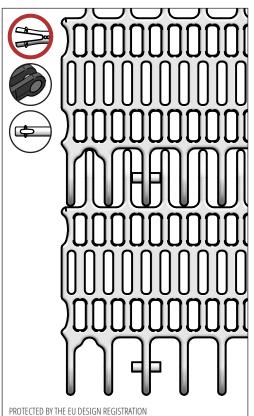
# S.50-401

Cooling/freezing belts for bakery goods, fruit & vegetables, meat & poultry industries and other industries, where large air-flow combined with a small open area is required. FDA approved





### **SUGGESTED INDUSTRIES**















### STANDARD FEATURES

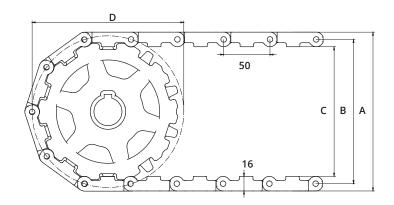
Belt surface	Open belt with a smooth surface		
Open area	n area 61 %. Biggest opening 3,5 x 11 mm		
Strength	The right belt for medium-heavy transportation		
Cleanability	Excellent. FSIS		
Standard width	Increments of 20 mm, e.g. 100, 120 mm etc.		

## **BELT DATA**

Belt materials	Temperatur erials range		Max. belt pull kg/m of	Belt weight kg/m²	Belt weight kg/m²	Standard Colours	
	Min.	Max.	width	Ng/III	w. steel rods	Colours	
PE	- 73	66	1200	6	10	Blue/Natural	
PP	+5	100	1560	6	10	Blue/White/Grey	
POM	- 43	95	2340	8	12	Blue/Natural	

#### **ACCESSORIES**

Туре	mm		
Flights	25*, 50*, 75*, 100*		
Scoop Flights	-		
Bent Flights	-		
Supported Flights	-		
Flights fitted with a Round Top	Yes		
Side Guard	50, 75, 100, 150		
Friction Top	Yes		
Hold-downs	Yes		



#### **SPROCKET DATA**

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

No. Teeth	А	В	С	D	Hub Width	Round Bore		Square Bore	
	mm	mm	mm	mm	mm	mm	Inch	mm	Inch
6	104	88	72	101	20	20 / 25 / 30 / 40	3/4 / 1 / 11/4	25 / 40	11/2
8	138	122	106	133	35	25 / 30 / 40	1 / 11/4	25 / 40	11/2
10	172	156	140	164	35	25 / 30 / 40	1 / 11/4	20 / 25 / 40 / 60 / 50 / 60 / 80	1½ / 2½
12	205	189	173	195	35	20 / 25 / 30 / 40 / 50 / 60	1 / 11/4	25 / 40 / 60 / 80	1½ / 2½
16	270	254	238	258	35	60 / 80		40 / 60 / 80	