## FOOD BELTS







## TECHNICAL DATA FOOD BELTS







FDA/USDA Belt

"Diamond tip" profile

Smooth belt





Agriculture







**Breaking tension** Up to 500 N/mm Carcass Up to 4 plies. Surface Flat or with profiles (for better grip) • Moulded edges to make the carcass proof from possible carried products infections and to guarantee a better lifespan Belts are rectified for a perfect homogeneous surface Hygiene All our food belts are manufactured from certified FDA/ USDA raw rubber and delivered with a certificate FDA/ USDA Advantages High working tension Excellent abrasion index : 110 mm3 High working tension The quality of our belts is unalterable Made spliceless for extreme use

<sup>+</sup> OUR BELTS GUARANTEE EXCELLENT LONGEVITY <sup>+</sup> LESS PRODUCTION DOWNTIME
<b>FECONOMIC SOLUTION</b>
Example: a meat deboning machine
Our food-processing belts come with
an FDA/USDA certificate.

Belt used in a deseeder.





All our technical belts are vulcanized endless without splice, and manufactured to measure, according to your needs.



We reserve the right to change the specifications of our products at any time without notice.

PATENTED PRODUCT

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