

METAL CONVEYOR BELT

Flat-rolled baking oven belt



TOP characteristics

- Smooth baking surface
- Limited thickness for short baking times
- Excellent heat distribution
- Permeability prevents bubbles from forming



The belt specially developed for ovens is made of rolled round wire spirals. Its edges are woven or melded.

Applications

- Oven belts for:
- cookies
 - sponge cake
 - gingerbread



Materials used

- Stainless steel
- Spring steel wire 1.1211



Dimensions

- Belt widths up to approximately 1 500 mm
- Round wire spirals: Ø 0.8–1.5 mm
- Belt thickness 1.6–3, 1 mm
- Drum diameter min. 800 mm

