

Food Process Belts

Food Process Belts – As an independent manufacturer of specialist high temperature conveyor belting we have access to the widest range of materials for use in food manufacturing. We can specify from the highest quality materials or other variations depending on your requirement.

Material Properties

- **Temperature resistant from -73°C to +260°C**
- **Chemical Inertness**
- **Ultraviolet, Infra-red, microwave, radio frequency resistance**
- **Food Approval (USFDA)**
- **Non-Stick surface**
- **Lightweight and energy efficiency for economical operation**

Applications

Techbelt's high temperature food grade belts can be used in a wide range of applications and are typically suited to dough pressing applications like Tortillas and oven conveying of Naan and Pitta bread.

Depending on the grade used our food process belts are also specified to the high volume production of meat such as bacon and chicken breast to burgers and meatballs.

Features / Benefits

All our food grade belts have in common specially developed coatings that work hard to prevent fat ingress and wicking as well as offering a tough surface resistant to wear and damage like scrapes and punctures from hard pieces of dough.

We offer our food grade belting in blue as this is a common requirement throughout food manufacturing plants today. The reason for this is that blue is not naturally found in food is therefore easily detectable by the eye.

Additional Information

Our range of specialist high temperature belting is available up to 1500mm wide and can be offered in a number of colours. They can also be supplied truly endless or with application specific jointing systems and jointed onsite using our purpose build vulcanising equipment.



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