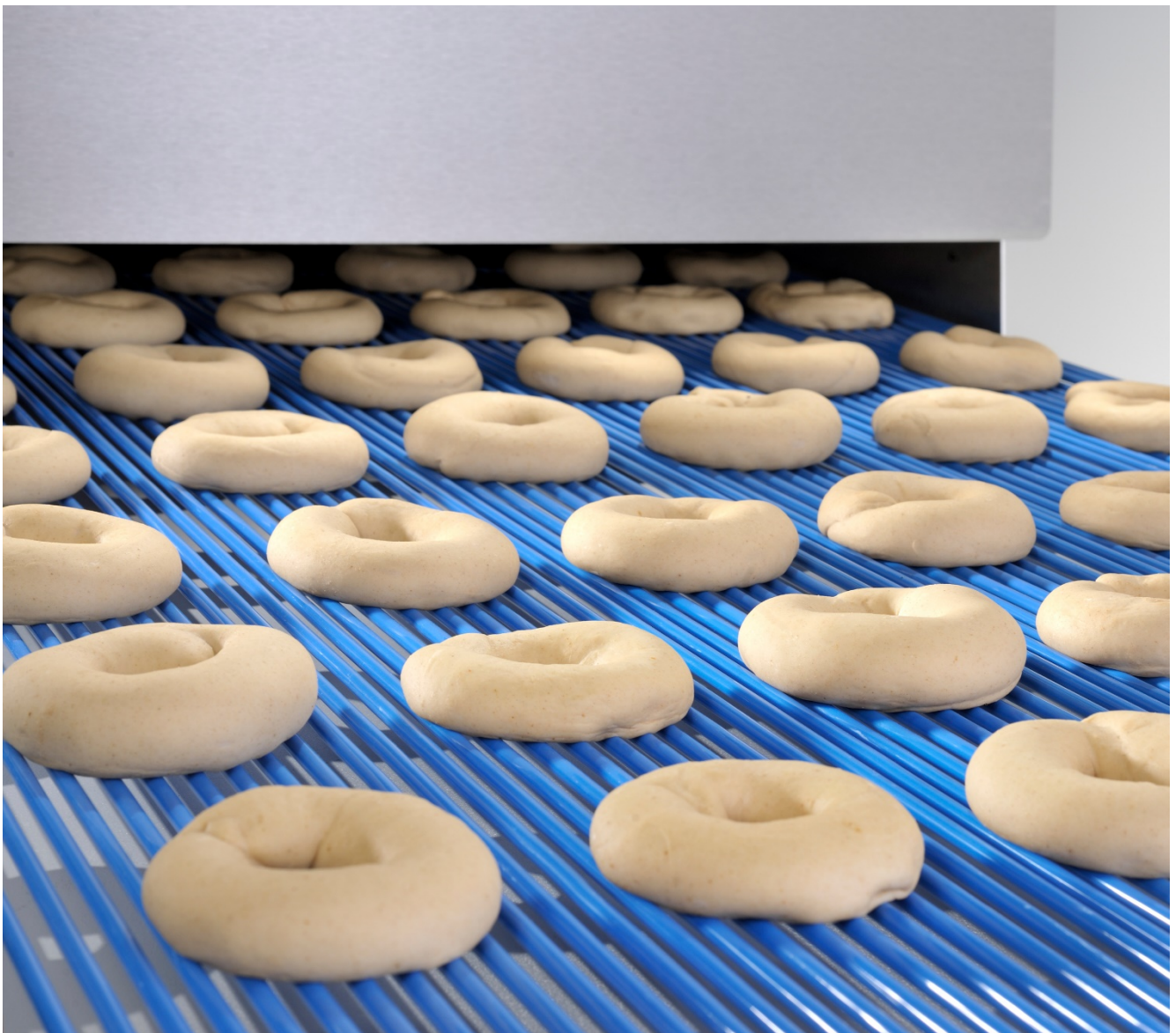


# pflug.



*Driving gear and conveyor  
technology  
Profiled belts  
Continuous round belts  
turned and plaited*

## Bakery products



# PU profile belts for the bakery industry

The many different requirements in the bakery industry are an extreme challenge for the belts used.

Whether for transporting freshly baked waffles or frozen pizzas, cooling bakery products, coating pizzas or baguettes, spreading with chocolate, cutting or packaging – the tasks are extremely varied.

Not only do extreme temperature differences have to be taken into account but the belts also have to meet specific requirements with regard to adhesion and abrasion resistance.



Transport of waffles



Waffles turning station

With our broad product range, we have the right belt for every task.

Different surface finishes ensure reliable product handling in production.

When selecting raw materials we attach particular importance to hydrolysis and microbe resistance as well as excellent chemical resistance to oils and grease.

Naturally all our PU round and profile belts for the food industry conform to the EC Directives 1935/2004 and 2002/72/EC or EU VO No. 10/2011.



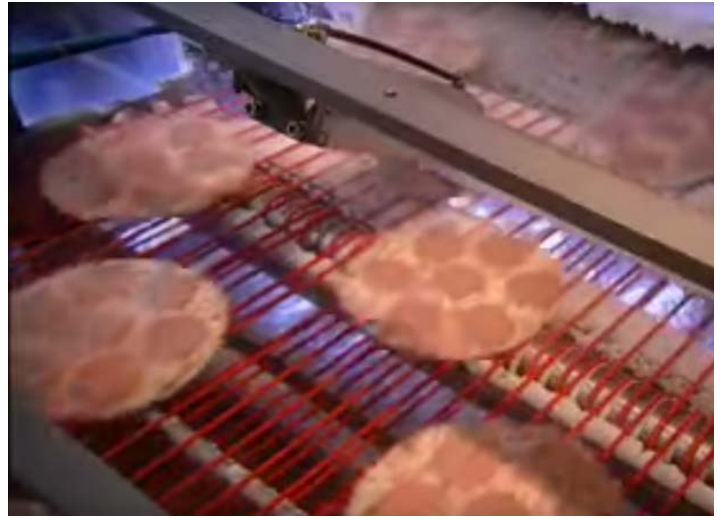
Waffle hemisphere during filling



Stuffed waffle balls

In the development of belts and straps for this area, we have particularly taken these requirements into account:

- **Very good resistance to hydrolysis**
- **Very good resistance to microbes**
- **Particularly long service life in wet areas**
- **High abrasion resistance**
- **FDA/EU compliant types of 60 to 90 Sh.A**
- **Slightly roughened special surfaces or with longitudinal grooves**
- **Easy to clean**
- **High flexibility at low-temperatures**
- **Excellent weldability**
- **Long service life**



frozen pizzas



frozen baguettes

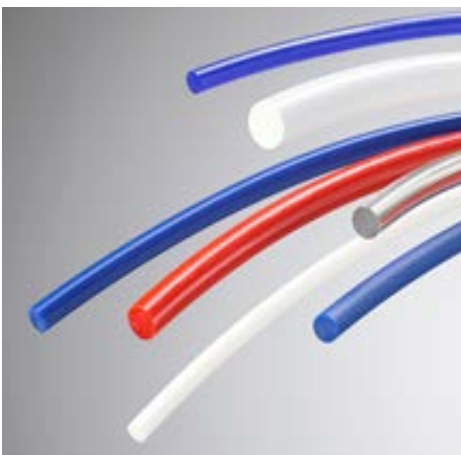


donuts

## The right type for every application

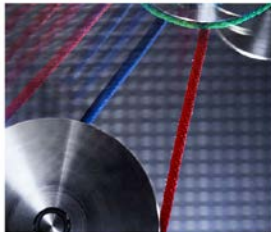
### Overview of our standard materials

Type	Adhesion	Friction coefficient <sup>1</sup> $\mu$ for		Temperature resistant °C	Abrasion mm <sup>3</sup> DIN ISO 4649-A
		V2A-steel / Murtfeld S green Grinded	Super finish		
60 Sh.A ultramarine, EU/FDA	Very high	0.70 $\mu$	0.40 $\mu$	-30 to +55 °C	44
70 Sh.A sapphire blue, EU/FDA	Very high	0.65 $\mu$	0.40 $\mu$	-35 to +60 °C	45
75 Sh.A red / light blue, EU/FDA	high	0.60 $\mu$	0.40 $\mu$	-20 to +60 °C	30
80 Sh.A transparent, EU/FDA	high	0.55 $\mu$	0.30 $\mu$	-20 to +60 °C	25
85 Sh.A ultramarine, EU/FDA	medium	0.55 $\mu$	0.30 $\mu$	-20 to +60 °C	25
90 Sh.A white, EU/FDA	low	0.45 $\mu$	0.25 $\mu$	-15 to +70 °C	25



<sup>1</sup> According to Pflug Checking Directive SPPN 91.001

**Company profile**



**Testing Service**



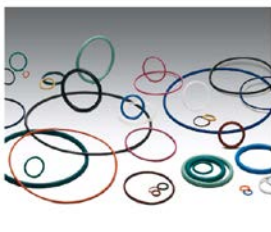
**Welded timing belts  
in short lengths**



**Round belts for  
heat-setting machines**



**Endless injected round belts**



**Endless turned round belts**



**Endless plaited round belts**



**Hooked belts**



**PU round- and profile belts**



**PU profile belts and  
special profiles**



**PU tracking guides, cleats  
and guides**

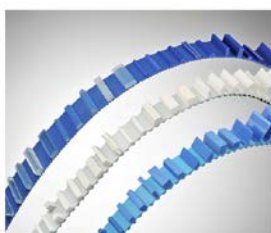


**Food line**

Types for the food industry compliant to EU/FDA



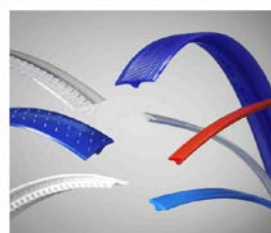
**PU cleats and block profiles**



**PU Poly-V belts**



**PU-V-guide belts  
compliant to EU/FDA**



**PU coatings**

