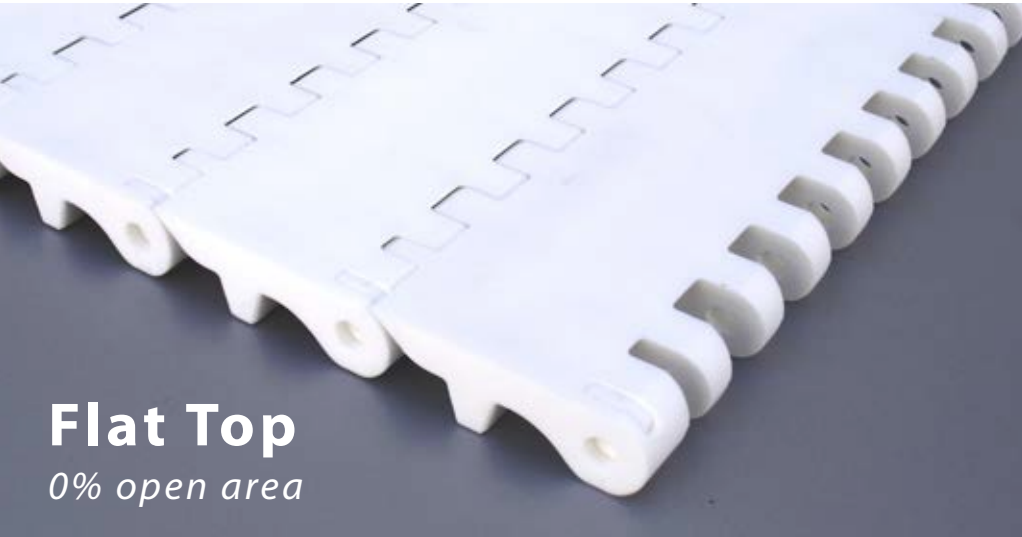


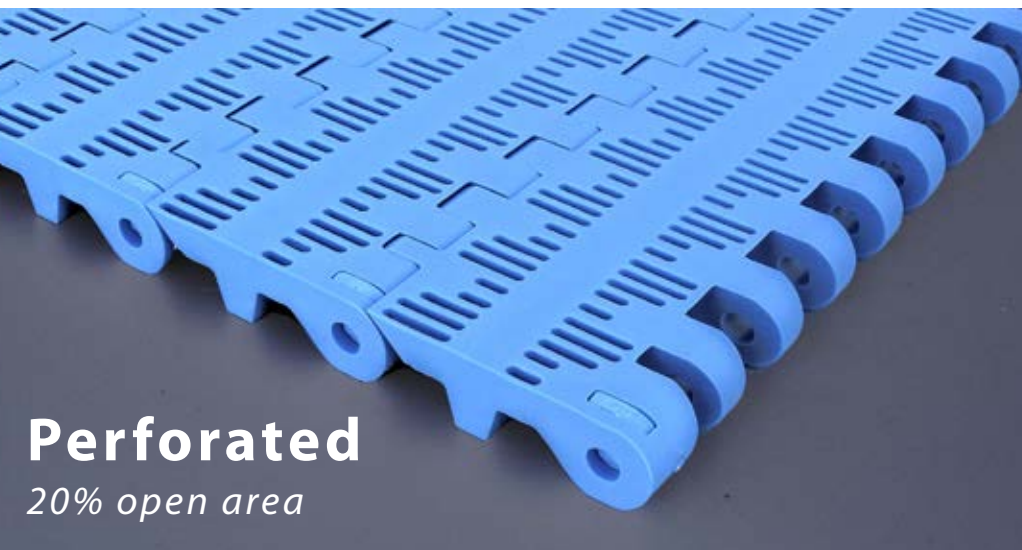
★ EUROBELT ★

CONVEYOR BELTS

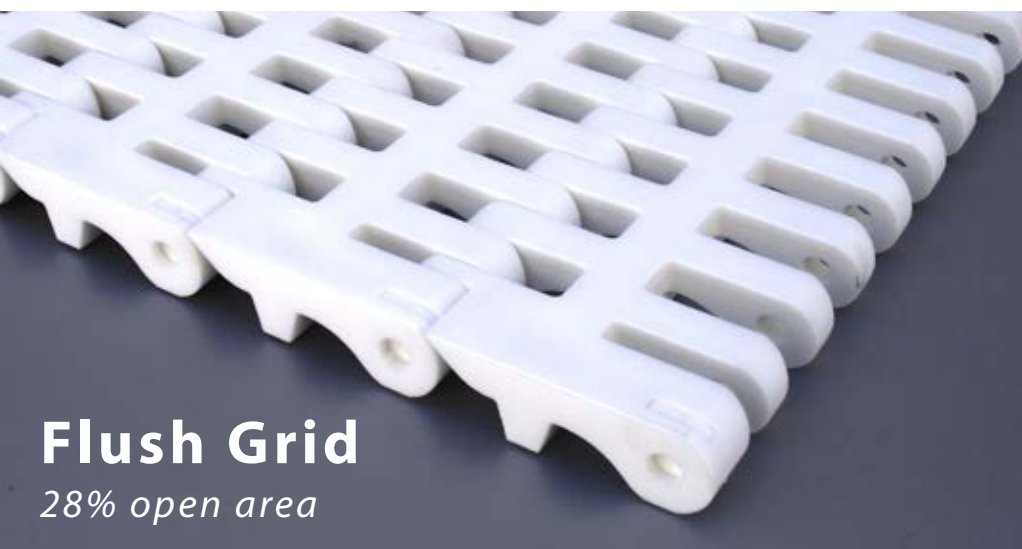
The most hygienic, resistant and versatile plastic modular belt for food industry



Flat Top
0% open area



Perforated
20% open area



Flush Grid
28% open area

SERIES

B50



hygienic

resistant

versatile

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web: www.eurobelt.com

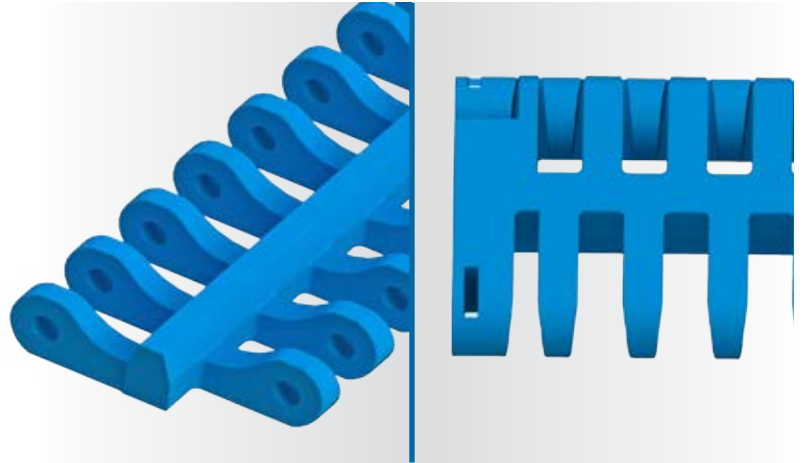
ADVANTAGES OF B50 EUROBELT MODULAR BELT

HIGH LEVELS OF HYGIENE AND EASY CLEANING



Germs and bacteria cannot proliferate in plastic modular belts, as they are not absorbent and their surface is solid and non-permeable, which will avoid their penetration.

The rests of the conveyed product can be removed by means of jets of water applied directly to the belt joints when they get open as the belt rotates around the sprockets.



Completely rounded corners

Open edges

Bigger opening in the hinge area

Easy-and-quick cleaning belts

Reduced labour costs

Less consumption of water and detergents

Possibility of cleaning in motion



PP

PE

POM

DETECTABLE MATERIALS

It is used in belts for lines in which avoiding any plastic particle to get mixed with the product is required.

We have materials for the traditional detectors of metallic particles, as well as for those most modern of X-rays.

The modular belts manufactured with food grade plastics observe the Regulations CE 1935/2004, UE 10/2011 and they are approved by the FDA.



FOOD CONTACT

They can also be manufactured in a special material which has a high resistance to penetration, which will make them stronger when they are used in meat cutting tables and damages caused by cutting tools can be expected.

Both its strong geometry and special design enable it to withstand successfully the impacts of big meat pieces and bones.



IMPACT AND CUT RESISTANT

POSITIVE TRACTION, AVOIDING POSSIBLE SLIPS

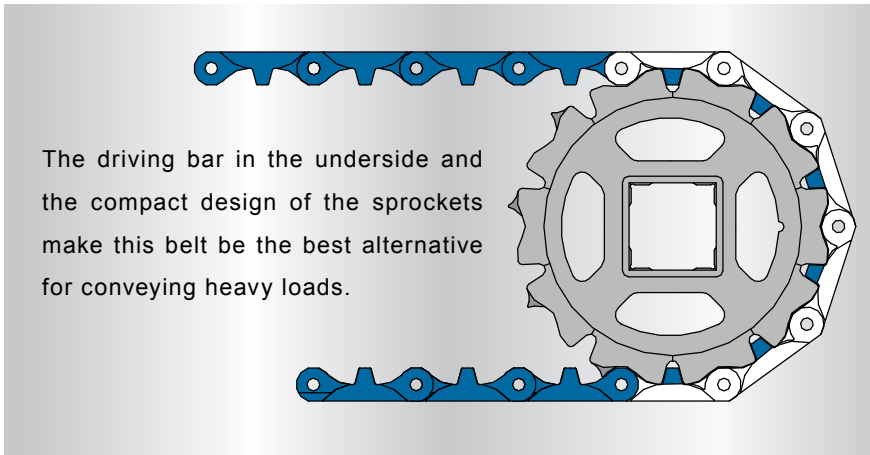


Its positive drive system, by means of resistant plastic sprockets, avoids any slip in the drive shafts and lateral displacements that can occur in the conventional systems, which provides it with a greater efficiency.

There is availability of sprockets to be used in most of the drum motors of the market.

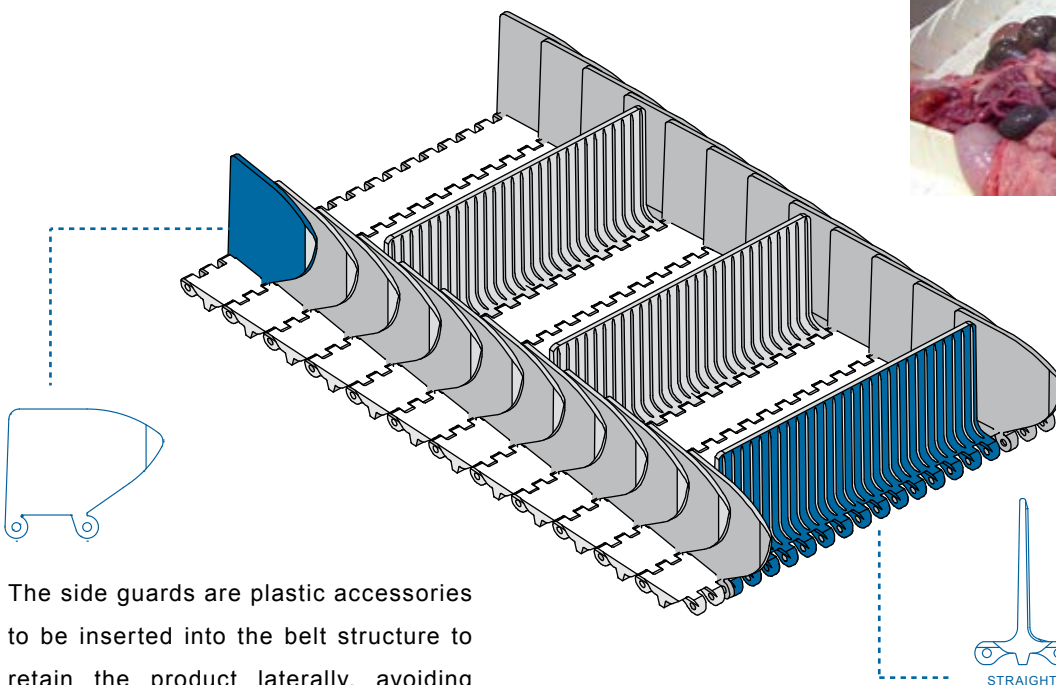


The exclusive opened sprocket of Series B50, with rounded edges and without any corner in its toothed crown, enables to have access to all its surface, achieving a complete cleaning.



The driving bar in the underside and the compact design of the sprockets make this belt be the best alternative for conveying heavy loads.

WIDE RANGE OF ACCESSORIES



The side guards are plastic accessories to be inserted into the belt structure to retain the product laterally, avoiding overflows and frictions with the conveyor structure itself.

The flights are plastic accessories to be inserted across the belt. They are used to push the product in ascent, descent or accompaniment applications, avoiding that it slips along the belt.

Its non-stick side has ribs that project over the surface to prevent the product from sticking.



Suitable for processing lines of



MEAT and POULTRY

- Cut and quartering lines
- Deboning
- Evisceration lines
- Vacuum machines
- Freezing tunnels
- Elevators



FISH and SEAFOOD

- Cooked meals and cooling
- Washers
- Reject by weight control
- Icing of frozen products
- Drying tunnels
- Shrink wrapping machines



FRUITS and VEGETABLES

- Boilers
- Pasteurisers
- Vegetables washing
- Swan-necked elevators
- Treatment with acids
- Casing



PASTA and RICE



SNACKS



BAKERY



★ EUROBELT ★

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