

The more we know about your requirements,
the more precise our solution can be.

Your contact data / contact partner

Name: _____ Phone: _____
Company: _____ Mobile: _____
Postal code, town: _____ E-mail: _____
Street, No.: _____

Do you already have experience of Esband separator belts?

- No, please contact us
 Yes, we already had contact with your company on _____

Your machine data:

Type: _____
Drum with cooling: No Yes, temperature _____°C
Chain drive: No Yes

Your separator belt requirements:

Current belt type: _____
Belt length (original): _____ mm Outside Inside
Belt width (original): _____ mm
Belt thickness (original): _____ mm

Your processing requirements:

Meat type: _____
 Bones Cartilage
 Feathers Tendons

Fruit / vegetable type: _____
 Fish type: _____
 Form / type of recycling: _____

Other comments: _____

Please send or fax the completed questionnaire to:

Max Schlatterer GmbH & Co. KG, Alt-Ulmer-Straße, 89542 Herbrechtingen, GERMANY
Phone +49 (0)7324 15-0, Fax +49 (0)7324 15-280

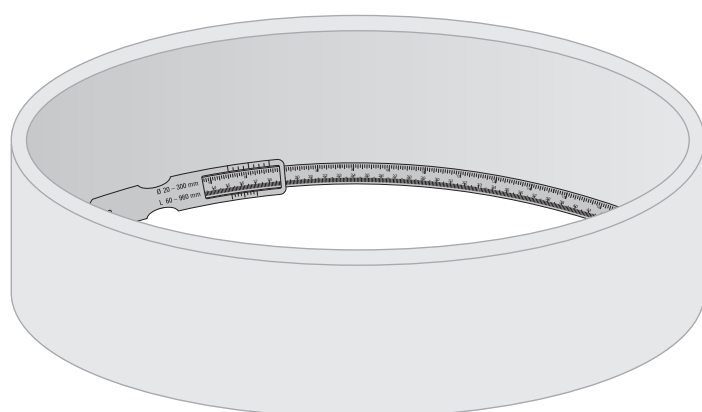
Measurement of separator belts

This instruction is to avoid misunderstandings in order to supply you with your requested Esband belt. The measurement is done at 20°C / 45% rF.

Length:

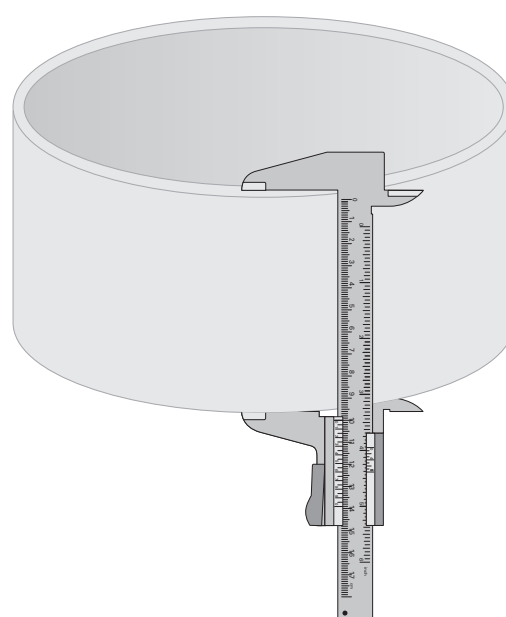
The length of the separator belts indicated in our documents is basically measured on the inside. It can be determined for example with a measuring tape.

(simplified way – does not correspond to DIN EN ISO 16851)



Width:

For measuring the width of the belt, it has to be positioned upright in a round shape on an even surface. You can then determine the width of the belt with a sliding caliper.



Belt types FX-1802 – 1807

Belt type	Running side	Running side hardness	Outside	Outside hardness	Profile	Recommended application
1802	FX	80 Shore A	FX	80 Shore A	X or W	Fish*, vegetables, meat without bones
1803	FX	80 Shore A	FX 92	92 Shore A	X or W	Meat with weak bones
1804	FX 92	92 Shore A	FX 92	92 Shore A	X or W	Meat with weak bones and chain drive
1805	FX	80 Shore A	GX 90	90 Shore A	X or W	Meat with strong bones / tendons
1806	GX 90	90 Shore A	GX 90	90 Shore A	X or W	Meat with strong bones / tendons and chain drive
1807	FX	80 Shore A	GX 70	70 Shore A	X or W	Fish, vegetable

* depending on fat and oil content.

1802 for less fat and oil content, 1807 for higher fat and oil content.