esbelt

Biscuit rotary cutters:

Hard dough biscuits. The rotary cutter CUTS the dough.

Hopper

Prerolled - C 10FF, 13FF 16FF

Different sheets until the desired thickness is obtained. PU or cotton-polyester belts. They must be matt or "FF" to allow good transfer.

Rotary cutter: CLINA 10FF

Entry into the cutting machine - CLINA 10FF

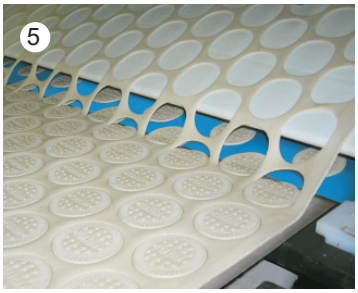
Detail of a rotary cutter for biscuits

OFF-CUTS

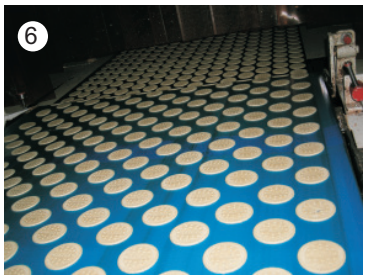
The off-cut is taken away on a C09UF.

The off-cut falls into the hopper to be reused.

BISCUITS



C 10FF transfers the biscuits to a N 09UF.



Transition belt N 09UF prior to oven entry.

Oven exit: cooling over C 09UF.

Rotary moulders: Soft dough biscuits, Digestive and similar. Here the dough enteres the positive cilindres, which have a biscuit shape embossed on them. Cotton belts, that have no middle thermoplastic layer, and in the shape of a ring with no splice are used.

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CLINA 10FF

The best option for biscuit rotary cutters

After many years' experience with biscuit rotary cutters, our belt, the **CLINA 10FF,** has deservedly earned the position of the leading belt in the market, thanks to its excellent performance and long life.

By way of example, in daily production runs of up to **30 tonnes,** the mean lifetime of our belt is up to **8 months.**

By comparison, most of our competitors' belts usually last approximately 3 months under identical conditions.

Main Characteristics of the **CLINA 10FF**

- High longitudinal flexibility, easily adaptable to knife-edge operation.
- Resistant to oils and fats.
- Perfect balance between dough adhesion during the cutting process and easy release of the resulting pieces in the transfer to the next conveyor.

Comparative Advantages

- Drastic reduction in down times in the periodic changes of the used belt for a new one.
- Lower belt cost when considering the product value/performance factor.
- Major reduction in maintenance costs.
- Less risk of accident due to premature belt deterioration.

Other fields of application:

Generally in the conveyance of sticky doughs and/or knife-edge conveyors.

Material	Fabrics		Belt thickness	Belt weight	a 20ºC A ⌀ mm / B ⌀ mm		Working load at 1% elongation	Constant (intermitent) temperature
	Nº of plies	Weft	mm	kg/m2			N/mm	ºC
Cotton-polyester	2	Flexible	1,40	1,25	10	10	7	-15 (-25) +90 (+110)

Rotary cutters are used in the production of hard dough biscuits. Normally, in the production of soft dough biscuits, a rotary moulders are used, usually with cotton belts that have no middle thermoplastic layer.