

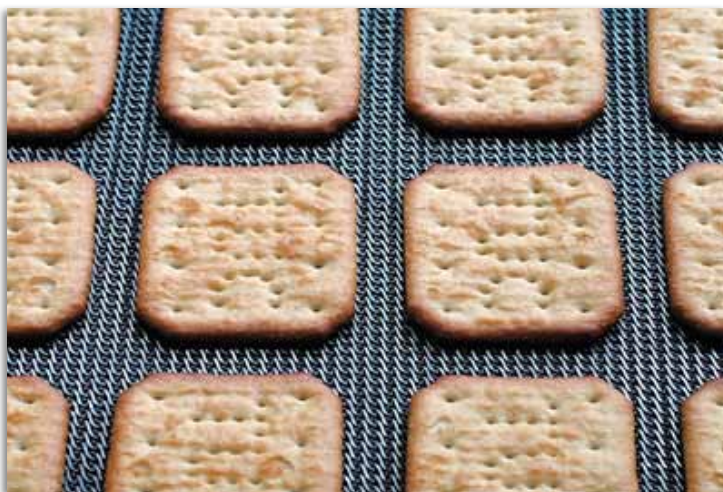


### Other belts for the baking industry

Apart from rolled baking oven belts there are within our delivery programme a number of other wire mesh conveyor belts that are used in the baking industry.

Here we would like to mention them with the details of these belts on our appropriate internet page:

- Round Wire Link Belt for bread & rolls – group 200
- Braided Link Belt for sticks & cookies – group 300 & 400
- Braided Wire Belt for salty snacks & nibbles – group 500
- Multiple Spiral Belt for cracker & biscuits – group 3000 & 4000
- Braided Rod Belt for chocolate enrobing & coating – group 700



## Rolled Baking Oven Belt.



STEINHAUS Baking Oven Belts -  
Experience all over the World



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 **STEINHAUS**

## Rolled Baking Oven Belt

Rolled baking oven belts are a special product which, with regard to material, spiral structure and tolerances, meet exceptionally high standards in its applicational requirements, thus helping to reach long operational lifetimes and low maintenance costs.

### Applications

Rolled baking oven belts are, thanks to their low weight with high stability at the same time, often the ideal alternative to solid steel belts or other wire mesh conveyor belts – if the dough is allowing this - because of their smooth surface and good air permeability. They are used in tunnel ovens for:

- baked durables
- crackers
- biscuits & cookies
- ginger bread



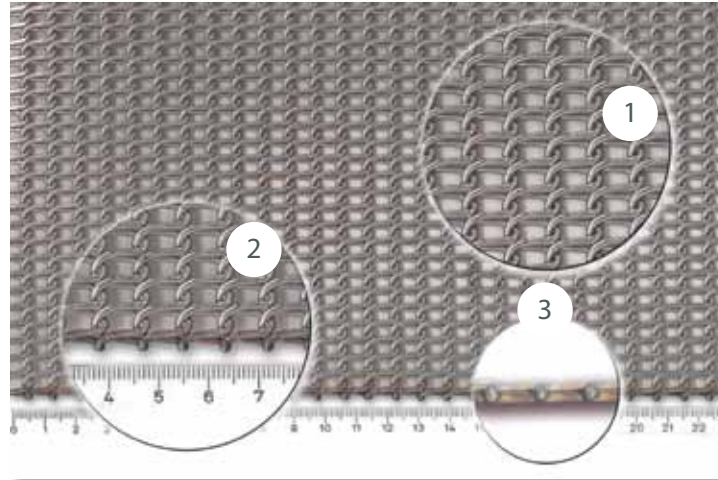
### Main features

- round wire spirals
- small belt thickness
- spiral structure in right angle
- welded edges
- small width tolerance of max. +/- 8 mm
- width up to 1550 mm
- in commercial or stainless steel
- for temperatures up to ~400 °C

### Quality Features

The important quality features that make the difference for our rolled baking oven belts:

- equal mesh structure (1)  
important for the belt's straight running, the simple and rectangular connecting of belt ends and the reparability when replacing mechanically damaged belt pieces
- welded edges (2)  
important for an equal belt thickness also at the edges, to avoid damages by discharging blades
- narrow width tolerance (3)  
important for a small belt's out of straightness and therefore lower risk of damages to the belt edges



### The 4 main types of rolled baking oven belts

Type	F 4012	F 4015	F 6014	F 2510
comparable to	~ Z47	~ Z47R	~ Z48	~ Z28
wire diameter	1,2 mm	1,5 mm	1,4 mm	1,0 mm
original mesh opening	4,0 mm	4,0 mm	6,0 mm	2,5 mm
belt thickness	2,3 mm	2,8 mm	2,7 mm	2,0 mm
weight per sqm	~ 7,3 kg	~ 9,5 kg	~ 7,1 kg	~ 6,2 kg

### Type F 4012

is our standard product and the most frequently used one.

An optimum ratio between wire diameter and mesh opening allows an efficient heat management with good baking results. With this type of rolled baking oven belt one is most flexible both for band width as well as for oven length.



### Type F 4015

with the same mesh opening like the F 4012 a stronger wire is used and so higher mechanical requirements can be met, resulting in an improved operational life time. There are however increased energy needs and oven drive and construction faces a higher belt weight.



### Type F 6014

leads to an again improved heat management in the oven thanks to the bigger mesh structure. Special attention has to be paid for this belt to the consistence of the dough.



### Type F 2510

is the belt with the smallest mesh opening and the thinnest wire and therefore the lowest energy demand. Since sensitive in mesh structure and at the edges this belt is suitable for smaller ovens with shorter lengths.

