



POLER 0802 MD **esbelt Metal Detectable Conveyor** **and Processing Belt**

Adheres to regulatory requirements in the food industry.

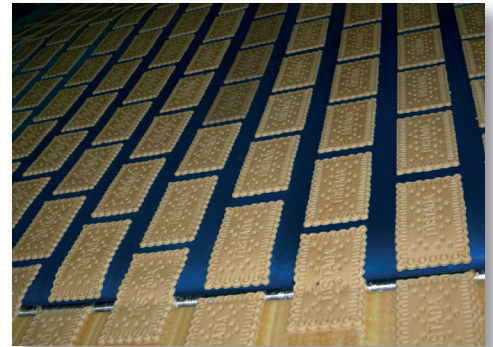
Protects brand reputation & consumer safety.

Demonstrates commitment with good manufacturing practices.

Metal Detectable Conveyor Belt POLER 0802MD

Designed to help users enforce food safety by providing a conveyor belt material that when mixed with food product is detectable in metal detection and X-Ray inspection machines. Machine sensitivity levels determine how small a piece can be detected.

Recommended for any processing lines with a standard metal detection or contamination control system, where the detection of foreign objects is vital to the quality of the final product or where the food products are highly abrasive.



Belt Features

Material	Colour	Surface	Ply	Weft	Thickness mm	N/mm 1%	Min. Ø mm	Temperature °C
Polyester	Blue 07	Matt	1	Rigid	1	5	10	-20 (-30) +100 (+120)

<ul style="list-style-type: none"> • Metal detectable and detectable by X-Ray 	<ul style="list-style-type: none"> • Wick resistant and low shrinkage fabric
<ul style="list-style-type: none"> • Highly abrasion resistant 	<ul style="list-style-type: none"> • FDA & EU Regulations Compliant
<ul style="list-style-type: none"> • Small radius flexibility 	<ul style="list-style-type: none"> • Cut resistant
<ul style="list-style-type: none"> • Excellent release properties 	<ul style="list-style-type: none"> • Resistant to oils & fats
<ul style="list-style-type: none"> • Anti-static 	<ul style="list-style-type: none"> • Can be made endless by vulcanizing

Advantages

- Dark blue top cover for optimal visual product inspection.
- Wide temperature range for product variance.
- Wick resistant fabric, low oil and liquid absorption avoiding deformation and delamination.
- Matt finish, low adherence top cover for excellent release of products.
- Superior thermal conductivity for cooling tunnel applications.

Why a metal detectable belt?

Our **Poler 0802MD** has an excellent wear resistant top cover and is recommended in areas where scrapers or cleaners are used. In the unlikely event that the belt cover is chipped or scratched, this risk is addressed by making the belt detectable by standard metal detection systems.

Is Poler 0802MD belt food safe?

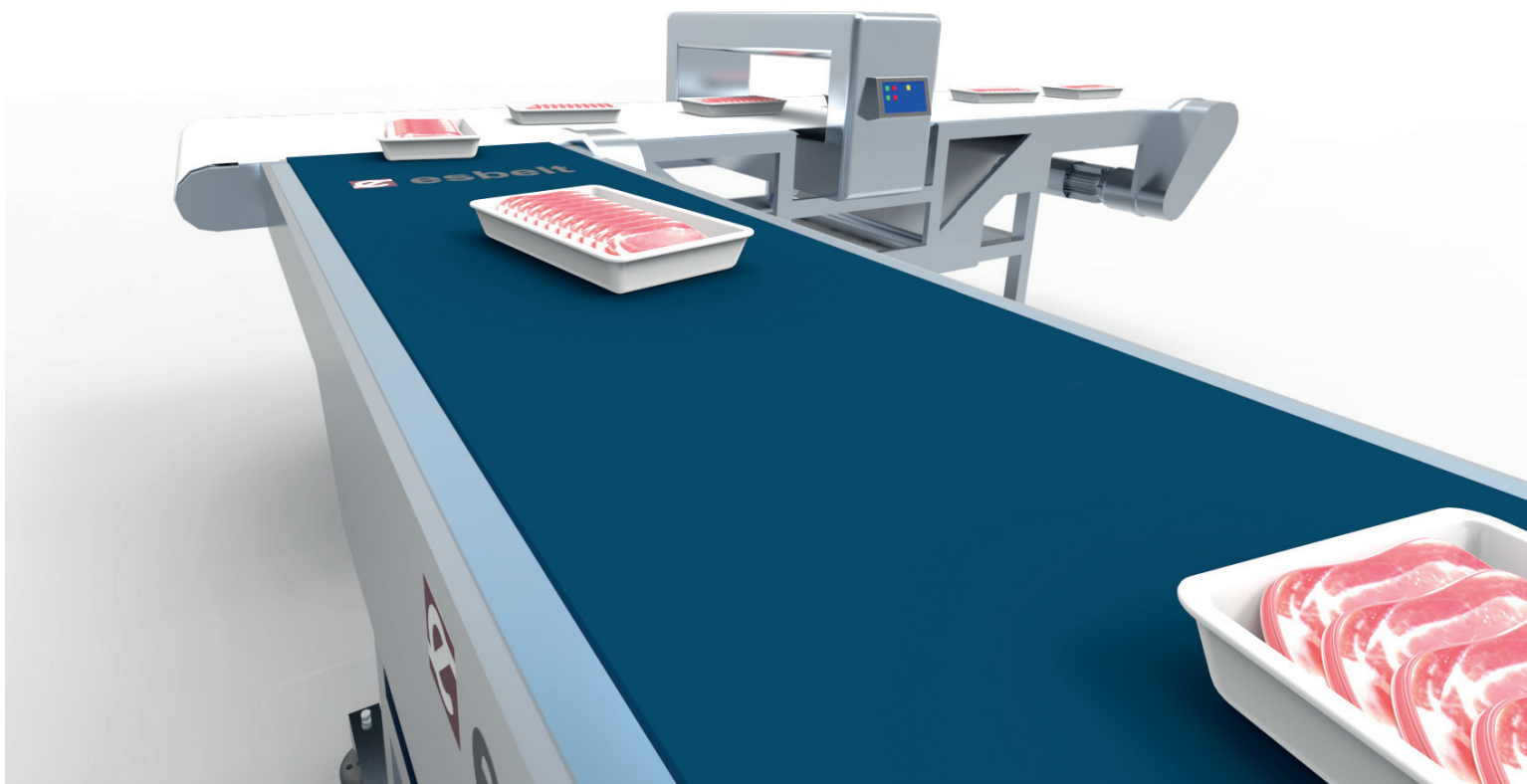
Yes, the material is developed by a leading global chemical firm and it is compliant with FDA & EU Food Regulations.

Is Poler 0802MD meant for use in metal detectors?

No, it is to be used in the conveyors leading up to the metal detector.

Can Poler 0802MD be detected by X-ray inspection systems?

Yes, due to its material density, the belt compounds can be detected by X-Ray inspection equipment.



Case Studies

Poler 0802MD was tested in different food plants by deliberately mixing belt fragment with the food product and passing it through metal detection.

Production line 1:	Pastry & bread
Metal detector device:	Dual frequency of high sensitivity, digitally controlled
Detection reference:	Non-conductive steel ball of 1mm diameter
Line Speed:	Between 32 to 34 m/min (106 to 110 feet/min)
Detectable size of Poler 0802MD :	6x6mm (1/4" square)
Production line 2:	Chocolate Bar
Detection reference:	Ferro sphere of 1.5mm and Stainless Steel of 2mm diameter
Detectable size of Poler 0802MD :	5x5mm (1/5" square)
Production line 3:	Unpacked whole pork loin
Metal detector device:	Conveyor belt integrated with metal detector and ejection system
Detectable size of Poler 0802MD :	10x10mm (3/8" square)

Apart from tests on its detectability, **Poler 0802MD** has also proven its durability in food processing.

Production line 4:	Granola Bars - Guillotine cutter
Prior belt used:	Silicone coated 2-ply 1mm white belts of another brand
Belt life:	3 to 4 days
Esbelt substitute:	Poler 0802 MD , polyester 1-ply 1mm blue
Belt life:	7 weeks
Results:	Longer life, excellent product release and blue cover retains its clean appearance even with the presence of oils.

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Note: The noise in the environment has a direct effect on the efficiency of the metal detector and determines how sensitive the detector can be set. The sensitivity ultimately determines the smallest contaminant size that can be identified. Noise reduction will allow for higher sensitivity settings.

Poler 0802MD reduces the risk of foreign particle contamination in your food products and works longer than other thermoplastics.



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