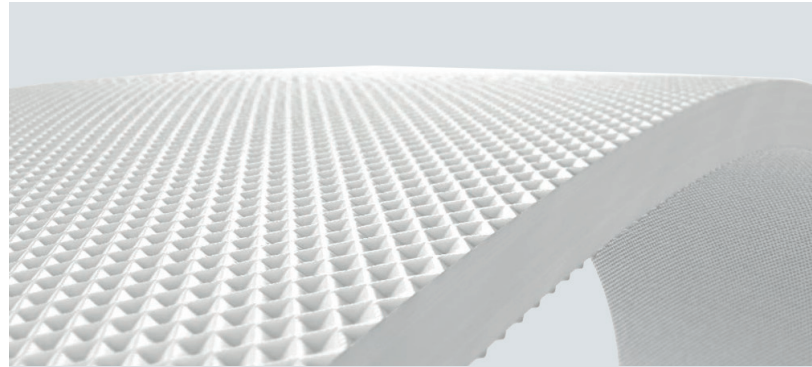
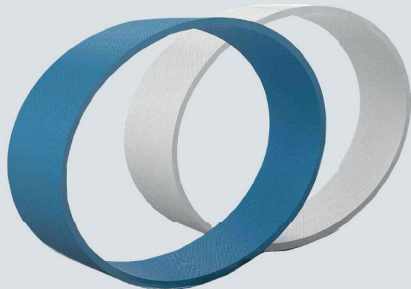
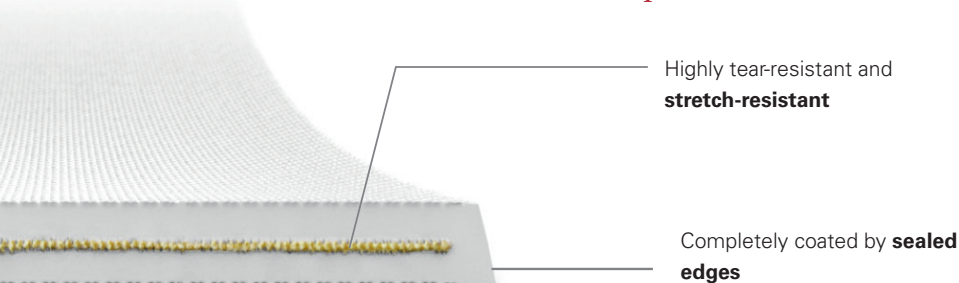


Clean separation. Perfectly done.
Discover the difference.



The Esband **separator belts** combine unique materials with many years of experience and know-how of Schlatterer. Due to the high quality they are perfect for applications in the food industry, especially for the **separation process of meat, poultry, fish and vegetables** as well as recycling.

Tension members made of endless special fabric



Specific properties / characteristics:

- wear-resistant coating
- stable, resistant belt structure
- easy belt cleaning
- temperature-resistant up to 80 °C
- very good resistance to oils and greases
- long-lasting
- sealed edges

High-performance coating materials FDA conform

Each available for the outside and running side:

- FX with 80 Shore A*
- FX with 92 Shore A*
- GX with 70 Shore A*
- GX with 90 Shore A*
- KX with 82 Shore A*
- KX with 95 Shore A*

FDA conform conveyor belts meet the requirements of EU No. 10/2011 as well as the standards of FDA (U. S. Food and Drug Administration)

* General tolerances according to our homepage

Surface texture

can be selected for the outside and running side

- w-profile
- x-profile

Production dimensions

length 1300 – 3000 mm
width 150 – 300 mm
thickness 10,0 – 17,0 mm

Sector Food Industry

Your Esband contact

US and North America
Esband USA Inc.

2400 Pari Way
Midlothian, VA 23112
(804) 763-5145

sales@esbandusa.com

The more we know about your requirements,
the more precise our solution will be.



Your contact data / contact partner

Name: _____ Phone: _____
Company: _____ Mobile: _____
Address: _____ E-Mail: _____

Do you already have experience with VFFS timing belts from Esband?

No, please contact us
 Yes, we were in contact with your company on _____

Machine data:

Type: _____
Year of construction: _____
Drum with cooling: no yes, temp. _____ °C
Tension distance: _____ mm
Pressure: _____ bar
Chain drive: no yes

Your processing requirements:

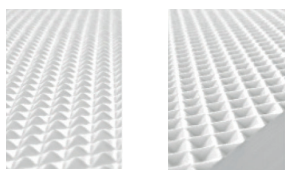
Meat Type: _____
 bones cartilage tendons feathers
Meat piece size: coarse medium fine
Perforated drum diameter start: _____ mm
Perforated drum diameter end: _____ mm

Your separator belt requirement:

Current belt type: _____
Length: _____ mm outside inside
Width: _____ mm
Thickness: _____ mm
Process volume: _____
Belt change after _____ days

Processing Form:

Surface texture: X-profile W-profile
outside and running side



by default the outside and running side are identical