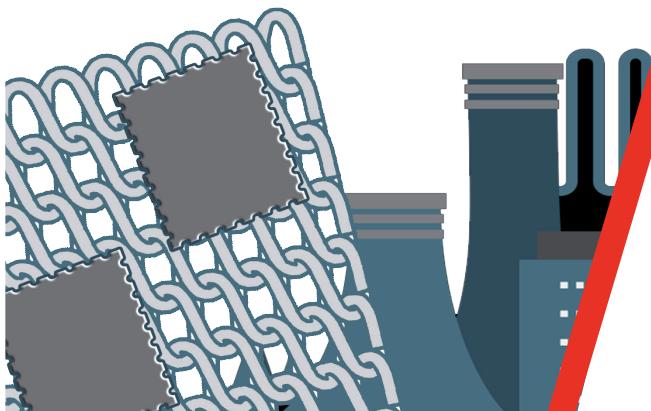




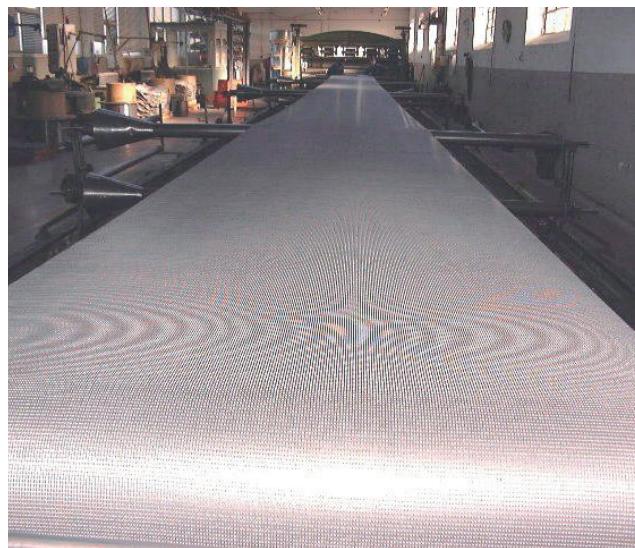
Metal belts «Z belt» for baker furnaces

La Bridoire



Metal belts for baker furnaces « Z belt »

Agrati's metal « Z » belts are designed to meet the specific requirements of biscuit makers using feed through ovens. They are long lasting and maintenance is quick and simple. Belts are made of carbon steel and can be made with a width of more than 1.5 meter and lengths up to 300 meters.



Range of metal belts

Z47 is the best in class product used in large installations with high output (speeds up to 30m/min). Open space in the mesh allows good air circulation during baking process.

Z47R is a Z47 belt featuring an improved shear resistance for a longer life cycle and intensive use. It requires a higher heat during baking process.

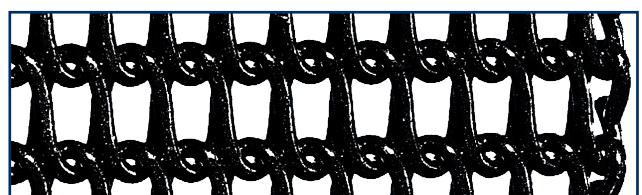
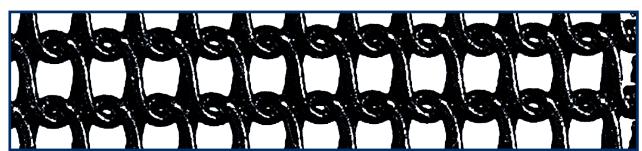
Z28 has a reduced wire thickness that requires less heat during baking process for improved savings. High temperature is not recommended. Designed for length of 100 m.
On special demand : Z28R for heavy duty applications. Thanks to the small hole into the mesh, the Z28R belt allows soft dough baking.

Z48

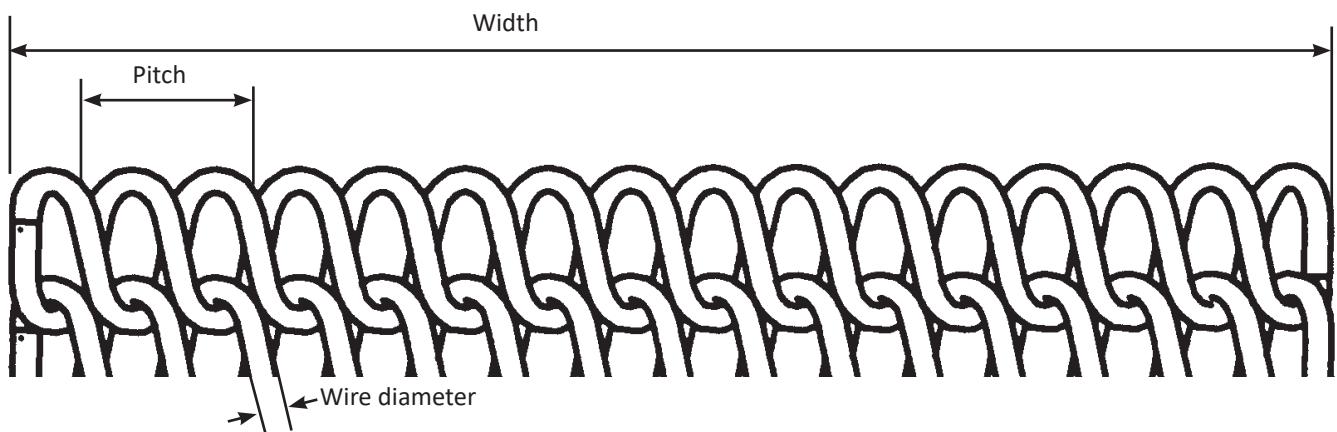
Specially designed for rusks and hard biscuits Large hole in mesh improve air circulation.
On special demand : Z48S is similar to the Z48 but with a higher resistance.

Features and benefits

- 4 types of belts to meet specific needs of the baking industry
- Lightweight, reduced size and thickness
- Low heat inertia, good air circulation
- High quality, high strength. Edges are looped for greater flexibility and a better contact with drums - even of small diameters. Edge finish prevents the belt from being damaged by side guides and blades.
- Innovative manufacturing method that provides a perfect alignment of wires for larger open space into the meshes for the same strength. This is key for providing a quick and even baking and helps to keep the belt cleaned.



Technical data



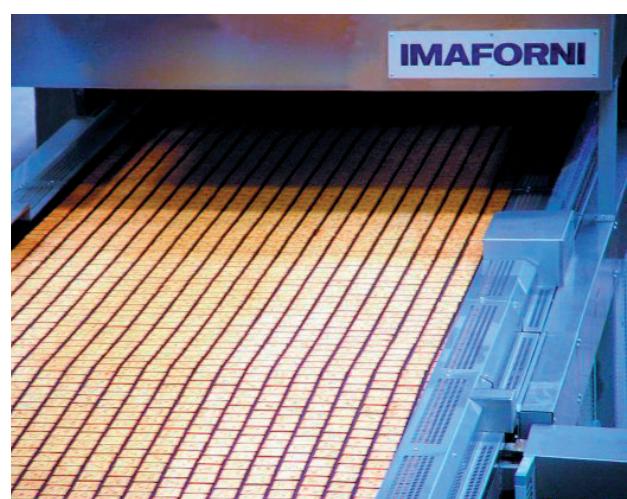
Specifications

	Z47	Z47 R	Z28	Z48
Wire diameter (mm)	1.2	1.5	1.0	1.3
Pitch (mm)	8.2	8.5	6.3	8.5
Thickness of the belt (mm)	2.2	2.8	1.8	2.4
Weight/sq meter (kg)	7.0	11.2	6.5	7.4
Breaking strength (daN/cm of width)	240	390	160	220
Max. Width (mm)	1550	1530	1500	1550
Min drum diameter (mm)	300	300	300	300

Prior to starting up the conveyor belt, cut the belt to secure the longest possible stroke for the tensioning drum. Tension of the belt must be sufficient to prevent the belt sliding over the driving drum. In any case please ensure that the belt is in the right direction (painted arrow).

It is recommended to change the belt every 3 years when normally used (3 shifts). For more intensive use or very high temperature furnaces expected life can be reduced.

Normal lead time for a new belt is from 6 to 10 weeks.



Agrati La Bridoire in France, is a 9000m² plant producing threaded fasteners and metal wires for belts.

Forty years ago the « Z » series was launched for the baking industries. « Z » belts provide key benefits for the customer such as lightweight, low heat inertia, high strength and good air circulation through the belt. These features position Agrati La Bridoire as a leader providing worldwide customer in the baking industry.

Belts are manufactured through a controlled process which includes :

- Steel supplied to high specifications, controlled and selected to provide limited deformation during heating.
- Recording and tracking of manufacturing processes for regular geometry : Width, pitch, thickness.



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