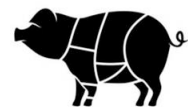


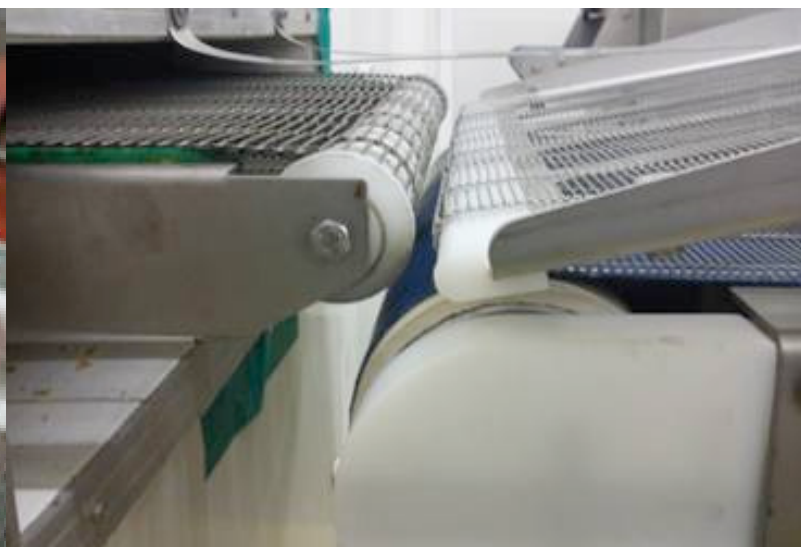
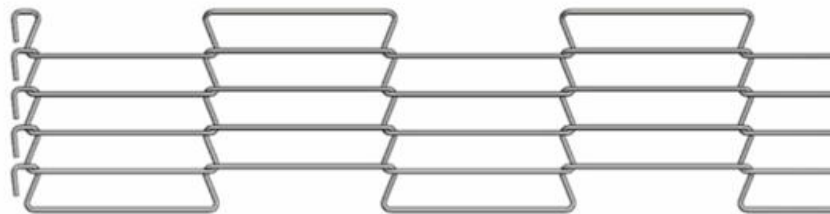


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STAINLESS STEEL WIRE MESH CONVEYOR BELTS

For Meat Processing in Cured Meat Facilities



Maximum hygiene in every stage of production

Our stainless steel interwoven rod conveyor belt plays an integral role in meat processing within salami and cured meat plants.

At the end of each production cycle, it can be thoroughly, easily, and safely washed and sanitized — ensuring hygienic handling at all times

Applications:

- Sliced meat and deli transport – Cutting lines
- Cleanrooms for hygienic product handling
- Heat-shrink packaging – Belts for shrink-wrapping machines

Key Features:

- Large open surface area – up to 85%
- Minimal product contact surface – for cleaner processing
- Designed for maximum hygiene and sanitization



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

We have been operating for years with the primary goal of customer satisfaction through the superior quality of our products

For any technical and commercial information, please contact us

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