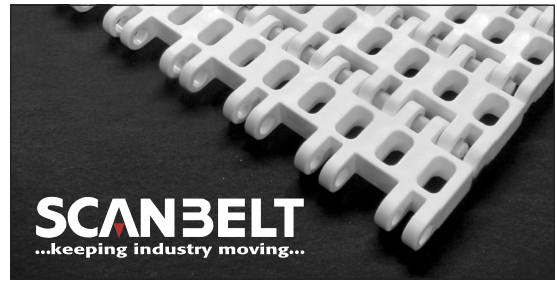


S.25-400

Ideal for bakery goods, vegetables, seafood, meat & poultry and F&B Industry in general. Even cooling/freezing and washing. FDA approved.



SUGGESTED INDUSTRIES



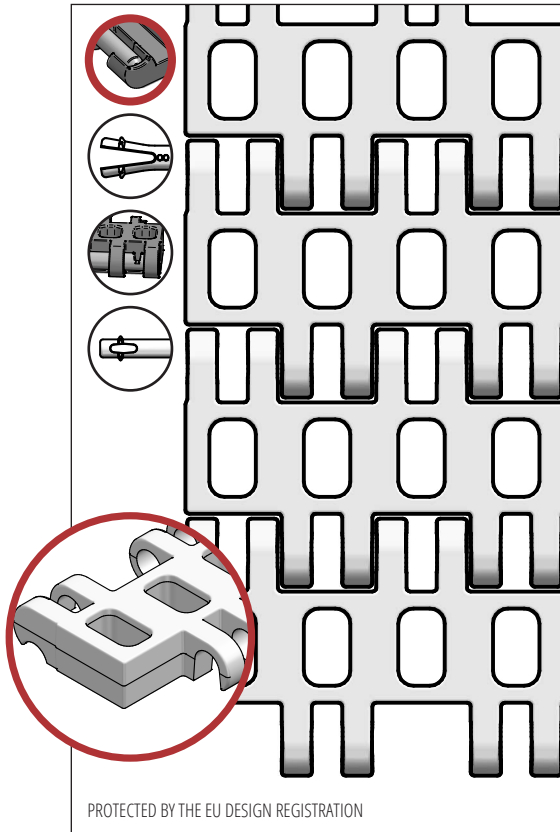
STANDARD FEATURES

Belt surface	Open belt with a smooth surface
Open area	29 %. Biggest opening 6 x 10 mm
Strength	Ideal choice for medium-duty transportation
Cleanability	Excellent. FSIS
Standard width	Increments of 25 mm, e.g. 100, 125 mm etc.
Non-standard width*	Increments of 12,5 mm, e.g. 100, 112,5 mm etc.

*Non-standard widths will have a cut edge on one side.

BELT DATA

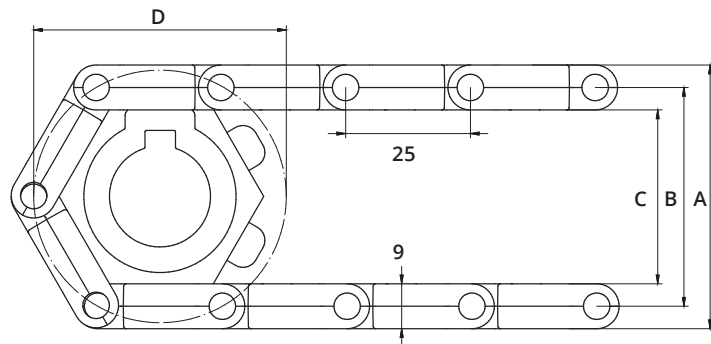
Belt materials	Temperature range		Max. belt pull kg/m of width	Belt weight kg/m ²	Belt weight kg/m ² w. steel rods	Standard Colours
	Min.	Max.				
PE	- 73	66	630	5	10,5	Blue/Natural
PP	+ 5	100	1060	5	10,5	Blue/White/Grey
POM	- 43	95	1500	7	12,5	Blue/Natural



ACCESSORIES

Type	mm
Flights	3, 25*, 50*, 75*
Scoop Flights	-
Bent Flights	-
Supported Flights	-
Flights fitted with a Round Top	Yes
Side Guards	25, 50, 75
Friction Top	Yes
Hold-downs	Yes

*Modules can be supplied with a moulded indent of 40 mm.



SPROCKET DATA

A = Outside, B = Pitch, C = Inside, D = Pitch Circle Diameter

No. Teeth	A	B	C	D	Hub Width	Round Bore		Square Bore	
	mm	mm	mm	mm		mm	Inch	mm	Inch
6	54	45	36	52	20	20			
8	71	62	53	66	20	20 / 25	1	25	
12	105	96	87	99	20	20 / 25 / 30 / 40	1 / 1¼	25 / 40	1½
20	171	162	153	164	35	25 / 30 / 40	1 / 1¼	25 / 40 / 60	1½ / 2½