

## **Deboningroll Belts**

## DEBONINGROLL, TRULY ENDLESS BELTS FOR SOFT SEPARATORS

The food sector involves a great deal of machinery and there is an important request of deboning equipment, due to the alimentary habits of people.

Basically the machinery separates the meat from bones and sinews. It happens also in the poultry and fish processing industries.



Picture 1: typical Deboning System

A flexible squeezing belt takes the product towards a rotating and perforated drum. Soft parts are gently pressed through the perforation of the drum and the residues are scraped off the outer drum shell (Pic.1). This process enables the retrieval of food parts otherwise lost.

Due to the industrial flexibility of products, BeltTS srl has included in its programme a dedicated endless belt. DEBONINGROLL line fits this type of machinery and is increasingly succeeding in the US, as well as in Far East markets.

Of course this is a niche sector, yet a very high accuracy is required under the sanitary aspects. DEBONINGROLL belts are manufactured under the severe requirements of FDA.



Since 1987 DEBONINGROLL belts have been successfully distributed in the US under the approval of USDA¹ based on FDA testing procedures, as detailed on Sec. 177.2600, sub clauses 4,4'(e) and 4,4'(f).

TECHNICAL SPECIFICATION OF DEBONINGROLL BELTS	

Or BEBONINGHOLE BELIV		
Description	Data	
Rubber Compound	Natural <sup>2</sup>	
Colour	White	
No. of plies	3	
Total Thickness <sup>3</sup>	12 ÷ 26 mm	
Hardness	$70^{\circ}$ ± $5^{\circ}$ ShA $^{4}$	
Profile SP 102 <sup>5</sup>	Rice grain pattern	
Edges	Fully covered	

Tab. 1

US Department of Agriculture. Any DEBONINGROLL belt is marked "USDA APPROVED"

<sup>&</sup>lt;sup>2</sup> Oil resistant compound available

<sup>&</sup>lt;sup>3</sup> Higher thickness available upon request

<sup>&</sup>lt;sup>4</sup> 75° ShA also available

<sup>&</sup>lt;sup>5</sup> Other profiles available upon request

Due to the separation process, the life of DEBONINGROLL belts can change.

Typically in case of poultry – the bones are extremely sharp when smashed – the life is very short (just a few days sometimes), while, in case of fish processing and sinews separation, the belt is supposed to last weeks, if not months.

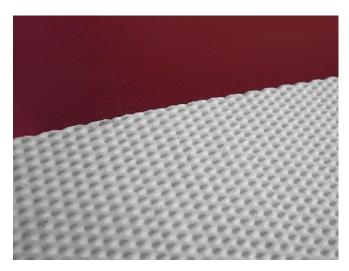
This seems to be a problem. Actually, depending on End User's job, the belt life can change.

Basically the replacement is necessary, because even a slightly chopped profile does not allow a safe cleansing and cracks are a receptacle for dirt and hazardous microorganisms.

Nevertheless DEBONINGROLL belts perform a very good resistance to abrasion and tearing.

Typically there might be an additional cause of wearing due to the aggressiveness of fats.

No doubt that the content of fatty acids damages the natural rubber profile, however it does not seem a problem, as this type of natural aggressiveness has no time to develop, because the belt is to be replaced before.



Picture 2: Special Top Pattern

Thanks to an automatic cleaning machine (See Pic.4), an HACCP approved detergent and a special vacuum sealed packaging, we SANITIZED our DEBONINGROLL.



Picture 4: