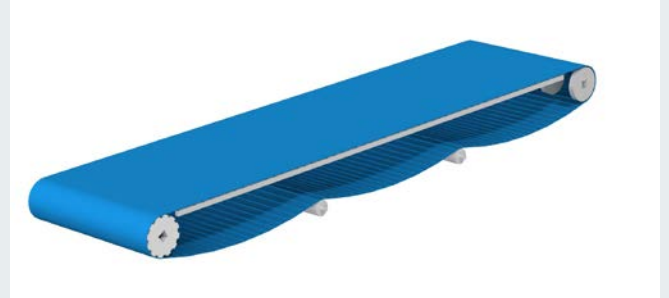




CONFIGURATION

HORIZONTAL CONVEYOR



BIDIRECTIONAL CONVEYOR



FLIGHTED AND SIDEWALL CONVEYOR



SWAN-NECK CONVEYOR



TROUGHED CONVEYOR



ADVANTAGES



Our positive drive homogeneous conveyor belts combine all the **advantages of modular belts and solid conveyor belts without the hygiene issues.**

Made of polyurethane or polyester elastomer, these belts are suitable **for most handling applications** in a variety of industries, particularly in the **food-processing industry.**



OPTIMIZED OPERATION

- No risk of slippage, even in greasy and humid environments
- Belt operates without tension, reducing the stress on the conveyor's mechanical components: shafts, anti-friction bearings, roller bearing, etc.
- No need for tensioners
- Lightweight
- Silent operation
- High abrasion and tear resistance
- For belts fitted in pairs, the positive drive ensures synchronized operation
- Fully moulded teeth



OPTIMAL HYGIENE LEVEL

- Fully EC-FDA compliant
- Solid impervious and rot-proof belt
- Labour and water saving
- Resistant to all common food industry chemicals including solvents, oils, greases...
- Suitable for scraper applications



ADVANTAGES



REDUCED PRODUCT CONTAMINATION

- Reduced risk of bacterial growth
- No fabric contamination removing the risk of fraying
- No detachable parts
- Reduced contamination risk



LOWER OPERATING COSTS

- Long service life
- Quick and easy to clean without dismantling
- Significant reduction in water and detergent consumption
- Low maintenance costs



	MODULAR BELT	HOMOGENEOUS CONVEYOR BELT	POSITIVELY DRIVEN CONVEYOR BELT
Hygiene and cleanability	-	+	+
Durability and impact resistance	-	+	+
Lower consumption of water and detergents	-	+	+
No slippage	+	-	+
Belt weight	-	+	+
No belt tensioning system	+	-	+
Reduced stress on conveyor components	+	-	+
Suitable for scraper	-	+	+
Troughing application	-	+	+

CHARACTERISTICS



Our positive drive belts comply with the **most stringent international standards**, and help maintain an optimal level of hygiene to **meet the HACCP* requirements**, in the following fields:



Poultry



Meat



Fish



Cheese dairies



Fruit



Vegetables



Bakeries- Industrial
pastry-making



Ready meals



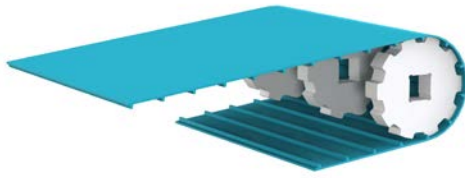
Frozen foods



*HACCP : Hazard Analysis Critical Control Point



CHARACTERISTICS



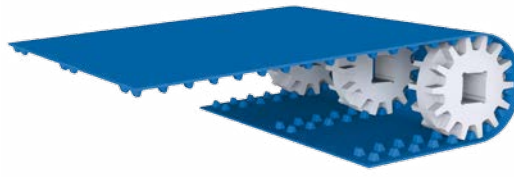
DEL/DRIVE®

Positive drive

Direct retrofit
on modular applications

Teeth over the entire width

Operation without tension



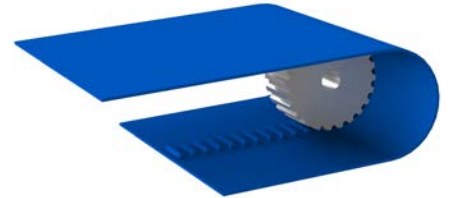
POSITIVEBELT®

Self-tracking positive drive

Perfect tracking

Double rows of teeth

Operation without tension



DEL/SYNC®

Fully synchronous drive

Accurate positioning

Centrally positioned teeth

Tensioned operation

