

Application: Fruit Canning Plant - General Transfer

Data

Environment : Indoor, ambient temperature
Product on belt: (Parts of) Peaches with (out) skin

Process description:

First the peaches are sized. Then the peaches are halved, the pits are taken out and the pits and halved peaches are separated. After this the peach halves are separated into sizes again. Depending on what is required, the peaches may be sliced into smaller parts. For both the halved peaches and the smaller parts the following steps are the same. The peaches are canned, and afterwards cooked. Finally the cans are stacked and palletized.

Belt requirements:

FDA Approved:

Since there is food involved, the belt must meet FDA standards.

Moisture resistant:

The peaches are wet in some parts of the process. There is also fruit juice present.

Non-staining:

When the customers and inspectors visit the factory, they want to see a clean plant. The belts cannot be stained by fruit juice.

Non marking:

The belt cannot discolor or bruise the peaches.

Previous Belt Problem:

White 120 pound PVC belt

This belt has a lifetime of approximately one year and the belt stains relatively quickly.

Solution:

Chemprene 3-ply White Nitrile belt

The Chemprene White Nitrile belt meets all the requirements: it is FDA approved, moisture resistant, does not discolor, and does not mark the peaches. The belt has a considerable longer lifetime, i.e. 4 to 5 years.

Details:

Minimum pulley diameter : 2" (50.8mm)
Center to center distance : Varies depending on the application
Maximum belt width : 36" (914.4mm)
Speed : Varies depending on the application
Splice : vulcanized endless
Support : Slider bed

Remark:

In this process the belts might have reverse bend, scrapers, and be troughed. There is no have crowning or knife edges.