PROBLEM SOLVER

SOLVING A STICKY SITUATION . . .

Food and Beverage

Ref PS158

Problem: An industrial baker faced a challenge when two PVC conveyor belts kept causing dough to stick to the conveyor surface. Sticky dough was in some cases wrapping around the belt after compression, causing mis tracks, slippage and pulsation which was damaging product quality. The baker required a solution to reduce downtime and improve the 3-4 month service life of the conveyor belts.

Solution: ERIKS engineers offered the Ammeraal Beltech uni M-QNB NS (Non-Stick) Modular Belt as a viable replacement, which features a non-stick surface and reduced contact area to deny sticky dough the purchase to cling to. A 0.5" pitch and pivoting belt hinges ensure easy movement, but also force dough off the belt surface.

Thicker tooth profile and deeper pockets than a PVC belt deliver better sprocket engagement and drive, minimising slippage. This resulted in greater efficiency, consistency of drive, improved product quality and increased precision. Coupled with effective tracking, the Ammeraal Belt can provide a service life 4-6 times longer than a PVC alternative, further safeguarding uptime.