

benefit!

Information for our customers from the food industry Issue 2/2012



Prolink series 10

Versatile, hygienic, durable

The new Prolink modular belt from series 10 covers a number of applications ranging from light- to medium-duty products. Series 10 meets high demands on hygiene and efficiency in meat, fish, vegetable or dough processing.

It's a challenging task to combine outstanding hygiene characteristics, superior cleaning capabilities, durability and perfect tooth engagement in one belt for a wide range of applications. Forbo Siegling's Prolink series 10 now does exactly that.

The standard modules with one-inch (25.4 mm) pitch come in 76 and 229 mm widths. A completely flat surface (Flat Top), and a module shape with 22% open area are available in three materials (PE, POM, PP) and two colours (blue or white) each. There is also a selection of metal-detectable materials to boost safety while you're processing your products.

When the module was designed, top priority was given to ease of cleaning and therefore improving hygiene. A small number of eyelets with correspondingly few corners and edges, hinges that open wide, as well as wide channels and continuous drive bars on the underside of the belt make cleaning much easier and faster. These features ensure that water or cleaning agents drain off easily.

Prolink series 10 also supplies accessories like sprockets, side guards or lateral profiles. Therefore, in terms of hygiene, versatility and function Prolink series 10 offers a fully co-ordinated system. In particular, the reliable tooth engagement in series 10 is impressive for its high transmission of force, excellent belt tracking and reliable tooth engagement. The profile modules are available in two heights (25 and 100 mm) with heights in between on request.

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In brief

Thanks for stopping by. We showcased



our entire range for the bakery industry at iba 2012. The trade show was a full success. Above all, the 70,000 visitors included a significant rise in people from overseas and was an aspect we noticed on our own stand too. All of you who couldn't come to this event, might like to visit YouTube. We've uploaded a film to the platform where you can look at all Forbo Siegling's innovations presented at iba. Why not take a look?

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The profiles have a non-stick surface, preventing most wet or sticky products from adhering to them (e.g. lettuce leaves) and making releasing them easier. In conjunc-



tion with the side guards that are available in four heights, the lateral profiles are ideal for inclined conveying of small-sized bulk goods. Series 10 belts can also be used in elevator applications where the products are conveyed in very steep (or even vertical) box-shaped sections.

All module and material types in series 10 fulfil the stringent FDA- and EU-regulations regarding hygiene, consequently offering customers superior safety.

Perfect cleaning: few eyelets, hinges that open wide and wide channels facilitate drainage of water and cleaning agents.

Due to the immense stability of the module design with a 4 mm back thickness, the solid, continuous drive bar and the comparatively large contact area on the belt's underside, series 10 is very durable and resistant to wear. And in turn this means outstanding efficiency.

■ **The benefit:** perfect tooth engagement, outstanding hygiene safety, as well as durability and efficiency at the same time

Prolink series 4.1

New module with inverted pyramid pattern

The new S4.1-0 NPY modular belt has been enhanced for use in the bakery and confectionery industry, for example when conveying raw dough, in proofers or as feeder belts.

The closed surface with its NPY (inverted pyramid) pattern offers excellent release of sticky products. Furthermore, the 14 mm pitch ensures reliable transfers as the belt also easily runs over small idler rollers. The modules are available in blue

PE (polyethylene), PP (polypropylene) or POM (polyoxymethylene). They are FDA- and EU-compliant. The proven benefits of series 4.1 are of course equally impressive in this design:

- ✓ optimum power transmission thanks to an innovative, patented belt-tracking system;
- ✓ sprockets and belts have long service lives due to special sprocket features;
- ✓ easy-to-clean design.

■ **The benefit:** a plastic modular belt with an inverted pyramid pattern for excellent product release.



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Silicone belt

Now in blue too



In addition to the white silicone belts, Forbo Siegling's now offering a blue silicone type – E 3/1 U0/S3 HACCP-FF blue FDA – for the first time.

The special characteristics of silicone belts are well known. Silicone is not just resistant to many chemicals, but also to grease and oil. What's more, silicone has

excellent non-stick and high-grip capabilities. As a top layer on conveyor belts, silicone is equally suitable for the production of nougat and caramel and for sticking paper products. The new, blue silicone type combines the established features of silicone with the benefits of blue as a contrasting colour in food production. It also has a Frayfree fabric structure that prevents product contamination from fluff. It does of course meet the high requirements placed by FDA- and EU-regulations on plastics that come into direct contact with food.

Irene Erdle from the new product development department at Forbo Siegling shows the new blue silicone belt.

■ **The benefit:** an ideal contrast, combined with top adhesion and anti-stick capabilities.

New Transilon conveyor belt

Blue, flexible and Frayfree

Due to its special Frayfree fabric design, the new E 4/2 U0/U0 HACCP-FF blue FDA belt type is a good choice for use in dough processing. Contamination of the raw dough with fluff is reliably prevented, therefore ensuring a faultless product.

The belt is extremely flexible lengthways and is suitable for small returns up to a radius of 3 mm. Because of the special fabric design on the top face, sticky dough for bread and rolls is effectively released.

The new, versatile belt type stands apart for its good cleaning capabilities, high level of resistance to hydrolysis and contrasting blue colour. Therefore, the belt is a superb alternative to cotton belts in the bakery industry. In addition to successful performance in dough feeding, as a laminator belt, or in the proofer, E

4/2 U0/U0 HACCP-FF blue FDA is also a very good option for packaging sections, for example in accumulate conveying.

■ **The benefit:** frayfree, versatile belt type with superior release characteristics



Tasty bread needs lots of ingredients – fabric from the conveyor belt isn't one of them.



Customised solution: Wine processing balloon

Flexibility's our middle name

Conveyor-belt material doesn't necessarily have to be turned into a conveyor belt – as an exciting project from Spain proved.



Grapes are usually pressed in cylindrical wine presses. A plunger moves up and down through the piston at the end of which is funnel-shaped outlet. The problem is that due to its shape, the plunger can't go right into the funnel. The upshot is that a large proportion of the grapes harvested remain on the bottom of the cylinder without being pressed and have to be disposed of.

Forbo Siegling developed a clever solution to the problem. A funnel-shaped balloon was made from conveyor-belt material belonging to a homogeneous, elastic urethane type. This balloon is applied to the bottom of the plunger and filled with air. The circular plunger becomes a flexible cone that now gets to every last corner of the funnel.

■ **The benefit:** up to 10% more yield.

Update

Smartseal belt-edge sealing now in thick belts.

The patented procedure for reliable belt-edge sealing, used successfully worldwide, is now possible for types that are > 3 mm thick too. The edge of the belt is fully sealed by carefully melting and shaping the belt material at the edges. Belts treated in this way are virtually protected from fibres poking out or foreign bodies penetrating.



Forbo on smartphones: a lot of our website has now been adapted for iPhones % co. Why not try it out.

Request more info

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

- Prolink series 10
- Prolink series 4.1
- Blue silicone belt
- New Transilon conveyor belt
- Customised wine-processing balloon solution
- Smartseal belt edge sealing
- General information on the company

- German
- English

First name, surname _____

Company _____

Position _____

Road, number _____

Postcode, place _____

Country _____

Telephone _____

Contact for customers from **Europe**: Fax: +49 511 6704 305,
E-mail: benefit.food@forbo.com

Contact for customers from **America**: Fax: +1 704 948 0995,
E-mail: siegling.us@forbo.com

www.forbo-siegling.de