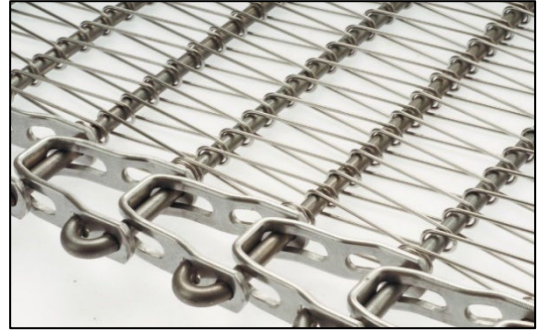


Wire Mesh Belt Conveyor Systems



FlexCAM manufacture a range of wire mesh belt conveyors for food processing applications such as frying, baking, cooling, enrobing and the like.

We build using hygienic design principals and minimise flat edges where possible. A range of belt types (Wire mesh, Eyelink, Plate etc.), widths, thickness, and pitch of mesh are available depending on the product type and application.

Application:	<ul style="list-style-type: none"> › Frying, baking, pasteurising, enrobing, cooling, heating, freezing, glazing, draining etc
Recommended use:	<ul style="list-style-type: none"> › Transfer of food products between processes › Freezing applications › Deep frying of food products
Industry applications:	<ul style="list-style-type: none"> › Primarily used in the food industry but can be used in almost any industry where high or low temperatures preclude other belt types being used. Bread and baked goods, fish, poultry, meat etc.
Benefits:	<ul style="list-style-type: none"> › Sanitary design for handling raw, uncooked product. › Able to withstand high and low temperatures › Available in a range of materials (302, 304, 316 SS) › Able to be used in both straight and curved conveyors › Large amount of open area for cooling
Belt width:	<ul style="list-style-type: none"> › 75mm to 2400mm
Conveyor length:	<ul style="list-style-type: none"> › Up to 20 metres
Specification:	<ul style="list-style-type: none"> › Fully hygienic conveyors suitable for use in raw food handling
Design features:	<ul style="list-style-type: none"> › Fully washable with SS return rollers and UHMWPE top deck › FDA approved materials › End or Intermediate drive, Bi-directional capability › Speeds up to 60m/min › Temperature range from -80 to +350 Deg C depending on belt type › Closed top SS support structure › SS Gearbox and motor available if required › Smooth and quiet operation

