

HYGIENEPRO

BY YONGLI BELTING

One of the widest product ranges of hygienic belts on the market today

For decades, the food industry has been striving to optimize food safety standards and at the same time increasing production speeds and minimizing downtime. Meanwhile, the growing awareness on health, well-being and sustainability puts even more emphasis on the sourcing and processing of food. Therefore YONGLI proudly introduces a range of products that guarantee the highest standards of safe and sustainable food transportation: YONGLI HygienePro.

The HygienePro range consists of both friction drive and positive drive belts made of thermoplastic polyurethane and polyester from globally renowned suppliers, and meet the EU, FDA and Japanese foodgrade regulations.



A positive drive belt is driven by sprockets that engage with a toothed structure underneath the belt. The belt doesn't require tension to operate smoothly without



jumping or slippage. This ensures a longer lifetime of the belt and many conveyor parts.

The hygienic design reduces the risk of product contamination. At the same time it allows effective cleaning in less time, using less water, and less cleaning agent.

One of the widest product ranges available on the market today, is divided into three product groups:

HygienePro Max

100% monolithic conveyor belts without any fabric reinforcement raise the bar when it comes down to food safety.

HygienePro Plus

Belts with aramid cords hidden inside the belt's core to ensure a higher belt strength and lower elongation.

HygienePro Lite

Fabric reinforced conveyor belts with coated top- and bottom surface and sealed edges. Especially suitable for high speed conveying and small pulley diameters.

Hygienic by design

- ✓ No penetration of liquids into the belt caused by fabric exposure.
- ✓ No product contamination caused by the fraying of fabrics.
- ✓ The exceptionally smooth surface allows the effective use of scrapers.
- ✓ Less water, detergent and time consumption thanks to the ease of cleaning.



Optimal Food Safety



Suitable for direct food contact according to EU, FDA, and Japanese foodgrade regulations.



High quality thermoplastic elastomers ensure exceptional chemical and oil resistance.



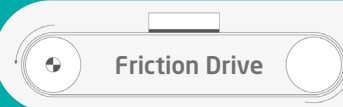
Superior resistance to hydrolysis, even in very humid environments. Standard in Max & Plus.



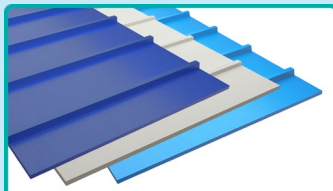
The antimicrobial feature effectively reduces bacteria spread. Standard in Max & Plus.



Drive methods



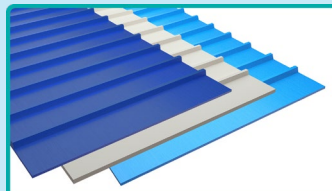
Positive Drive Structures:



U-200 series

T50 Toothed Drive

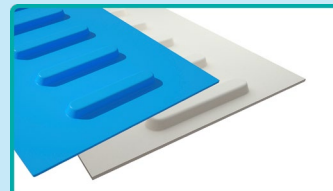
Teeth bar covering the full width of the belt. The most used drive method for positive driven monolithic belts, or even modular belts.



U-300 series

T25 Toothed Drive

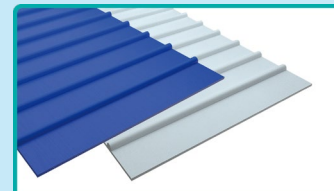
Teeth bar with smaller pitch compared to U200 series. This allows the belt to be used within smaller roller diameters.



U-400 series

T40 Center Drive

Only has a row of teeth at the place of the sprocket. This facilitates a more hygienic conveyor design while the return pulley makes the belt self-tracking.



U-500 series

M25 Round Teeth Drive

Driven by high round teeth bar covering the full width of the belt. Suitable for relatively high product loads. Always aramid reinforced.

Fabrications:

