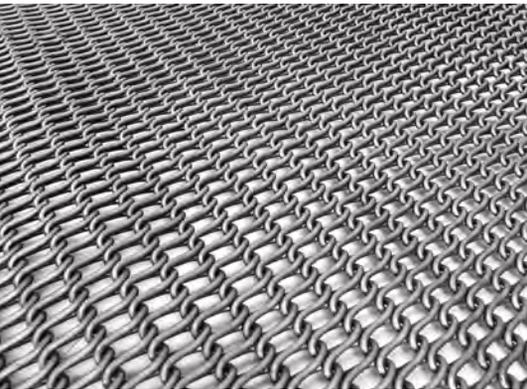


# Z-BAKING BELT



# THE IDEAL BELT FOR COOKIES & 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 cookies and crackers. Ashworth's Z-Baking belts are the preferred belts for baking cookies.

Ashworth's Z-Baking belt is a rolled baking band that is friction-driven by a drum used primarily for cookie 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 (in):	0.05	0.06	0.04	0.05
Pitch (in):	0.32	0.33	0.25	0.33
Belt Thickness (in):	0.09	0.11	0.07	0.09
Weight (lb/ft <sup>2</sup> ):	1.43	2.29	1.33	1.52
Breaking Strength (lb/in):	1370	2227	914	1256
Max. Width (in):	78.75	78.75	78.75	78.75
Min. Roller Diameter for Belt Flexibility (in):	11.81	11.81	11.81	11.81

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

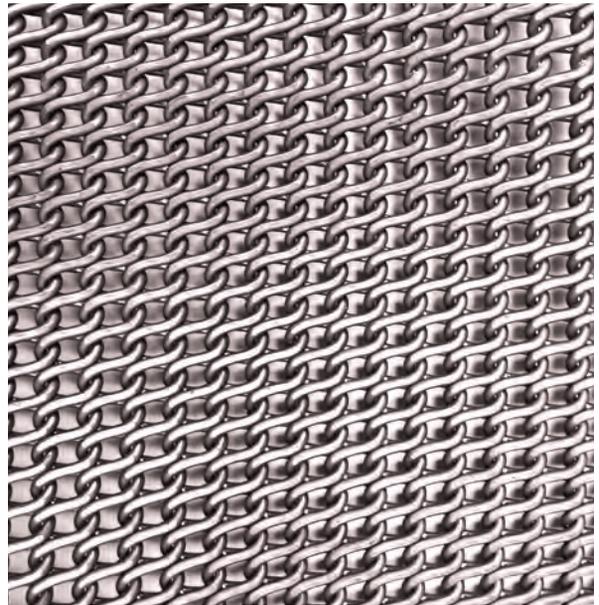
## CHOOSE THE RIGHT Z-BAKING BELT THAT FITS YOUR SPECIFIC BAKING NEEDS

**Z47** is the best-in-class choice used in large installations with a high output. Recommended for cookies and crackers, 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 cookies.

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

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





## Z-BAKING BELT CLEANING TIPS

- 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](http://ASHWORTH.COM)

