



Baking Industry

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YONGLI --- Your Belting Solution Provider



Market Leader



High-Tech



MPR Integration



Customization



24h Service



2

We have been paying close attention to the ever-increasing process and food safety standards of the baking industry, fully understanding the requirements of the industry for the performance and quality of conveyor belt products in different aspects of conventional conveying and food processing, and creating a complete solution for the entire production line of the baking production line. We have broken through the traditional production process of PU belts, using advanced calendaring line technology, and using imported raw materials to produce TPU and TPO coated products. From the raw material to the final product, it is heated and pressurized in a fully enclosed state to ensure zero loss of product material properties without any impurities/plasticizer contamination.

In order to meet the diversified and diversified needs of our customers, Yongli has been continuously researching and developing innovations after years of practical research. From the aspects of physical properties and chemical properties of conveyor belts, we provide customers with personalized and comprehensive solutions.

Superior oil resistance

Through the input of raw materials, formulation adjustment and calendaring process, the surface coating of the conveyor belt products produced by Yongli is completely closed. The anti-fouling/oil resistance is improved, the release property is good, the skeleton structure is effectively protected, and the service life is improved.

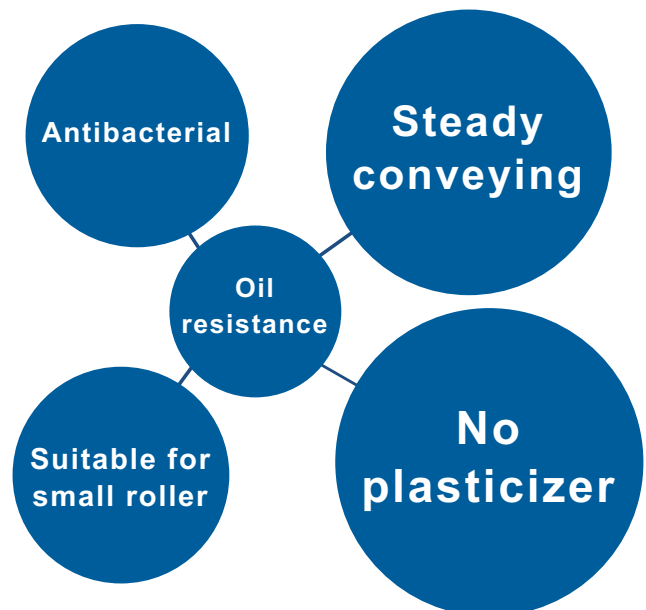


Advanced edge Sealing

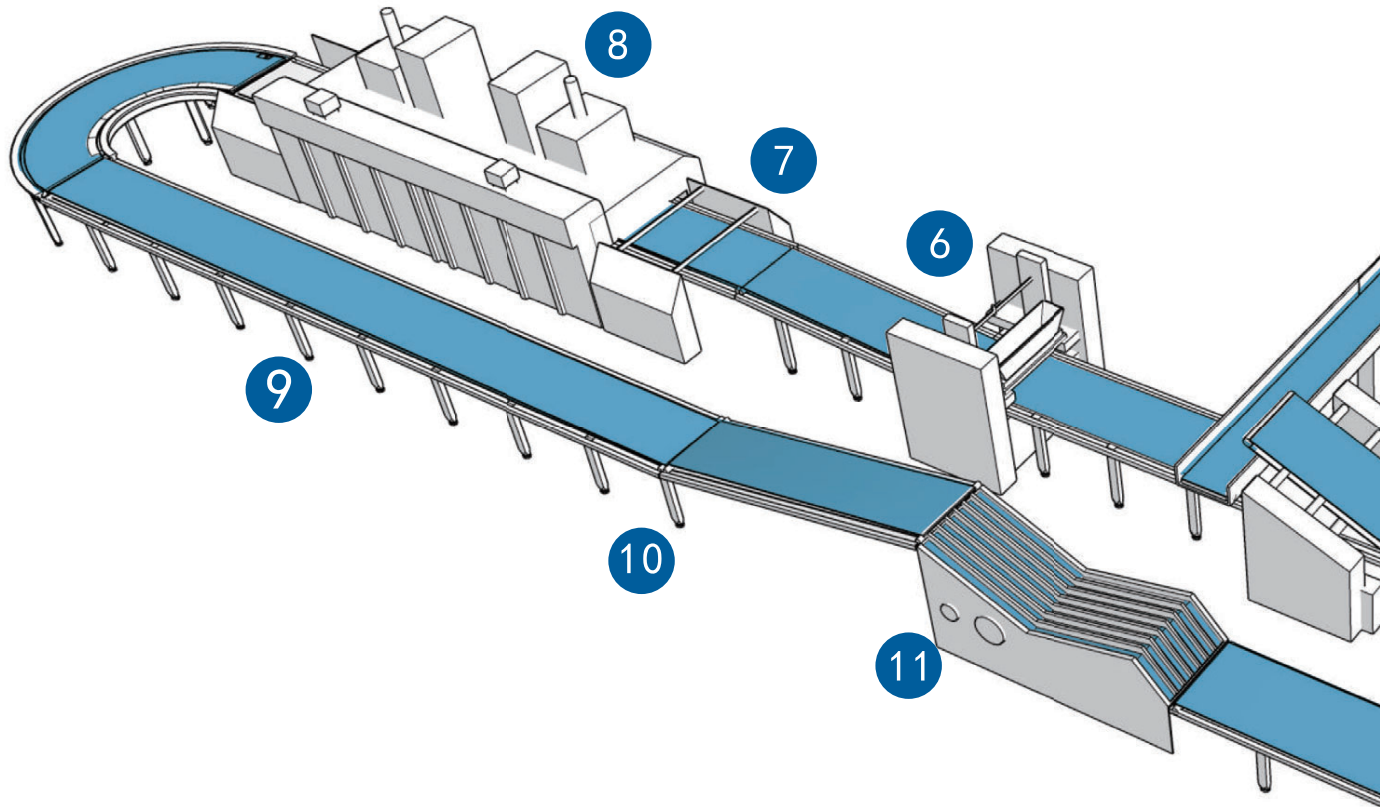
Through equipment innovation and process modification, Yongli now has an advanced edge-sealing process that greatly reduces the risk of grease from entering the fabric layer from the side of the belt in the food production line. At the same time, it also eliminates food safety hazards caused by belt burrs.

Antibacterial formula

Through years of cooperation with food processing companies and in combination with actual production conditions, Yongli has successfully proposed the concept of adding antibacterial formulas in conveyor belts. Tested by a third-party testing agency, Yongli's antibacterial conveyor belt products can effectively inhibit and kill a variety of bacteria.



Baking industry (cookies, chips) conveyor system



Baking | Biscuits

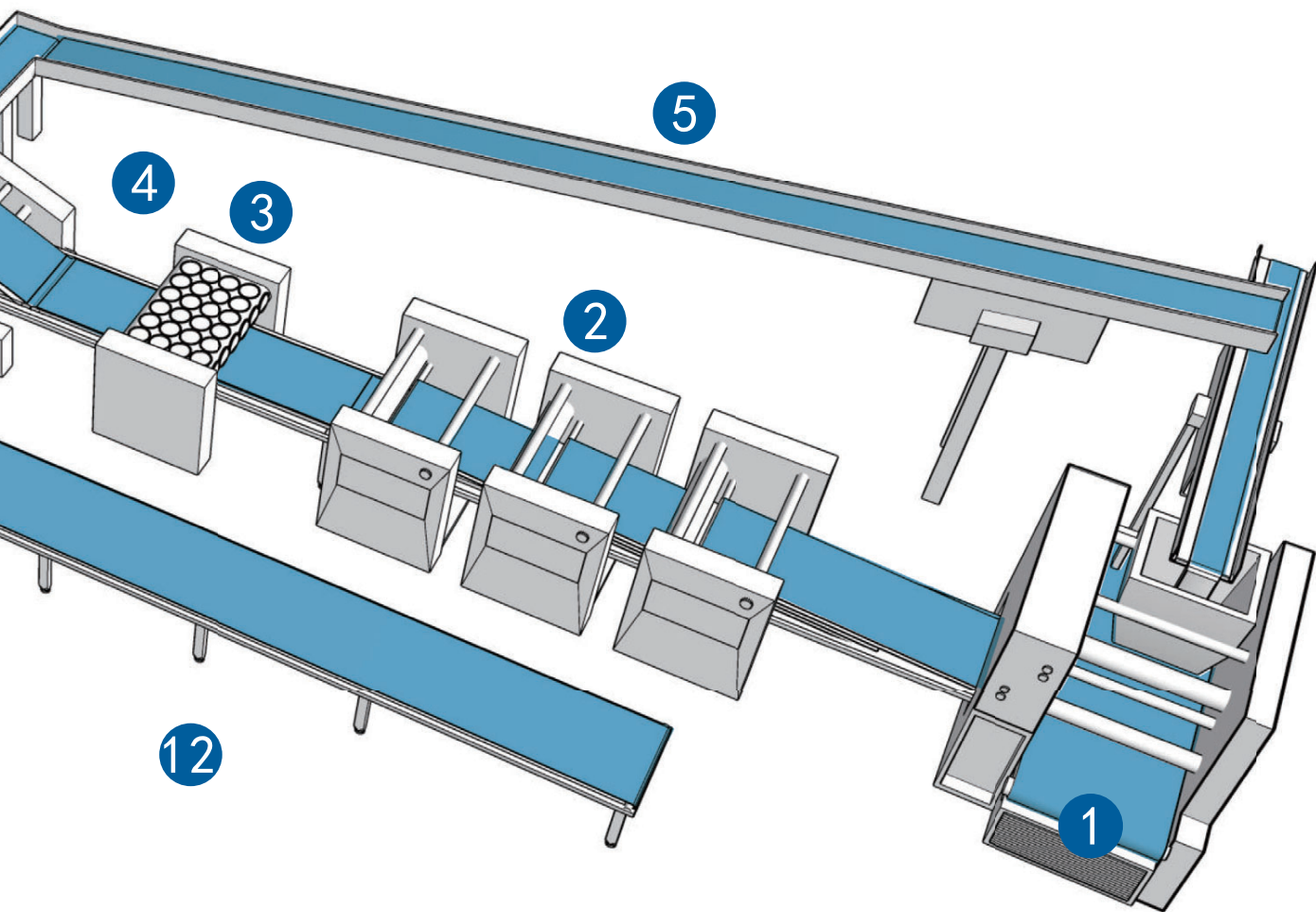


Baking | Crisps



- | | |
|---|----------------------------|
| 1. Folding station (biscuits)
Dough sheeter (crisps) | 7. Transfer conveyor belt |
| 2. pressing machine | 8. Oven |
| 3. Rotary cutter | 9. Cooling conveyor |
| 4. Dough divider | 10. Transfer conveyor belt |
| 5. Scrap return | 11. Sorting |
| 6. Spreader conveyor belt | 12. Packaging |

Remarks: In the production of potato chips, 1-3 sections are combined into one section.



Note: This diagram does not represent the complete baking industry delivery process, but merely serves as a reference for you. Due to the complexity, specificity and diversity of specific cases of delivery systems, the solutions are diverse. Therefore, the above system schematic is only part of the process under the most conventional circumstances, and Yongli cannot make a guarantee commitment to any individual case. However, after communicating with your technology, we will adopt a conveyor belt product solution that is more suitable for your industrial needs. For details, please contact sales which authorized by Yongli.

Data sheet

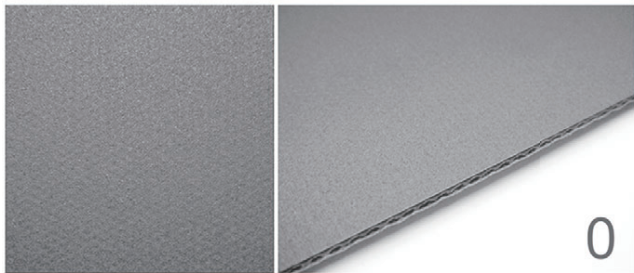
Product Code	Type	Color	Surface	Material	Thickness	Tension for 1% elongation	Minimum diameter	Temperature	Application
					mm	N/mm	N/mm	°C	
391101	U7/0A-W	White	Matt	TPU	0.7	4	6	-20/+80	Food industry
391131	U8/0-W DS	White	Matt	TPU	0.8	4	8	-20/+80	Food industry, small shrinkage in heavy oil environments
S10407	U12-24W DS	White	Smooth	TPU	1.0	4	8	-20/+110	After woven, small shrinkage in heavy oil environments
S10309	U11/0-B DS	Blue	Matt	TPU	1.05	4	8	-20/+80	Food industry, small shrinkage in heavy oil environments
S10321	U11/26-B DS	Blue	Texture fabric	TPU	1.05	4	8	-20/+80	Dough conveying, non adhesive surface, small shrinkage in heavy oil environments
391103	U12/0GA-W	White	Matt	TPU	1.2	4	10	-20/+80	Food industry, anti-wrapping
391105	U12/1A-W	White	Diamond	TPU	1.2	4	8	-20/+80	Food industry, good release
391146	UU12GHA-W	White	Smooth	TPU	1.5	4	8	-20/+100	Food industry, cut resistant
392101	U10FAI-T	-	Impregnate fabric	TPU	1.1	6	8	-20/+80	Dough conveying, non adhesive surface
321004	U20-07B	-	Fabric	TPU	1.35	6	8	-20/+120	Cookie mold belt, good release
392201	U13/0A-W	White	Matt	TPU	1.3	6	8	-20/+80	Food industry,
392215	U13/0A-B	Blue	Matt	TPU	1.3	6	8	-20/+80	Food industry,
392437	U13/0-B FL AM	Blue	Matt	TPU	1.3	6	8	-20/+80	Food industry, frayless
392468	U13/0LA-B (1596) AM	Dark blue	Matt	TPU	1.3	6	8	-40/+80	Cooling food conveyor antibacterial and mildewproof
392236	U13/0R-W	White	Matt	TPU	1.3	6	8	-20/+80	Curve belt
S10482	U13/2A-B (1596) AM	Dark blue	Rough texture fabric	TPU	1.4	6	8	-20/+80	Cooling food conveyor, antibacterial
392205	U15/0A-W	White	Matt	TPU	1.5	8	20	-20/+80	Cooling conveyor (edge sealing)
322030	U22-24/26A	White	Rough texture fabric	TPU	1.6	8	20	-20/+80	Dough conveying, non adhesive surface
S10446	U2-2/0WA	White	Matt	TPU	1.4	12	30	-20/+110	After woven
492211	E14/0-W	White	Matt	TPO	1.4	5	8	-20/+60	General conveying belt, non adhesive surface

All data are measured in a standard environment (temperature 23°C±2°C, relative humidity 50%±5%, in accordance with ISO 554), data reliability comes from Yongli' s small analog equipment and years of application experience due to application environmental deviations such as temperature, humidity and various chemical mixtures, The chemical resistance of the material changes. We strongly recommend that you observe and test our different materials in the actual environment in which you work. We cannot provide guarantees and promises for individual cases, but we are happy to provide you with advice on how to use them, as well as samples for you and test information. For details, please contact sales which authorized by Yongli.

Profiles

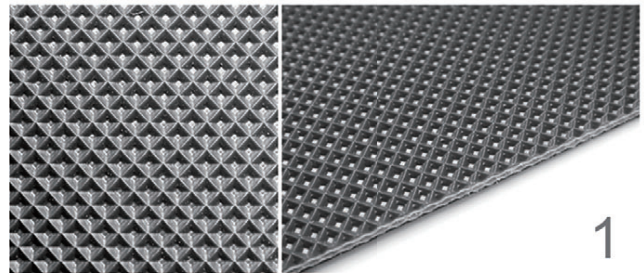
According to years of experience in conveying belts production and application, Yongli has developed more than 80 patterns which full meet the different user requirements.

A variety of standard patterns can be applied to conveyor belts of different materials, but due to changes in materials, hardness, conveying environment, and weight of articles etc, the conveying capacity of the same pattern will be different. If the client has a request, we can also provide a customized service which can be contacted by the sales staff.



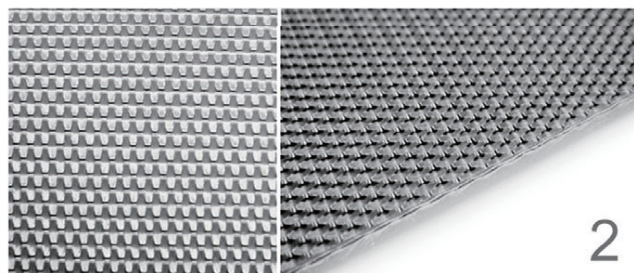
Name: Matt
 Thickness: -
 Property: Non adhesive surface
 Application: General conveying belt

Code: 0
 Width: 3000mm



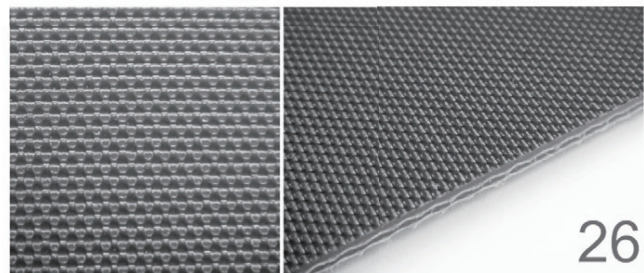
Name: Diamond 2mm
 Thickness: 0.6mm
 Property: Non adhesive surface
 Application: Food, logistic industry

Code: 1
 Width: 3000mm



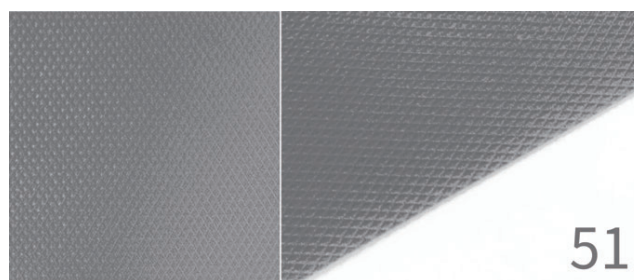
Name: Rough texture fabric
 Thickness: 0.3mm
 Property: Non adhesive surface
 Application: General conveying belt

Code: 2
 Width: 3000mm



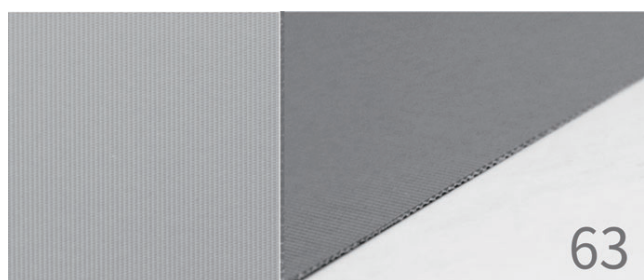
Name: Texture
 Thickness: 0.1mm
 Property: Non adhesive surface
 Application: Food, packaging industry

Code: 26
 Width: 1000mm



Name: Mini diamond
 Thickness: 0.2mm
 Property: Non adhesive surface
 Application: Food industry

Code: 51
 Width: 1500mm



Name: Imitation fabric
 Thickness: 0.1mm
 Property: Non adhesive surface
 Application: Food industry

Code: 63
 Width: 1500mm



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