



CASE STUDY

Selecting the correct conveyor belts for the bakery and snack industries

If you are handling dough, cooling baked products, cutting, moulding or packaging, GB Belting have the complete range belts for the bakery and snack processing industries.

Choosing the correct belt can help to improve your operations in areas such as:

- ≥ Reducing product contamination
- ≥ Reducing down time and maintenance costs
- ≥ Improved hygiene
- ≥ Improved belt life from better belt performance
- ≥ Increased resistance to wear
- ≥ Increased resistance to chemical damage
- ≥ Better product release
- ≥ Higher and lower temperature resistance
- ≥ Increased productivity
- ≥ Reduction in waste

When choosing a belt, the following should be considered

- ≥ Fabrics and compounds that give you a safe surface service approved for food processing
- ≥ A belt construction that gives you an increased belt life and performance
- ≥ A belt that is easily cleaned and maintained
- ≥ A belt that provides an extended life, when it encounters high oil and fat content
- ≥ Specialist coatings for a quick release
- ≥ Both high and low temperature resistance



Common applications:

- ≥ Dough feeder and hoppers
- ≥ Dough sheeter
- ≥ Gauge roller conveyor
- ≥ Rotary cutter
- ≥ Waste return
- ≥ Feed belts
- ≥ Friction belts
- ≥ Cooling belts
- ≥ Transfer belts
- ≥ Rotary moulders
- ≥ Depanner operations

If you are working with dough products, cooling baked products, cutting, moulding or packaging, GB Belting have the complete range of belts for the bakery, biscuit and snack processing industries.

GB Belting have the knowledge and experience to advise you on selecting the correct belt for whatever your application is, ensuring the belts we supply give you the performance you require.



24/7 technical support



Improve your operations



Efficiency first



Specification support

Contact our Technical Sales Team

01642 762 686 | info@gbbelting.co.uk



86 Willows Court : Teesside Industrial Estate :
Thornaby-On-Tees : TS17 9PP

www.gbbelting.co.uk
info@gbbelting.co.uk

Tel: +44 (0) 1642 762 686
Fax: +44 (0) 1642 762 604

