

benefit!

Information for our customers from the food industry Issue 1/2011



New cutting belts

Excellent results

As processing belts, two new cutting belts help manufacture pieces of dough.

Cutting or stamping belts are used whenever a cutter or cutting roller is required to cut a sheet or piece of dough for pizza, bread rolls, croissants or fine pastries. The dough sheet is frequently cut in strips in twin-cutting stations and then stamped, placing huge mechanical stress on the conveyor belt.

The E 8/2 U0/U5 MT-HACCP white FDA and E 8/2 U0/U5 HACCP white FDA have been specially developed for this task. The specially designed, new stamping belts act as a counter force to the stamping blade, supporting the cutting process and improving the result (the cut edge of the dough is neater). The conveyor belt's top layer is highly incision resistant, meaning the belt has a long service life.

During stamping, it is important that the dough sticks to the belt. The smooth surface on E 8/2 U0/U5 HACCP white FDA is adhesive. In other words, it sticks to the dough and aids cutting. On the other hand, when transferring the pieces of dough to another conveyor belt, it is important the belt has good release properties. The matt surface of E 8/2 U0/U5 MT-HACCP white FDA fulfils this demand, even when dough is sticky.

With their special fabric, both belt types lie very flat, belt tracking is stable and they are suitable for knife edges respectively for pulleys with a diameter of 24 mm with counter bending.

Read more on page 2

Update

Smartseal receives patent

Forbo Siegling's Smartseal edge sealing has now received the European patent. Smartseal reliably seals the fabric by heating the belt material at the sides. As a result, the belt and belt edge form a homogenous and secure unit - which is ideal for all hygiene-critical areas.



Modular belt series 4.1

Small modules - big performance

A new modular belt type enables reliable and hygienic conveying of small products while allowing easy product transfer due to a small pitch. Series 4.1's innovative belt tracking system ensures perfect tracking.

Small and sensitive products, like biscuits or cookies, are just as easy to damage when transferring them from one belt to another as bottles or delicate fish products. The new Siegling Prolink series 4.1 reduces this risk: it has a 14 mm pitch – in other words a hinge every 14 mm (0.55"). Therefore, the belt can be guided over small end drums, nose bars or sprockets. As a result, the gap between two belts is small - reducing the risk when products are transferred (see graphic 1).

A belt tracking system (patent pending see graphic 2) prevents the modular belt or chain jumping out of the sprocket. The belt is also exceptionally easy to clean. Due to the lack of longitudinal drive bars

or "engagement pockets" on the underside of the belt and because the hinges are placed in a row, critical areas where bacteria and contaminants can accumulate are reduced to a minimum. The hinges at the end open up wide and make thorough cleaning possible - contaminants that have built up can simply be rinsed away (see graphic 3).

Series 4.1 is available in white in polyacetal (POM), polyethylene (PE) and polypropylene (PP). The blue type can be supplied in POM and PP. For especially tough and extreme conditions, fibreglass-reinforced PA-HT is offered. The material is not just very tough, but also suitable for usage in temperatures up to 180°C. The modules are available both as closed or open types, with an open area of 21% (e.g. for drying or cooling).

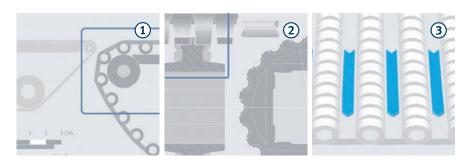
benefit: Reliable product transfer, reliable belt tracking, very easy to clean.

New cutting belts

Excellent results

Continued from page 1: Many international conveyor manufacturers and users in the bakery industry have already successfully deployed the new belt types. Good results have even been achieved in manufacturing and processing salt. The thick urethane layer in E 8/2 U0/U5 MT-HACCP white FDA is even resistant to the very abrasive effect of salt. Both belt types comply with the American and European regulations and stipulations of the FDA and EC 1935/2004 for plastics in direct contact with food. They can also be used as sidewall belts.

■ benefit: Conveyor belts with ideal release properties, stable belt tracking and small end radii mean neat dough edges.



The small end radius is only 22 mm (fig. 1) thanks to the small pitch. Particularly wide and durable sprocket teeth ensure deep, form-fit engagement and ideal distribution of load. The half-moon shaped bars between the teeth ensure the belt tracks straight - as a result product do not slip or jump out at the sides (fig. 2). Water used for cleaning easily drains over the flat channels (fig. 3).

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Elastic belt types

Three new solutions for the packaging segment

Forbo Siegling is launching three new elastic belts.

Due to their homogenous structure and easy-to-clean characteristics, the belts are ideal conveying and processing belts for special jobs in packaging areas of the food industry. Above all, the benefit in terms of hygiene to users processing meat, fish and poultry is huge. Excellent tracking characteristics and a lack of take-up system are further benefits. The new types in detail:

UU 60U-NA FSTR/FSTR blue FDA

With a total thickness of 1.6 mm it is the perfect partner for slicers in sausage or cheese manufacture. A renowned conveyor manufacturer in Germany is already successfully using the belt. The belt is very

elastic, not sensitive to impact and very easy to clean. It also fulfils the required FDA and EC food regulations.

UR 20U GSTR/FSTR black/blue

Whenever good grip is needed on belts in packaging machinery, the top face requires a very high friction coefficient. The elastic and antistatic belt type with its new adhesive HighGrip coating on the top face fully meets this demand. Therefore, this is a belt type that guarantees extreme positioning accuracy and it can be used as an accelerator belt. This belt material is suitable for conveying packaged food or other packaged products.

UU 20U GSTR/FSTR black/blue FDA

The black/blue type is antistatic and ideal

for check-weighers, labelling or cutting machines. It has already successfully proved its worth with a worldwide leading provider of machinery for the meat, poultry and fish industry.

benefit: Three new elastic types in blue as solutions for demanding jobs in the packaging industry.

Box profile belt

Goodbye to product wastage

A belt with new box-shaped conveying sections equals wastage-free, inclined conveying of even very small bulk goods.

Sidewalls and lateral profiles on conveyor belts prevent product loss during inclined conveying of products. However, between sidewalls and lateral profiles there is always a little gap that products fall through - or wet products drip out of. Forbo Siegling's new box profile belt has been developed to solve exactly this problem.

A 30 - 60 mm high profile is welded to the belt in one piece so that a closed box is created on all sides. In a longitudinal direction the profile undulates to that it can be guided over the end drums. The products are secure and protected

in the box - nothing is lost. Boxes of a maximum width of 700 mm can be applied over the whole belt. The minimum distance between the boxes is 20 mm.

The benefits of this innovation really come to the fore when conveying small, dry products, for example rice or peas, as well as products that drip, for example offal at major slaughterhouses.

■ benefit: Even during inclined conveying, there's no loss of small bulk goods. Good bye to product wastage.



Trade fairs in 2011

At home all over the world

One of Forbo Siegling's key objectives is to be close to the market.

Which is why we're interested in making and maintaining contacts. For example by providing specific information for customers like benefit! (which by the way will also appear in the US from this issue onwards). But talking to customers personally is also important - so Forbo Siegling will be at more food industry fairs this year. Some fairs have already been successfully completed and Forbo Siegling is looking forward to seeing you at the others.



- (1) Mobac Show // 16.–19.02.2011 // Tokyo (JAP) // Bakery
- (2) Empack // 15.–16.03.2011 // Den Bosch (NL) // Logistics/Packaging
- ProMat 2011 // 21.–24.03.2011 // Chicago, IL (USA) // Material Handling
- 4 Cemat // 02.–06.05.2011 // Hanover (D) // Intralogistics
- (5) Interpack // 12.–18.05.2011 // Dusseldorf (D) // Packaging/Food
- 6 SIAL China // 18.–20.05.2011 // Shanghai (CN) // Food/Packaging
- **Foodtech** // 25.–26.05.2011 // Rosmalen (NL) // Food
- (8) FISPAL Tecnologia 2011 // 07.–10.06.2011 // São Paulo (BRA) // Food
- MEATUP Exhibition // 21.–22.06.2011 // Warwickshire (UK) // Food / Meat

 $Further fairs \ on line: {\color{blue} www.forbo-siegling.com}$

Timing belts

New splice

As of immediate effect, four timing belts from the standard range can be made endless with mechanical fasteners.

This applies to the T10, AT10, T20 and AT20 profiles. Until now, Proposition timing belts supplied prepunched were only welded on



site with meander splices. Now it's even faster. The simple Pin Join splice offers all the options and benefits of mechanical splices. The belt can quickly be exchanged without dismantling parts of the conveyor. Quick belt repair by using a piece of the belt is possible and the belt is fast and easy to make endless on site.

■ benefit: All the advantages of mechanical splices - now for timing belts too.

Ask for more info

Please tick your requirements and send this section back to us.

Cutting and stamping belts

Smartseal

Modular belt series 4.1

☐ Elastic belt types

☐ Box profile belt

☐ New splice

Please call me

☐ Visit from sales rep

☐ General information on the company

☐ German ☐ English

First name, surname

Company

Function

Road, number

Zip code, place

Country

Telephone

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