Food

siegling belting





Siegling Transilon food belts

For consistent support of your HACCP concept

As a leading manufacturer of conveyor and processing belts, Forbo Siegling knows all about the food industry's special requirements. Our food belts, tailor-made for this industry, are the result of close co-operation with manufacturers of machinery and food producers.

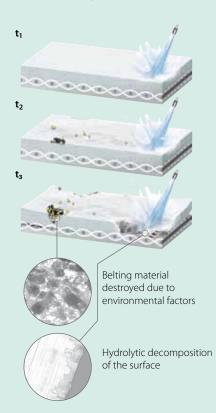
Consequently they're successfully used worldwide in all logistical processes when manufacturing food.

We'll support your HACCP concept reliably and in compliance with legal requirements. To do so, our food range – in particular the special HACCP types – provides a veriety of special product characteristics and types. These elements put a stop to any potential safety risks in the manufacturing process.

Siegling Transilon HACCP belt

t₂ t₃ Perfect belting material Perfect, closed surface

Standard conveyor belt



Siegling Transilon HACCP belt in comparison to a standard conveyor belt.

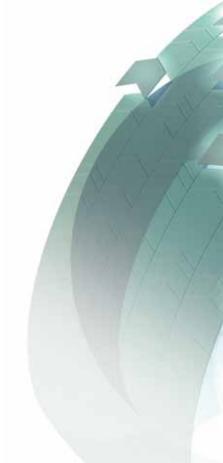
Influence of bacterial growth and hot water cleaning cycles on the condition of the belt or the way it functions depending on time [t].

Excellent resistance to hydrolysis

The HACCP types are resistant to hot water, cleaning agents and disinfectants. This allows many cleaning cycles to be carried out without risking delamination and/or destroying the top layer.

Blue a strong colour contrast

Blue does not occur in natural foodstuffs. This allows soiling to be recognised more easily and quickly on blue belts than on the traditional white used in the food industry. Blue belts are suitable for use in optical sorters. The reduced light reflection provides better and safer conditions to work in.



Good release properties

Because of their excellent release properties, all HACCP types are a great advantage when producing adhesive foodstuffs and particles from conveyed goods are easy to clean off.

The plastic modules have a special hinge mechanism, meaning that particles from conveyed goods can be rinsed out very easily.

Belt edge sealing optional

Penetration of oil, grease, water and bacteria is prevented around the belt edge. This increases the service life of the belt and reduces the risk of product contamination.

Certificates

All materials and feedstock used in the HACCP types comply with FDA 21 CFR as well as the (EU) 10/2011 and (EC) 1935/2004 regulations regarding the raw materials used and the migration thresholds. Depending on the type, individual products show further certification (NSF/Halal).



HACCP

Content

Two product lines for the most varied of applications	4	
Confectionery production, meat, poultry and seafood processing	6	
Dairy industry, dough processing, agriculture, packaging	8	
Siegling Transilon Food product range Application-driven details	10 14	
Siegling Prolink Food product range Application-driven details	16 18	

For further relevant Forbo Siegling products in the food industry please see the following brochures:

No. Title

120 The new sidewall range

224 Siegling Transilon
Conveyor and processing belts

228 Tobacco

317 Siegling Transilon Technical Information 1 Storage · Finishing · Fitting

318 Siegling Transilon Technical Information 2
Special features and properties

800 Siegling Prolink Modular belts



Two product lines for the most varied of applications

siegling transilon

conveyor and processing belts

Siegling Transilon plastic conveyor belts with fabric tension member

are safe, resistant to oil and grease and are EU and FDA compliant. The special HACCP types also provide an enormous hygiene benefit.

In the food segment, the majority of the Siegling Transilon PU- and PVC-types are certified as complying with Halal regulations by IFRC Asia (a member of the World Halal Council).

The properties	The advantages
EU and/or FDA compliant	all types are suitable for direct contact with foodstuffs
light/flexible material that can be processed	individual design (e.g. surfaces, profiles, sidewalls)
tension member for the application	depending on application, stiff or flexible
dimensionally stable	also for use where humidity and temperature fluctuates
light with low overall thickness	low energy consumption, very small drum diameters possible
low elongation	short take-up ranges possible

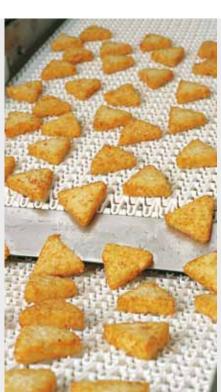
siegling prolink modular belts

Siegling Prolink plastic modular belts

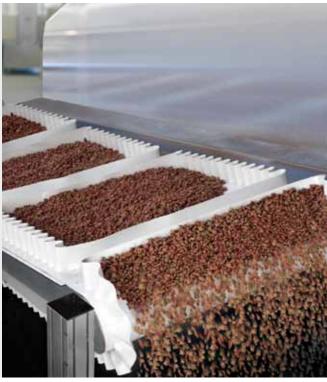
are made of homogenous materials which are EU, FDA and USDA approved. The HACCP types also offer an extra hygiene benefit.

Series 6.1 and 10 are also NSF-certified. All Siegling POM Prolink types fulfil the requirements of the World Halal Council.











The	propertion	es
-----	------------	----

The advantages

FDA, EU and/or USDA compliant	all types are suitable for direct contact to foodstuffs
homogenous material	closed surfaces
robust	also operates in extreme conditions
open design	easy to clean
rot-resistant	long service life
easy to fit	time and cost saving



Processing methods and conditions are as varied as the range of food consumed.

Apart from basic conveying Siegling Transilon conveyor and processing belts and Prolink modular belts are geared towards the special requirements of the different applications.

Confectionery production

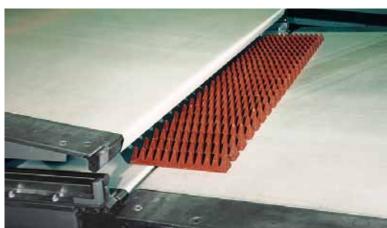
Siegling Transilon belts, with patterned surfaces and belts with excellent release properties to sticky goods such as toffee or chewing gum, are the specialists in the confectionery industry.

Belts suitable for knife edges ($\emptyset \ge 6$ mm) with good thermal conductivity make cooling the hot chocolate on the cooling line quicker.

Cooling lines can be produced easily with Siegling Prolink modular belts that have low reversing radii ($\emptyset \ge 18$ mm) with a high level of permeability (series 4.1).







Meat, poultry and seafood processing

Siegling Transilon conveyor belts with resistant PVC surfaces are easy to clean with hot water and are extremely durable thanks to their excellent resistance to oil and grease. Cutting and chopping can be done on especially incision-resistant types.

Siegling Prolink modular belts which, even around the hinges, are easily to clean are particularly resistant towards incisions and scratches.

Siegling Transilon conveyor belts resistant to decay and rot remain dimensionally stable and flexible despite frequent cleaning. On and offshore they are used for conveying, skinning, filleting and freezing. Different patterns make inclined conveying without using additional profiles possible.

Siegling Prolink modular belts are excellent for deep freezing (depending on the material down to -70 $^{\circ}$ C). The high level of permeability to water of certain modular types permits drainage required in production.

















Dairy industry

Dairy products "coagulate" placing high demands on belt hygiene and durability. Special PVC coated types fulfil these demands continually and reliably.

Incision-resistant surfaces allow portioning on the belt. Using special surfaces and dimensionally stable belt constructions make continuous conveying of the products possible.

Siegling Prolink modular belts guarantee hygienic conveying kind to packaging in the filling department.







Dough processing

In the modern bakery industry nearly all processing steps are carried out with conveyor and processing belts. Siegling Transilon processing belts shape the dough and convey it to the individual processing machines.

After baking, the products are cooled down on permeable Siegling Prolink modular belts ideal for the purpose. When using curved modules with high levels of permeability the cooling process is controlled ideally in cooling towers.

Elastic belts from our Siegling Extremultus range are used as spreading belts.





Agriculture

Siegling Transilon belts guarantee careful but at the same time quick conveying of fruit and vegetables during processing and so reduce the amount of time spent in production.

They are resistant to fruit acids and have long service lives – equipped with profiles and sidewalls, they are frequently used for inclined conveying.

Particularly during washing and drying cycles, the Siegling Prolink modular belts with open areas, or Siegling Mesh belts make the production process easier.

Packaging

Forbo Siegling supports efficient and safe packaging processes with a variety of special products:

- elastic belts with homogenous designs and easy-to-clean surfaces for use in packaging machinery for meat, fish, cheese and poultry;
- belts for use in high temperature areas as feeder and discharge belts for shrinkage tunnels;
- check-weigher belts with minimal fluctuations in the belt width and surface weight, combined with extremely precise splicing which makes using endless belts superfluous.





siegling transilon Food product range

	Technical data, properties and recommendations	Article number	Certificates***	Antistatic	Belt edge sealing possible	Top face finish	Total thickness approx. [mm]	Weight approx. [kg/m²]	Effective pull at 1% elongation (k _{1%} relaxed) [N/mm width]*	d _{min} approx [mm]**	Permissible operating temperature [°C]	
Urethane E 2/1 U0/U2 HACCP	white	000176	E, F, H	•	•	0.2 mm Urethane	0.65	0.65	2.5	r 7	-30/+100	
E 3/1 U0/U0	white transparent	900176 906430	E, F, H			Urethane impregnated	0.65	0.65	2.5	r 3 r 3	-30/+100	
E 3/1 U0/U0	blue	906681	E, F, H	•		Urethane impregnated	0.9	0.7	3	r 3	-30/+100	
E 3/1 U0/U2 HACCP	white	900006	E, F, H	•	•	0.2 mm Urethane	1.15	1.2	3.5	r 3	-30/+100	
E 3/1 U0/U2 MT-C-HACCP	white	900008	E, F, H	•	•	0.2 mm Urethane	0.7	0.7	3.5	r 3	-30/+100	
E 3/1 U0/U2 MT-NA-HACCP	white	900201	E, F, H		•	0.2 mm Urethane	0.8	0.9	3	r 3	-30/+100	
E 3/1 U0/U2 MT-NA-HACCP-FF	blue	906662	E, F, H		•	0.2 mm Urethane	0.9	0.9	3	r 3	-30/+100	
E 3/1 X0/U2D MT-HACCP-FF	white	906730	E, F	•	•	0.2 mm Urethane ³⁾	1.0	1.0	2.5	r3	-20/+100	
E 3/1 U0/U2 RF E 3/1 U0/U2 RFF-HACCP	brown white	900007 906726	E, F, H E, F, H		•	0.2 mm Urethane 0.2 mm Urethane	1.2 1.15	1.1	3.5	r3	-30/+100 -30/+100	
E 3/1 U0/U3 SP-NA	amber	906726	E, F, H			0.3 mm Urethane	0.75	0.75	3	r 3 r 3	-30/+100	
E 3/1 U0/U2 GL-NA	amber	900733	E, F, H		•	0.2 mm Urethane	0.73	0.73	3.5	r3	-30/+100	
E 3/1 U0/U2 RFF-NA	amber	900398	E, F, H			0.2 mm Urethane	0.8	0.8	3	r 3	-30/+100	
E 3/2 U0/U0	transparent	900009	E, F, H	•	•	Urethane impregnated	1.2	1.1	5	r 3	-30/+100	
E 3/2 U0/U2 HACCP	white	900103	E, F, H	•	•	0.2 mm Urethane	1.45	1.6	5.5	r 3	-30/+100	
E 3/2 U0/U2 HACCP-FF	blue	906664	E, F, H	•	•	0.2 mm Urethane	1.45	1.6	5.5	r 3	-30/+100	
E 4/2 U0/U0	transparent	900206	E, F, H	•	•	Urethane impregnated	1.1	1.1	3.5	r 3	-30/+100	
E 4/2 U0/U0 HACCP-FF	blue	906723	E, F, H	•	•	Urethane impregnated	0.95	0.9	4	r 3	-30/+100	
E 4/2 U0/U2 HACCP-FF	white	906645	E, F, H	•	•	0.2 mm Urethane	1.35	1.55	5.5	r3	-30/+100	
E 4/2 U0/U2 MT-HACCP E 4/2 U0/U2 MT-HACCP-FF	white blue	900207 906663	E, F, H		•	0.2 mm Urethane 0.2 mm Urethane	1.35 1.35	1.55 1.55	4 5.5	r3	-30/+100 -30/+100	
E 4/2 U0/U2 LF	white	906373	E, F, H E		•	0.2 mm Urethane	1.35	1.55	4.5	r 3 r 3	-30/+100	
E 4/H U8/U8 NP/MT-NA	blue	907139	E, F			0.8 mm Urethane	2.5	2.8	2	40	-30/+100	
E 8/2 U0/U2 MT-NA	white	900277	E, F, H		•	0.2 mm Urethane	1.4	1.45	6.5	25	-30/+100	
E 8/2 U0/U5 MT-HACCP	white	906692	E, F, H	•	•	0.5 mm Urethane	1.6	1.7	6	r 5	-30/+100	
E 8/2 U0/U5 HACCP	white	906693	E, F, H	•	•	0.5 mm Urethane	1.6	1.7	6	r 5	-30/+100	
E 8/2 U0/U8	transparent	900024	E, F, H	•	•	0.8 mm Urethane	2.0	2.2	7.5	30	-30/+100	
E 8/H U0/U2 MT-HACCP	white	906451	E, F, H	•	•	0.2 mm Urethane	1.35	1.25	10	r 3	-30/+100	
E 8/H U0/U2 MT-HACCP	blue	906473	E, F, H	•	•	0.2 mm Urethane	1.35	1.25	10	r 3	-30/+100	
E 8/H U0/U5 NP-HACCP	white	906489	E, F, H	•	•	0.5 mm Urethane	1.6	1.65	10	r3	-30/+100	
E 8/H U0/U5 NP-HACCP	blue	906605	E, F, H	•	•	0.5 mm Urethane	1.6	1.65	10	r 3	-30/+100	
E 8/H U2/U2 MT/MT-HACCP E 10/H X0/U2 MT-HACCP	blue	906604 906557	E, F, H	•	•	0.2 mm Urethane	1.6 1.25	1.7 1.15	10 9.5	10 r 3	-30/+100 -30/+100	
E 12/2 U0/U0	transparent transparent	900040	E, F, H E, F, H			0.2 mm Urethane Urethane impregnated	1.25	1.15	9.5	60	-30/+100	
E 18/H U0/U2 MT	white	906420	E, F, H			0.2 mm Urethane	1.75	1.75	21	20	-30/+100	
UU 20U-NA FSTR/FSTR ²⁾	white	995385	E, F			Urethane	1.0	1.15	-	10	-20/+60	
UU 20U-NA FSTR/NP 2)	blue	855590	É, F			Urethane	1.4	1.5	-	10	-20/+60	
UU 20U GSTR/FSTR 2)	black/blue	855588	E, F	•		Urethane	1.1	1.15	-	10	-20/+60	
UU 20U-NA FSTR/FSTR 2)	blue	855576	E, F			Urethane	1.0	1.15	-	10	-20/+60	
UU 60U-NA FSTR/FSTR ²⁾	blue	855595	E, F			Urethane	1.6	1.65	-	20	-20/+60	
Polyolefin E 4/2 A0/A2 MT-HACCP	white	906660	E, F	•	•	0.15 mm Polyolefin	1.3	1.15	5	10	-10/+60	
E 10/2 E0/A4 TT	transparent	906652	E, F			0.15 mm Polyolelin	2.25	2	11	60	-10/+60	
2 10/2 20/7(111	transparent	300032	∟, 1			o. i iliiii i oiyolciiii	2.23			00	10/100	
PVC												
E 2/2 0/V/0	white	906570	E, F, H	•	•	no coating	1.5	1.7	2	r 3	-10/+70	
E 5/2 0/0	transparent	900104	E, H	•	•	no coating	1.45	1.5	1.5	20	-10/+70	
E 8/2 U0/V4 MT	blue	906595	E, F, H	•	•	0.4 mm PVC	2.1	2.3	6	30	-10/+70	
E 8/2 U0/V5 MT	white	900028	E, F, H	•	•	0.5 mm PVC	2.2	2.5	8	40	-10/+70	
E 8/2 U0/V5 NP	white	900029	E, F, H		•	0.5 mm PVC	2.1	2.15	8	40	-10/+70	
E 8/2 V5/V8 NP/MT E 8/2 V7/V7 MT/MT-HACCP	blue	906567 906585	E, F, H		•	0.8 mm PVC 0.7 mm PVC	2.85	3.2	6	40 60	-10/+70 -10/+70	
E 10/M V1/V10 MT ¹⁾	white white	900092	E, F, H E, F, H			1 mm PVC	2.9	3.6 3.3	6	60	-10/+70	
E 12/2 U0/V20 MT-NA	white	900092	E, F, H E, F, H		•	2 mm PVC	3.7	4.4	10	60	-10/+70	
High Grip												
E 4/1 U0/R2 HACCP-FF	white	906665	E, F, H	•	•	0.2 mm HighGrip	1.15	1.15	3	r 3	-30/+100	
E 4/2 U0/R2 HACCP-FF	white	906705	E, F, H	•	•	0.2 mm HighGrip	1.35	1.55	5	r 3	-30/+100	
UR 20U GSTR/FSTR 2)	black/blue	855624	E, F			HighGrip	1.5	1.6	-	10	-20/+60	

Hardness of top face coating [Shore A]	Laterally stiff	Troughable	Suitable for curves	Suitable for knife edges	Good resistance to oil and grease	Incision resistant	Patterned surface	Good thermal conductivity	Good release properties	Plastic fasteners possible	Profiles on the top face possible
85 _	•			•	•		•	•	•	•	•
- - 85 85	•			•	•		•		•	•	
85 85	•	•	•	•	•		•	•	•	•	
85 –	•			•	•			•	•	•	0
- 85	•			•	•			•	•		5
85 05	•			•	•		•	•	•	•	
85	•			•	•		•	•	•		
85 85 85 85 85 85	•		0	•	•			•	•		
- 85	•			•	•		•		•	•	
85 85	•			•	•				•	•	•
-	•			•	•		•		•		•
- 02	•			•	•				•	•	0
92 92 92	•			•	•		•		•	•	0
92 85	•			•	•		•		•	•	О
85 90 85 92 85 85 85		•			•		•		•		0
85 92	•				•	•	•		•	•	4)
85	•				•	•			•	•	4)
85 85	•	•		•	•	•	•	•	•	•	● 4) ● 4) ● 4) ● 4)
85		•		•	•		•	•	•	•	•
85 85		•		•	•		•		•	•	
85 85 85 85 85		•			•		•		•	•	•
85 –	•	•		•	•		•		•	•	•
85	•				•		•		•	•	• ⁴⁾
<u> </u>		•			•		•		•		
-		•			•		•		•		
- 95	•	•			•		•		•		
92				•	•		•		•	0	
90		•			•				•	0	
-		•					•		•	•	•
- 72	•	•	•		•		•		•	•	•
65 65	•				•		•			•	•
72	•				•	•	•			•	•
65 55	•	•	•		•	•	•			•	• 4)
65	•				•	•	•			•	4)
55	•			•				•	•	0	
76 –	•	•		•			•		•	•	

siegling transilon

conveyor and processing belts

Please note: the values stated are nominal and can fluctuate in a belt whose width is a result of production processes. Our products are constantly adapted to market requirements. Consequently, changes in technical parameters can occasionally occur.

Therefore, please see the current product data sheets for specific information on designs and calculations.

- * Established in line with ISO 21181:2005
- ** The smallest permissible drum diameters were established at room temperature with z-splices and counter bending and do not apply to conveyor belts with mechanical fasteners. Lower temperatures, profiles and side walls can require larger drum diameters. On this point, see our brochure "Technical information 2" (ref. no. 318). r 3, r 5 or r 10 on the other hand, state the radius of a knife edge.
- *** E = (EU) 10/2011 and (EC) 1935/2004, F = Food and Drug Administration, H = Halal certified
- 1) Also available in blue.
- 2) Elastic belt (Siegling Extremultus type)
- High release
- 4) Particularly suitable for sidewalls

= Yes

 \circ

c

= On request

= Laterally flexible,

suitable for curved belts

HACCP = Supports the HACCP concept **LF** = Exceptionally low friction

NA = Non antistatic

FSTR = Fine pattern

GSTR = Coarse pattern

GL = Smooth

MT = Matt surface
NP = Inverted pyramid pattern

RFF = Flat and fine rhomboid pattern

RF = Fine rhomboid pattern

SP = Star pyramid pattern

TT = Tobacco type

(suitable for the tobacco industry)

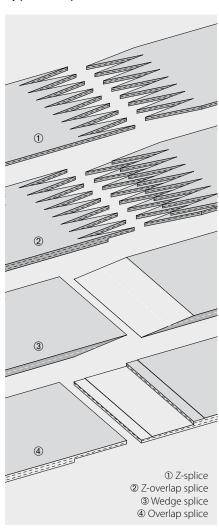
FF = Frayfree



siegling transilon Food product range

	Technical data, properties and recommendations	Article number	Certificates***	Antistatic	Belt edge sealing possible	Top face finish	Total thickness approx. [mm]	Weight approx. [kg/m²]	Effective pull at 1% elongation (k _{1%} relaxed) [N/mm width]*	d _{min} approx [mm]**	Permissible operating temperature [°C]	
Silicone												
E 3/1 U0/S3	white	900184	E, F	•		0.3 mm Silicone	1.1	1.05	3	r 3	-30/+100	
E 3/1 U0/S3	blue	906760	E, F	•		0.3 mm Silicone	0.9	0.9	2	r 3	-30/+100	
E 4/2 S0/S0	transparent	900135	E, F	•		Silicone impregnated	1.3	1.1	4	40	-40/+180	
E 4/2 SO/S3 FSTR	white	900136	E, F	•		0.3 mm Silicone	1.5	1.6	4	40	-40/+180	
E 6/2 U0/U/S3	white	906477	E, F	•	•	0.3 mm Silicone	1.6	1.8	5	20	-30/+100	
E 8/H SO/S5 MT-HACCP	white	906478	E, F	•	0	0.5 mm Silicone	1.4	1.5	8	40	-40/+180	
Cotton/Non-woven												
E 2/2 U0/U0	transparent	906735	E, F, H	•	•	Polyester	1.1	1.2	3	r 3	-30/+100	
E 3/2 U0/U/C fine	white	999638	Е	•	•	Cotton	1.4	1.4	2.5	r 3	-10/+100	
E 3/2 U0/U/C coarse	transparent	906667	E, F	•	•	Mixed fabric	2	1.7	2.5	r 3	-30/+100	
NOVO 25-NA	white	996160	Е			Polyester felt	2.5	1.3	7	40	-10/+120	
Polyester												
E 12/2 E0/E3 MT-TT	transparent	900348	E, F	•	•	0.3 mm Polyester	1.7	1.8	10.5	50	-30/+100	

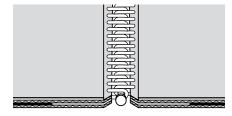
Types of splice



Plastic fasteners

- Plastic fasteners are EU and FDA compliant
- Belts can be quickly and easily exchanged
- Plastic fasteners are suitable for use in metal detectors

Plastic fasteners are also available for embedded in the belt coating or heated on.



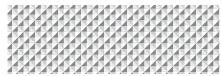
Surface patterns

Special surface patterns can optimise grip and release properties for many products and emboss the under side of the goods conveyed (e.g. in chocolate).

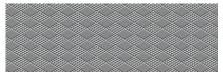
Any customised embossing is possible. Please enquire.



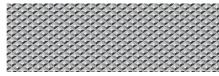
Fine pattern (FSTR)



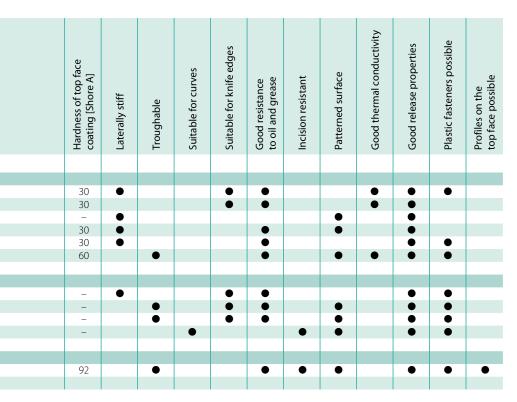
Inverted pyramid pattern (NP)



Flat and fine rhomboid pattern (RFF)



Fine rhomboid pattern (RF)



Siegling Transilon is supplied as

- endless belts
- belts prepared for hot or cold-pressing on site
- roll material for independent belt fabrication
- belts with mechanical fasteners
- belts with sealed edges (Smartseal)
- belts with profiles welded on (longitudinal, lateral, diagonal, half-round)
- belts with sidewalls
- belts with perforations
- special designs with metal eyelets, impulse foils, special markings, etc.

Certificates

FDA/EU

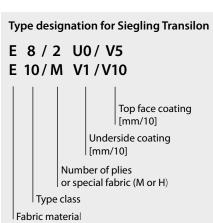
All materials and feedstock used in the HACCP types comply with FDA 21 CFR as well as the (EU) 10/2011 and (EC) 1935/2004 regulations regarding the raw materials used and the migration thresholds.

Halal

In the food segment, the majority of the Siegling Transilon PU- and PVC-types are certified as complying with Halal regulations by IFRC Asia (a member of the World Halal Council).

siegling transilon

conveyor and processing belts



- Established in line with ISO 21181:2005
- The smallest permissible drum diameters were established at room temperature with z-splices and counter bending and do not apply to conveyor belts with mechanical fasteners. Lower temperatures, profiles and side walls can require larger drum diameters. On this point, see our brochure "Technical information 2" (ref. no. 318). r 3, r 5 or r 10 on the other hand, state the radius of a knife edge.
- *** E = (EU) 10/2011 and (EC) 1935/2004, F = Food and Drug Administration, H = Halal certified
- 1) Also available in blue.
- Elastic belt (Siegling Extremultus type)
- High release
- Particularly suitable for sidewalls

= Yes

c

0 = On request

= Laterally flexible,

suitable for curved belts HACCP = Supports the HACCP concept

Exceptionally low friction

NA = Non antistatic **FSTR** = Fine pattern **GSTR** = Coarse pattern GL = Smooth = Matt surface MT

NP = Inverted pyramid pattern RFF = Flat and fine rhomboid pattern RF = Fine rhomboid pattern SP = Star pyramid pattern TT

Tobacco type

(suitable for the tobacco industry)

FF = Frayfree

siegling transilon Application-driven details



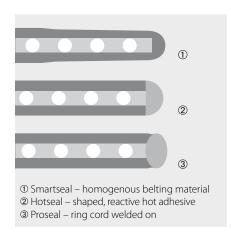
Belt edge sealing



Prevents penetration of oil, grease and water and therefore bacteria to the belt edge. This also increases the belt's service

life.

A closed belt edge is possible by applying different types of belt edge sealing to conveyor belts made of synthetic materials that have fabric tension members.



All standard types of splice can be used for Siegling Transilon belts with belt edge sealing.

Fullseal

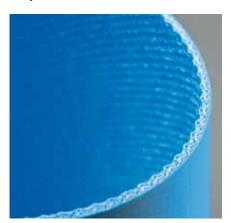


Fullseal belt types have a special construction that prevents belt edges from fraying. Fullseal combines the hygiene benefits of homogeneous urethane belts with the mechanical properties of belts with fabric tension members.

Longitudinal cuts between warp threads only separate the PU material and allow a closed belt edge. As a result, fluids are prevented from penetrating the belt.

Fullseal is ideal for use in particularly hygiene-critical applications (such as dairy products, dough processing, meat and poultry production).

Frayfree



Frayfree is a new belt design that keeps fraying belt edges to a minimum. A special type of fabric, a special weave and enhanced fibre length improve the grip of the fibres in the fabric composite. Advanced production technology also ensures reliable bonding of each of the fibres to the coating material.

Frayfree belts are superb for conveying packaged and unpackaged food, for example confectionery and baked goods.

Excellent release properties

Due to their excellent release properties, all HACCP types are a huge advantage when producing adhesive foodstuffs. Forbo Siegling also offers belts with special surface finishes for conveying products that have a tendency to stick. They have extremely good release characteristics where particularly sticky products like dough, caramel or other confectionery are concerned. They offer a high standard of hygiene and are easy to clean.

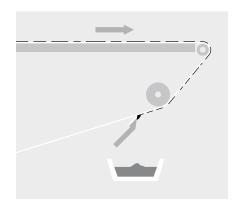
siegling transilon conveyor and processing belts

Belt scrapers

Different grades of hard urethane are combined to make robust, stiff scrapers. Therefore, the scraper is very inherently stiff and can often be used without any additional support. The extremely elastic scraper lip lies very evenly over the entire width of the belt.

Consequently they have significant advantages compared with conventional metal scrapers:

- the belt and the scraper last much longer
- scraping is better
- they are up to four times more robust than UHMW scrapers
- they are easier to clean

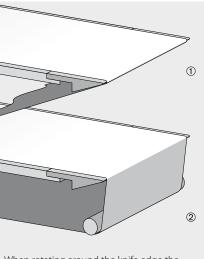


Suitability for knife edges

For certain applications, e.g. cooling lines, belts suitable for knife edges are required in order to transfer even the smallest of goods reliably to the next belt.

Siegling Transilon knife edge belts are suitable for the smallest of knife edge radii – special types also for use in curves and merges.

Because the belts are absolutely flat even light goods stay in the right position in long conveyor belts.



When rotating around the knife edge the power consumption of the belt (see ①) increases.

To keep this low the belt wrap should be kept as small as possible (see ②).

Profiles and sidewalls

Conveyor belts equipped with sidewalls are used in inclined and steep conveying for bulky goods and small component goods. Profiles are available in different types and dimensions and can be supplied as roll material.

Sidewalls, often in conjunction with lateral profiles, are used for closing up the sides when conveying bulky goods. Forbo Siegling's sidewall range provides much greater food safety and new options for more compact conveyor designs.





siegling prolink Food product range



pplication

Module types

Series 1 Pitch 50 mm (2 in)*

Medium to heavy-duty belt for industrial conveying applications.

S1-0 FLT S1-18 FLT S1-0 NSK Closed, smooth surface Open, smooth surface Closed surface and anti-skid pattern Closed surface and friction top

Series 2

Light-duty belt for food and container handling and for light industrial applications.

S2-0 FLT S2-12 FLT S2-57 GRT

S1-0 FRT

Closed, smooth surface Open, smooth surface Large open area, lattice-shaped surface Large open area, raised ribs

Pitch 25 mm (1 in)*

S2-57 RRB S2-0 FRT

Large open area, raised ribs for transfer processes Closed surface, friction top

Series 3 Pitch 50 mm (2 in)*

Medium-duty belt for food and non-food applications. Easy-to-clean, open-hinge design. S3-0 FLT S3-16 FLT S3-0 LRB S3-16 LRB Closed, smooth surface Open, smooth surface Closed, with lateral ribbing Open, with lateral ribbing

Series 4.1 Pitch 14 mm (0.55 in)*

Light to medium-duty belt for food and non-food applications. Small pitch allows tight product transfers, including nose bars. S4.1-0 FLT S4.1-0 NPY Closed, smooth surface Closed surface.

S4.1-0 FRT1 S4.1-21 FLT S4.1-21 NTP with inverted pyramid pattern Closed, friction top Open, smooth surface Open, with round studs



Medium-duty belt designed specifically for demanding applications in meat, poultry and seafood processing, including cutting, de-boning and skinning lines. Easy-to-clean, open hinge design.

S6.1-0 FLT S6.1-0 NTP S6.1-0 CTP S6.1-23 FLT

Closed, smooth surface Closed, with round studs Closed, with pointed studs Open, smooth surface

Series 8 Pitch 25.4 mm (1 in)

Medium to heavy-duty belt for industrial applications.

S8-0 FLT S8-0 NSK S8-25 RAT

Closed, smooth surface Closed surface, with anti-skid pattern Open surface, with rounded contact surfaces

S8-0 FRT1 Closed, friction top



Light to medium-duty belt for products in hygiene-sensitive applications.

S10-0 FLT S10-22 FLT Closed, smooth surface Open, smooth surface

	Materials**	Colours (standard)**	Pitch [mm (in)]*
S1-0 FLT	PE, PP, POM, POM-HC	AT, WT	50 (2)
S2-0 FLT	PE, PP, POM, PA 6.6-HT	BL, WT	25 (1)
S3-0 FLT	PE, PP, POM	WT	50 (2)
S4.1-0 FLT	PE, PE (R8), PP, PP (R7), POM, POM (R6)	BL, BL(BK), WT, WT(BK)	14 (0.55)
S6.1-0 FLT	PE, PP, POM, POM-CR	LB, WT	50 (2)
S8-0 FLT	PP, PP (R7), POM, POM (R6), POM-CR, PXX-HC	AT, BL, BL(BK), BK, LG, LG (BK), WT	25.4 (1)
S10-0 FLT	PE, PP, POM	LB, WT	25.4 (1)

siegling prolink

modular belts

The Siegling Prolink series have been designed to handle a variety of conveying and processing jobs. Detailed information is included in the Siegling Prolink overview of the range (ref. no. 800).

We can send data sheets and further technical information on request.

- All imperial measurements have been rounded up.
- ** Not all materials are available in all colours.

 $\begin{array}{lll} \textbf{CTP} & = & \mathsf{Cone} \ \mathsf{top} \\ \textbf{FLT} & = & \mathsf{Flat} \ \mathsf{top} \end{array}$

FRT1 = Friction top, Design 1

 GRT
 = Grid top

 LRB
 = Lateral rib

 NPY
 = Inverted pyramid

 NSK
 = Non skid

 NTP
 = Nub top

 RAT
 = Radius top

 RRB
 = Raised rib

PA 6.6-HT = Polyamide high temperature

= Polyethylene

POM = Polyoxymethylene (Polyacetal) POM-CR = POM cut resistant

highly conductive material

POM-HC = POM highly conductive PP = Polypropylene PXX-HC = Self-extinguishing

 R6
 = TPE 63 Shore A, POM

 R7
 = TPE 50 Shore A, PP

 R8
 = TPE 55 Shore A, PE

 AT
 = Anthracite

 BL
 = Blue

 BK
 = Black

 LB
 = Light blue

 LG
 = Light grey

 WT
 = White



siegling prolink Food product range



\pplication

Series 5 Pitch 25 mm (1 in)* Medium-duty radius and spiral belt with stainless steel hinge pins. Exceptionally strong and versatile curved belt with large open area.

S5-45 GRT S5-45 GRT G

Lattice shaped, large open area

Guided side module S5-45 NTP

Very large open area, lattice shaped

with round studs

S5-45 FRT With friction top

S5-45 GRT ST

Reinforced type

Series 9 Pitch 50 mm (2 in)* Heavy-duty radius and spiral belt with stainless steel hinge pins. Exceptionally strong and versatile curved belt with large open area.

S9-57 GRT S9-57 GRT G **S9-57 NTP**

Lattice shaped, large open area

Guided side module

Very large open area, lattice shaped

with round studs

S9-57 GRT F2, F3, F4, F5, F6, F7, F8

Enhanced to handle large curve radii

Application-driven details

HACCP types

Series 4.1, 6.1 and 10 in particular support your HACCP concept with a number of hygiene-friendly characteristics.

These features include:

- an easy-to-clean design with wide channels underneath the module
- optimum resistance to hydrolysis
- good release characteristics
- blue as a strong contrasting colour

Certificates

FDA/EU

Siegling Prolink modular belts made of PE, PP and POM comply with FDA 21 CFR as well as the (EU) 10/2011 and (EC) 1935/2004 regulations regarding the raw materials used and the migration thresholds.

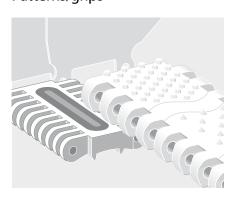
NSF

Prolink series 6.1 and 10 are NSF-certified in line with the NSF/ANSI 14159-3 standard.

Halal

All Siegling POM Prolink modular belts are certified as being compliant with the Halal regulations by IFRC Asia (member of the World Halal Council).

Patterns/grips



Patterns and grips can be applied to Prolink modules, modified to suit the consistencies of the products conveyed, in order to ensure reliable grip in inclined or stop-and-go conveying.

The following types are available:

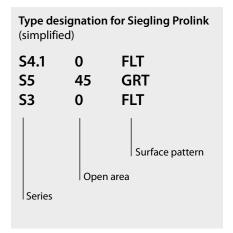
- round studs
- pointed studs and
- Friction Top inserts

S5-45 GRT
S9-57 GRT

Materials**	Colours (standard)**	Pitch [mm (in)]*
PE, PP, POM	DB, WT	25 (1)
PE, PP, POM	LG, WT	50 (2)

siegling prolink

modular belts



- * All imperial measurements have been rounded up.
- ** Not all materials are available in all colours.

CTP = Cone top FLT = Flat top

FRT1 = Friction top, Design 1

 GRT
 =
 Grid top

 LRB
 =
 Lateral rib

 NPY
 =
 Inverted pyramid

 NSK
 =
 Non skid

 NTP
 =
 Nub top

 RAT
 =
 Radius top

 RRB
 =
 Raised rib

PA6.6-HT = Polyamide high temperature

PE = Polyethylene

POM = Polyoxymethylene (Polyacetal)
POM-CR = POM cut resistant
POM-HC = POM highly conductive

PP = Polypropylene PXX-HC = Self-extinguishing

highly conductive material

R6 = TPE 63 Shore A, POM

R7 = TPE 50 Shore A, PP

R8 = TPE 55 Shore A, PE

 AT
 =
 Anthracite

 BL
 =
 Blue

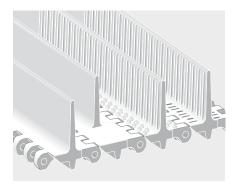
 BK
 =
 Black

 LB
 =
 Light blue

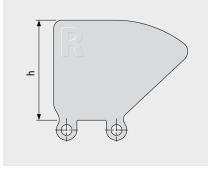
 LG
 =
 Light grey

 WT
 =
 White

Profiles and side guards



Prolink modules with profiles are used for inclined and steep conveying of bulk and small goods. Profiles are available in various shapes, dimensions and with different surfaces.



Side guards are used to keep bulk goods from falling off at the sides during conveying.



Committed staff, quality-orientated organisation and production processes ensure the constantly high standards of our products and services.

The Forbo Siegling Quality Management System is certified in accordance with DIN EN ISO 9001.

In addition to product quality, environmental protection is an important corporate goal. Early on we also introduced an environmental management system, certified in accordance with ISO 14001.



Forbo Siegling Service – anytime, anywhere

In the company group, Forbo Siegling employs more than 1800 people worldwide. Our production facilities are located in nine countries; you can find companies and agencies with stock and workshops in more than 50 countries. Forbo Siegling service centres provide qualified assistance at more than 300 locations throughout the world.





Forbo Siegling GmbH Lilienthalstrasse 6/8, D-30179 Hannover Phone +49 511 6704 0, Fax +49 511 6704 305 www.forbo-siegling.com, siegling@forbo.com