

Food processing belts improve hygiene standards



Our products are constantly evolving with the requirements of our customers. We respond to their needs by analyzing the performance of our belts in different environmental conditions. For this purpose, we simulate different sets of chemical, thermal, and mechanical parameters.



Habasit – Full-range belting supplier for the food industry

New solutions for the food processing industry

Developing the right belting products calls for a clear understanding of the customer's processes. With 57 years of experience and a worldwide network of sales and application engineers, Habasit is the best partner for the food industry. In the domain of conveyor belts, the construction of the product and the materials used are of paramount importance. Habasit has recently introduced three outstanding and innovative product ranges: HabasitLINK® plastic modular belts as well as Cleanline® and HyGUARD®/HabaGUARD® fabric belts. These belts help the food industry perceptibly raise its hygiene standards.

HabasitLINK®

This plastic modular belt range has become highly popular in the industry due to its unique design features. It is among the easiest to clean belts of its kind on the market. Features like the oblong hole, self-cleaning open hinges, and smooth surfaces even on the reverse side reduce cleaning times and guarantee enhanced hygiene.

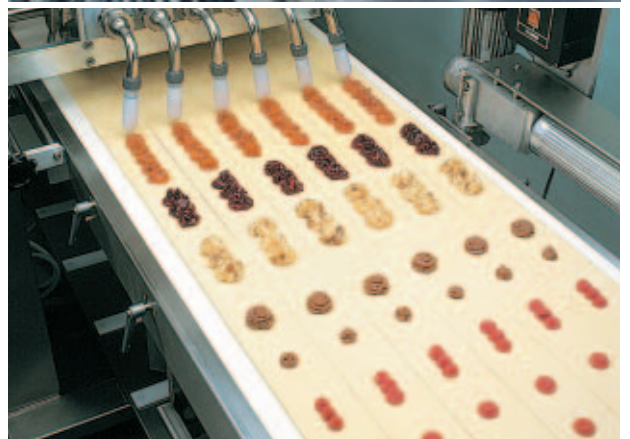
The choice of different FDA/EC-approved materials allows these belts to be used in virtually all applications. Wherever low or extraordinarily high temperatures (from -70°C to +240°C) are involved or excellent chemical resistance is required, the HabasitLINK® product range provides an optimal solution.

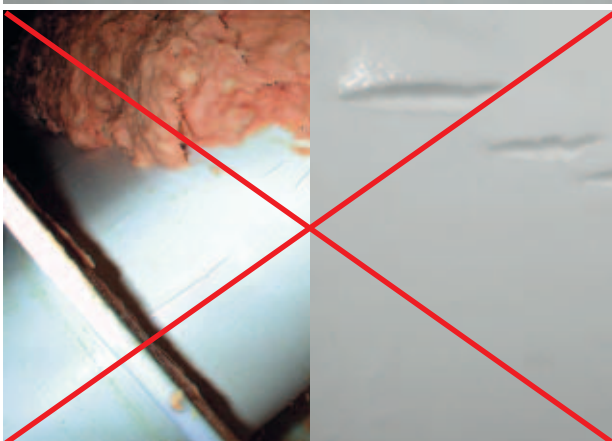
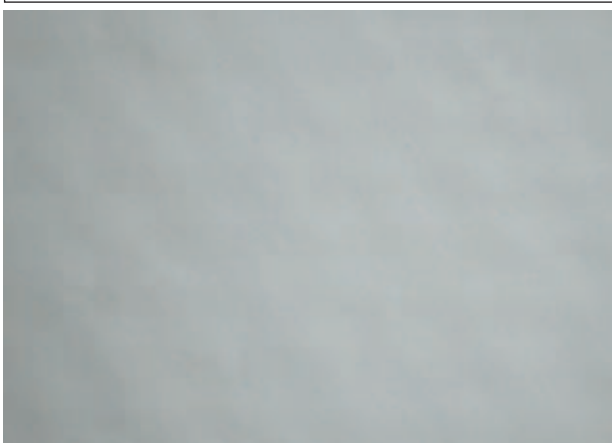
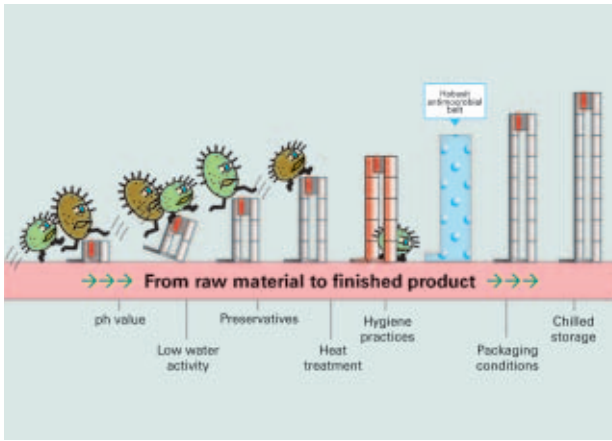
ModulCLEAN inside-out cleaning system

Habasit has developed ModulCLEAN, a specifically designed CIP system, to reduce cleaning times and costs. ModulCLEAN consists of a precision machined high-density polyethylene multi-tooth sprocket with an engineered spray nozzle cleaning system. By combining the patented ModulCLEAN System with HabasitLINK® modular belts and HabaGUARD® antimicrobial technology, Habasit can deliver the most comprehensive package available to help you improve hygiene and sanitation standards in your plant.

Cleanline®

Coated with Habilene®, a brand-new polymer modified by Habasit especially for food applications, the new Cleanline® conveyor belt range stands out with plenty of special features that are essential for food applications. The very good release properties, even with very sticky products, boost the efficiency of the production process and reduce product waste while cutting cross-contamination and shortening cleaning times. Furthermore, the chemical resistance of Habilene® allows the use of aggressive cleaning agents without damaging the belt's surface.





Antimicrobial belts

Habasit's HyGUARD® and HabaGUARD® antimicrobial belts represent an additional barrier that prevents the growth of microorganisms. Daily use and cleaning can cause mechanical stress and damage to the belt surfaces. This leads to increased retention of soil and may encourage the growth of microorganisms, since even optimal cleaning intervals and procedures as well as a sophisticated HACCP concept cannot fully guarantee sterile conditions.

HyGUARD®/HabaGUARD® food conveyor belts contain an additive that throughout its service life protects the entire belt against microorganisms, especially in microcracks and cuts that are inaccessible to cleaning procedures. However, customers must be aware that this product complements but cannot replace conventional cleaning measures or protect users against food-borne disease.

HySAN

HySAN is a new range of highly oil-resistant food PVC belts developed by Habasit. Typical standard PVC conveyor belts, for instance those used in meat processing applications, can incur severe cracking caused by the extraction of plasticizers. HySAN avoids this major hygiene risk and features many other improved product characteristics.

Microscopic picture after dynamic wear and tear test – and olive oil treatment

Habasit HySAN belts

- No cracks
- No wrinkles

Competitor: high-grade food PVC belts

- Severe cracks
- Wrinkles

Quality and service – not just buzzwords at Habasit

Habasit knows that supplying quality products is not enough. Food manufacturers need a reliable and professional partner in consulting and after-sales service. Thanks to its global service network and its large Research & Development team, Habasit is in a position to provide expert support all over the world. Habasit knows what customers need for HACCP and GMP compliance. Our answer to your needs is always an application-specific, tailor-made solution.