

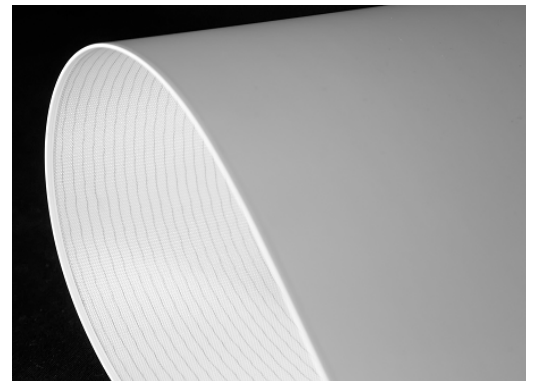
### Sealed belt edges (molded edges)

Belt edges are sealed as an additional safety and protection measure, especially for hygiene purposes in food applications. Sealed edges prevent oils and moistures from penetrating the fabric layer of the conveyor belts from the borders, thus avoiding microbial growth and ply separation. They also prevent fabric fiber from sticking out from the belt edges and contaminating the conveyed products.

In **esbelt**, we can seal the edges of PVC, PU and polyolefin belts ranging from 0.8mm to 9.6mm thick, from 1-ply to 4-ply and belts with smooth, matt or embossed top and bottom cover.

Our technique of sealing thin PU belts ensures that the belt edges are protected while maintaining its flexibility to work on knife edge applications.

**Applications** include bakery & biscuits, chocolate & confectionary, meat & poultry and fish & seafood.



As for thicker belts, the edges are strongly sealed to work under tough working conditions.

**Applications** include sugar, olives, grape harvesting, fruit canning, meat & poultry, fish & seafood and tobacco.



Sealed edge option is also available for our ASTER, BREDA and DRAGO series belts for industrial applications to protect belt borders from oils, greases and chemicals etc.