



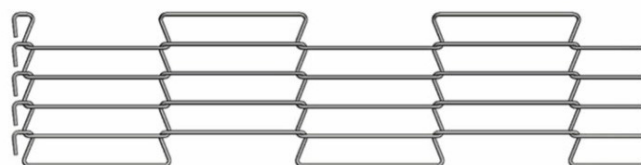
www.italconveyors.com



STAINLESS STEEL WIRE MESH CONVEYOR BELTS

For chocolate processing

Bars, brittle, pralines, nougats, chocolates, and more



Maximum Hygiene and Productivity in the Processing Cycle

In chocolate processing, even when working with warm creams, chopped nuts, candied fruit, and dense fillings, the quality of the final product is ensured by our stainless steel wire mesh conveyor belts, which are designed for easy and safe cleaning and sanitization



Applications:

- Chocolate tempering
- Coating with melted chocolate, sugar, creams, toppings, or candied ingredients
- Glazing
- Decorative finishes
- Filling
- Cooling

Key Features:

- Minimal product contact surface – reduces residue buildup and preserves product integrity
- Extremely wide open belt area – up to 85%, allowing easy flow-through of toppings, dense liquids, and melted chocolate

Our wire mesh belts are manufactured from high-quality stainless steel, produced exclusively within the European Union and fully compliant with EU Regulation EC 1935/2004, which governs materials intended for direct contact with food.



For any technical and commercial information, please contact us

Contacts



+39 059364813



info@italconveyors.com
www.italconveyors.com



Italconveyors S.r.l.
Via Gandhi, 9/A 41122 Modena - Italy
TEL +39 059 364813
FAX +39 059 8375130
VAT 03082420369