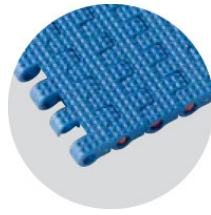


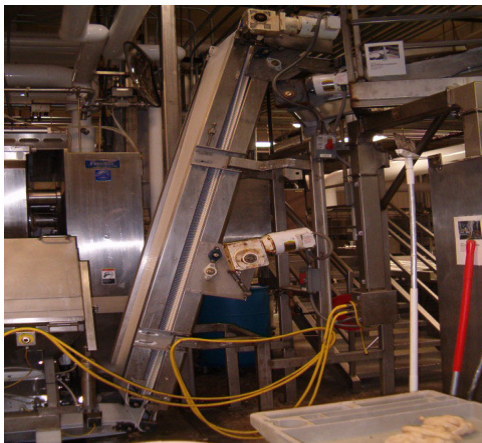
Solution Guide



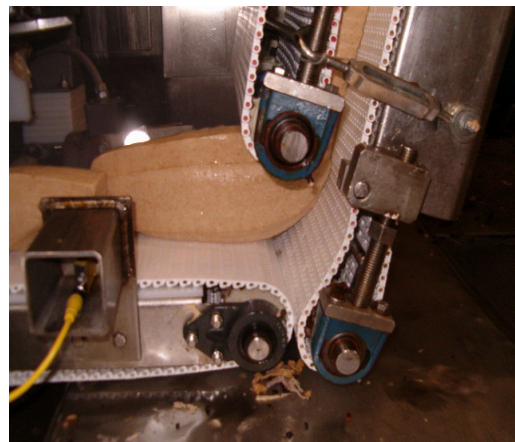
uni M-QNB NS
Straight Running Belt

- Industry > **Bakery**
- Application > **Dough Conveyor**
- Description > **A "hugger belt" that conveys bread dough up a 60 degree incline**

As the dough is conveyed up, it is compressed and spread out between the two conveyors that run at approximately the same speed. At the top of the conveyor horizontal section conveys the dough to another horizontal conveyor that then drops the dough into a hopper.



0.5 in. pitch uni M-QNB belt for dough handling



Problems

- > **Problem 1**
PVC belts that are typically used mistrack and therefore last only 3-4 months each.
- > **Problem 2**
The PVC belts are difficult to repair and replace and require a large amount of downtime.
- > **Problem 3**
Slippage and pulsation of the PVC belt will create problem by stretching and compressing the dough making it uneven.
- > **Problem 4**
When using a PVC conveyor belt the dough is sticking to it and wanting to wrap around with it.

Solutions

- > **Solution 1**
Due to positive sprocket engagement and tracking the expected life of the uni M-QNB NS (non sticking) is 4-6 times longer than a PVC belt.
- > **Solution 2**
The locking pin on the belt will allow for easy maintenance on the belt versus the one piece PVC belt previously used.
- > **Solution 3**
The positive sprocket drive of the uni M-QNB belt will prevent slippage and maintain a steady and consistent drive.
- > **Solution 4**
The NS surface reduces contact with the dough for excellent release. The 0.5 in. pitch on this belt will allow the belt to curve around the small idler rollers on the center driven conveyor. This belt will be a perfect fit with the tight turns and with the scraper on the bottom side of the center driven conveyor. The belt hinges that pivot actually help to force the dough off of the belt surface.