Soliflex PRO – 16,000 Hours and Counting

At Cereal Partners France, we run what’s basically a non-stop two-way feeder belt operation at very high temperatures (at the entrance to the oven) with a very sticky product. We need durability, heat resistance and excellent product release performance from our belts. Because of poor belt performance, we were dealing with several shutdowns per year for belt changes and for servicing.

Soliflex PRO – all the needed key features
We replaced our belts with Soliflex PRO for a number of reasons. Its perfect tracking, reliable two-way operation, excellent temperature resistance and product release properties were all important features, as was the fact that this positive drive low-tension belt did not require any periodic adjustments. It is also easy to clean, to maintain and to change, despite limited access. Finally, its homogeneous construction makes Soliflex PRO a hygiene and food safety champion giving us more peace of mind.

Lower Total Cost of Ownership
All of which means that we’ve had smooth running with no product quality problems and no additional expenditure at all during 16,000 hours of operation; in fact, we’ve saved thousands on maintenance and on potential production loss.

In short, the Soliflex PRO lets you stop worrying about belt performance altogether and move onto other things that might need your attention.

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