Product cooling is critical in the bakery industry; insufficiently cooled bread or product sweating can lead to early spoilage. Spirals are commonly used to cool and freeze baked goods in a compact space, often with controlled temperature and humidity. With increasing pressures on bakeries to increase output, reduce energy costs and improve product consistency, the spiral belt can play an important role in the entire process.

To support bakeries in improving their cooling processes, Ammeraal Beltech has developed the 2 in pitch uni Flex L-OSB belt for cooling and transport of larger baked goods such as loaves and buns. With an incredible 65% open area fully extended and as much as 54% open even when the inside edge is completely collapsed, it ensures the best airflow and consistent cooling across the belt. The carefully designed links have only 12% contact area with the baked product, preventing moisture build-up on the bottom of the product. With the largest open area available and the lowest product contact area, bakeries can benefit from more efficient cooling or the possibility for shorter spirals.

uni Flex L-OSB is a market leader in both strength and weight. The incredibly lightweight design means less energy is needed to drive the belt. With one of the strongest beam strengths in the industry, fewer supports are needed, making it more economical to build too.

What’s more, the carefully designed easy-clean links to prevent dirt getting trapped in the belt, you can be sure that your hygiene needs are covered.

uni Flex L-OSB is offered in blue polypropylene or blue polyacetal as standard.