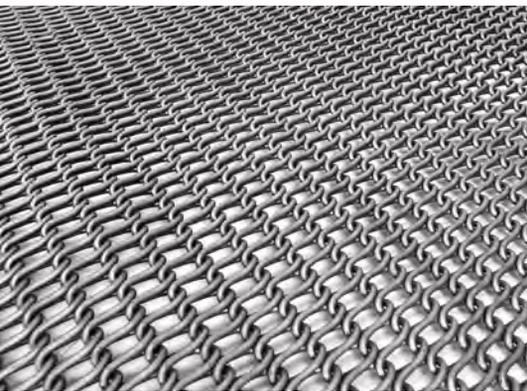


Z-BAKING BELT



THE IDEAL BELT FOR BISCUITS & CRACKERS

As the industry leader with the widest range of conveyor belting products in the market, Ashworth now offers a full line of Z-Baking belts. An ideal belt for biscuits and crackers. Ashworth's Z-Baking belts are the preferred belts for baking biscuits.

Ashworth's Z-Baking belt is a rolled baking band that is friction-driven by a drum used primarily for biscuit ovens – providing the flat open surface required for direct baking on the belt. Ashworth's Z-Baking belt is a conventional woven mesh that is flattened through a rolling process. This results in a belt which is not only smooth and thin but offers a high breaking strength with excellent heat and gas circulation.



Made of carbon steel material, Ashworth's Z-Baking belt is available in several wire and mesh type configurations.

FEATURES & BENEFITS

- A smooth folded looped edge finish eliminates the risk of welds dislodging and/or breaking.
- Its lightweight design allows for low conductive heat transfer, high mechanical strength, and good heat circulation.
- Ideal for flash-baking crackers.
- A tightly controlled rolling process ensures that the belt will run straight eliminating tracking issues.

ASHWORTH Z-BAKING BELT	BELT TYPE*			
	Z47	Z47R	Z28	Z48
Wire Diameter (mm):	1,2	1,5	1,0	1,3
Pitch (mm):	8,2	8,5	6,3	8,5
Belt Thickness (mm):	2,2	2,8	1,8	2,4
Weight (Kg/m ²):	7,0	11,2	6,5	7,4
Breaking Strength (N/cm of width):	2400	3900	1600	2200
Max. Width (mm):	2000	2000	2000	2000
Min. Roller Diameter for Belt Flexibility (mm):	300	300	300	300

* Technical Specifications are dependent upon individual applications and are subject to engineering review.

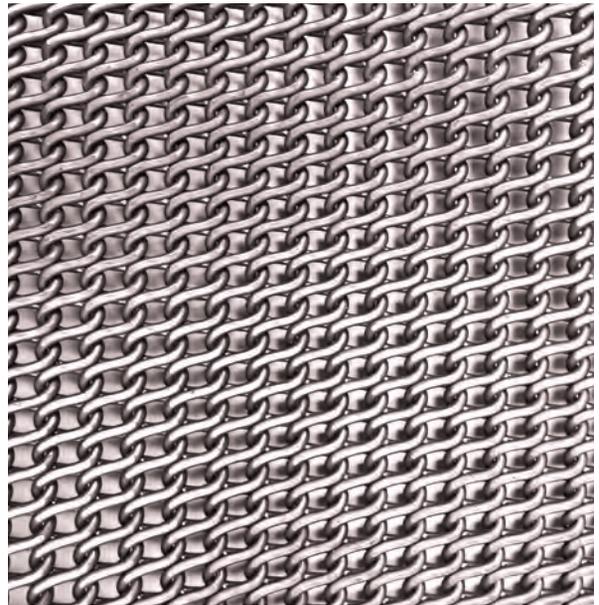
CHOOSE THE RIGHT Z-BAKING BELT THAT FITS YOUR SPECIFIC BAKING NEEDS

Z47 is the best-in-class choice used in large installations with a high output. Recommended for biscuits, the open area in the mesh allows good heat circulation during the baking process.

Z47R is a Z47 belt featuring a larger diameter wire and strength for longer life and rugged use. Recommended for biscuits.

Z28 has a reduced wire diameter that requires less heat during the baking process. Designed for tiny tunnels.

Z48 is best suited for flash baking crackers. A large pitch provides more heat circulation.





Z-BAKING BELT CLEANING TIPS AND BAKING PERFORMANCE

- Belt must be kept clean at all times. Debris build-up will affect belt tracking and baking performance.
- A metal brush is required and must be spiral wound so that debris is pushed off the belt.
- Washing once a week is required for sticky products or products containing sugar and fat.

TIP FOR ORDERING

- Always order the exact belt length, as installed in the oven.

SHIPPING YOUR BELTS

Ashworth's Z-Baking belts are – as a standard – rolled on a core and packed in export crates. Longer belts could be split and packed in separate crates. Each delivery contains additional mesh for splicing.

USA: +1-800-682-4594 or +1-540-662-3494

Factory Service: +1-866-204-1414

UK: +44-01-384-355000

Netherlands: +31-53-481-6500

ASHWORTH.COM

