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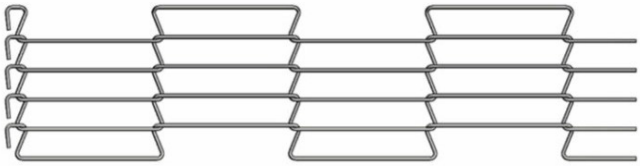
CONVEYOR BELTS

STAINLESS STEEL
WIRE MESH CONVEYOR BELTS

For Bakery: Bread, Pizza, Cookies, Taralli, Flatbreads, Focaccia, Brioches, Panettone and more



Maximum hygiene and productivity throughout the production process

The quality of the final product in operations such as cooling, baking, filling, and freezing is ensured by our stainless steel wire mesh conveyor belts

Key Features:

- Extremely wide open surface area – up to 85% for effective product cooling
- Designed to allow crumbs, toppings, and filling residues to fall through the mesh during transport
- Ideal for oil drainage during filling and frying stages
- Suitable for infeed and outfeed of ovens
- Optimized for infeed and outfeed of freezing tunnels
- Minimal product contact surface – for improved hygiene and reduced contamination risk

Our wire mesh belts are made of high-quality stainless steel, produced exclusively within the European Union and fully compliant with EU Regulation EC 1935/2004 regarding 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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