

FOOD PROCESS CONVEYOR BELTS

As an independent manufacturer of specialist high temperature conveyor belting we have access to the widest range of materials for use in food manufacturing. We can specify from the highest quality materials or other variations depending on your requirement.

APPLICATIONS

Techbelt's high temperature food grade belts can be used in a wide range of applications and are typically suited to doe pressing applications like Tortillas and oven conveying of Naan and Pita bread.

Depending on the grade used our food process belts are also specified to the high volume production of meat such as bacon and chicken breast to burgers and meatballs.

FEATURES / BENEFITS

All our food grade belts have in common specially developed coatings that work hard to prevent fat ingresson and wicking and well as offering a tough surface resistant to wear and damage like scrapes and punctures from hard pieces of doe.

We offer our food grade belting in blue as this is a common theme throughout food manufacturing plants today. The reason for this is that blue is the only colour not naturally found in food therefore is easily detectable by the eye.

MATERIAL PROPERTIES

- Temperature resistant from -73oc to plus 260oc
- Chemical Inertness
- Ultraviolet, Infra-red, microwave, radio frequency resistance
- Food Approval (USFDA)
- Non-Stick surface
- Lightweight and energy efficiency for economical operation

ADDITIONAL INFORMATION

Our range of specialist high temperature belting is commonly available up to 1500mm wide and can be offer in a number of colours. They can also be supplied truly endless or with application specific jointing systems as well and jointed onsite using our purpose build vulcanising equipment.

