

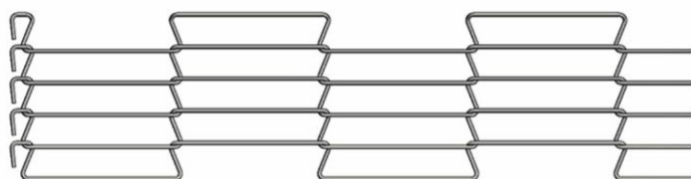


www.italconveyors.com



STAINLESS STEEL WIRE MESH CONVEYOR BELTS

For Grilling, Breading, Batter Coating and Frying Processes



Maximum hygiene and consistent performance

Whether grilling eggplant, breading arancini, frying croquettes, olives, or zucchini, the quality of the final product is also guaranteed by the use of our wire mesh belts designed specifically for food processing lines



Advantages:

- Open surface area up to 85% – ideal for efficient heat transfer and product drainage
- Allows breadings and oil residues to drain freely through the mesh
- Perfect for cooling and for infeed/outfeed of freezing tunnels
- Minimal contact surface – preserves product shape and texture
- Minimum transfer diameters as small as 12 mm – ensures even the smallest and most delicate products are transferred without damage



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

Contacts



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