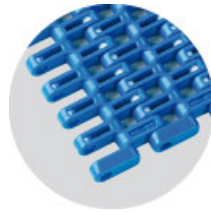


Solution Guide



uni SNB M2 34%
Straight Running Belt



uni CNB 22%
Straight Running Belt

- Industry > **Bakery**
- Application > **Cooling Conveyor (Tortilla Proofer)**
- Description > **Cooling of Tortillas after the oven**

Typically the conveyor will be a multi-tier system. The incline conveyor will be close to the oven and require a high temp belt. Tortillas can sometimes cause the belt to burn as they come out of the oven so material choice is important.



Above a multi-tier tortilla cooler using uni SNB M2 34% open in PA6.6 (nylon)

Problems

- > **Problem 1**
Debris from the steel belt (wire mesh flat belt) can flake off and contaminate the tortillas. This causes product loss and requires downtime to clean and replace the belts.
- > **Problem 2**
The tortillas require a great deal of airflow to make the cooling process efficient.
- > **Problem 3**
The tortillas will overlap and stick together during the cooling process because of the vibration caused at the drive sprockets (chordal effect).
- > **Problem 4**
The incline conveyor will be close to the oven and require a high temp belt.

Solutions

- > **Solution 1**
The uni modular plastic belt has plastic pins so it will not create debris that contaminates the product.
- > **Solution 2**
Traditional plastic modular belts have flat surfaces that restrict airflow. The uni SNB M2 34% open has a patented low contact radius top surface that allows maximum airflow to pass under the tortillas.
- > **Solution 3**
The uni SNB M2 sprocket engagement system drives on the hinge of the belt (rather than the center of the belt like traditional modular belts). This greatly reduces the chordal effect.
- > **Solution 4**
The high temp belt material (PA6.6) from uni-chains reduces the risk of burning and melting the plastic belt.