



MOVING YOUR MEAT FORWARD

Belts for the Meat, Poultry & Seafood Industries

Within the food industry, Schiki has been setting the standard for many years with consistently high product quality and market-specific hygiene features. Over the years, our innovations have resulted in a number of unique Food Safety and hygiene concepts.

We offer a wide range of belting products. By choosing Schiki Belts technology, you can not only reduce your supplier base, you will also have access to our worldwide network of industry and product specialists.



Premium partner



Schiki Belts solutions for Meat, Poultry & Seafood Industries

Knowing Your Production Processes

Schiki Belting has the right belting solutions for all your processes in the meat, poultry and seafood industries, including:

- Slaughtering (pork/red meat/poultry)
- Cutting/sorting
- Further processing
- Internal logistics
- Packaging



Synthetic PU & PVC Belts

- Food Grade (complies with EC and FDA standards), easy to clean
- good resistance to oil and fat
- excellent resistance to cleaning agents
- available in blue and white
- sealed edges



Food Grade Elastic homogenous flat belts

- \cdot no waste and/or downtime
- simple tracking, easy on bearings
- $\cdot\,$ just fit and forget
- highest hygienic standards, no place for bacteria to hide
- · a safe joint that anybody can splice

Specialised belts

The often extreme operational environments in this industry demand belts with special characteristics.

Schiki Belting offers all this, along with the strongest Food Grade modular belt available on th entire market, and much more.

© Schiki d.o.o.

Because of continuous development, the presented data is subject to alteration. This data replaces that included in previous publications. Schiki d.o.o. excludes any liability for the incorrect use of the above stated information. Subject to the general terms and conditions of sale and delivery, as applied by its operating companies, are all activities performed and services rendered by Schiki d.o.o.



Sanitation and hygiene

- Poor hygiene at any stage of your production process can affect product quality and shelf life and may even cause health hazards.
- Our hygienic concepts and products have proven in many cases to be the solution.
- New experiences and knowledge are acquired every day. (ask our experts for advice on your specific problem or requirement)



Plastic modular – Meat Processing Belts

- single link, lockpin, wide range of accessories, closed/open surfaces, roller and rubber top
- $\cdot\,$ materials: POM/PE/NBWR, acetal POM-DI for cut resistance
- $\cdot~$ Food Grade complies with NSF/USDA standards
- an industry favourite



Plastic modular – Easy Clean Belts

- taking hygiene & cleanability one step further
- easy maintenance (pinless belt)
- · a part of our SAFE & CLEAN concept

Schiki d.o.o. Grajska ulica 11 3210 Slovenske Konjice T +386 (0)3 757 23 50 E info@schiki.si W www.schiki.si