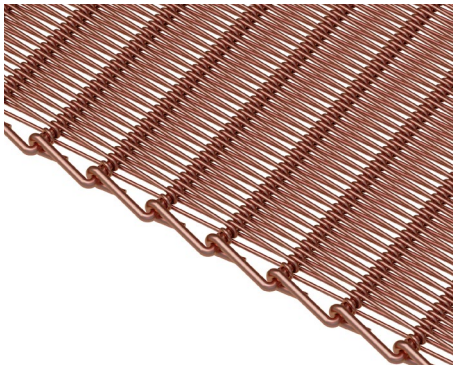
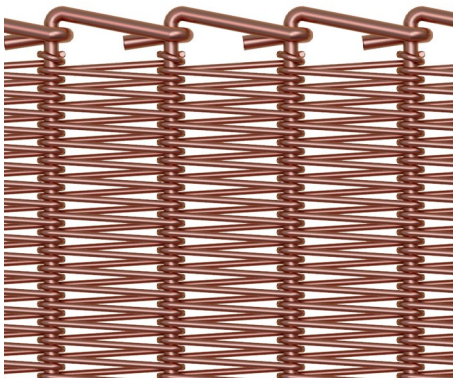


# Bakery Belt



## Belt data

Pitch:	10,0 mm up to 50,0 mm.
Belt width:	Up to 6.000,0 mm.
Spiral wire dia:	Ø 0,8 mm up to Ø 4,0 mm.
Cross wire dia:	Ø 1,6 mm up to Ø 8,0 mm.
Edges:	Looped (LE) or welded (WE).
Strength:	Ideal for medium-heavy transportation.
Material:	Coppered Steel, Stainless Steel.
Applications:	Food related industrial applications.
Options:	Side plates. Flattened spiral wire.



*Top-view of the Bakery Belt.*

## Belt description

The Bakery Belt is a straight running and friction driven conveyor belt with very small openings. The mesh consists out of left and right turned spirals with grooves on both sides of the cross rod, preventing the spirals from moving. The looped edge (LE) prevents the belt edges from damaging in case of miss tracking which results in a belt with a long life-span.

Due to the small openings, the Bakery Belt is very suitable for small products and direct baking on the belt. As the Bakery Belt is very dense, the material will transfer the heat evenly and smoothly across the product for optimal baking conditions.

For more information regarding setup, possibilities, customization and options feel free to contact us!

*Interested in the Bakery Belt or need more information?  
Feel free to contact us!*