

Polyurethane  
**BELTS**  
FOR FOOD INDUSTRIES



**Elatech**<sup>®</sup>  
Technology in Motion.

# ELATECH Polyurethane Belts for FOOD industry

For applications with direct food contact, where the higher standards in food compliance are required.

## Food Compliance:









ELATECH Polyurethane Belts for FOOD industry comply with the requirements of materials intended for food contact: specific compliance declaration available on all the listed items. These belts are suitable to be used in contact with oil, fat and a large variety of foods.

## Description:

ELATECH Polyurethane Belts for FOOD industry is a new range of polyurethane timing belts, designed for applications where the food contact requires the highest hygiene standards.

Our new Food line is able to support different types of applications, ensuring the highest quality standards.

## Application Fields:

	DAIRY		MEAT		POULTRY		SNACK
	FRUIT		VEGETABLE		SEAFOOD		FISH

## Deboning Belts:

**Deboning belts** are used in food industries to separate the meat from bones, sinews and skin.

Used in poultry, pork, turkey and fish processing as well as to get pulp or juice in the vegetable/fruit processing.

The belt pushes the product towards a rotating, perforated drum. Meat is pressed through the perforation of the drum and the other residues are scraped off the outer drum shell. This process enables the retrieval of food parts otherwise lost.

## iBlue

**iBlue** technology combines flat, homogeneous thermoplastic material, and the positive drive feature of modular plastic belting. iBlue's smooth, easy-to-clean surface reduces the risk of microbial contamination and its tension members minimize belt stretch and improve belt stability.

## iFood

**iFood** manufactured with special compounds, guarantee an excellent resistance to chemicals and corrosion, can be used in both wet and dry food contact. The complete encapsulated cords make this product suitable for several applications such as processing, conveying and packaging.

# Deboning Belts - Food grade belting

## General characteristics

Item	Thickness	Length	Width	External texture
<b>US1550F13V/205</b>	13	1550	205	Diamond pattern
<b>US2390F16V/260</b>	16	2390	260	Diamond pattern
<b>US2820F16V/260</b>	16	2820	260	Diamond pattern

Other dimensions available on request

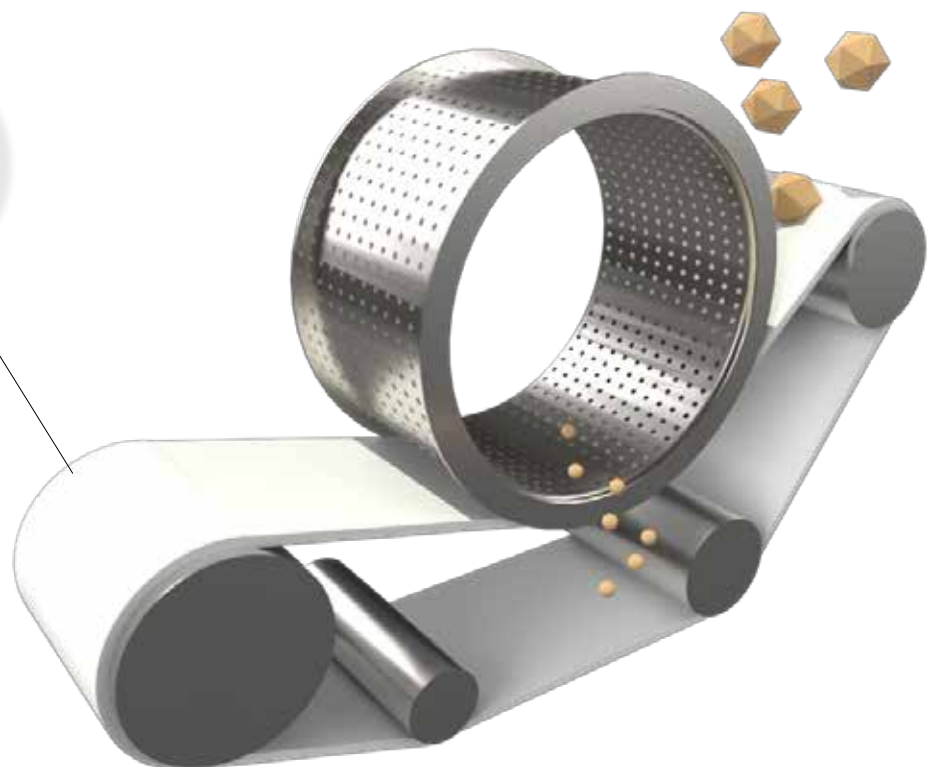
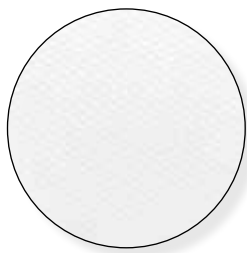
## Main Features

- Cut and Tear highly resistant
- Long durability
- Food grade and EU compliant
- Temperature resistant up to 80° C
- Special diamond pattern on the external side
- White colour as standard
- Reinforced with special tension members

### Alternative definition:

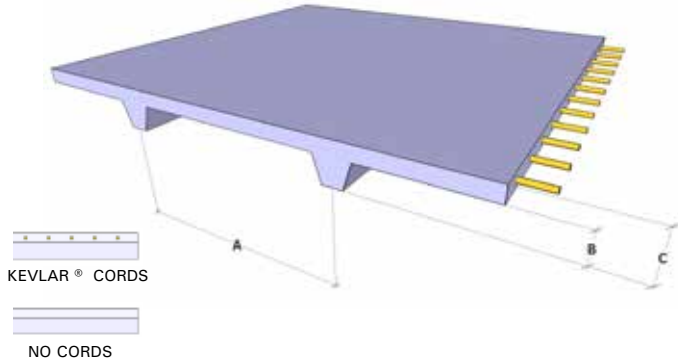
- Deboning belts
- Deboner belts
- Squeezing belts
- Sepa belts
- Separator belts

Diamond pattern

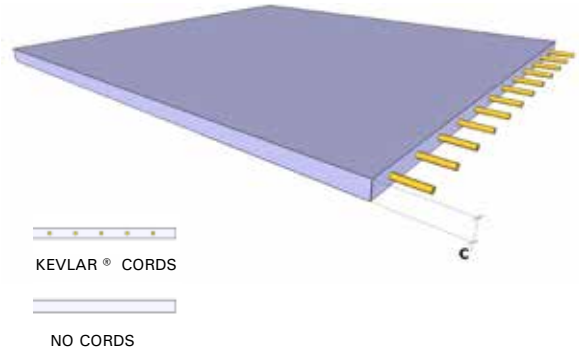


## General characteristics

iBlue 10, iBlue 10K  
iBlue 20, iBlue 20K



iBlue Flat 2, iBlue Flat 2K  
iBlue Flat 3, iBlue Flat 3K



	iBlue 10	iBlue 10K	iBlue 20	iBlue 20K	iBlue Flat 2	iBlue Flat 2K	iBlue Flat 3	iBlue Flat 3K
<b>A - DISTANCE BETWEEN TEETH</b>	26 mm	26 mm	50 mm	50 mm	-	-	-	-
<b>B - TOOTH HEIGHT</b>	3,5 mm	3,5 mm	5,74 mm	5,74 mm	-	-	-	-
<b>C - OVERALL BELT THICKNESS</b>	6,3 mm	6,3 mm	9,00 mm	9,00 mm	2 mm	2 mm	3 mm	3 mm
<b>FDA FOOD GRADE</b>	YES	YES	YES	YES	YES	YES	YES	YES
<b>PU HARDNESS</b>	92 Sh. A	92 Sh. A	92 Sh. A	92 Sh. A	92 Sh. A	92 Sh. A	92 Sh. A	92 Sh. A
<b>PU COLOR</b>	BLUE	BLUE	BLUE	BLUE	BLUE	BLUE	BLUE	BLUE
<b>CORD TYPE</b>	NO CORDS	KEVLAR	NO CORDS	KEVLAR	NO CORDS	KEVLAR	NO CORDS	KEVLAR
<b>WORKING TEMPERATURE</b>	-20 °C ÷ +80 °C	-20 °C ÷ +80 °C	-20 °C ÷ +80 °C	-20 °C ÷ +80 °C	-20 °C ÷ +80 °C	-20 °C ÷ +80 °C	-20 °C ÷ +80 °C	-20 °C ÷ +80 °C
<b>STANDARD WIDTH*</b>	500 mm	500 mm	500 mm	500 mm	500 mm	500 mm	500 mm	500 mm
<b>STANDARD LENGTH</b>	50 m	50 m	50 m	50 m	50 m	50 m	50 m	50 m

\*Other dimensions available on request

## Main Features

- Easy and effective clean-in-place process
- Urethane material compatible with wash down environments
- Tension members provide high strength, low stretch
- Sealed edges prevent ingress of microbes and reduction of bacteria growth
- No fragmenting or chipping, compared with modular belts
- Environmental sustainability thanks to the reduction of cleaning labour and water usage
- Reduced maintenance and sanitation costs and reduced downtime.
- Sprockets compatibility: drop-in replacement for most 2" plastic modular belt, 4" minimum Ø
- Longer belt life due to minimal belt stretch



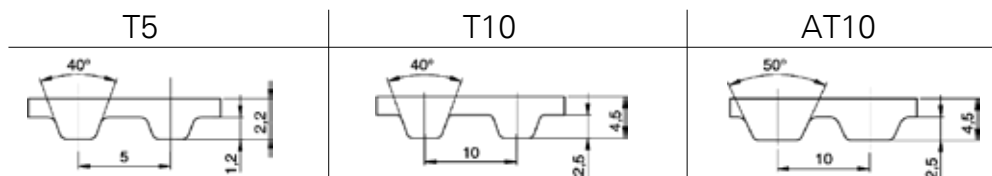
Bakery (bread), Candy, Cheese, Chocolate confectionery, Dairies, Fish processing, Food processing machines, unwrapped/open food, Frozen food, Fruit, Meat, Pizza, Poultry, Ready meals, Seafood, Vegetables.

# iFOOD - Food grade belting

**iFood** is manufactured in **T5 / T10 / AT10** pitch (100mm width), without nose gap between teeth. The belt design ensures a significantly greater service life, with a high level of hygienic integrity. No risk of slippage, even in greasy and humid environment.

- Used even at the smallest bending diameter, with small drive pulleys
- Standard compound: blue Polyurethane thermoplastic 92 ShA
- Standard cords: S and Z torsion Kevlar
- Working temperature -20°C/+80°C

## General characteristics

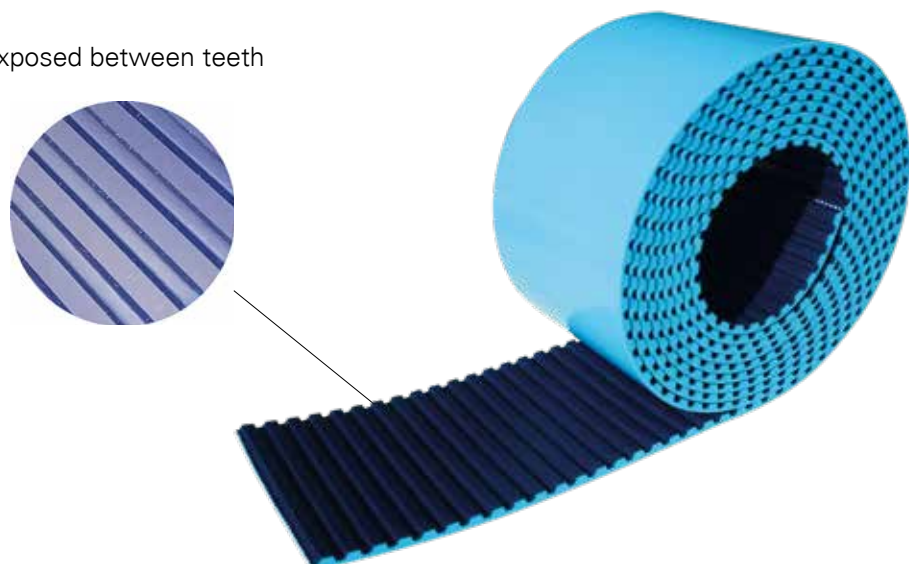


Other pitches available on request

## Main Features

- Tension members minimize belt stretch and improve belt stability
- Sealed edges and tension members prevent ingress of microbes and reduction of bacteria growth
- Special blue layer on teeth that improves the drive lifetime and gives a quick wear monitoring system

No cords exposed between teeth





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