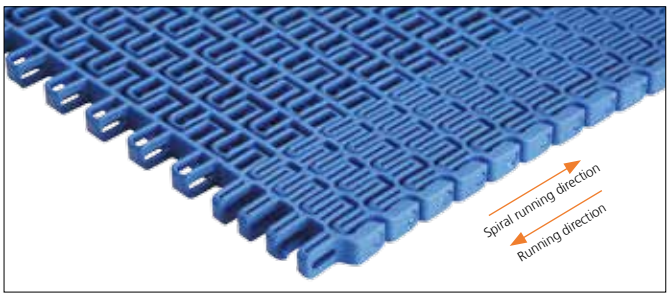
Product Information Sheet

uni Flex OSB 60% Open



Belt material & color	POM-D B	PP B
Pin and lock material & color	PA6.6 B	

Cooling is a critical step in the bakery process with insufficiently cooled products resulting in early spoilage. Spirals are commonly used for cooling and freezing processes within the bakery industry thanks to their compact design and the possibility to control the humidity and temperature in enclosed areas. Too quick cooling can affect the quality of the crust whilst insufficient cooling can result in early product spoilage.

In response the needs of bakers for more homogenous cooling Ammeraal Beltech has designed their 1 in pitch uni Flex OSB belt. It offers 60% open area fully extended and 41% collapsed ensuring excellent cooling wherever the product is placed on the spiral. At only 14% contact area excellent airflow is ensured reducing sweating on the base of the product. This all means higher quality baked goods at the same time as more efficient cooling, a win-win situation.

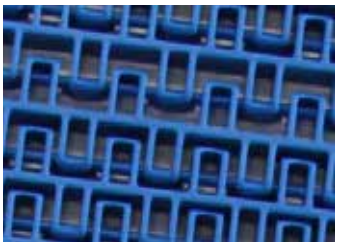
The market leading strength means higher loads are possible which combined with better airflow means increased throughput is possible. The extremely lightweight design also means less energy is needed to drive the belt than conventional modular plastic spirals.

KEY ADVANTAGES

- More efficient cooling with highest airflow in market
- Less sweating on base of product due to 14% contact area
- Lighter belt for lower energy costs and more economical spiral design
- Stronger belt for higher loads and higher product throughput
- Shorter or smaller conveyors possible

What's more the carefully designed easy-clean links prevent dirt getting trapped in the belt, so you can be sure the belt is easy to clean and maintain.

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



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