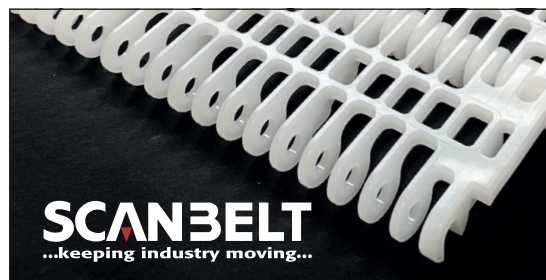


# S.50-701

Cooling/freezing belts for bakery goods, fruit & vegetables, seafood industry etc. where large individual openings combined with evenly distributed airflow required. FDA approved.



## SUGGESTED INDUSTRIES



## STANDARD FEATURES

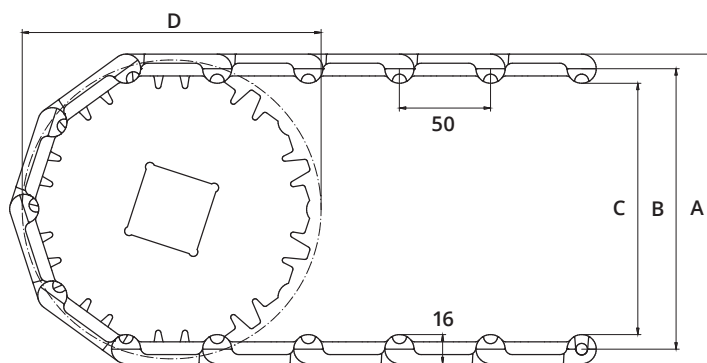
Belt surface	Open belt with a smooth surface
Open area	63 %. Biggest opening 7,5 x 12 mm
Strength	Ideal choice for light transportation
Cleanability	Excellent. FSIS
Standard width	Increments of 10 mm, e.g. 100, 110, 120 mm etc.

## BELT DATA

Belt materials	Temperature range		Max. belt pull kg/m of width	Belt weight kg/m <sup>2</sup>	Belt weight kg/m <sup>2</sup> w. steel rods	Standard Colours
	Min.	Max.				
PE	- 73	66	420	3,5	7,5	Blue/Natural
-	-	-	-	-	-	-
-	-	-	-	-	-	-
-	-	-	-	-	-	-

## ACCESSORIES

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



## 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
16**	270	254	238	258	35	60 / 80		40 / 60 / 80	

\*\*6T, 8T, 10T and 12T available upon request.