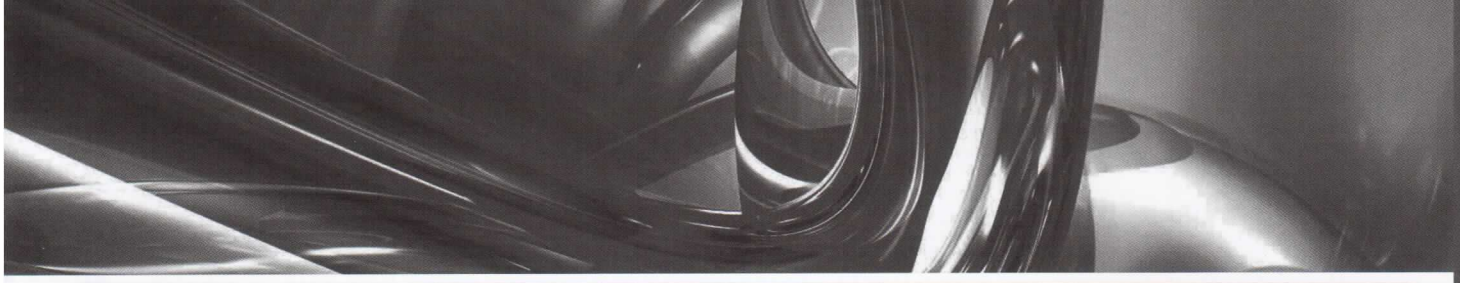
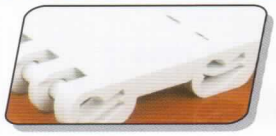
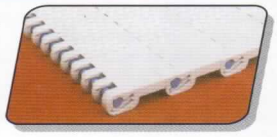


5080 OPEN & CLOSED TOP BELTS

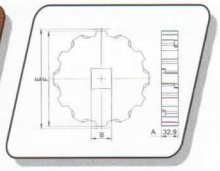
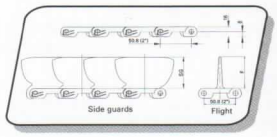
Belt material	Colour	Rod material	Working load	Temperature range (°C)		Belt weight	Backflex radius (min)
			N/m	dry	wet	kg/m²	mm
Polyethylene	White	Polyethylene	7500	-70 up to +35		9.5	
Polyethylene	Blue	Polyethylene	7500	-70 up to +35		9.5	
Polypropylene	White	Polypropylene	15000	4 up to 104		8.9	87.0
Acetal	White	Polypropylene	20000	4 up to 80	4 up to 65	13.6	
Acetal	Blue	Polypropylene	20000	4 up to 80	4 up to 65	13.6	





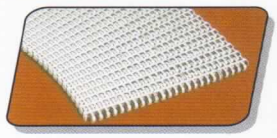
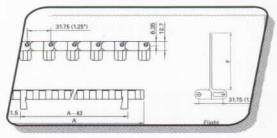
SPROCKETS FOR 5080 SERIES

Number of teeth	Pitch diameter E mm	Outside diameter F mm	Hub width A mm
6*	101.6	87.0	32.9
8	132.8	121.0	
10	164.4	154.0	
12	196.3	188.0	

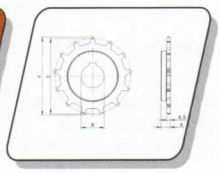
1250 FLEX BELTS

Belt material	Colour	Rod material	Working load		Temperature range (°C)		Belt weight	Inside side-flex radius	Backflex radius (min)
			straight N/m	curve N	dry	wet	kg/m²		mm
Polyethylene	White	PBT	7000	1000	-40 up to +35		5.5	minimal 2 times belt width	25.0
Polyethylene	Blue		7000	1000	-40 up to +35		5.5		
Polypropylene	White		11000	1200	4 up to 80	4 up to 50	5.2		
Acetal	White		22000	2000	-4 up to +80	up to 50	8.0		
Acetal	Blue		22000	2000	-4 up to +80	up to 50	8.0		

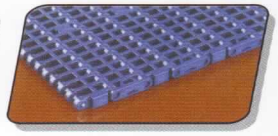
SPROCKETS FOR SF1250 SERIES

Number of teeth	Pitch diameter E mm	Outside diameter F mm	Hub width A mm
8	83.0	85.4	16.5
10	102.8	106.6	
13	132.7	137.5	
15	152.7	158.1	
16	162.8	168.3	

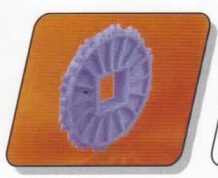
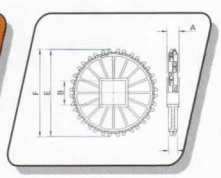
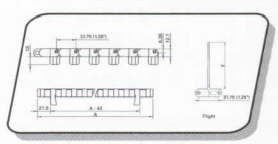
1250 STRAIGHT RUNNING BELTS FT/FG

Belt material	Colour	Rod material	Working load	Temperature range (°C)		Belt weight kg/m²		Backflex radius (min)
			N/m	dry	wet	FT	FG	mm
Polyethylene	White	Polyethylene	5000	-70 up to +35		4.6	3.7	
Polyethylene	Blue	Polyethylene	5000	-70 up to +35		4.6	3.7	
Polypropylene	White	Polypropylene	11000	4 up to 104		4.3	3.5	25.4
Acetal	White	Polypropylene	22000	4 up to 80	4 up to 65	6.5	5.4	
Acetal	Blue	Polypropylene	22000	4 up to 80	4 up to 65	6.5	5.4	

SPROCKETS FOR SR1250 SERIES

Number of teeth	Pitch diameter E mm	Outside diameter F mm	Hub width A mm
8	82.9	83.1	20
10	100.7	102.0	
12	122.6	123.8	
14	142.8	143.2	
16	162.6	163.6	

5080 SERIES

5080 Series belts have specially been designed for conveyance of meat, poultry, vegetables and fruit, but can also be used for a wide variety of general handling and packaging applications. The 5080 belt has a 2 inch pitch. The hinge eyes have the best possible accessibility during cleaning operations: a large part of the pins of the belt is visible and the special channel of the hinge eye offer optimum cleaning possibilities. The 5080 FT Solid Top has a fully closed surface, whilst the 5080 FG Perforated Top has slotted holes for drainage of water or air flow.

5080 SOLID TOP BELT FOR POULTRY APPLICATIONS

STRAIGHT FLIGHT FOR ELEVATING

CONFECTIONERY SMOOTHLY CONVEYED ON 5080 SERIES

BENEFITS

- **Good cleanability**
  The modules of the 5080 belt are flush all around and do not have any closed or hidden pockets. Especially the large open area between the rows of hinge eyes underneath the belt offer very good accessibility for cleaning. The rod retention area is very easy to clean and because of the absence of rims or hidden areas there is no risk of dirt and debris accumulating.
- **Easy installation and maintenance**
  This belt is very easy to assemble or disassemble, due to the integrated locking system.
- **Extended hinge eyes**
  The extended hinge eyes underneath the belt provide a large footprint, thus reducing contact pressure and wear.
  The connection of the hinge eyes with the top plate is very rigid, giving the belt excellent impact resistance. The large rod diameter also means less pressure and less wear in the hinges.
- **Strong, bi-directional drive**
  The design of the sprocket and the belt has been optimised to ensure an excellent drive, up to the maximum working load of the belt during the whole life of the belt. The machined sprockets have excellent strength and cleanability.

APPLICATIONS

5080 Belts can be used for meat and poultry handling applications in deboning and trimming lines, for elevators and for the general handling of meat and poultry. They are very suitable for heavy-duty elevators where no drainage is required, for example in the meat, poultry, confectionery and salad industry. They can also be applied for sliced or cut products where a closed surface is required to prevent product loss.

AND . . .
The belts will be supplied in standard lengths of 10 feet (3.048m).

As a standard all 5080 belts are equipped with Microban.

SF1250 SIDEFLEXING BELT FOR UNPACKED POULTRY APPLICATIONS

FLIGHT FOR ELEVATING

PIZZAS SMOOTHLY CONVEYED ON SF1250

1250 FLEX SERIES

SF1250 Series belts are the most versatile ones. They can be used for both straight running and side-flexing conveyors carrying larger packed or non-packed products. This belt can be equipped with flights and therefore it is suitable for inclined conveyors as well. The SF1250 belt has a 1¼ inch pitch and is intended for medium load applications. The open area is 39%.

BENEFIT

- **Superior cleanability**
  The modules are flush and well rounded and because of the slotted holes in the hinge eyes dirt can not build up.This belt is easily removed for cleaning purposes.
- **Versatile**
  A high standardisation level can be achieved because the SF1250 belt is suitable for straight, curved and inclined conveyors.This means there is one conveyor design, one sprocket type and a reduced number of components in the conveyor.
- **Optimum use of floor space**
  The inside radius of the belts can be as small as two times the width, reducing the required space for the conveyor.
- **Easy installation and maintenance**
  Due to the modular design and the rod retention by eccentric hinge eyes, the belts can be fitted and removed in a few seconds.
- **Safety**
  Openings in the belt surface have been minimised to prevent any objects getting caught in the belt.

TYPICAL APPLICATIONS

1250 Flex belts can be used for curve sections, straight sections and inclined conveyors, such as elevators. They are suitable for conveying medium size packed products, such as boxes with frozen fish and crates with meat, bagged salad, bagged meat or chicken and frozen bagged vegetables, etc. Other applications are medium to larger sized unpacked products such as bread, whole chicken, large pieces of meat, etc.

AND . . .
The belts will be supplied in standard lengths of 10 feet (3.048m).

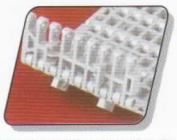
As a standard all SF1250 belts are equipped with Microban.

1250 SR SERIES

SR1250 Series flat Top and Flush Grid belts are suitable for virtually any general conveying application.The SR1250 belts have a 1¼ inch pitch and can be equipped with flights. The open area of the SR1250 is 40%.

BENEFITS

- **Strong and rigid belt design**
  Due to the symmetrical module design and the large number of hinge eyes, the belt is very rigid, strong and economical for use in many general food handling applications.
- **Easy installation and maintenance**
  Due to the unique 2-module system and the quick access to the rods because of the clip system, the belt can be fitted and removed from the conveyor easily for cleaning and maintenance.
- **Good cleanability**
  The flush Grid design combines a large open area with an excellent cleanability.
- **Precise positioning**
  In combination with optional Positrack lugs (only available in Acetal belts) the belts can be guided accurately. This prevents lateral movement of the belt in straight sections and allows for hygienic conveyor design.



POSITRACK GUIDING LUGS FOR FG

SR1250 FLUSH GRID BELT FOR BAKERY APPLICATIONS

ROD RETENTION BY EASY CLIPS

FLIGHT FOR ELEVATING

TRAYS WITH CANS SMOOTHLY CONVEYED ON SR1250

TYPICAL APPLICATIONS

SR1250 Belts can be used for general conveying applications for a wide variety of products. They are also suitable for all medium to large sized packed products, e.g. boxes, bags, crates, trays, etc. and for larger (pieces of) unpacked products such as bread, pizza, bacon, fish, meat and chicken. Furthermore they can be applied for light duty elevators when equipped with flights for inclining boxed or packed products.

AND . . .
The belts will be supplied in standard lengths of 10 feet (3.048m).

As a standard all SR1250 belts are equipped with Microban.