

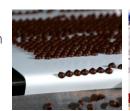


MOVING YOUR BREAD FORWARD

Belts for the Bakery Industry

We understand the bakery industry. Food safety, consistency, quality, shelf lifetime and waste reduction are all critical factors. We know the importance of keeping your business running 24/7 and how costly and disruptive downtime can be. That's why we've developed the best belts for your industry, to minimize maintenance and maximize hygiene.

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.











Schiki Belts solutions Food and Bakery Industry

Food safe and hygienic belt solutions

- · PU Premium Belts top quality, non-shrink bakery belt range
- · Blue Belts For easy detection and reduced eye fatigue
- · Monolithic Belts The Ultimate Hygienic Homogenous Belt
- KleenEdge® Non-Fray edge To safeguard against contamination of yarns and fibers
- · AntiMicrobial Belts Assistance in lowering bacteria counts
- Plastic Modular Belts easy clean for consistant food safe bakery production
- · Sealed edge Belts Durable and easy to clean belt edges
- · Footless flights Hygienic, easy to clean cleats
- **PVC and PU** Crack free coatings for plied belts



Plastic Micro Pitch modular Belt

- · ideal packaging area belt
- · smallest pitch, for tight transfer points
- · closed surface, no snagging of packaging
- · self-tracking, positive sprocket driven



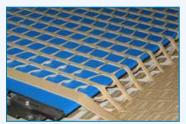
Flex Plastic modular Belts

- · for curved and straight conveyors
- · suitable for spiral and linear proofers, coolers and freezers
- · 43% open belt surface
- · high load



Flex Plastic modular Belts with higher Airflow

- $\boldsymbol{\cdot}$ the ultimate process solution belt
- · unrestricted airflow, 65% open
- high strength but lightweight for energy saving
- minimum product contact, only 14% contact area
- extended collapse factor 2,2



PVC Belts

- · resistant to chlorine cleaning agents
- · available with AntiMicrobial properties
- · grip covers



PTFE Belts

- · PTFE and Silicone coated
- \cdot working temp. from -70° (-94°F) up to +260°C (+436°F)
- · low friction/non-stick



Fabric Belts

- · Ultra flexible construction
- · Shrinkless technology
- · Outstanding non-fray performance
- · Excellent release with matt finish
- · Less product damage & contamination
- · Less tension required
- · Less mis-tracking



PU Belts

- \cdot short shock temperatures
- · resists browning effect
- $\cdot \text{ hydrolysis resistant}$

