

Belts for SUGAR INDUSTRY

esbelt



Food approved process
Safe industrial environment
High productivity



ISO 9001:2015



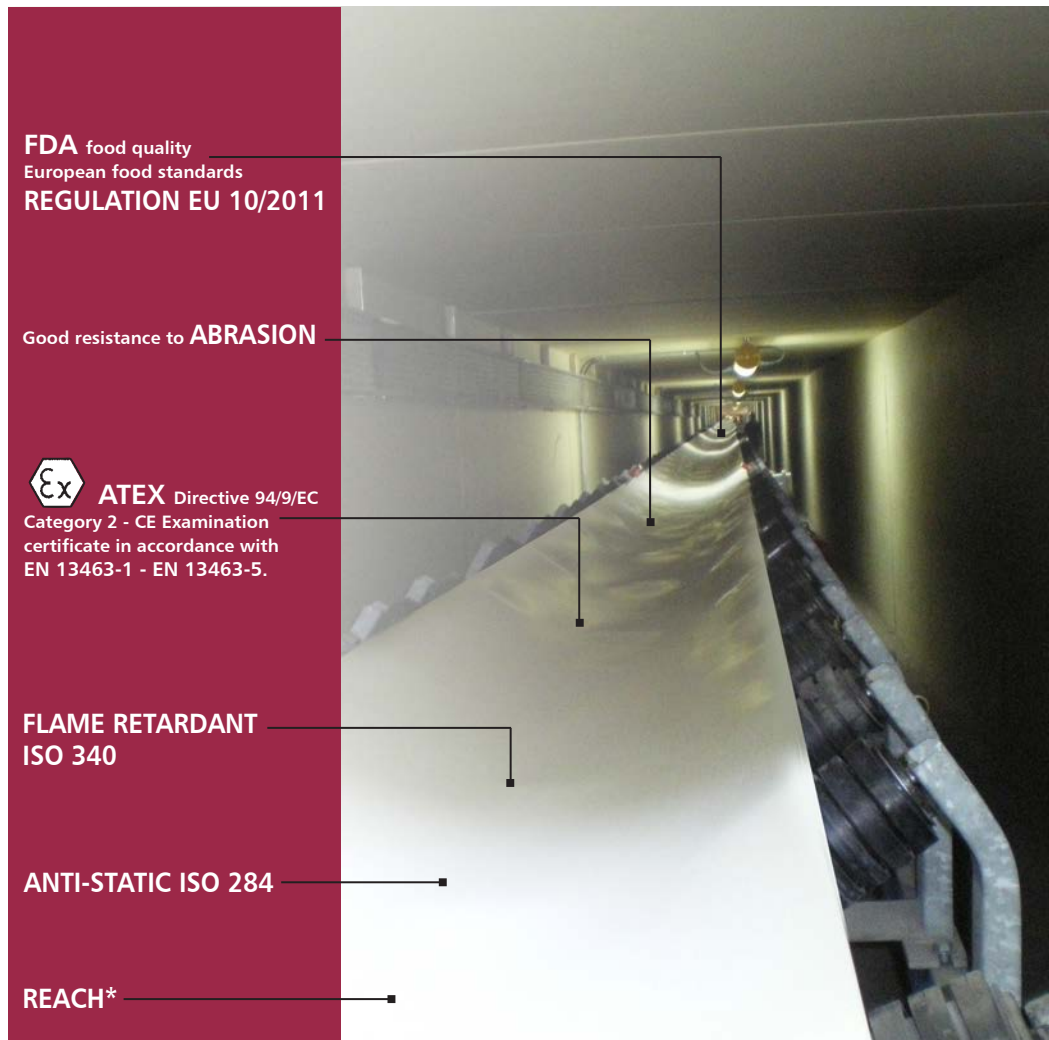
Belts for the Sugar Industry



Covering the different mechanical specifications required in each case (light conveyors, trough conveyors, bucket elevators), we offer various options:

FEBOR 21 CC - FEBOR 31 CC - FEBOR 32 CC - FEBOR 41 CC - FEBOR 61CC - FEBOR 91 CC

The PVC structure itself permits more specific and efficient formulations than rubber, perfectly matching the special requirements of the industry:



* Esbelt requires and monitors that all of its materials suppliers comply, and consults the data base to look for hazard information.

General characteristics of esbelt FEBOR belts for the sugar industry:

Type	Top cover		Bottom cover		Special characteristics	Constant temperature °C	N° of plies	Total thickness mm	Total weight Kg/m ²	at 20°C		Working load at 1% elong. N/mm
	Colour	Thickness mm	Colour	Thickness mm						A	B	
										Ø mm	Ø mm	
FEBOR 21CC	White	2,00	White	1,00	FDA EU ☉ □ ☉ ⚡	-15 +80	2	5,00	6,10	140	190	20
FEBOR 31CC	White	2,00	White	1,00	FDA EU ☉ □ ☉ ⚡	-15 +80	3	6,10	7,60	200	250	30
FEBOR 32CC	White	2,75	White	1,50	FDA EU ☉ □ ☉ ⚡	-15 +80	3	7,40	9,40	300	350	30
FEBOR 41CC	White	2,00	White	1,00	FDA EU ☉ □ ☉ ⚡	-15 +80	4	7,40	9,20	300	350	35
FEBOR 61CC	White	2,30	White	1,00	FDA EU ☉ □ ☉ ⚡	-15 +80	3	7,70	9,40	350	400	55
FEBOR 91CC	White	3,00	White	1,00	FDA EU ☉ □ ☉ ⚡	-15 +80	3	9,60	11,90	400	500	75



FOOD APPROVED PROCESS:

esbelt sugar conveyor belts comply with all food regulations helping to ensure safer food products.

- **CERTIFIED FOOD GRADE:** FDA norm (Title 21 CFR section 175.300) and EUROPEAN REGULATION (UE 0/2011).
- **REACH:** European standard whose aim is to ensure that the substances that are manufactured or marketed do not adversely affect human health or the environment.
- **WHITE COLOUR** below ICUMSA 45.
- Belt covers **ANTIMONY (Sb)** and **PHTHALATES FREE**.
- **ODORLESS**
- **SEALED EDGES** (optional) to ensure 100% protection.



Detail of a sealed edge.

SAFE INDUSTRIAL ENVIRONMENT:

ATEX: EXPLOSION RISK

ATEX European directives establish the necessary measures to ensure the safety and health of workers against the risk in centres with potentially explosive atmospheres.

esbelt belts for the sugar industry are **FLAME RETARDANT (ISO 340)** and **ANTISTATIC (ISO 284)**, preventing sparks which could act as a source of ignition for an explosion, and are certified in accordance with:

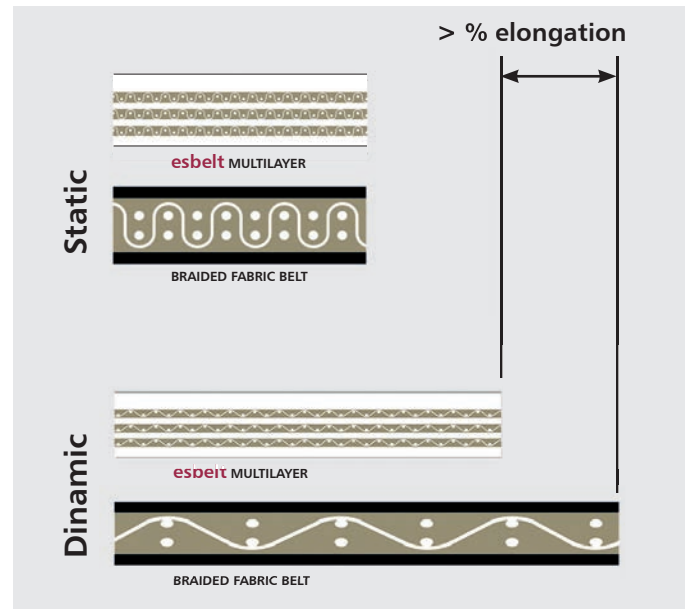
ATEX DIRECTIVE 2014/34/EU Category 2 in accordance with **EN 13463-1:2009 - EN 13463-5:2011**.





HIGH PRODUCTIVITY:

- **ABRASION RESISTANT (ISO 5740-1)**
 - Enables a belt life **up to 35% higher** to other alternatives in the market.
- **SMOOTH AND HOMOGENEOUS SURFACES.** Help scrapers to be more effective with less pressure on the belt. Reduce particles that can be mixed with sugar.
- **VULCANISED SPLICE** that extends belt life and reduces damage by scrapers.
- **HUMIDITY RESISTANT (hydrolysis)**
- **LIGHTWEIGHT:** lighter belts mean reduction in motor energy consumption and less wear in the mechanical components of the conveyor.
- **HIGH WORKING AND BREAKING LOADS** that enable absorption of temporary overloads with less belt elongation, reduction in maintenance stops.
- **ELONGATION:** Multi-ply fabric construction distributes the load uniformly, reducing elongation.



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LESS STOPS
↓
INCREASED PRODUCTIVITY



SOME EXAMPLES:

	Belt type	Application	Conveyor dimensions		Belt type	Application	Conveyor dimensions
SUGAR BEET	FEBOR 31 CC	Storage silo load.	650 mm x 150 m	SUGAR CANE	FEBOR 91 CC	Centrifugal discharge of humid sugar, 230 t/h, with high temperature (90°C).	2000 mm x 65 m
	FEBOR 32 CC	Centrifugal discharge of humid sugar with high temperature (80°C).	2000 mm x 65 m		FEBOR 91 CC	Bucket elevator	1100 mm x 33 m
	FEBOR 41 CC	Transfer to silo	800 mm x 29 m		FEBOR 91 CC	Bucket elevator	450 mm x 47 m
	FEBOR 41 CC	Bucket elevator	650 mm x 33 m		FEBOR 91 CC	Storage silo discharge. Dry sugar 350 t/h	800 mm x 400 m

