



ROD NETWORK BELT

ECO

JENS S.
TRANSMISSIONER A/S

TOP characteristics

- > Thin, flexible and light belt construction
- > Permeable and hygienic construction
- > Chain guided
- > Small back flex rollers
- > Economical solution for standard applications

MARTENS
Tradition and innovation since 1929

Rod network belts are characterised by their precise, maintenance-free belt run and small back flex rollers. They are even capable of reliably transporting small products and seamlessly transferring them to downstream machines. The open mesh structure permits unobstructed, hygienic passage of liquid media, heat, cold or air.

Applications

- > Ovens
- > Drying tunnels
- > Glazing machines
- > Cooling tunnels
- > Soldering machines
- > Bread crumbing machines
- > Leaching machines
- > Cleaning machines
- > Sprinkling machines
- > Enrobing machines
- > Laser cutting machines

Materials used

- > Spring steel wire 1.1211 (Ø 0.9 – Ø 1.80)
- > Stainless steel wire 1.4310 (Ø 1.0 – Ø 2.80)
- > Stainless steel wire K2390 (Ø 1.0 – Ø 2.35)

Dimensions

- > Up to 4 000 mm and above in special cases

Speeds

- > Up to 15 m/min

Can be combined with

- > Carriers
- > Points
- > Guide chains

Stainless steel construction according to Regulation (EC) 1935/2004 Suitable for food stuffs





ROD NETWORK BELT - DIMENSIONS + MATERIAL



Description

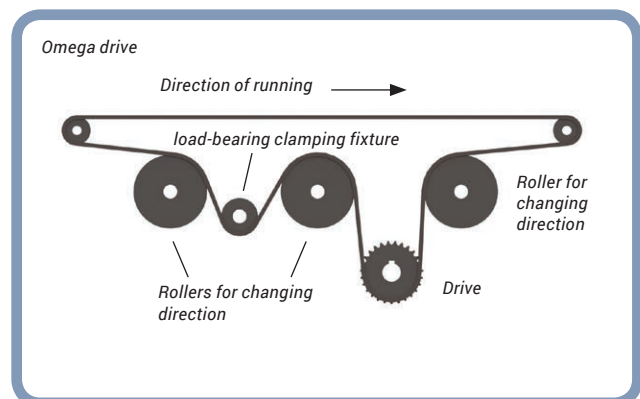
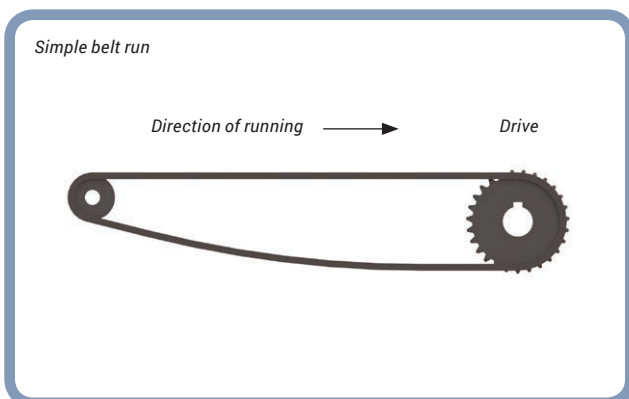
Spring steel wire 1.1211, type DH (AISI 1060): Is used when there are no demands in terms of corrosion resistance, e. g. with the chocolate enrobing machine. Temperature range from - 10° C to + 70° C. Available wire diameters: 0.90 / 1.00 / 1.25 / 1.40 / 1.60 / 1.80 mm.

Stainless steel wire 1.4310 (AISI 302): Is used to prevent corrosion under normal conditions, e. g. in the fish and meat industry. Temperature range from - 50° C to + 250° C. Available wire diameters: 1.00 / 1.25 / 1.40 / 1.60 / 1.80 / 2.00 / 2.35 / 2.80 mm. Food approved in accordance with VO EC 1935/2004.

Stainless steel wire K2390: Used if a high level of corrosion resistance is required, e. g. use of fruit acids. Temperature range from - 80° C to + 280° C. Available wire diameters: 1.00 / 1.25 / 1.40 / 1.60 / 1.80 / 2.35 mm. Food approved in accordance with VO EC 1935/2004.

All wires are high gloss polished:
Reduction of product sticking through the undamaged surface attributed to gentle wire straightening.

Drive variants



Sprockets always have to engage from the inside of the belt.

