

Securev™ Belts

The belting force for food safety

In a challenging environment for safe and hygienic handling of food, contamination risks must be controlled.

The TPU Securev™ range is the most efficient solution ensuring a superior hygiene while conveying and processing food.

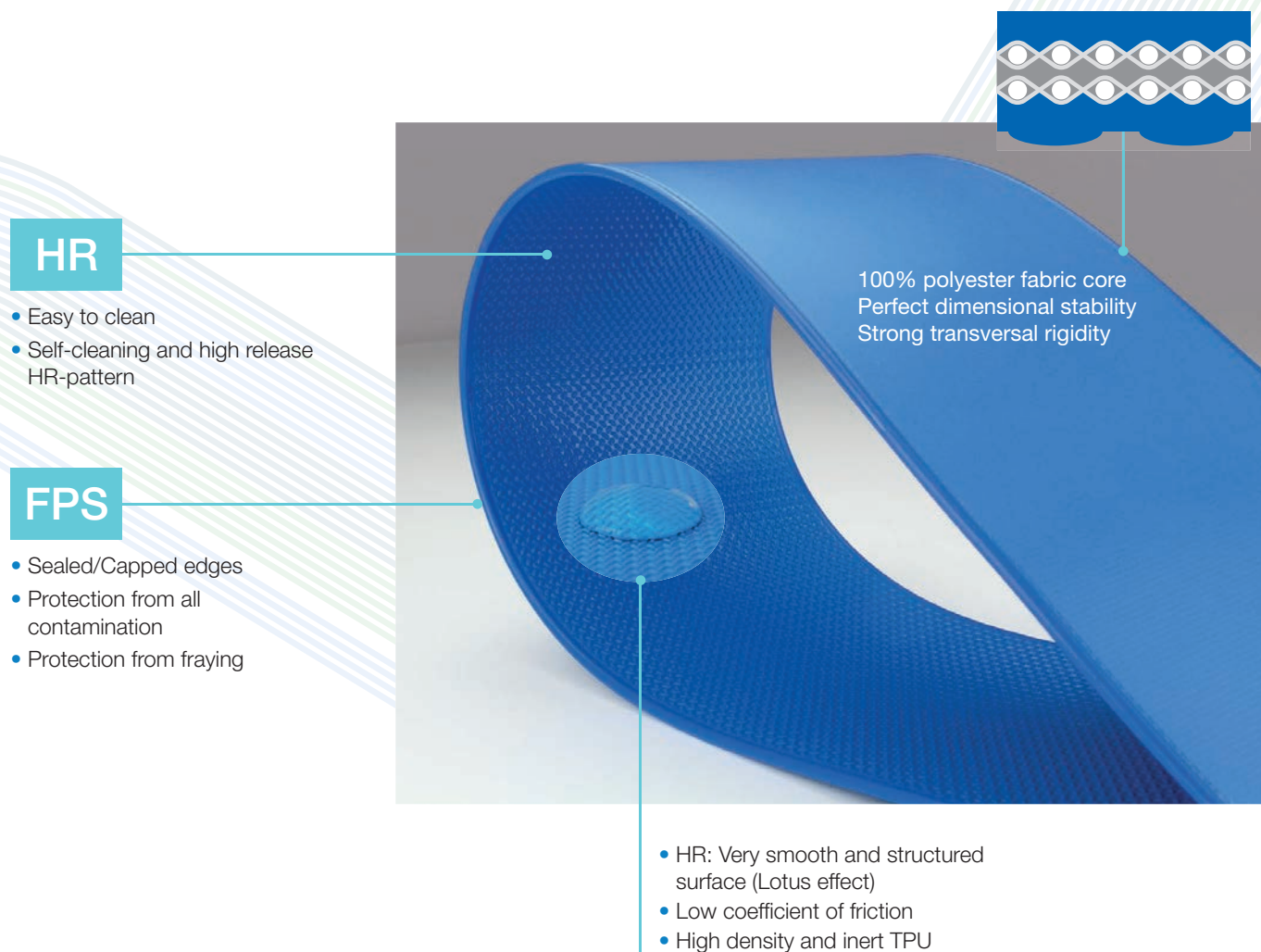
Ensuring Food Safety

Securev™ belts are hermetically closed to micro-organisms.

Reveyron TPU is a naturally inert and stable material, as it does not interact with other substances and does not contain additives or plasticisers.

With a double TPU cover and sealed edges [FPS], the Securev™ belt offers a true protection from any contamination and infiltration of liquids or oils.

- Preventing the proliferation of microorganisms on belt surfaces and core
- Excellent barrier against any infiltration of oils or liquids containing contaminants
- Absence of belt components migrating into foodstuff



Securev™ belts are designed to work in the most difficult conveying environments:

- Small pulley diameter
- Heavy duty conveying
- High speed processing
- Maximised throughput capacity on wide belts



Reinforcing Efficiency

The Securev™ belt surface is perfectly smooth, homogenous and non-porous. The High Release [HR] positive structure is a self-cleaning surface, easily releasing all type of residues due to its rounded structure.

- Simple, quick and efficient cleaning
- Highly effective, reliable and lasting sanitation
- Longer intervals for preventive maintenance interventions, fewer shutdowns and reduced risk of disruptions



Increasing Productivity

As Securev™ belts have an excellent dimensional stability, the conveying speed can be very high, even on wide belts.

This ensures perfect tracking, and prevents shrinkage, elongation, fraying and undulations.

- High release of products: reduced product loss
- High conveyor performance
- Increased lifetime of belts: strong resistance to usage and impacts

Securev™ Belts

 hygiène et sécurité		Possible with FPS Manufacturing width No of plies Total thickness Top coating Hardness Finish / Pattern Force at 1% elongation Min. pulley Ø Min. pulley Ø backflex Food approved EU 10/2011 Availability														
Top	Bottom	Type		mm		mm	mm	ShA		N/mm	mm	mm				
		2PURB25/EHR	✓	2000	2	1,80	0,25	85	Matte / HR	11	25	45	••	✓	●	
		2PURB40/LHR	✓	2000	2	2,30	0,40	85	Matte / HR	13	50	70	•••	✓	●	
		2PURB100/LHR	✓	2000	2	3,40	1,00	85	Matte / HR	13	100	160	••••	✓	●	
		3PURB170/LHR	✓	2000	3	5,00	1,70	92	Matte / HR	18	180	240	••••••	✓	●	
		2PURXD/EHR	✓	2000	2	2,20	0,60	92	NP/ HR	11	30	25	••	✓	●	
		2PURX60HR/ED	✓	2000	2	2,20	0,60	92	HR / NP	11	25	30	••	✓	●	
		2PURX25/EHR	✓	2000	2	1,80	0,25	92	Matte / HR	11	25	45	••	✓	●	
		2PURX25/ƒiHR	✓	2000	2	1,80	0,25	92	Matte / HR	10	25	45	Flexible	✓	■	
		2PURX30/LHR	✓	2000	2	2,30	0,30	92	Matte / HR	13	60	80	•••	✓	▲	
		2PURX40/FHR	✓	2000	2	2,30	0,40	92	Matte / HR	14	60	80	Semi-flex.	✓	●	
		2PURX50/ƒiHR	✓	2000	2	2,20	0,50	92	Matte / HR	9	40	60	Flexible	✓	▲	
		2PURX90/LHR	✓	2000	2	3,40	0,90	92	Matte / HR	13	100	160	••••	✓	●	
		3PURX30/FHR	✓	2000	3	3,05	0,30	92	Matte / HR	18	100	130	Flexible	✓	▲	
		2PURX30/LX30-1.9	✓	1500	2	1,90	0,30	92	Matte / Gloss	13	60	60	•••	✓	▲	
		2PURX30X/LX30	✓	2000	2	2,90	0,30	92	Matte / Gloss	13	80	80	••••	✓	●	

FPS Sealed/Capped edges
 NP Negative pyramid
 HR High Release (rice grain profile)

● All dimensions
 ■ Only in full manufacturing width
 ▲ On-demand manufacturing

