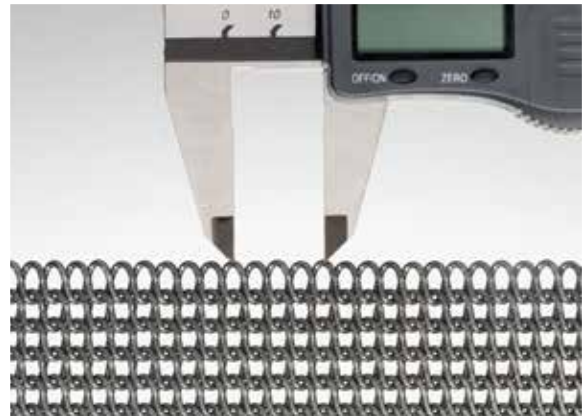


Rolled Baking Oven Belts (Z-Belts)



Rolled Baking Oven Belts

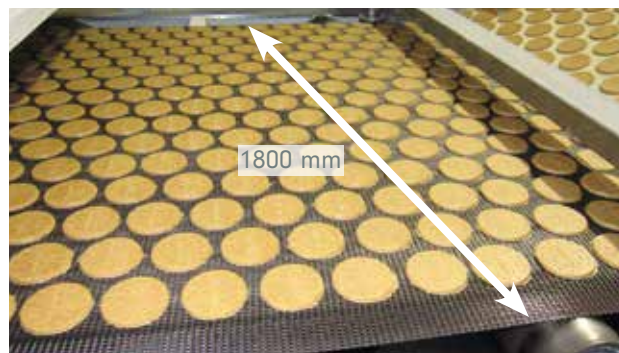


Steinhaus rolled baking oven belts, also known as Z-Belts, are made of round wire spirals with very narrow and equal tolerances. The coiling direction of the spiral is changed with each wire, while they are intermeshed in pairs into each other (i.e. "double weaving"). The wire fabric is rolled flat first with greatest care before the belt is cut to width and the edges are spot welded. With this a very smooth, equal and angular belt structure is achieved with the required stability whilst retaining sufficient flexibility.

For producing baked durables of all kinds of hard and soft biscuits in particular, rolled baking oven belts are preferred to be used instead of solid steel belts or heavy weight multiple spiral belts, if the dough does not require a completely impervious belt. Compared with other wire mesh belts, rolled baking oven belts have several advantages of being thinner and lighter in weight plus they have an even and smooth surface. So the baked goods rest on a flat surface with less risk of breakage and packing is facilitated, since the bottom side of the product is smooth.

Compared with solid steel or multiple spiral belts our rolled baking oven belts allow gases in the product to escape also downward during the baking process, so that no unwanted bubbles will appear at the reverse side of the product. Moreover, the bottom side shows an appealing characteristic pattern.

This excellent air permeability for our belts ensures perfect heat circulation, more economic heat management of the oven and baking processes can often be made faster.



Since 2013 rolled baking oven belts with their typical welded edges can be produced in width of up to 1800 mm. So in many tunnel ovens, where for reasons of width multiple spiral belts or other types of belts had to be used, it is now possible to change to the more economic Steinhaus rolled baking oven belt.

Our belts are approved by neutral surveillance companies for the use in the food industry.



Belt types and technical data for Rolled Baking Oven Belts

Type	F 4012	F 4015	F 4018	F 6014	F 2510
Comparable with	Z47	Z47R	Z47RR	Z48	Z28
Wire diameter	1,2 mm	1,5 mm	1,8 mm	1,4 mm	1,0 mm
Original mesh opening	4,0 mm	4,0 mm	4,0 mm	6,0 mm	2,5 mm
Open area	~ 32,5 %	~ 27,5 %	~ 22,0 %	~ 39,0 %	~ 30,5 %
Belt thickness	~ 2,1 mm	~ 2,7 mm	~ 3,4 mm	~ 2,5 mm	~ 1,8 mm
Spiral pitch	~ 3,9 mm	~ 4,5 mm	~ 5,2 mm	~ 5,0 mm	~ 3,5 mm
Weight per qm	~ 7,4 kg	~ 10,0 kg	~ 14,5 kg	~ 7,2 kg	~ 6,3 kg
No. of meshes over 1 m width	~ 267	~ 215	~ 199	~ 200	~ 298
Maximum belt width	1800 mm	1900 mm	1600 mm	1600 mm	1500 mm

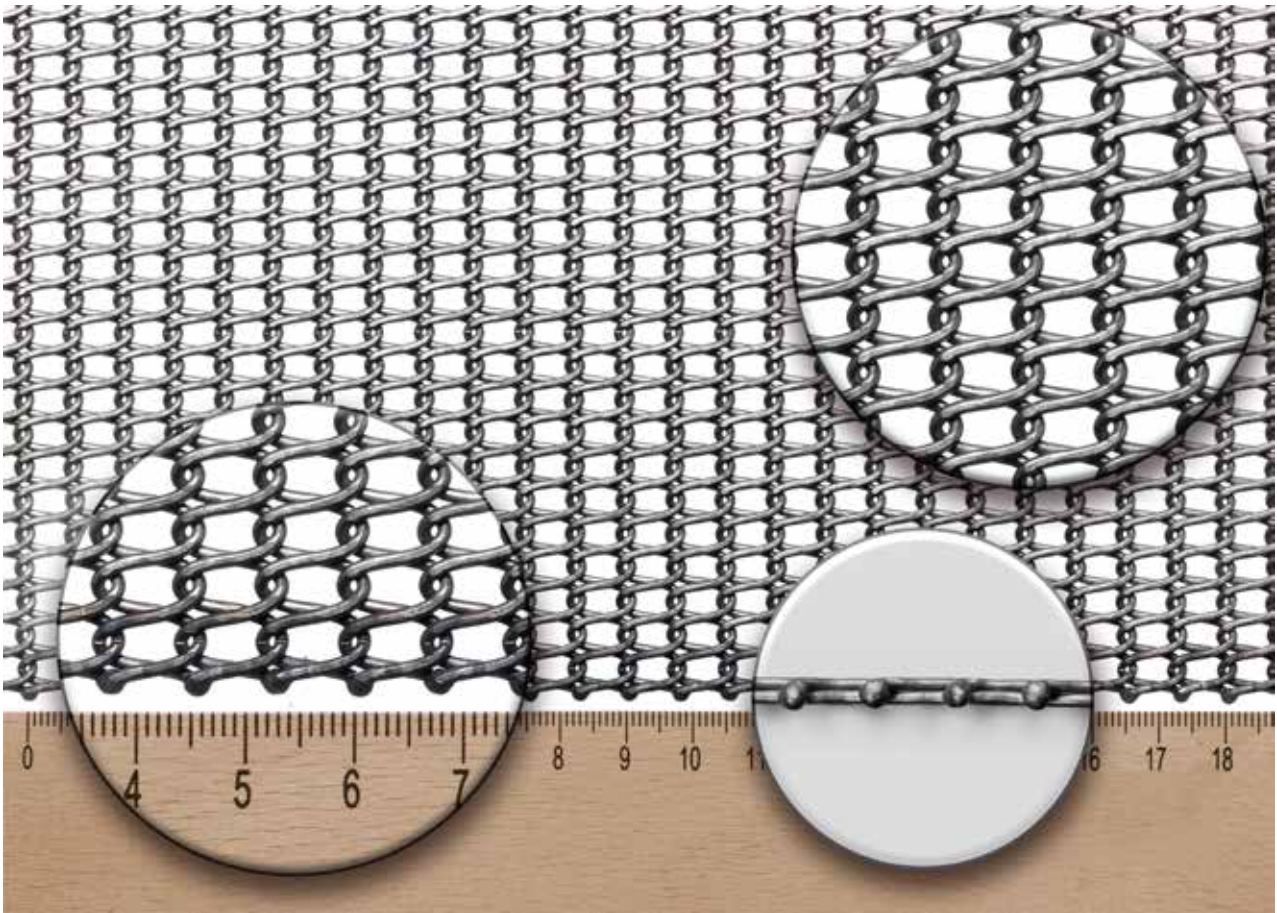
The Essential Advantages

Regularity of Spirals

- At any point over the entire belt length the same number of spirals with a very regular mesh structure
The advantage: Easy and quick installation with direct connecting of the belt ends without any need for adapter segments
Your benefit: Low idle time of the oven for maintenance without production

Angularity and Straightness of Spirals

- The rows of meshes have a "near perfect" rectangularity and straightness in relation to the belt edges
The advantage: Excellent and reliable straight running characteristics of the belt, also for very long and wide belts
Your benefit: Less tracking necessity for the belt. Long operational lifetime, since the risk of damages to the belt edges is extremely reduced.



Straightness of Edges

- Exact straightness of belt edges, without notches along the belts
Width tolerance of max +/- 8 mm (average +/- 5 mm)
The advantage: No width correcting notches along the edges, which improves belt's straight running characteristics.
Your benefit: Improved productivity since the whole belt width can be used for your baking product

Welded Edges

- Same belt thickness over the total width; i.e. belt edges are not thicker than the belt mesh
The advantage: No damage risk for the belt when decoiling or at the discharging blade
Your benefit: Avoiding broken biscuits, belt damages and repairs.

Remark:

Under operational conditions rolled baking oven belts will show a width narrowing of app. 1%. Therefore we will allow an equivalent plus tolerance on the nominal width during production of your order.

Delivery Program

Screen Panels

Screen panels made of polyurethane & steel
System screen modules
Wire mesh
Perforated plates

OPTIMA

Wedge wire panels
Plain sieve panels
Sieve bends
Slotted screen baskets
High precision filter tubes
Industrial filter media

Wire Mesh Conveyor Belts

Woven & braided wire mesh belts
Rolled baking oven belts (Z-belts)
CLEANBELT device for belt cleaning

LuCoTec Air Spring System

Air spring systems for screening machines &
other vibrating machines

MULTOTEC - Process Equipment

Slurry Pumps
Cyclones
Spirals

The information given and images in this catalogue are non-binding and represent an approximate description only. They are no guaranteed properties. Alternative designs are possible on request.
Subject to alteration serving technical progress.

Contact us for on-site consultation by our experienced field engineers.
For baking tests we would be more than pleased to furnish you with appropriate belt sample pieces.



STEINHAUS GmbH
Platanenallee 46
45478 Mülheim an der Ruhr
Germany

Phone +49 208 / 58 01 - 01
export@steinhaus-gmbh.de
www.steinhaus-gmbh.de
www.bakingovenbelts.com

