

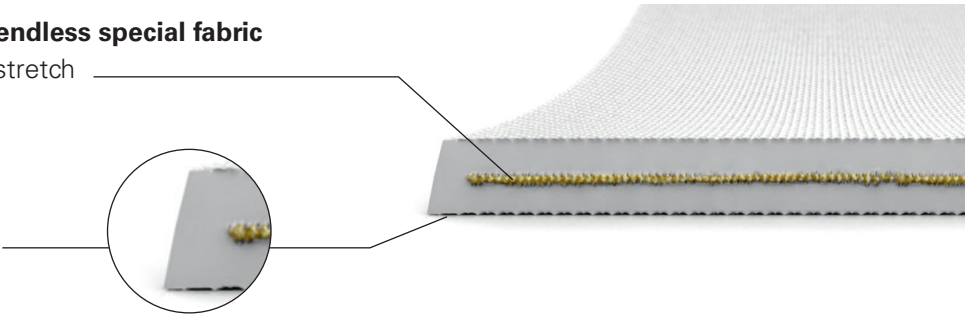
Our variants. Your choice.

Do you separate soft and hard materials, high-quality and low-quality materials or packaging from the product in your manufacturing process? Does your separating equipment work with a roller or chain drive? We offer different versions of our belts to suit your individual requirements.

Tension members made of endless special fabric

Highly tear-resistant and low-stretch

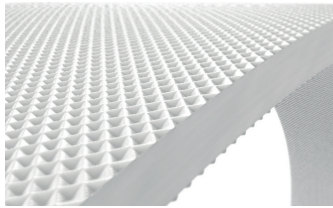
Completely coated
due to **sealed edges**



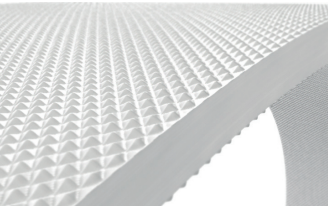
Surface structure

can be selected for the outside or running side:

- w-profile
- x-profile



w-profile



x-profile

Specific characteristics:

- Abrasion-resistant coating
- Stable, resistant belt structure
- Easy belt cleaning
- Temperature-resistant up to +80 °C
- Very good resistance to oils and greases
- Long service life
- Edge sealing

Possible product measurements:

Lenght	1300 – 3800 mm
Width	150 – 300 mm
Thickness	10,0 – 17,0 mm

Do you have special requirements?



We will find the right solution.
Our team is happy to help you!

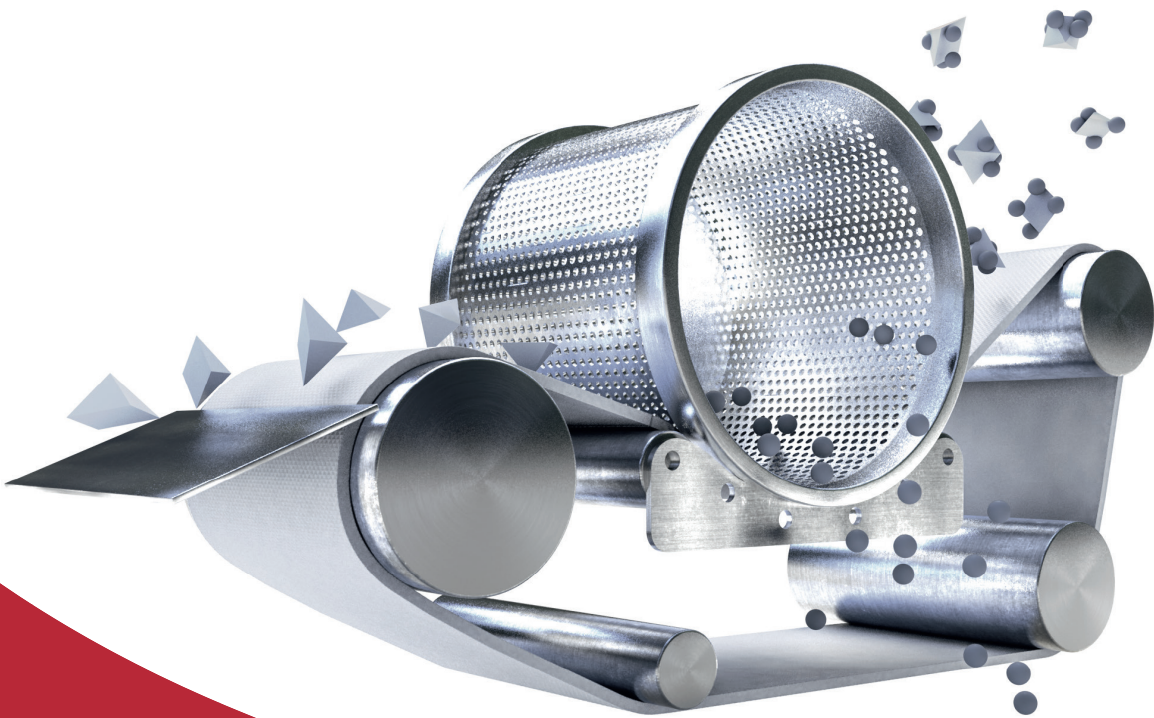


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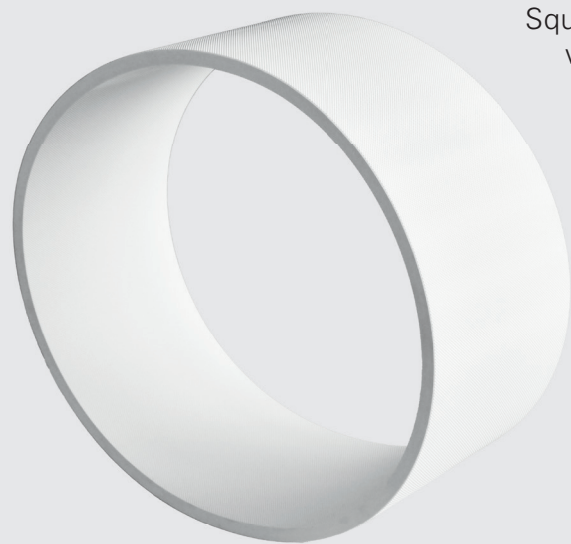
Squeeze Belts for product separation



Exciting Belts.

Clean Separation. Perfectly done.

Discover the difference.



Squeeze belts from Esband combine high-quality materials with many years of expertise from Schlatterer. They are ideal for usage in the food industry, especially for separating meat, poultry, fish and vegetables as well as for recycling.

Our squeeze belts can be highly customised and adapted to your requirements. No matter what you want to separate, at what speed or pressure or on which system: Esband fits!

High performance coating materials

FDA compliant

Can be selected for both outside and running side:

- FX with 85 Shore A*
- FX with 92 Shore A*
- GX with 70 Shore A*
- GX with 90 Shore A*
- LX with 98 Shore A*

Our coating materials meet the requirements of EU No. 10/2011 as well as the standards of the FDA (U.S. Food an Drug Administration).



*General tolerances according to our homepage



For especially tough cases

Our new **TPU material LX** is characterised by its special toughness and improved cut resistance. This prevents the piercing of

pointed or very sharp objects (e.g. poultry bones). In addition, the LX 1812 version was developed for particularly high pressures.

Suitable for your requirements

The areas of application of Esband squeeze belts

Poultry

For precise separation of meat, bone and skin without compromising on hygiene or downtime due to frequent belt changes.

Your Esband:
FX 1805, FX 1806, GX 1806, LX 1812



Red meat

For the efficient use of raw materials by optimising the separation of soft tissue such as meat, fat or skin from harder components such as bones, cartilage or tendons.

Your Esband:
FX 1805, FX 1806, FX 1804, ggf. FX 1803

Cheese, fruits & vegetables

Squeeze belts from Esband are ideal for separating cheese rinds or hard components in order to isolate the usable cheese content.

They are also suitable for separating fruit pulp from peel, seeds or fibres to extract fruit and vegetable juice.

Your Esband:
FX 1802, FX 1803, FX 1807, GX 1808



Fish & seafood

Squeeze belts are an important component in fish processing, as they efficiently separate fish or seafood from bones and shells.

They maximise the output of high-quality fish meat and increase food safety thanks to their hygiene standards.

Your Esband:
FX 1802, FX 1807, GX 1807, GX 1808

Recycling

Squeeze belts are crucial in the recycling process as they can separate materials such as plastics and metals, as well as organic and non-organic materials. They also fulfil high environmental standards and are easy to clean, which improves the efficiency and quality of the recycling process.

Your Esband:
FX 1802, FX 1803



Experience the Esband squeeze belts in action!

