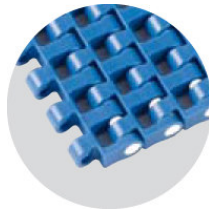


Solution Guide



uni M-TTB
Straight Running Belt

- Industry > **Bakery**
- Application > **Oven Takeaway (Bread)**
- Description > **Transferring hot bread out of the oven**

Small pitch belt conveyors are often used after the oven to transfer small loaves of bread or other baked goods.



uni M-TTB 37% on an oven takeaway



Problems

- > **Problem 1**
Oxidation on wire mesh belt will cause blackening that can transfer to the product. This creates a food safety issue.
- > **Problem 2**
Debris from the steel belt (wire mesh flat belt) can flake off and contaminate the bread. This causes product loss and requires downtime to clean and replace the belts.
- > **Problem 3**
On many modular belts stretch occurs very quickly due to pin wear in this application. Because there is a tight transfer these belts use nosebars and are driven from underneath, putting the belt through many more front and backflex positions than normal. This adds much more wear to the pins which causes belt stretch.

Solutions

- > **Solution 1**
uni M-TTB is made from FDA approved material for direct food contact and can be cleaned without the blackening caused by oxidation that is common in metal belts.
- > **Solution 2**
The uni modular plastic belt has plastic pins so it will not create debris that contaminates the product.
- > **Solution 3**
uni M-TTB with nylon (PA6.6) pins provides superior wear resistance to the PP pins that are common for competitors.