



Conveyor belts

BAKERIES AND FOOD INDUSTRY



Konus Konex Ltd., Production of power transmission and conveyor belts, non-woven materials and filters



ISO 9001
Certification

Conveyor belts

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Our products for bakeries and food industry are made for the following purposes:

M 130	truly endless belts for dough forming (mostly croissants forming)
M 290	truly endless belts for dough forming (mostly baguettes forming)
P 40	tubes for fermentation chambers
T 74/1	belts for transmission of formed dough into oven
NOVBELT 250 W	belts for conveying the dough before the oven

The products are to be used for equipment of vertical and horizontal dough molders. The belts can be supplied in dimensions needed by customer. Dough forming belts are prepared and stretched while running and this gives them the ability to perform without any problem on the molding machine. As the belts are very compact, they enable long working time without problems. The surface of dough forming belts is normally singed, but we can also supply the belts that are not singed on the surface according to the customer needs.

Article	Composition	Weight g/m ²	Thickness mm	Length mm	Width mm
M 130	Wool	1600 +/-100	2,7-3,7	180-6000	< 840
M 290	Wool	2900 +/-100	5,5-7,0	1000-1330	< 840
P 40	60% wool, 40% acrylic	400 +/-20	1,6-1,8	< 35000	< 1300
T 74/1	Cotton	600 +/-30	1,1-1,2	< 35000	530-1200
NOVBELT 250 W	Polyester, rubber	1350 +/-150	2,4-2,8	< 210000	< 2000
CONTROL METHOD	ISO	3801	5084		



Products M 130, M 290 and NOVBELT 250 W are according to overall and specific migration into food simulants, in conformity with following standards or other normative documents:

- Regulation No.1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles to come into contact with food and repealing Directive 80/590/EEC and 89/109/EEC;
- Commission Regulation (EU) No.10/2011 of 14 January 2011 (amended with 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015), on plastic materials and articles intended to come into contact with food.



M 130



M 290



P 40



T 74/1



NOVBELT 250 W

Technical data on various types of fibre	Natural fibers		Polyester
	Wo	Bw	PE
Heat resistance °C	95	85	150
Max. heat resistance °C	120	110	200
Density	1,32	1,54	1,38
Acid resistance	good 0,7	poor 0,4	very good 0,8
Alkali and caustic resistance	poor 0,4	good 0,7	poor 0,5
Resistance to oxidizing agents	good 0,7	fair 0,6	very good 0,8
Resistance to organic solvents	excellent 0,9	very good 0,8	excellent 1,0
Biological resistance	poor 0,3	fair 0,6	excellent 0,9
Moisture content % normal climate	13-18	7-8,5	0,4
Degree of swelling	22	40-65	3-4
Flexibility resistance relative	poor 0,3	fair 0,5	good 0,7
Dimensional stability	poor 0,4	good 0,7	excellent 0,9

