

# CONVEYOR BELTS

## Even Food loves them

Clean, safe, good resistance to vegetable and animal greases, Megadyne food conveyor belts are suitable for contact with all kind of food products and designed for all food processing steps: from dough processing to packaging, sorting benches and transport of biscuits, chocolate, meat, poultry, dairy, seafood, fruit and vegetables.





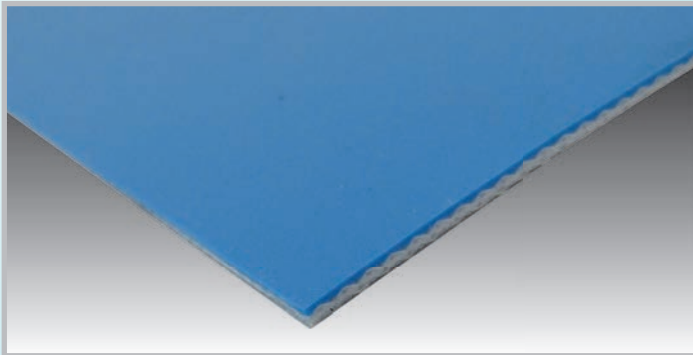
# CONVEYOR BELTS

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With more than one hundred different types, Megadyne lightweight conveyor belts are made to satisfy market needs in terms of size, fabric, compound, colours and patterns.

In particular, P8/A/BL, P9/A/BL/PX, R13/LB, F10/AB comply with the European regulations (FDA 21 CFR & EU 10/2011) and FDA/USDA requirements.

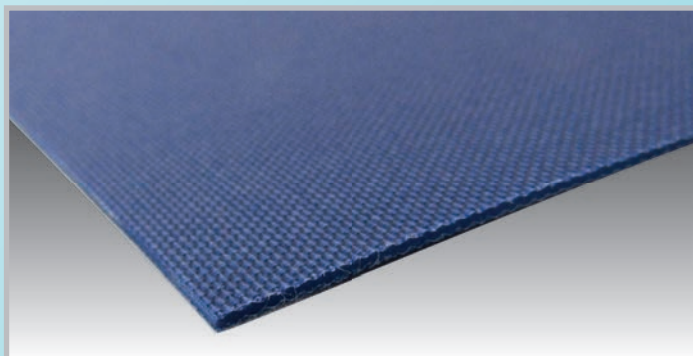
### P SERIES - P8/A/BL



- Antistatic
- Good abrasion resistance
- Possibility to apply tracking guides, sidewalls, cleats to inclined conveyor for bulk materials
- Specific to transport and packaging of biscuits, chocolate, meat, poultry, dairy and seafood

Max production width: 3000 mm

### F SERIES – F10/AB



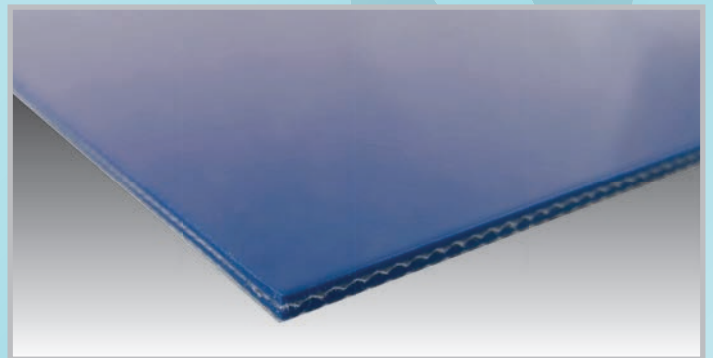
- Approval HACCP
- Good resistance to hydrolysis, greases
- Guaranteed antimicrobial
- Possibility to apply tracking guides, sidewalls, cleats to inclined conveyor for bulk materials
- Specific to sorting benches, transport and packaging of meat, fruit and vegetables

Max production width: 3000 mm

### P SERIES - P9/A/BL/PX

- Antistatic
- Excellent resistance to hydrolysis, greases and microbiological attacks
- High flexibility at low temperature
- Specific to transport and packaging of biscuits, bread, chocolate, meat, fruit and vegetables

Max production width: 3200 mm



### R SERIES - R13/LB

- Antistatic
- Low coefficient of friction
- Excellent dough release property
- Specific to packaging products by automatic machines with or without material accumulation

Max production width: 3000 mm

