

esbelt.com

 **esbelt**
Conveyor belts



Conveyor Belts in the
Bakery and Biscuit
Industries.

ESBELT CONVEYING BELTS IN THE BAKERY AND BISCUITS INDUSTRIES.

These 2 industries are very similar in the sense that throughout the entire production process, from the moulding of the dough to the cooling and packaging of the finished products, the belts are constantly in contact with the products.

Our belts for these processes:

- are **100% toxic-free**: Foodgrade certification according to the European (EU 10/2011 and CE 1935/2004) and American (FDA) regulations.
- has excellent performance due to its dimensional stability and
 - Good release of products (belts for dough manipulating/laminating/moulding or for cooling of sticky food products).
 - Resistance to temperature (oven exits, cooling tunnels).
 - Resistance to vegetable oils and fats which are commonly used in the process.
 - Abrasion resistant (salt and sugar sprinkler).
 - Flexibility on knife-edge.

CLINA (white) or NOVAK (blue) PVC series:

Bakery: conveying with direct contact with the dough or end-product, in the absence of temperatures higher than 80°C and knife edge transfers.



CLINA (white) or NOVAK (blue) PU series:

Biscuits: conveying with direct contact with the dough or end-product, where temperatures are higher than 80°C and knife edge transfers are present.



TUBUL SERIES:

Bakery and biscuits: direct contact with very sticky doughs.



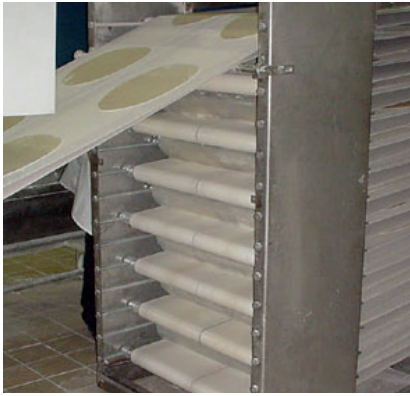
OVEN LOADING BELTS

These belts should be relatively heat resistant and allow for accumulation.



BREAD MOULDER BELTS

Depending on the location, function and type of dough to be conveyed.



BELTS FOR INCLINED CONVEYING TO PROOFERS

Inclined conveying to proofers. General conveying of raw dough for fermentation.



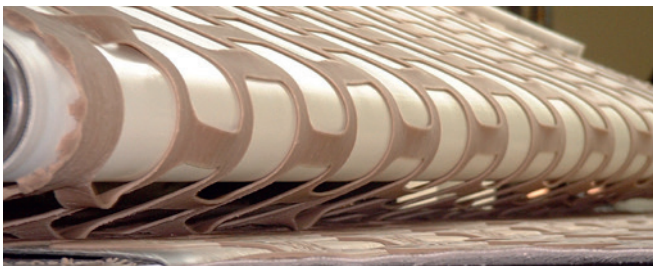
CROISSANT MACHINE BELT

Belts that operate at very small diameters with good transference and high resistance to vegetable oils and fats.



BELTS FOR SHEET LAMINATORS

PU and cotton/polyester belts for precise handling of different dough types. Top cover must be matt, "FF" type or with a light pattern to allow for a better transfer.



BELTS FOR ROTARY CUTTERS

PU and cotton/polyester belts. Low adherence of conveyed dough. Easy release and delivery of the cut biscuit. Resistance to oils and fats and excellent knife-edge flexibility.

CLINA 10FF: its excellent performance makes it one of the best belts on the market.

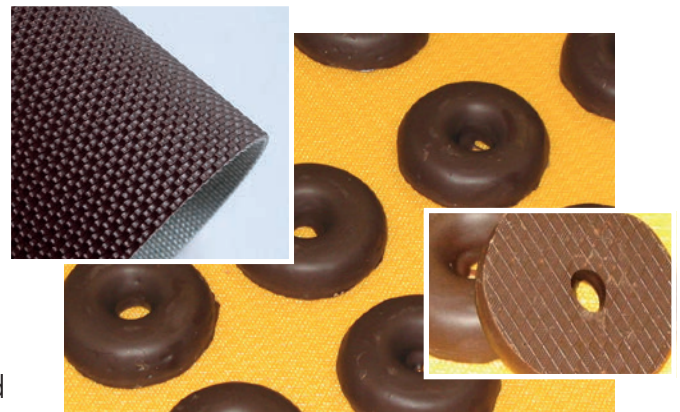


COOLING TUNNEL EXITS

Chilled bed with direct transfer from the oven. The TPE belt does the job as well as a 2-ply PU belt with added advantages: The polyester cover is durable and long lasting with excellent release of products (anti-adherent finish), it is quick and easy to clean and has better resistance to high temperature.

BELTS WITH TOP COVER PATTERNS FOR CHOCOLATE INDUSTRY

Maximum longitudinal flexibility for working on knife edges. Resistance to vegetable and animal oils and fats. For enrobing and glazing of biscuits and cooling tunnels.



TUBUL SERIES.

Truly endless felt belts.

They have no seam or joint at all, and are endless. Excellent for conveying and handling industrial bread and cake-making dough, as they are made from 100% WOOL, giving them their non-adherence properties.





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