

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.



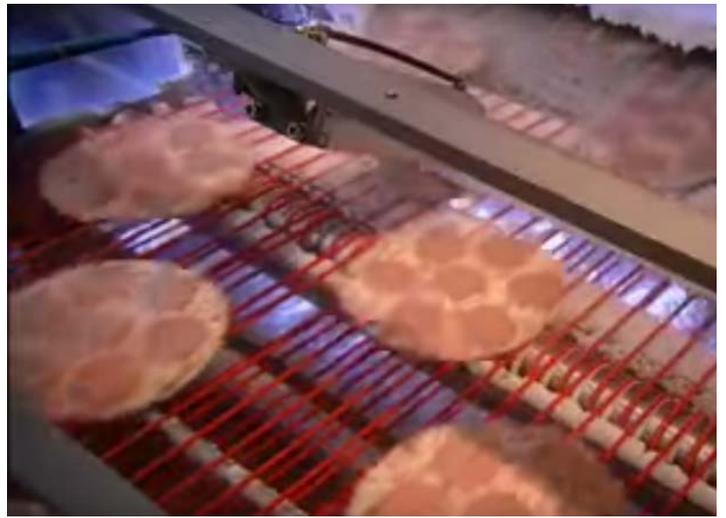
Waffle hemisphere during filling



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

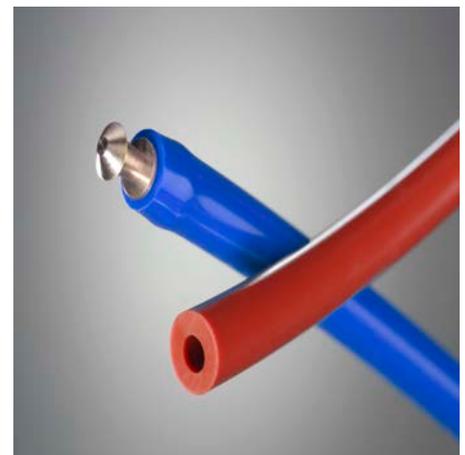
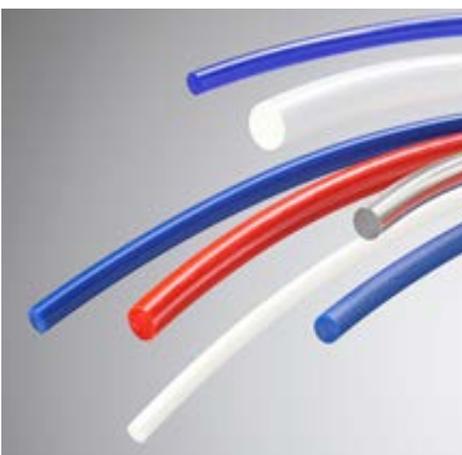


donuts

The right type for every application

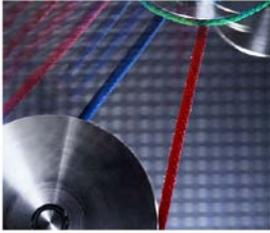
Overview of our standard materials

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



¹ 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**

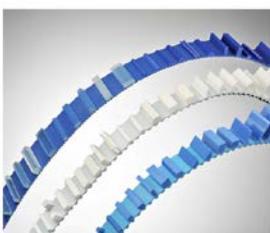


Food line

Types for the food industry compliant to EU/FDA



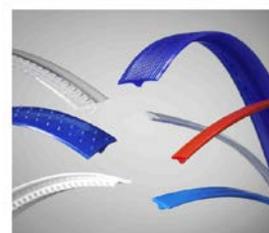
PU cleats and block profiles



PU Poly-V belts



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



PU coatings

