

FoodGrip Series



Belts for Separators

RR Endless

Product Characteristics



FoodGrip Series

FOODGRIP Belts for Separators (also known as Deboning/Desinewing machines) in food-processing field.

The purpose of the machine is to separate the harder part (for example bones) from the softer part (for ex. meat), by squeezing the latter through a perforated drum, allowing the recovery of materials which would be wasted otherwise. This process is also known as "Baadering"

Such machines are usually intended for the processing of meat, poultry and fish, with some side application as fruit and juice processing and recycling of products as cheese, butter etc.

We have been supplying our Foodgrip belts to several Customers worldwide, including main international OEMs.

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Special Profiles





Main features :

- Truly endless construction suitable for small pulleys diameter.
- The tensile core is made with fabric synthetic fiber of high strength and low elongation.
- Rubber compound specifically designed to grant high wear and tear resistance.
- All-rubber edges so that no fabric is exposed.
- High precision in width such to minimize waste due to products falling laterally.
- Proper pattern on top side to ensure good gripping and therefore the utmost production yield.

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		Spett.le RIVA RENZO & C. S.r.l. Via Manzoni, 30 22060 Carugo (CO)			
Centro Servizi Industriali		Turbigo, 12/07/11			
Customer	RIVA RENZO & C. S.r.l. Via Manzoni, 30 Carugo (CO)	Certificate n° 38601			
Sample description	FOODGRIP NR70WT R1 lot 398-CO of 27/05/11	Sample receiving date	28/06/11		
		Testing date start	08/07/11		
		Testing date end	08/07/11		
Tests according to Code of Federal Regulations Title 21, Vol. 3 Rev. 01/04/2010 "Sec. 177.2600 rubber articles intended for repeated use"					
Testing extracted with distilled water at reflux temperature Surface of the sample analyzed: 9,05 in ²					
	PARAMETER	U.M.	METHOD	RESULT	LIMIT
	Total extractive after 7 hours of extraction	mg/in ²	FDA 177.2600(e)	7,84	20
	Total extractive after the succeeding 2 hours of extraction	mg/in ²	FDA 177.2600(e)	0,14	1
Testing extracted with n-hexane at reflux temperature Surface of the sample analyzed: 9,84 in ²					
	PARAMETER	U.M.	METHOD	RESULT	LIMIT
	Total extractive after 7 hours of extraction	mg/in ²	FDA 177.2600(f)	85,56	175
	Total extractive after the succeeding 2 hours of extraction	mg/in ²	FDA 177.2600(f)	2,11	4
Remarks: The sample conforms to the requirements for test carried out.					
					
The analytical determinations refer only to the tested sample. This document may be reproduced, even partially, unless approved in writing by CESILAB S.r.l.					
CESILAB S.r.l. Sede legale e Laboratori: via 9 novembre 1989, n°9 - 20029 Turbigo (MI) Tel 0331.876289 - Fax 0331.876650 - C.F./P.Iva 06369470965 http://www.cesilab.com - info@cesilab.com			SISTEMA QUALITA' CERTIFICATO UNI EN ISO 9001:2000		

CONSTRUCTION					
TOP COVER	Food quality, high physical-mechanical resistance characteristics				
TENSILE CORE	3 Layer polyester fabrics				
BOTTOM COVER	Food quality, high physical-mechanical resistance characteristics				
TOP PROFILE	Negative Diamond Shape				
RUBBER COVER CHARACTERISTICS					
	VALUES				STANDARD
	I.S.		B.U.		
Breaking Strength	daN/cm2	> 200	psi	> 2885	ISO 37; DIN 53504
Elongation at Break	%	> 500	%	> 500	ISO 37; DIN 53504
Hardness	sh/A	70 +/- 5	sh/A	70 +/- 5	ISO 868; DIN 53505
Tear Resistance	daN/cm	> 80	piw	> 447	ISO 34; DIN 53515
Abrasion	mm3	< 100	cu inc	0,0610	UNI 9185
Color	White		White		
CARCASS CHARACTERISTICS					
	VALUES				STANDARD
	I.S.		B.U.		
Breaking Strength	daN/cm	> 400	piw	> 2240	UNI 8639
Elongation at Break	%	> 22	%	> 22	UNI 8639

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