NEW S.12-448 BELT



Proofing has never been easier

The new **S.12-448 "Inverted Diamond Top**" minipitch belt has been designed particularly for the bakery industry. The Inverted Diamond Top pattern on the belt makes it ideal for PROOFING, since it provides excellent conditions for bread and pastry to rise at room temperature after it has been shaped.

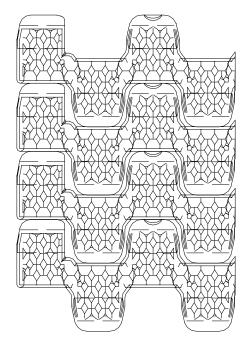


By using the new ScanBelt S12-448 Inverted Diamond Top, you can:

- Increase the product yield with special non-stick surface that are FDA/USDA approved for direct contact.
- Achieve an <u>easy product release</u> with the the non-stick surface and combined with the structure pattern.
- Minimize the transfer dead plate gap due to the lightly curved surface.
- Run on nose bars down to 14 mm due to design on the underside of the belt
- Minimize wear on the rods in the belts by using the special abrasion resistant rods.



(1:1)



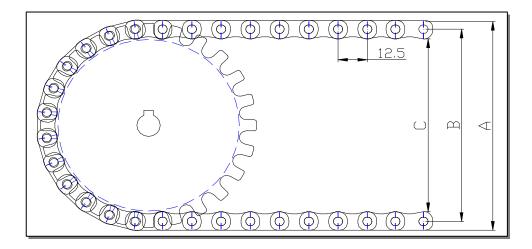
Belt data							
Materials	Max. belt pull	Belt weight					
	kg/m of width	kg/m ²					
Polyethylene (PE)	600	4,5					
Polypropylene (PP)	800	4,5					
Polyacetal (POM)	1450	6					

Belt surface: Open area: Strength: Material/colour: Cleanability: Accessories: Application:

Closed top with an inverted diamond pattern Closed.
Ideal choice for light transportation.
PE/nat and PP/white
Excellent. FSIS
25 mm flights, friction top.
Proofing belt for raw dough. The inverted diamond pattern ensures easy product release.
Increments of 20 mm, e.g. 100, 120 mm etc

Standard widths:

Sprocket data			Hub specifications					
No. of teeth Z	A= Outside diameter mm.	B= Pitch diameter mm.	C= Inside diameter mm.	Hub width 16 mm	10Z	No. of 19Z	teeth 24Z	28Z
10 19 24 28	50 84 104 120	42 76 96 112	33 67 87 103	Round bore mm.	ø20	ø20 ø25 ø30 ø40	ø20 ø25 ø30 ø40	ø20 ø25 ø30 ø40
				Square bore mm.		25x25 40x40	25x25 40x40	25x25 40x40



Worldwide Coverage

- Store



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