

Food

siegling belting



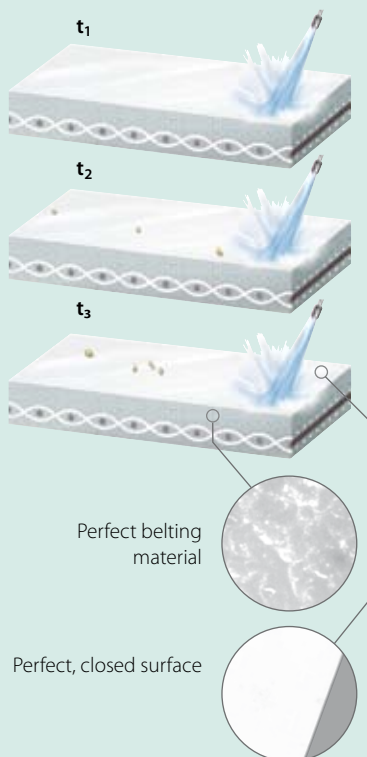
Siegling Transilon food belts For consistent support of your HACCP concept

As a leading manufacturer of conveyor and processing belts, Forbo Siegling knows all about the food industry's special requirements. Our food belts, tailor-made for this industry, are the result of close co-operation with manufacturers of machinery and food producers.

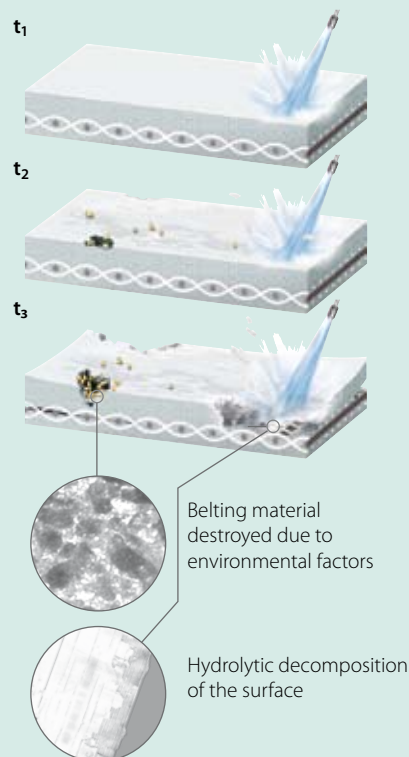
Consequently they're successfully used worldwide in all logistical processes when manufacturing food.

We'll support your HACCP concept reliably and in compliance with legal requirements. To do so, our food range – in particular the special HACCP types – provides a variety of special product characteristics and types. These elements put a stop to any potential safety risks in the manufacturing process.

Siegling Transilon HACCP belt



Standard conveyor belt



Siegling Transilon HACCP belt in comparison to a standard conveyor belt.

Influence of bacterial growth and hot water cleaning cycles on the condition of the belt or the way it functions depending on time [t].

Excellent resistance to hydrolysis

The HACCP types are resistant to hot water, cleaning agents and disinfectants. This allows many cleaning cycles to be carried out without risking delamination and/or destroying the top layer.



All materials and feedstock used in the HACCP types comply with the new (EU) 10/2011 regulation, the (EC) 1935/2004 regulation and are BfR and FDA approved.

For further relevant Forbo Siegling products in the food industry please see the following brochures:

No.	Title
120	The new sidewall range
224	Siegling Transilon Conveyor and processing belts
228	Tobacco
317	Siegling Transilon Technical Information 1 Storage · Finishing · Fitting
318	Siegling Transilon Technical Information 2 Special features and properties
800	Siegling Prolink Modular belts

Good release properties

Because of their excellent release properties, all HACCP types are a great advantage when producing adhesive foodstuffs and particles from conveyed goods are easy to clean off.

The plastic modules have a special hinge mechanism, meaning that particles from conveyed goods can be rinsed out very easily.

Blue a strong colour contrast

Blue does not occur in natural foodstuffs. This allows soiling to be recognised more easily and quickly on blue belts than on the traditional white used in the food industry. Blue belts are suitable for use in optical sorters. The reduced light reflection provides better and safer conditions to work in.

Belt edge sealing optional

Penetration of oil, grease, water and bacteria is prevented around the belt edge. This increases the service life of the belt and reduces the risk of product contamination.

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Meat and poultry, confectionery, fish 6

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Food product range 16
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forbo

MOVEMENT SYSTEMS

Two product lines for the most varied of applications

siegling transilon conveyor and processing belts

Siegling Transilon plastic conveyor belts with fabric tension member

are safe, resistant to oil and grease and are BfR, EU and FDA compliant. The special HACCP types also provide an enormous hygiene benefit.

The properties

BfR, EU and/or FDA compliant

light/flexible material that can be processed

tension member for the application

dimensionally stable

light with low overall thickness

low elongation

The advantages

▶ all types are suitable for direct contact with foodstuffs

▶ individual design (e.g. surfaces, profiles, sidewalls)

▶ depending on application, stiff or flexible

▶ also for use where humidity and temperature fluctuates

▶ low energy consumption, very small drum diameters possible

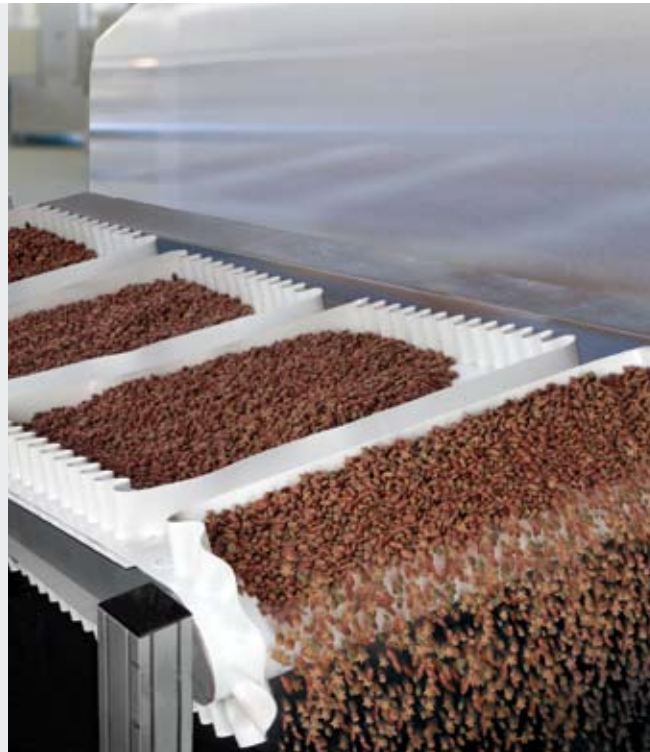
▶ short take-up ranges possible

siegling prolink modular belts

Siegling Prolink plastic modular belts

are made of homogenous materials which are EU, FDA and USDA approved. The HACCP types also offer an extra hygiene benefit.





The properties

FDA, EU and/or USDA compliant



all types are suitable for direct contact to foodstuffs

homogenous material



closed surfaces

robust



also operates in extreme conditions

open design



easy to clean

rot-resistant



long service life

easy to fit



time and cost saving



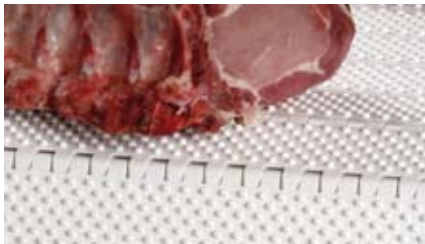
Processing methods and conditions are as varied as the range of food consumed.

Apart from basic conveying Siegling Transilon conveyor and processing belts and Prolink modular belts are geared towards the special requirements of the different applications.

Meat and poultry

Siegling Transilon conveyor belts with resistant PVC surfaces are easy to clean with hot water and are extremely durable thanks to their excellent resistance to oil and grease. Cutting and chopping can be done on especially incision-resistant types.

Siegling Prolink modular belts which, even around the hinges, are easily to clean are particularly resistant towards incisions and scratches.

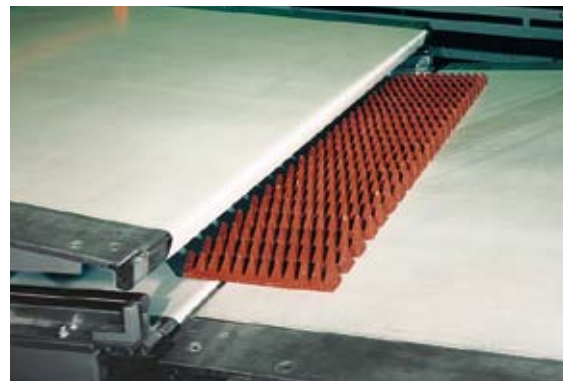


Confectionery

Siegling Transilon belts, with patterned surfaces and belts with excellent release properties to sticky goods such as toffee or chewing gum, are the specialists in the confectionery industry.

Belts suitable for knife edges ($\varnothing \geq 6$ mm) with good thermal conductivity make cooling the hot chocolate on the cooling line quicker.

Cooling lines can be produced easily with Siegling Prolink modular belts that have low reversing radii ($\varnothing \geq 18$ mm) with a high level of permeability (series 4.1).



Fish

Siegling Transilon conveyor belts resistant to decay and rot remain dimensionally stable and flexible despite frequent cleaning. On and offshore they are used for conveying, skinning, filleting and freezing. Different patterns make inclined conveying without using additional profiles possible.

Siegling Prolink modular belts are excellent for deep freezing (depending on the material down to -70 °C). The high level of permeability to water of certain modular types permits drainage required in production.





Dairy products

Dairy products “coagulate” placing high demands on belt hygiene and durability. Special PVC coated types fulfil these demands continually and reliably. Incision-resistant surfaces allow portioning on the belt. Using special surfaces and dimensionally stable belt constructions make continuous conveying of the products possible.

Siegling Prolink modular belts guarantee hygienic conveying kind to packaging in the filling department.



Baked goods

In the modern bakery industry nearly all processing steps are carried out with conveyor and processing belts. Siegling Transilon processing belts shape the dough and convey it to the individual processing machines.

After baking, the products are cooled down on permeable Siegling Prolink modular belts ideal for the purpose. When using curved modules with high levels of permeability the cooling process is controlled ideally in cooling towers.

Elastic belts from our Siegling Extremultus range are used as spreading belts.

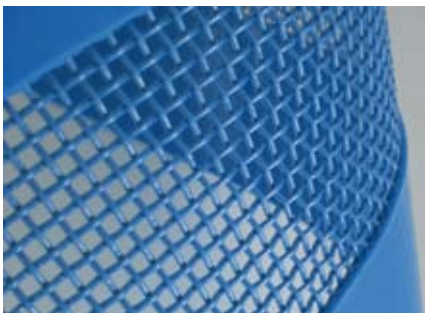




Fruit/vegetables

Siegling Transilon belts guarantee careful but at the same time quick conveying of fruit and vegetables during processing and so reduce the amount of time spent in production.

They are resistant to fruit acids and have long service lives – equipped with profiles and sidewalls, they are frequently used for inclined conveying.



Particularly during washing and drying cycles, the permeable Siegling Prolink modular belts, or Siegling Mesh belts make the production process easier.

Packaging

Forbo Siegling supports efficient and safe packaging processes with a variety of special products:

- elastic belts with homogenous designs and easy-to-clean surfaces for use in packaging machinery for meat, fish, cheese and poultry;
- belts for use in high temperature areas as feeder and discharge belts for shrinkage tunnels;
- check-weigher belts with minimal fluctuations in the belt width and surface weight, combined with extremely precise splicing which makes using endless belts superfluous.



siegling transilon Food product range



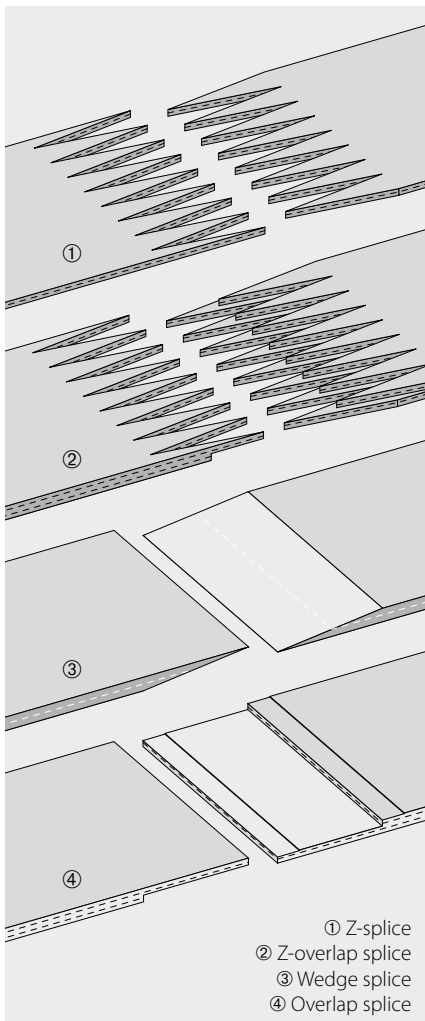
Technical data, properties and recommendations		Article number	FDA-compliant	EU-compliant	Antistatic	Belt edge sealing possible	Top face finish	Total thickness approx. [mm]	Weight approx. [kg/m ²]	Effective pull at 1% elongation (k _{1%} relaxed) [N/mm width]*	d _{min} approx [mm]**	Permissible operating temperature [°C]
Urethane												
E 2/1 U0/U2 HACCP	white	900176	●	●	●	●	0.2 mm Urethane	0.7	0.7	3.5	r 3-8	-30 to +100
E 3/1 U0/U0	transparent	906430	●	●	●		Urethane impregnated	0.9	0.6	3.5	r 3-8	-30 to +100
E 3/1 U0/U0	blue	906681	●	●	●		Urethane impregnated	0.9	0.7	3	r 3-8	-30 to +100
E 3/1 U0/U2 HACCP	white	900006	●	●	●	●	0.2 mm Urethane	1.2	1.2	3.5	r 3-8	-30 to +100
E 3/1 U0/U2 MT-C-HACCP	white	900008	●	●	●	●	0.2 mm Urethane	0.7	0.7	2	r 3-8	-30 to +100
E 3/1 U0/U2 MT-NA-HACCP	white	900201	●	●		●	0.2 mm Urethane	0.8	0.9	3	r 3-8	-30 to +100
E 3/1 U0/U2 MT-NA-HACCP-FF	blue	906662	●	●		●	0.2 mm Urethane	0.9	0.9	3	r 3-8	-30 to +100
E 3/1 U0/U2 RF	brown	900007	●	●	●	●	0.2 mm Urethane	1.2	1.1	4	r 3-8	-30 to +100
E 3/1 U0/U2 GL-NA	amber	900397	●	●		●	0.2 mm Urethane	0.75	0.9	3.5	r 3-8	-30 to +100
E 3/1 U0/U2 RFF-NA	amber	900398	●	●		●	0.2 mm Urethane	0.8	0.8	3	r 3-8	-30 to +100
E 3/2 U0/U0	transparent	900009	●	●	●	●	Urethane impregnated	1.2	1.1	5	r 3-8	-30 to +100
E 3/2 U0/U2 HACCP	white	900103	●	●	●	●	0.2 mm Urethane	1.5	1.6	5	r 3-8	-30 to +100
E 3/2 U0/U2 HACCP-FF	blue	906664	●	●	●	●	0.2 mm Urethane	1.45	1.6	5	r 3-8	-30 to +100
E 4/2 U0/U0	transparent	900206	●	●	●	●	Urethane impregnated	1.1	1.1	4	r 3-8	-30 to +100
E 4/2 U0/U2 HACCP-FF	white	906645	●	●	●	●	0.2 mm Urethane	1.36	1.55	6	r 3-8	-30 to +100
E 4/2 U0/U2 MT-HACCP	white	900207	●	●	●	●	0.2 mm Urethane	1.4	1.6	4	r 3-8	-30 to +100
E 4/2 U0/U2 MT-HACCP-FF	blue	906663	●	●	●	●	0.2 mm Urethane	1.35	1.55	5	r 3-8	-30 to +100
E 4/2 U0/U2 LF	white	906373	○	●	●	●	0.2 mm Urethane	1.4	1.5	4	r 3-8	-30 to +100
E 4/H U8/U8 NP/MT-NA	blue	907139	●	●			0.8 mm Urethane	2.5	2.8	2	40	-30 to +100
E 8/2 U0/U2 MT-NA	white	900277	●	●		●	0.2 mm Urethane	1.4	1.5	7.5	25	-30 to +100
E 8/2 U0/U5 MT-HACCP	white	906692	●	●	●	●	0.5 mm Urethane	1.6	1.7	6	r 5-8	-30 to +100
E 8/2 U0/U5 HACCP	white	906693	●	●	●	●	0.5 mm Urethane	1.6	1.7	6	r 5-8	-30 to +100
E 8/2 U0/U8	transparent	900024	●	●	●	●	0.8 mm Urethane	2.0	2.2	7.5	60	-30 to +100
E 8/H U0/U2 MT-HACCP	white	906451	●	●	●	●	0.2 mm Urethane	1.4	1.3	12	r 3-8	-30 to +100
E 8/H U0/U2 MT-HACCP	blue	906473	●		●	●	0.2 mm Urethane	1.4	1.3	12	r 3-8	-30 to +100
E 8/H U0/U5 NP-HACCP	white	906489	●	●	●	●	0.5 mm Urethane	1.6	1.7	12	r 3-8	-30 to +100
E 8/H U0/U5 NP-HACCP	blue	906605	●	●	●	●	0.5 mm Urethane	1.6	1.7	12	r 3-8	-30 to +100
E 8/H U2/U2 MT/MT-HACCP	blue	906604	●	●	●	●	0.2 mm Urethane	1.6	1.7	11	10	-30 to +100
E 10/H X0/U2 MT-HACCP	transparent	906557	●		●	●	0.2 mm Urethane	1.3	1.2	10	r 3-8	-30 to +100
E 12/2 U0/U0	transparent	900040	●	●	●	●	Urethane impregnated	1.4	1.4	6.5	60	-30 to +100
E 18/H U0/U2 MT	white	906420	●	●	●	●	0.2 mm Urethane	1.8	1.8	22	20	-30 to +100
UU 20U-NA FSTR/FSTR ⁴⁾	white	995385	●	●			Urethane	1.0	1.15	-	10	-20 to +50
UU 20U-NA FSTR/NP ⁴⁾	blue	855590	●	●			Urethane	1.4	1.5	-	10	-20 to +50
UU 20U GSTR/FSTR ⁴⁾	black/blue	855588	●	●	●		Urethane	1.1	1.15	-	20	-20 to +50
UU 20U-NA FSTR/FSTR ⁴⁾	blue	855576	●	●			Urethane	1.0	1.15	-	14	-20 to +50
UU 60U-NA FSTR/FSTR ⁴⁾	blue	855595	●	●			Urethane	1.6	1.65	-	20	-20 to +50
Polyolefin												
E 4/2 A0/A2 MT-HACCP	white	906660	●	●	●	●	0.15 mm Polyolefin	1.3	1.15	4.5	10	-10 to +60
E 10/2 E0/A4 TT	transparent	906652	●	●	●	●	0.4 mm Polyolefin	2.1	2	11	60	-10 to +60
PVC												
E 2/2 0/V/0	white	906570	●	●	●	●	no coating	1.5	1.7	2.5	16	-10 to +70
E 5/2 0/0	transparent	900104		●	●	●	no coating	1.5	1.5	1.5	25 ²⁾	-10 to +70
E 8/2 U0/V4 MT	blue	906595	●	●	●	●	0.4 mm PVC	2.1	2.3	5	30	-10 to +70
E 8/2 U0/V5 MT	white	900028	●	●	●	●	0.5 mm PVC	2.2	2.5	8	40	-10 to +70
E 8/2 U0/V5 NP	white	900029	●	●	●	●	0.5 mm PVC	2.1	2.2	8	40	-10 to +70
E 8/2 V5/V8 NP/MT	blue	906567	●	●	●	●	0.8 mm PVC	2.7	3.2	6.5	40	-10 to +70
E 10/M V1/V10 MT ¹⁾	white	900092	●	●	●	●	1 mm PVC	2.9	3.3	9	60	-10 to +70
E 12/2 U0/V20 MT-NA	white	900050	●	●		●	2 mm PVC	3.7	4.4	12	60	-10 to +70
High Grip												
E 4/1 U0/R2 HACCP-FF	white	906665	●	●	●	●	0.2 mm HighGrip	1.15	1.15	4	r 3-8	-30 to +100
UR 20U GSTR/FSTR ⁴⁾	black/blue	855624			●		HighGrip	1.5	1.6	-	10	-20 to +50

siegling transilon Food product range



Technical data, properties and recommendations		Article number	FDA-compliant	EU-compliant	Antistatic	Belt edge sealing possible	Top face finish	Total thickness approx. [mm]		Weight approx. [kg/m ²]	Effective pull at 1% elongation (k _{1%} relaxed) [N/mm width]*	d _{min} approx [mm]**	Permissible operating temperature [°C]
Silicone													
E 3/1 U0/S3	white	900184	●	●	●		0.3 mm Silicone	1.1	1.1	3	r 3-8	-30 to +100	
E 4/2 S0/S0	transparent	900135	○		●		Silicone impregnated	1.3	1.1	2	40	-40 to +180	
E 4/2 S0/S3 FSTR	white	900136	●	●	●		0.3 mm Silicone	1.5	1.6	3	40	-40 to +180	
E 6/2 U0/U/S3	white	906477	●	●	●	●	0.3 mm Silicone	1.6	1.8	6	20	-30 to +100	
E 8/H S0/S5 MT-HACCP	white	906478	●	●	●	○	0.5 mm Silicone	1.4	1.5	5.5	40 ³⁾	-40 to +180	
Cotton/Non-woven													
E 3/2 U0/U/C fine	white	999638	○	●	●	●	Cotton	1.4	1.4	2	r 3-8	-10 to +100	
E 3/2 U0/U/C coarse	transparent	906667	○	●	●	●	Cotton	2	1.7	2	r 3	-30 to +100	
NOVO 25-NA	white	996160	○	●			Polyester non-woven	2.5	1.3	9.5	40	-10 to +120	
Polyester													
E 12/2 E0/E3 MT-TT	transparent	900348	●	●	●	●	Polyester	1.7	1.8	12	50	-30 to +100	

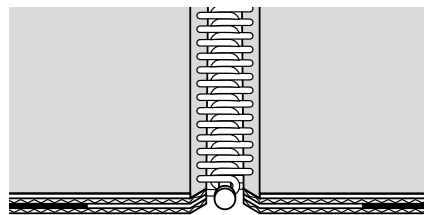
Types of splice



Plastic fasteners

- Plastic fasteners are EU and FDA compliant
- Belts can be quickly and easily exchanged
- Plastic fasteners are suitable for use in metal detectors

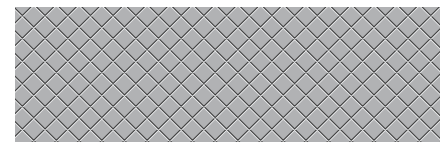
Plastic fasteners are also available for embedded in the belt coating or heated on.



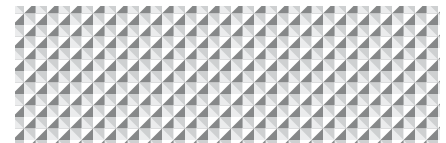
Surface patterns

Special surface patterns can optimise grip and release properties for many products and emboss the under side of the goods conveyed (e.g. in chocolate).

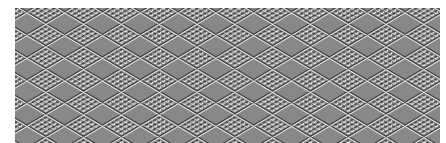
Any customised embossing is possible. Please enquire.



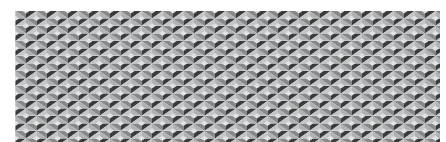
Fine pattern (FSTR)



Inverted pyramid pattern (NP)



Flat and fine rhomboid pattern (RFF)



Fine rhomboid pattern (RF)

	Laterally stiff	Troughable	Suitable for curves	Suitable for knife edges	Good resistance to oil and grease	Incision resistant	Patterned surface	Good thermal conductivity	Good release properties	Plastic fasteners possible	Profiles on the top face possible
	●			●	●			●	●	●	
	●				●		●		●	●	
	●				●		●		●	●	
	●				●		●		●	●	
		●			●		●	●	●	●	
		●		●	●		●		●	●	
		●	●	●	●	●	●		●	●	
		●			●	●	●		●	●	●
		●			●	●	●		●	●	●

Siegling Transilon conveyor and processing belts

- * Established in line with ISO 21181:2005
- ** Minimum drum diameter was determined at room temperature and do not apply to conveyor belts with mechanical fasteners. Lower temperatures require larger drum diameters. Belts with profiles or sidewalls may require larger drum diameters. Please see brochure ref. no. 318, Siegling Transilon Technical Information 2.
- *** Particularly suitable for sidewalls
- 1) Also available in blue.
- 2) 20 mm with Z-splice
- 3) r = 5 mm for rolling knife edge
- 4) Elastic belt (Siegling Extremultus type)

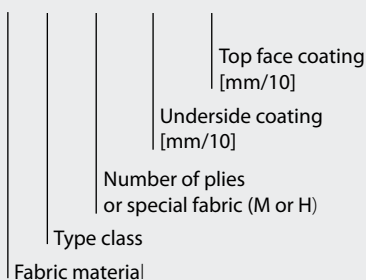
Siegling Transilon is supplied as

- endless belts
- belts prepared for hot or cold-pressing on site
- roll material for independent belt fabrication
- belts with mechanical fasteners
- belts with sealed edges (Smartseal)
- belts with profiles welded on (longitudinal, lateral, diagonal, half-round)
- belts with sidewalls
- belts with perforations
- special designs with metal eyelets, impulse foils, special markings, etc.

- C** = Laterally flexible, suitable for curved belts
- HACCP** = Supports the HACCP concept
- LF** = Low friction
- NA** = Non antistatic
- EU** = (EU) 10/2011 and (EC) 1935/2004
- FSTR** = Fine pattern
- GSTR** = Coarse pattern
- GL** = Smooth
- MT** = Matt surface
- NP** = Inverted pyramid pattern
- RFF** = Flat and fine rhomboid pattern
- RF** = Fine rhomboid pattern
- TT** = Tobacco type
- FF** = Fluff-free
- = Yes
- = On request

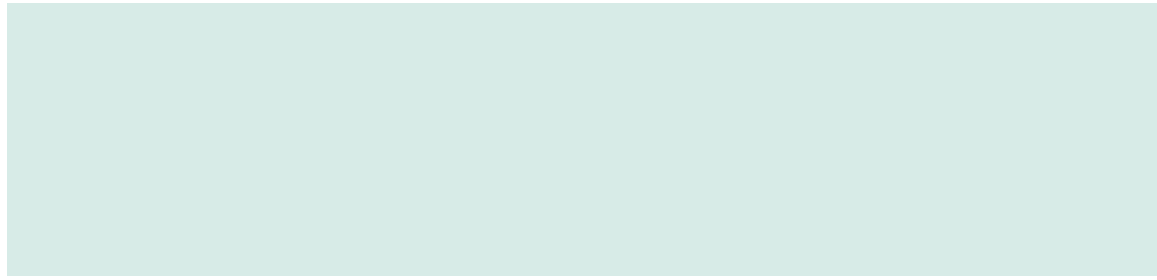
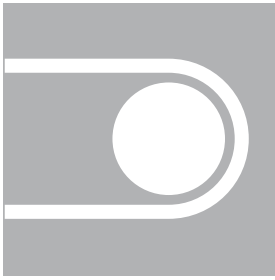
Type designation for Siegling Transilon

E 8 / 2 U0 / V5
E 10 / M V1 / V10



MOVEMENT SYSTEMS

siegling transilon Application-driven details

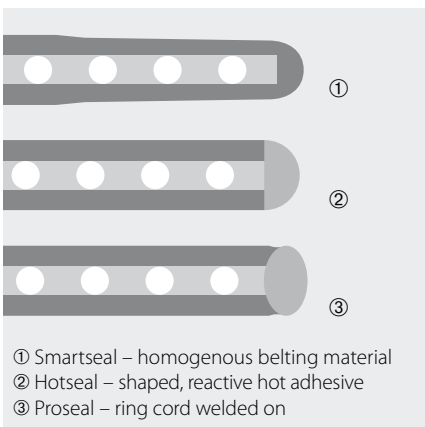


Belt edge sealing



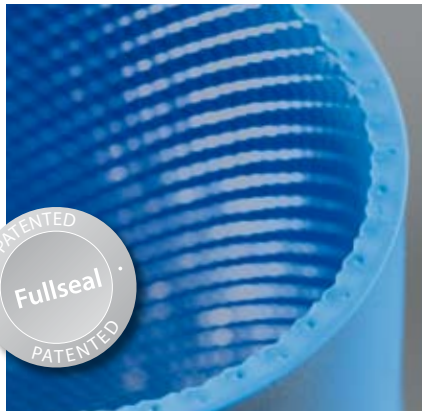
Prevents penetration of oil, grease and water and therefore bacteria to the belt edge. This also increases the belt's service life.

A closed belt edge is possible by applying different types of belt edge sealing to conveyor belts made of synthetic materials that have fabric tension members.



All standard types of splice can be used for Siegling Transilon belts with belt edge sealing.

Fullseal



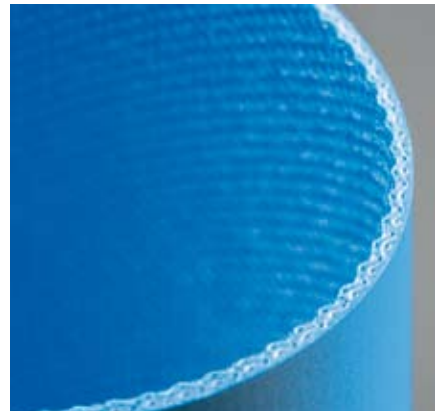
Fullseal belt types offer the same hygiene benefits as homogenous PU belts, but are totally dimensionally stable. The PU material has been reinforced by a fabric patented by Forbo Siegling. Longitudinal cuts between warp threads only separate the PU material and the weft threads it neatly encloses. As a result, fluids penetrating the belt and fraying are prevented.

It is ideal in hygiene-critical applications (such as dairy products, dough processing, meat and poultry production).

Excellent release properties

Due to their excellent release properties, all HACCP types are a huge advantage when producing adhesive foodstuffs. Forbo Siegling also offers belts with special surface finishes for conveying products that have a tendency to stick. They have extremely good release characteristics where particularly sticky products like dough, caramel or other confectionery are concerned. They offer a high standard of hygiene and are easy to clean.

Frayfree



Frayfree is a new belt design that keeps fraying belt edges to a minimum. A special type of fabric, a special weave and enhanced fibre length improve the grip of the fibres in the fabric composite. Advanced production technology also ensures reliable bonding of each of the fibres to the coating material.

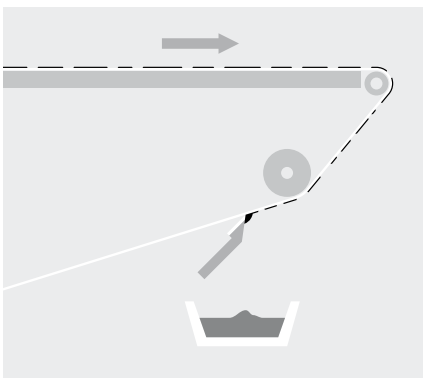
Frayfree belts are superb for conveying packaged and unpackaged food, for example confectionery and baked goods.

Belt scrapers

Different grades of hard urethane are combined to make robust, stiff scrapers. Therefore, the scraper is very inherently stiff and can often be used without any additional support. The extremely elastic scraper lip lies very evenly over the entire width of the belt.

Consequently they have significant advantages compared with conventional metal scrapers:

- the belt and the scraper last much longer
- scraping is better
- they are up to four times more robust than UHMW scrapers
- they are easier to clean

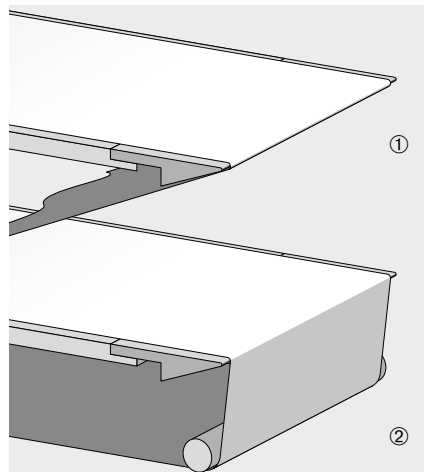


Suitability for knife edges

For certain applications, e.g. cooling lines, belts suitable for knife edges are required in order to transfer even the smallest of goods reliably to the next belt.

Siegling Transilon knife edge belts are suitable for the smallest of knife edge radii – special types also for use in curves and merges.

Because the belts are absolutely flat even light goods stay in the right position in long conveyor belts.



When rotating around the knife edge the power consumption of the belt (see ①) increases.

To keep this low the belt wrap should be kept as small as possible (see ②).

Profiles and sidewalls

Conveyor belts equipped with sidewalls are used in inclined and steep conveying for bulky goods and small component goods. Profiles are available in different types and dimensions and can be supplied as roll material.

Sidewalls, often in conjunction with lateral profiles, are used for closing up the sides when conveying bulky goods. Forbo Siegling's sidewall range provides much greater food safety and new options for more compact conveyor designs.



siegling prolink Food product range



Application

Module types

Series 1

Pitch 50 mm (2 in)

Medium to heavy-duty belt for industrial conveying applications.

S1-0 FLT
S1-18 FLT
S1-0 NSK

Closed, smooth surface
Open, smooth surface
Closed surface and anti-skid pattern
Closed surface and friction top

S1-0 FRT

Series 2

Pitch 25 mm (1 in)

Light-duty belt for food and container handling and for light industrial applications.

S2-0 FLT
S2-12 FLT
S2-57 GRT

Closed, smooth surface
Open, smooth surface
Large open area, lattice-shaped surface
Large open area, raised ribs for transfer processes
Closed surface, friction top

S2-57 RRB

S2-0 FRT

Series 3

Pitch 50 mm (2 in)

Medium-duty belt for food and non-food applications. Easy-to-clean, open-hinge design.

S3-0 FLT
S3-16 FLT
S3-0 LRB
S3-16 LRB

Closed, smooth surface
Open, smooth surface
Closed, with lateral ribbing
Open, with lateral ribbing

Series 4.1

Pitch 14 mm (0.6 in)

Light to medium-duty belt for food and non-food applications. Small pitch allows tight product transfers, including nose bars.

S4.1-0 FLT
S4.1-21 FLT

Closed, smooth surface
Open, smooth surface

Series 6.1

Pitch 50 mm (2 in)

Medium-duty belt designed specifically for demanding applications in meat, poultry and seafood processing, including cutting, de-boning and skinning lines. Easy-to-clean, open hinge design.

S6.1-0 FLT
S6.1-0 NTP
S6.1-0 CTP
S6.1-23 FLT

Closed, smooth surface
Closed, with blunt studs
Closed, with pointed studs
Open, smooth surface

Series 8

Pitch 25.4 mm (1 in)

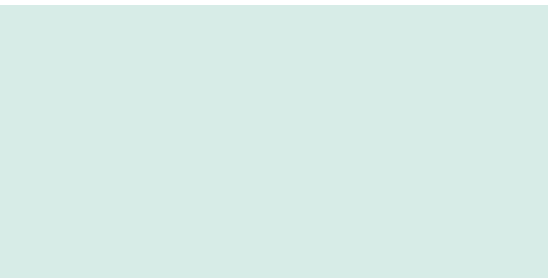
Medium to heavy-duty belt for industrial applications.

S8-0 FLT

Closed, smooth surface

siegling prolink

modular belts



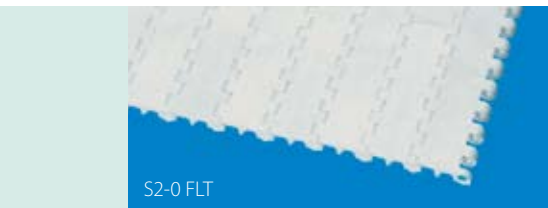
S1-0 FLT

Materials	Colours (standard)	Pitch [mm (in)]*
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S2-0 FLT

PE, PP, POM, POM-HC	AT, WT	50 (2)
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S3-0 FLT

PE, PP, POM, PA 6.6-HT	BL, WT	25 (1)
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S4.1-0 FLT

PE, PP, POM	WT	50 (2)
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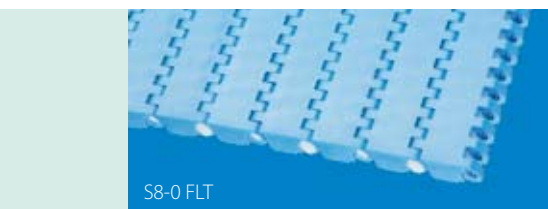
S6.1-0 FLT

PE, PP, POM	BL, WT	14 (0.6)
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S8-0 FLT

PE, PP, POM, POM-CR	LB, WT	50 (2)
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PP, POM, POM-CR, PXX-HC	AT, BL, LG, WT	25.4 (1)
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The Siegling Prolink series have been designed to handle a variety of conveying and processing jobs. Detailed information is included in the Siegling Prolink overview of the range (ref. no. 800).

We can send data sheets and further technical information on request.

* All imperial measurements have been rounded up.

- CTP** = Cone top
- FLT** = Flat top
- FRT1** = Friction top, Design 1
- LRB** = Lateral rib
- NTP** = Nub top
- RRB** = Raised rib
- GRT** = Grid top

- PA 6.6-HT** = Polyamide high temperature
- PE** = Polyethylene
- POM** = Polyoxymethylene (Polyacetal)
- POM-CR** = POM cut resistant
- POM-HC** = POM highly conductive
- PP** = Polypropylene
- PXX-HC** = Self-extinguishing highly conductive material

- AT** = Anthracite
- BL** = Blue
- BG** = Beige
- BK** = Black
- DB** = Dark blue
- GN** = Green
- LB** = Light blue
- LG** = Light grey
- OR** = Orange
- RE** = Red
- TR** = Transparent
- WT** = White
- YL** = Yellow



MOVEMENT SYSTEMS

siegling prolink Food product range



Application

Module types

Series 5

Pitch 25 mm (1 in)

Medium-duty radius and spiral belt with stainless steel hinge pins. Exceptionally strong and versatile curved belt with large open area.

S5-45 GRT
S5-45 GRT G
S5-45 NTP
S5-45 FRT
S5-45 GRT ST

Lattice shaped, large open area
 Guided side module
 Very large open area, lattice shaped with round studs
 With friction top
 Reinforced type

Series 9

Pitch 50 mm (2 in)

Heavy-duty radius and spiral belt with stainless steel hinge pins. Exceptionally strong and versatile curved belt with large open area.

S9-57 GRT
S9-57 GRT G
S9-57 NTP
S9-57 GRT
F2, F3, F4, F5,
F6, F7, F8

Lattice shaped, large open area
 Guided side module
 Very large open area, lattice shaped with round studs
 Enhanced to handle large curve radii

Application-driven details

HACCP types/certification

Siegling Prolink modular belts made of PE, PP and POM comply with FDA 21 CFR, (EU) 10/2011 and (EC) 1935/2004 regulations on the feedstock used and migration levels. Some modules are also USDA approved.

Due to a variety of hygiene-friendly characteristics, some series support your HACCP concept. These properties include:

Excellent resistance to hydrolysis

- resistant to hot water, cleaning agents and disinfectants

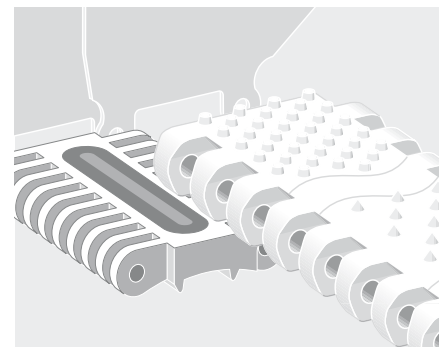
Good release properties

- beneficial when manufacturing adhesive foodstuffs (minimal product wastage)
- product residue is easy to remove
- easy-to-clean hinge design

Blue a strong colour contrast

- soiling is easier to identify
- suitable for usage in optical sorters
- reduces light reflection, making working conditions better

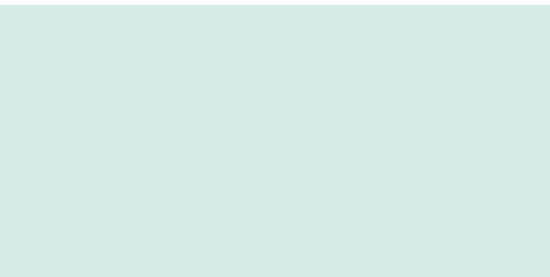
Patterns/grips



Patterns and grips can be applied to Prolink modules, modified to suit the consistencies of the products conveyed, in order to ensure reliable grip in inclined or stop-and-go conveying.

The following types are available:

- round studs
- pointed studs and
- Friction Top inserts



Materials	Colours (standard)	Pitch [mm (in)]*
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siegling prolink

modular belts



PE, PP, POM	DB, WT	25 (1)
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Type designation for Siegling Prolink (simplified)

S4.1	0	FLT
S5	45	GRT
S3	0	FLT

Series

Open area

Surface pattern



PE, PP, POM	LG, WT	50 (2)
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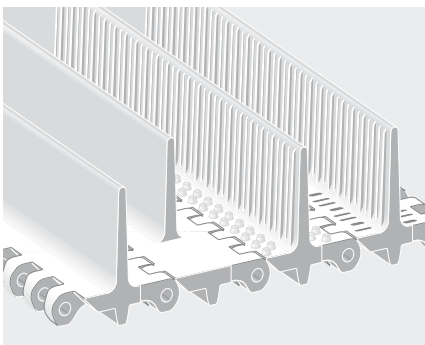
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- YL** = Yellow

Profiles and side guards



Prolink modules with profiles are used for inclined and steep conveying of bulk and small goods. Profiles are available in various shapes, dimensions and with different surfaces.

Side guards are used to keep bulk goods from falling off at the sides during conveying.

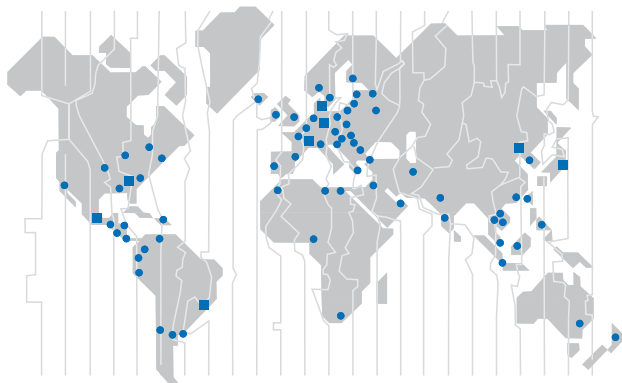


MOVEMENT SYSTEMS

Siegling – total belting solutions

Committed staff, quality-orientated organisation and production processes ensure the constantly high standards of our products and services. The Forbo Siegling Quality Management System is certified in accordance with DIN EN ISO 9001.

In addition to product quality, environmental protection is an important corporate goal. Early on we also introduced an environmental management system, certified in accordance with ISO 14001.



Forbo Siegling Service – anytime, anywhere

In the company group, Forbo Siegling employs more than 1800 people worldwide. Our production facilities are located in eight countries; you can find companies and agencies with stock and workshops in more than 50 countries. Forbo Siegling service centres provide qualified assistance at more than 300 locations throughout the world.