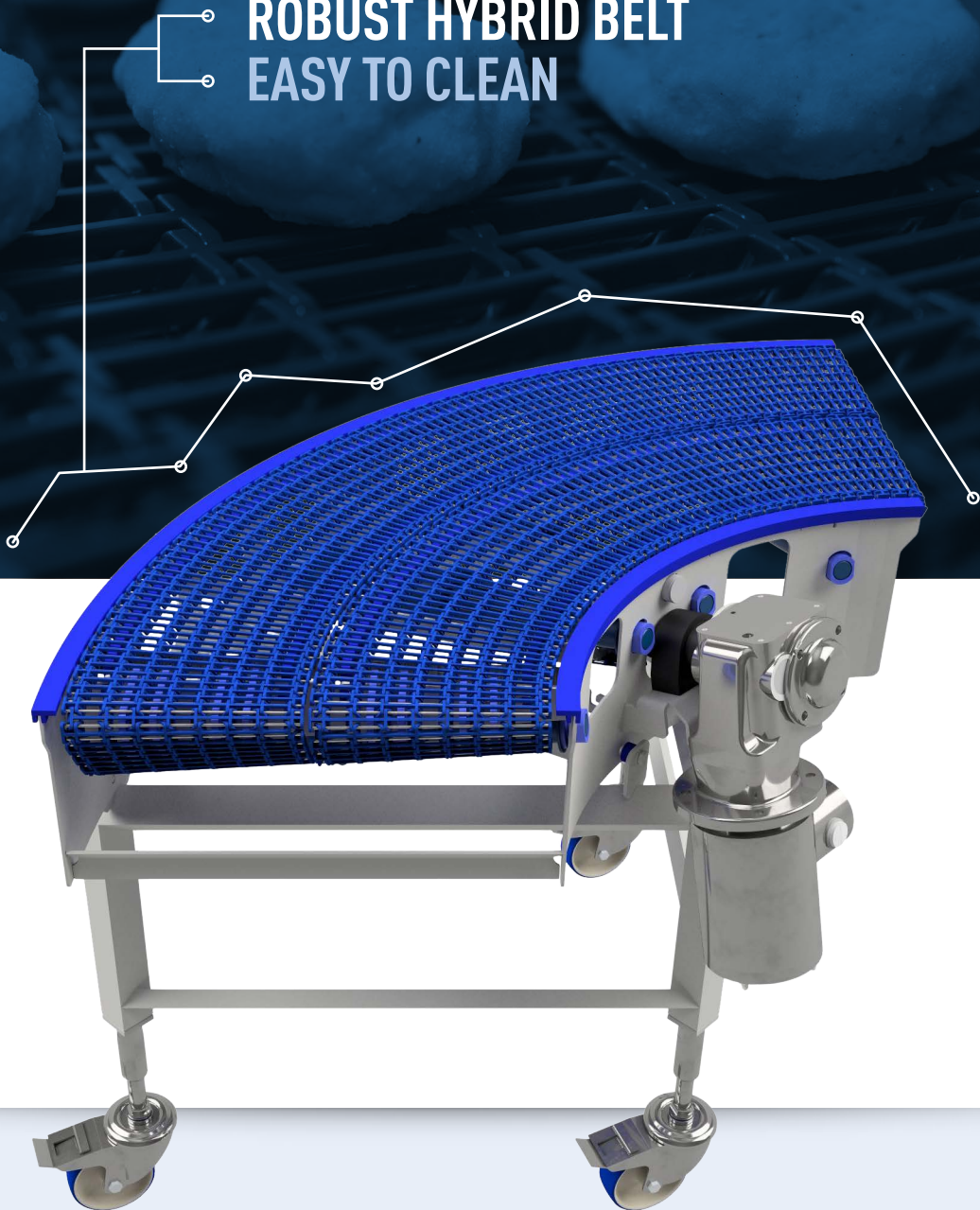




JP SANICURVE

**ROBUST HYBRID BELT
EASY TO CLEAN**



ROBUST HYBRID BELT EASY TO CLEAN

“ARE YOU READY FOR THE FUTURE WHEN IT COMES TO THE HYGIENIC HANDLING OF YOUR FOOD PRODUCTS?”

Jonge Poerink Conveyors has developed a revolutionary alternative for the wire mesh curve. A very robust belt that, if necessary, is easy to repair - in contrast to existing wire mesh belts. The completely new conveyor belt has been designed in accordance with USDA and FDA guidelines, thus ensuring the highest of hygienic standards.

The new designed belt belt further offers the same benefits as the wire mesh belt. An open structure, which makes it possible to thoroughly clean the belt, both dry and wet washdown execution. Small surface of contact with the product and resistant to both high and low temperatures [-30 to +80°C].

In addition, the centrally positioned drive offers optimum flexibility. This makes it possible to run the belt in both directions.

FEATURES

- Open belt
- Robust
- Design in accordance with USDA/FDA
- Central drive
- Easy to clean
- Wash down
- Most hygienic modular belt available in the industry

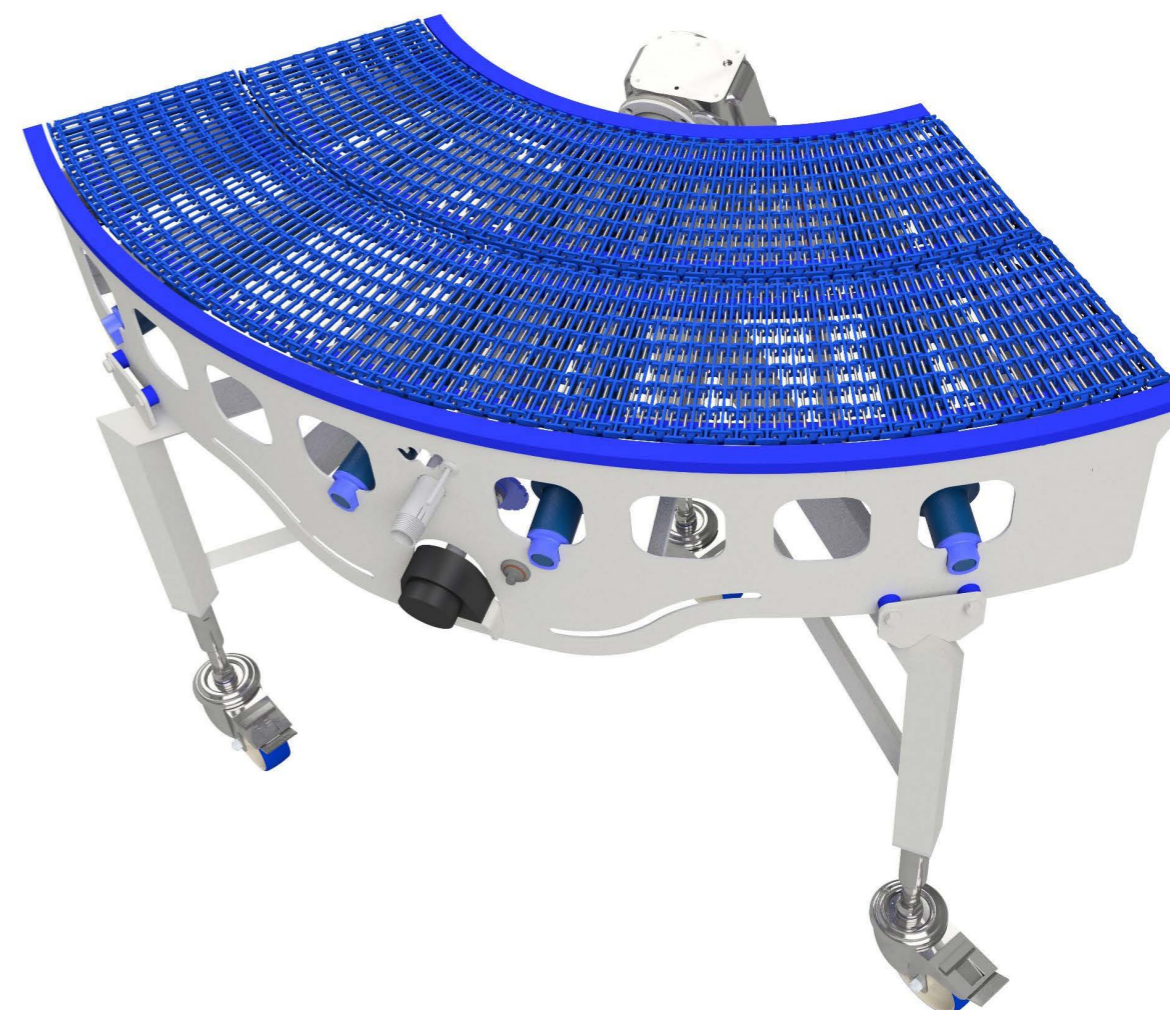
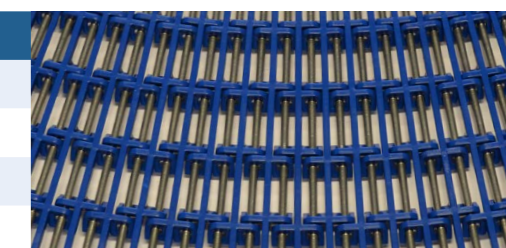
INDUSTRIES (EXAMPLES)

- Snacks
- Bakery
- Fish
- Meat



BELT WIDTH (MM/INCH) VERSUS INSIDE RADIUS (MM)

Belt width (mm/inch)	Inside radius (mm)
203 / 8"	406, 610, 813, 1016
406 / 16"	406, 610, 813
610 / 24"	406, 610
813 / 32"	406



TECHNICAL SPECIFICATIONS

Belt material	POM/Acetal Food-approved
Rod material	Stainless steel
Supports material	UHMW
Belt radius on in- and outfeed	21 mm
Belt speed	max. 30 m/min on middle radius (R2)
Product temperature range	-30°C to +80°C
Ambient temperature range	-30°C to +40°C



CONVEYORS TO IMPROVE YOUR EFFICIENCY

Jonge Poerink Conveyors designs and builds conveyors to optimise your product flow. Based on more than 85 years of experience in innovating efficiency, our conveyors help to optimise the throughput of your production line and improve your yield.

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