

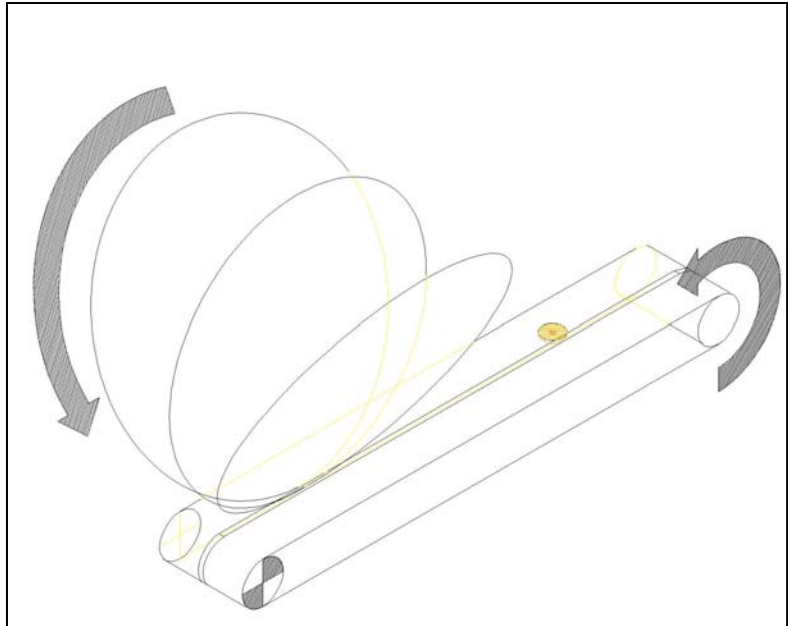
Application: Fruit Canning Plant - Peach Slicer

Data

OEM: Not available
Environment : Indoor, ambient temperature
Product on belt: Half peaches without skin

Process description:

If a peach is to be processed into slices, a half peach is transported to the slicer belt. This is a troughed belt with a ½" (12.7mm) wide groove cut in the cover. The belt moves the peach to slicing blades (2 to 4) 26" (660.4mm) diameter blades. After passing through the blades, the peach slices are transferred to the next conveyor.



Belt requirements:

Grip:

The surface of the belt needs to grip a half peach and move it through the knives. In this application it is also important that the surface of the belt does not damage the peach.

FDA Approved:

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

Non-staining:

When the customers and inspectors visit the factory, they want to see a clean plant. The belt cannot be stained by the peach juices.

Non marking:

The belt must not mark 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 Neatgrip belt

The Neatgrip belt has a surface that is able to grip the product well, without harming it. It is FDA approved, does not mark the fruit and is not stained by the peach juice.

Details:

Minimum pulley diameter : 4" (101.6mm)
Center to center distance : 4' (1219.2mm)
Belt width : 8" (203.2mm)
Speed : 100'/min (30.48 m/min)
Splice : Mechanical lace
Support : Slider spring bed
Troughed
Middle stroke without top cover of 1/2" (12.7mm) wide

Remark:

In this application the belt does not incline nor decline, has no knife edges, no crowning, no reverse bends, and no scrapers.