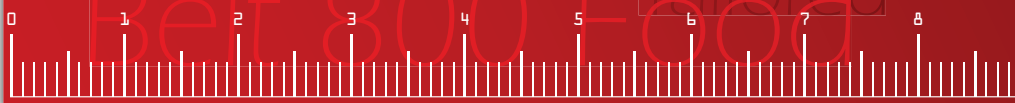


# Belt 800 Food

## Special tray cleaning machines



### Compelling arguments:

- Just right for baking production lines
- Latest cleaning technology
- Developed mainly with moulded baking trays in mind
- For coated and uncoated trays
- Easy to use, low-maintenance and failsafe
- Intended specially for big cleaning jobs
- Complies with current hygiene standards

### Proven uses:

- Industrial system trays
- Baguette trays with and without edges
- Burger trays, 3- and 4-edge trays
- For perforated and imperforated trays
- With silicon or Teflon, as well as uncoated
- Standard width 800 mm
- Special sizes available up to 3,000 mm

**Belt 800**  
**Food**



### Innovative machine design

Quick off the blocks: Belt 800 Food is a special tray cleaning machine in the best of moulds, as it has been designed to ensure efficient cleaning of large quantities of moulded baking trays. With cleaning performance of around 1,200 trays per hour, it proves highly effective in removing flour, sesame, poppy seed and dough remnants.

The basic version, which is manually fed, consists of a cleaning and conveyor unit. The Belt 800 Food is also particularly suited for installing in bakery production lines in the form of an automated system that is custom designed and tailored to your exact needs. The machines are manufactured from high-quality materials such as stainless steel, aluminium and superior plastics, and they meet European hygiene standards.

### Efficient cleaning technology

- Innovative belt brushes closely adhere to the tray contours
- The belt brushes rotate in contrary motion giving extremely thorough cleaning of recesses and indentations
- Coated trays are not susceptible to damage
- Unique cleaning result thanks to six individual brushes
- Excellent brush service life
- Excellent cleaning performance of approx. 1,200 trays per hour

