BELTING EDGE

MODUWARE MANUFACTURING

LEADERS IN QUALITY AND SERVICE

Belting Edge - PTFE and Silicone Coated Belts

BELT TECHNICAL DATA SHEET

Bake it
or
Freeze it

Peak Belting Range for the Food Industry

Through fire and ice with our new Peak range of food-grade Silicone and PTFE coated process and conveyor belts for the Food Industry

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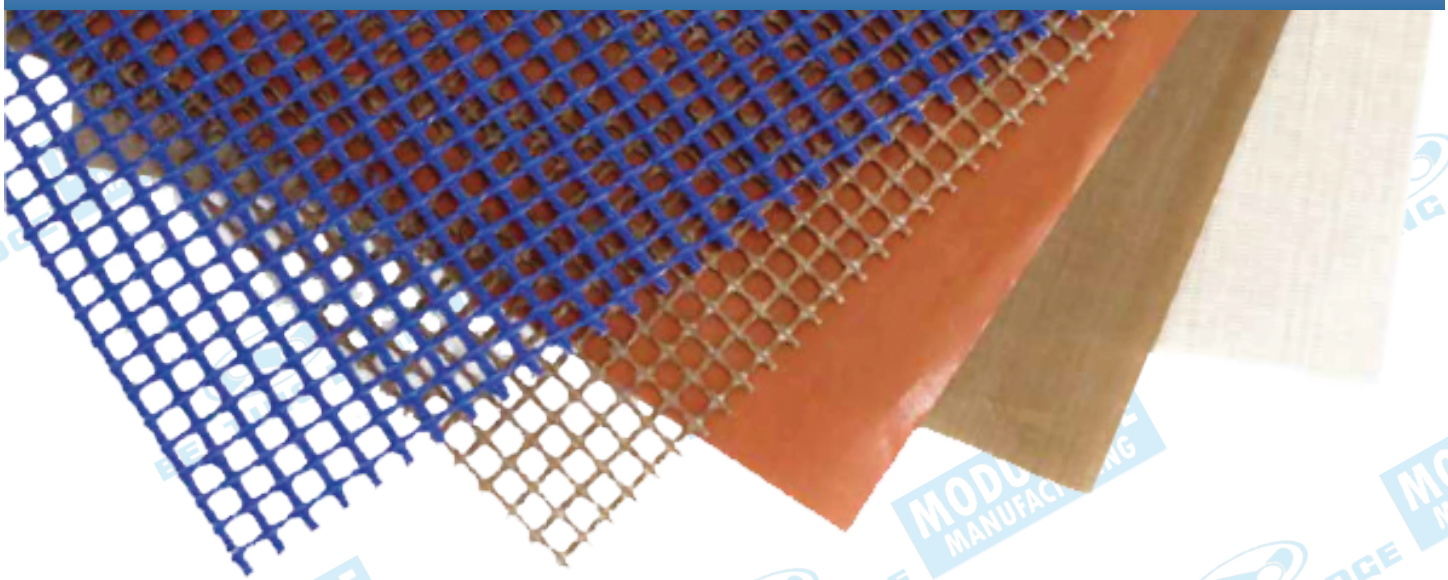

Baking

Belting Edge's Peak belts are the smart solution for a wide variety of baking processes.

High-Temperature Bakery Ovens

Flour-based products such as pastries and biscuits can be conveyed safely and efficiently through ovens at temperatures up to +260° C.

Excellent release properties mean that baked goods are transferred easily and undamaged, reducing mess and waste and boosting hygiene.

Press Baking

Peak belts are great for press-baking processes for products such as tortillas, pizza bases and flatbreads.

Open-Flame Baking

Peak belts can also be used on open-flame baking lines for the production of ethnic breads such as pita and piadina.

Cryogenic freezing

Belting Edge's Peak range of belts are ideal for use in cryogenic freezing, a food processing technology that is rapidly gaining popularity thanks to lower set-up costs and improved food quality when compared to mechanical food freezing.

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Belt type	Available thicknesses (mm)
Standard Fibreglass Peak PTFE 100	.08
	.127
	.15
	.254
	.36
	.5
	.69
Premium Fibreglass Peak PTFE 100	.08
	.127
	.15
	.254
	.36
	.5
	.69
Standard Fibreglass S Peak PTFE 100	.08
	.127
	.15
	.254
Peak PTFE Mesh RV30	.8
Glass 4x4 Brown Peak PTFE Mesh 30-89	.76
DXL Fibreglass Peak PTFE 100	.08
	.1
	.127
	.15
	.254
	.3
Mesh K64-515 1x1 Peak PTFE Kevlar	.9
K50-600 Peak PTFE Kevlar	.43
Si Fibreglass Peak White	.177
	.254
	.38
	.51
	.89

FDA

Food Grade belts comply with EC 1935/2004 and FDA standards

Key benefits

- Excellent release properties, even for sticky foods, such as flour-based doughs, and for sugar-coated or sugar-based products, e.g., doughnuts or chocolate
- Very low friction
- High abrasion resistance
- Working temperatures:
  - Heat resistant up to +260°C
  - Cold resistant down to -70°C
- Chemically inert – even at extreme temperatures or when in contact with most corrosive chemicals
- Optimal airflow due to open mesh design
- Easy cleaning due to non-stick PTFE coating
- EC 1935/2004 and FDA food-grade compliant

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