

innovative e

General Purpose

Specialty Applications

Cotton

Product Release

More Gripping Power



SPARKS BELTING COMPANY

Food Processing, Bakery, Agricultural Products

It's all about belting that delivers...

- Performance in wet or dry, hot and cold
- Good release qualities
- Has the right bulk, strength, durability
- Can take high pressure water wash downs
- Are FDA and USDA approved
- Resists grease, acids, alkalines and stains

Food processing environments challenge belting life and performance with a wide range of operating conditions, sanitation requirements, and chemical resistance problems. That's where Sparks experience has no match... since 1946 we have provided application assistance to the food industry in a wide variety of applications.

- Sorting and packing lines
- Fruits, vegetables
- Juices
- Snack and fried foods
- Salad preparation
- Soft or sticky bakery dough
- Candies and confectionery products
- Meat and poultry products
- Boning, slicing, trimming lines
- Canneries
- Seafood processing
- Seeds and nut processing
- Washing and sorting lines

When success is riding on conveyor belting, you need performance. Sparks performance.

● www.sparksbelting.com

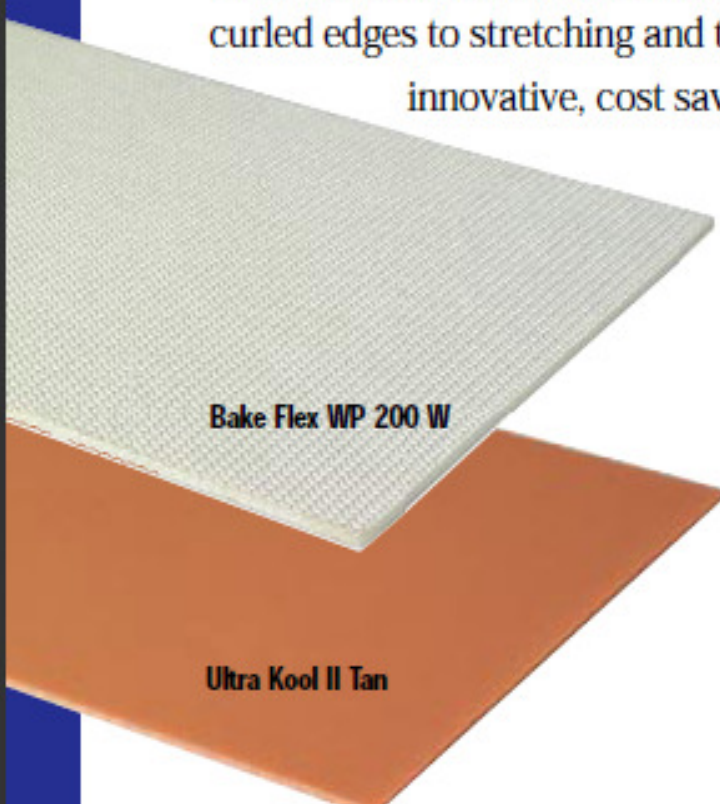
Food/Bakery &

Food Processing, Bakery, Agricultural Products

Sparks Belting helps the food industry go to market

When it comes to belting applications for food processing, getting the right belt for the right application is critical. Our technical experts have the experience to ensure the belting we deliver has the performance you need...chemical and heat compatibility, flex, load carrying capacity, and release characteristics. Count on Sparks to save you money in the long run. If you're not getting this kind of total service from your belting supplier now, it's time you learn what you've been missing. Call Sparks.

The food processing and handling industries have a number of unique requirements. Put Sparks extensive applications experience to work helping you solve your conveyance, cleaning, dripping, wicking, stripping, chipping and whatever other problems your operation encounters. From curled edges to stretching and tracking problems, Sparks has an innovative, cost saving solution.



Bake Flex WP 200 W

Ultra Kool II Tan

applications

The right belt for dough applications

Bake Flex WP 200 W is recommended where limited oil and grease resistance and some moisture absorbency is desired. Recommended for bagel forming.

Minimizes staining problems

Ultra Kool II Tan features superb product release and easy cleaning. The tight fibers minimize wicking.

Agricultural

FDA approved for baked goods, packaged meats, bags of granular materials

Sno Cone features a surface of small, white, highly oil resistant pyramids. Holds a variety of products with multiple contact points. Recommended for bun slicers.

A belt made for food inspection tables and harvesting

Mono Flex GP 210 has good oil resistance, limited resistance to chemicals and solvents. Compatible with fruits, vegetables and nuts.

For meat and poultry plants with boning or trimming applications

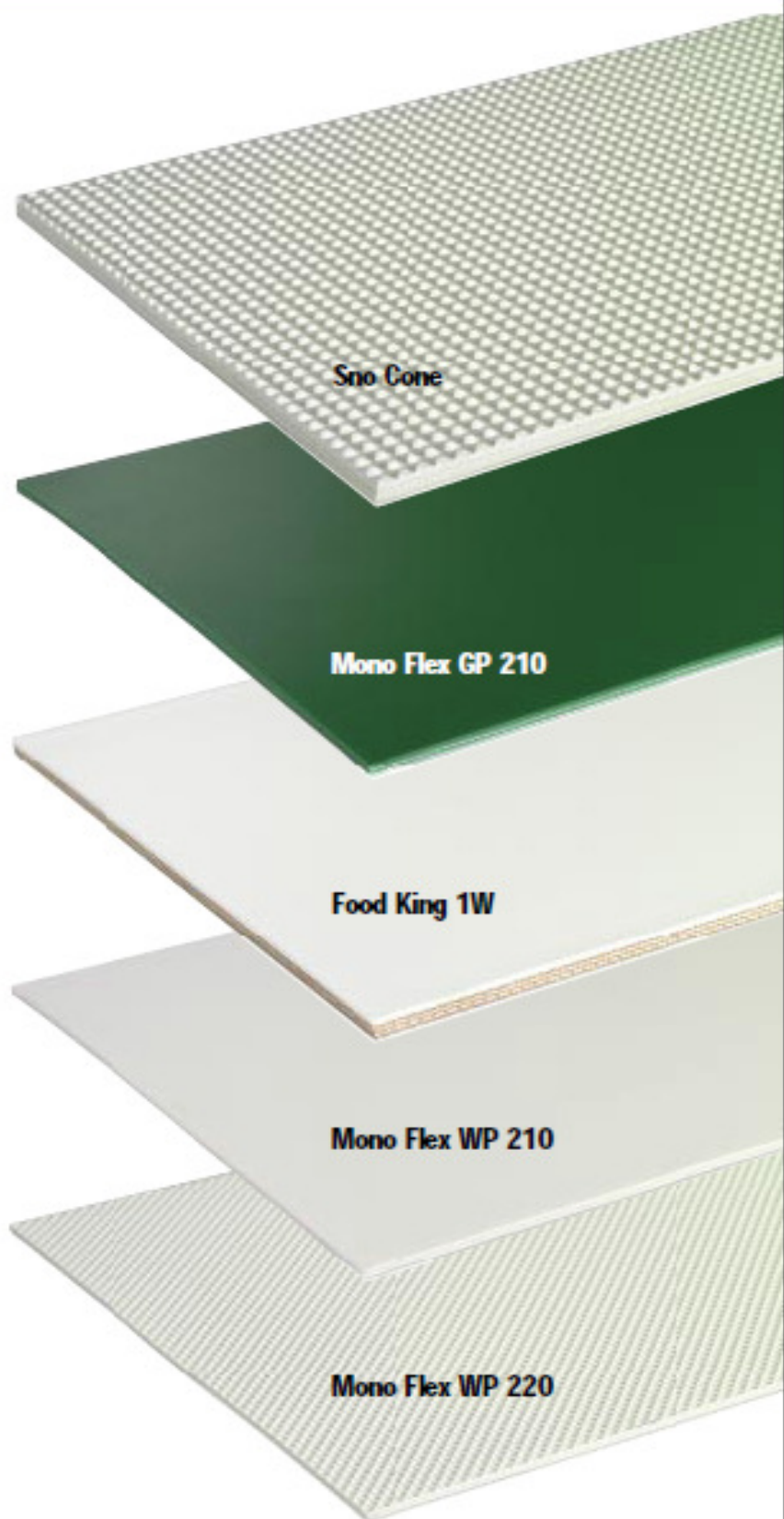
Food King 1W combines bulk with high performance fabric and compounds to handle most food handling applications. Excellent oil and grease resistance and very good acid and solvent resistance.

Skinning, slicing and transporting red meats

Mono Flex WP 210 is the first choice. Not to mention the excellent compatibility with bakery and confectionery applications.

Poultry or meat breading applications where extra grip is a necessity

Mono Flex WP 220 is a great choice for sticky situations. Highly compatible with dough molders, elongators and sheeters not to mention its use in industrial laundries.



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For more information, call 800-451-4537