



Polyurethane Belts

Food Industry



Elatech[®]
Technology in Motion.

Elatech[®] belts

for food industries

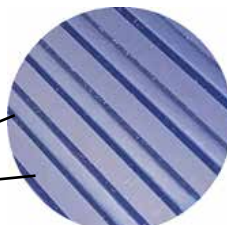
ELATECH[®] Polyurethane Belts for **FOOD industry** are designed for applications where the food contact requires the highest hygiene standards. Our food line is suitable to be used in contact with oil, fat and a large variety of foods. It is able to support different types of applications, ensuring the highest quality standards.

iFood

iFood is manufactured in **FT5 / FT10 / FAT10 / FH** pitch (100mm width), without nose gap between the teeth and with complete encapsulated cords. Thanks to the certified compounds for humid and dry food contact, iFood belts are recommended for food processing, conveying and packaging. Our belt design ensures a significantly greater service life, with a high level of hygienic integrity. No risk of slippage, even in greasy and humid environment.

Main Features

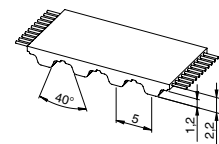
- Used also for the smallest bending diameter, with small drive pulleys
- Standard compound: blue Polyurethane thermoplastic 92 ShA
- Special blue layer on teeth that improves the drive lifetime
- Sealed edges and tension members to prevent bacteria growth
- S and Z torsion Kevlar cords to minimize belt stretch and improve stability
- Working temperature -20°C/+80°C



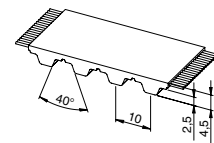
No cords exposed between teeth

Profiles availability

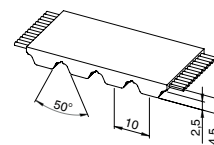
FT5



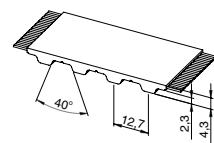
FT10



FAT10



FH



Application fields:



DAIRY



MEAT



POULTRY



SNACK

iFood

ELAClean®

ELAClean® is a range of monolithic conveyor belts made of homogeneous, thermoplastic polyurethane. Designed for the food industry, where the highest hygiene standards are required. This new product line is available in several versions and ensures the highest precision and quality standards. All **ELAClean®** belts can withstand oil, grease, cleaning agents, bacteria, making them exceptionally easy to clean and suitable in critical hygiene applications (meat, poultry or seafood, dough and fresh dairy processing). In addition to those benefits, **ELAClean®** belts can be also customized with profiles, flights and sidewalls to handle a wide range of conveying.

Main Features

- Possibility of easy and effective clean-in-place process (CIP)
- Urethane material compatible with wash down environments
- No fragmenting or chipping
- Environmental sustainability thanks to the reduction of cleaning labour, energy and water usage
- Reduction in maintenance, sanitation costs and shorter downtime
- Sprockets compatibility: drop-in replacement for most thermoplastic belts in the market
- Ideal for replacement of plastic modular belts
- Longer belt life due to minimal belt stretch

Product availability (TPU 95 Sh.A)

Belt TYPE [Code]	A - PITCH	C - OVERALL BELT THICKNESS	STANDARD WIDTH	CORD TYPE	WORKING TEMPERATURE	STANDARD COLOUR	STANDARD ROLL LENGTH
ECW - P1N	26 mm	6,30 mm	1800 mm	NO CORDS	-30 °C up to +80°C	Sky Blue	60 m
ECW - P2N	50 mm	9,00 mm	1800 mm				60 m
ECW - C4N	39,7 mm	10,50 mm	1524 mm				60 m
ECW - F3N	-	3,00 mm	1800 mm				100 m

Surface finishing

- Glossy surface
- Matte surface
- No-Cling surface



FRUIT



VEGETABLE



SEAFOOD



FISH

ELAClean®

elatech.com

Elatech S.r.l.

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