MESH and MODULAR BELTING

- Fishery
- Potato
- Meat
- Specialty
- Bakery
- Pastry
- Fruit

- Seafood
- Sausage
- Deli Meat
- Poultry
- Pizza
- Chocolate
- Vegetable
CONVEYOR BELT MODELS

<table>
<thead>
<tr>
<th>MODELS</th>
<th>UNI-A</th>
<th>UNI-A1</th>
<th>UNI-A2</th>
<th>UNI-A3/A4/A5/A6</th>
<th>UNI-B</th>
</tr>
</thead>
<tbody>
<tr>
<td>FEATURES</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>A</td>
<td>0,90 - 5*</td>
<td>0,90 - 6*</td>
<td>0,90 - 4*</td>
<td>0,50 - 4*</td>
<td>0,50 - 4*</td>
</tr>
<tr>
<td>B</td>
<td>2 - 20</td>
<td>3 - 45</td>
<td>3 - 15</td>
<td>3 - 20</td>
<td>10 - 60</td>
</tr>
<tr>
<td>C</td>
<td>1 - 6</td>
<td>1 - 7</td>
<td>1 - 4</td>
<td>0,90 - 5</td>
<td>-</td>
</tr>
<tr>
<td>D</td>
<td>5 - 100</td>
<td>5 - 100</td>
<td>5 - 27</td>
<td>2 - 6,5</td>
<td>-</td>
</tr>
<tr>
<td>Max width (m)</td>
<td>6</td>
<td>6</td>
<td>6</td>
<td>6</td>
<td>4</td>
</tr>
<tr>
<td>Edge</td>
<td>S / E / E-A</td>
<td>S / E</td>
<td>S / E</td>
<td>S</td>
<td>S / E</td>
</tr>
<tr>
<td>Edge guards</td>
<td>•</td>
<td>•</td>
<td>•</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Forked chains</td>
<td>•</td>
<td>•</td>
<td>•</td>
<td>•</td>
<td>•</td>
</tr>
<tr>
<td>Chains</td>
<td>•</td>
<td>•</td>
<td>•</td>
<td>•</td>
<td>•</td>
</tr>
</tbody>
</table>

A - Spirals wire diameter.
B - Spirals pitch.
C - Rods wire diameter.
D - Distance between rods.

A - Spirals on the right and left joined together by a straight rod.
A1 - Spirals on the right and left joined together by a wavy rod.
A2 - Double spiral right and left joined together by a straight or wavy rod.
A3 / A4 / A5 / A6 - Spirals to right and left joined together by a pre-crimped rod.
B - Groups of spirals in one direction (right or left) woven together. They may also be assembled in sections of alternating directions.
B1 - Groups of spirals in a single direction (right or left) woven together. A straight rod with a reinforcing spiral between each pair at their point of contact; groups of spirals may be assembled in sections of alternating directions.
B2 - Groups of double spirals in a single direction (right or left) woven together. A straight rod with a reinforcing spiral between each pair at their point of contact; groups of spirals may also be assembled in sections of alternating directions.
FIL-PLA - Vertical flats alternately folded, assembled with cross rods.
MG – Belts consisting of round wire meshes in the direction of conveyance, with ends that are curved in the shape of an eyelet, with cross rods forming hinges.
Vaucanson - Parallel Rods in pitches, assembled by side loops.
Interlinked Wire Rods – made with cross wire strands formed in a "Z" shape and linked together.
## CONVEYOR BELT MODELS

<table>
<thead>
<tr>
<th>UNI-B1</th>
<th>UNI-B2</th>
<th>UNI-FILPLA</th>
<th>UNI-MG</th>
<th>UNI-VAUCASON</th>
<th>UNI-ALAMBRES</th>
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<tbody>
<tr>
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<td><img src="image2" alt="Image" /></td>
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<td><img src="image4" alt="Image" /></td>
<td><img src="image5" alt="Image" /></td>
<td><img src="image6" alt="Image" /></td>
</tr>
<tr>
<td>1,50 - 4*</td>
<td>0,50 - 3,20*</td>
<td>12 x 1,20</td>
<td>1,50 - 3</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
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<td>2 - 10</td>
<td>44,64</td>
<td>3 - 30</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
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<td>0,80 - 5</td>
<td>4</td>
<td>3 - 8</td>
<td>4,50 - 6</td>
<td>0,90 - 3</td>
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<td>15,87 - 25,40</td>
<td>4 - 14</td>
</tr>
<tr>
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<td>4</td>
<td>4</td>
<td>to be determined</td>
<td>1</td>
<td>3</td>
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<tr>
<td>S / DS</td>
<td>S</td>
<td>S / E</td>
<td>MC</td>
<td>E/MC</td>
<td>Single / Double</td>
</tr>
</tbody>
</table>

The sections of the spirals can be laminated to achieve greater flatness of the conveyor belt.

**Side finishes**
S (welded)
D (bent)
E (linked)
MC (chain mesh)
TYPES OF BELT EDGE

S - WELDED

E – LINKED

D – BENT

OTHER

514-886-5270
www.unikingcanada.com
They are situated to ease the haulage of the belt and ensure good traction preventing the mesh from suffering from wear and tear of the dynamic movement of the belt.

The most standard pitches are used, such as 9.52 mm, 12.70 mm, 15.87 mm, 19.05 mm, 25.40 mm, 38.10 mm and 50.80 mm. However, the belts can be designed and manufactured to meet customer requirements by linking the chain to the belt at each pitch or at N pitches. Belts with chains can also be constructed with edge guards and crosswire strips.
The forked chain edge facilitates the haulage of the belt and adds versatility due to its ability to alternate from straight to curved sections.

Depending on the pitch of the links you can obtain a varying radius of curvature. Its main applications are in the food industry for cooling towers and freezing.
EDGE GUARDS

Their placement prevents products from falling off the side of the belt. They may be of variable shapes, height or size (CA-L type, CA1-L, etc.).

POSSIBLE FINISHES WITH EDGE GUARDS

Stabilized
Stabilized alternately
Welded washer
Linked
Welded directly through the side guard

FORMS OF EDGE PLATES

Belts with any shape of edge plate can be made to order.
FlexGrid Belting

FlexGrid belting is ideal for breading, cooking, battering, coating or almost any processing application from freezing up to +500F. It has a wide range of uses in processing meat, poultry, seafood, baked goods, cereal, candy and electronic P.C. board cleaning.

Features:

- USDA Approved
- Easy to Clean - the flow through design allows for unrestricted wash down and inspection.
- Light weight, easy to handle
- Quick to install
- Belts can be made without seams

Since FlexGrid belting is sprocket driven, it provides positive drive and consistent tracking. Sprockets are available in various sizes to meet your needs.

FlexGrid belting is designed to articulate around small diameter drive and tail rolls for tight transfers. This ensures gentle handling and constant positioning of the product.

Edgewise Belting

Why use Edgewise belting instead of the typical single loop edge?

Advantages:

- Standard or Double Edge
- Longer Edges - closes the opening to dramatically reduce belt snagging
- Bend down Edges - allows for a closed edge without restricting flexibility
- Bent in edges - Safety Feature! Keeps sharp wire burrs from protruding out the edge of the belt
- Smallest reverse bend - design allows for the smallest reverse bend available
- Easy to Splice - easy as our standard belt to splice and repair
- Economical - same price as our already low cost standard belt
**You finally have a choice, and it’s a great one!**

FlexGrid Turn Belts are available in 90 and 180 degree turns, in all the standard sizes. Made of 302 Stainless Steel, it will run perfectly on your current turn conveyor using the same sprockets.

**The FlexGrid Advantage**

**Improved Hygiene** - some wider turn belts are currently produced with Splice Tubes, which can create bug traps - a perfect breeding ground for food-borne bacteria. The FlexGrid Turn Belt is designed and constructed to eliminate the need for Splice Tubes preventing microbial growth.

**Edgewise “Snag-free” edges**

Our longer belt edge greatly reduces tangling during installation and improves operator safety by making it virtually impossible to snag.

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**Splice tubes - a perfect breeding ground for bacteria.**

**The FlexGrid Turn Belt - Look, no tubes!**

**Typical Competition Belt Edge**

**FlexGrid Belt Edge**
APPLICATIONS FOR CONVEYOR BELTS

FLEX GRID BELTS

Flex Grid belts are widely used in the food industry. The main application of this type is the belt transport of light products at temperatures up to 400°C. This type of belt consists of crosswire rods formed as a 'Z' linked together. It is normally manufactured in stainless steel AISI302 and its high tensile resistance is created using sprockets distributed along the entire width of the belt ensuring a perfect traction with a variety of loading conditions and/or speeds.
BELTS FOR FREEZING AND COOLING PROCESSES

Conveyor belts with forked chain edges are widely used in the food industry. Their main function is within the cooling towers for a wide range of products.

The main feature of these types of belt is found in its versatility by alternating straight and curved sections.

The material used for the production of these belts is the **AISI 304 / 18-8 / 1.4301**. As austenitic stainless steel this material has excellent resistance to breakage and oxidation, it can function whilst retaining all of its main properties.

**UNIKING** can also produce these types of conveyors with other materials upon request.
Balanced weave belts are suitable for very heavy as well as very light products. Depending on the version, suitable for very high temperatures.

**Applications/features**

The balanced weave belt is the ‘mother of all metal belts’ and has a virtually infinite number of versions and applications, from super-strong (for heavy loads over large widths or very hot products) to very dense weaves for small products, unsorted goods or products requiring stable support. The belts have a perfectly round end, even with a small radius, for a good product transfer to the following stage of the process. From transport in glass furnaces and kilns to decorative dividers in architecture, balanced weave belts provide a solution for the most complex applications.

**Versions**

Balanced weave belts can be divided into three main groups:

- Without pins
- With corrugated pins
- With straight pins

**Side finishing**

- With looped edges (can easily be made endless)
- Or welded (small links that cannot be bent)
- Fitted with chains

Balanced weave belts are available in a wide range of materials: not only ferrous metals but also non-ferrous and combinations in a single belt. Also available in various heat-resistant metal types.
**Basic forms**
- Balanced weave belt woven on one side (type SP)
- Corrugated wirelink belt, alternately woven left and right for a straight run (type GS)
- Straight wirelink (type RS)
- ‘Rod reinforced’ structure specifically for applications at temperatures up to 1200 °C (type RR)
- ‘Compound belt’ with additional pins and spirals for a very densely woven belt (type CB)

**Options**
Balanced weave belts can be equipped with edge plates and/or flights. The pins can be bent upwards in some types, resulting in a standing edge.

**Drives**
The belt is driven by friction rollers over the entire width of the belt or positively with sprockets in the case of GS belts. The drive is perfectly suited to the application and belt used.
MATERIALS

UniFlex belts are available in a full metal version (300 Series Stainless Steel) and a hybrid version combining metal (300 Series Stainless Steel) with plastic modules. These plastic modules are available in Acetal (POM) or Nylon (PA6) Flame Retardant (Food Approved).

VERSIONS

UniFlex Full Metal
Stainless Steel

UniFlex Hybrid -
Stainless Steel and modules of Acetal (POM)

OPTIONS

GUARD EDGES
Guard edges are available in 12.5 mm and 25 mm height above the belt surface.

UniFlex with guard edges
SLIDING SUPPORTS

U-shaped section

I-shaped section

DRIVE HAULAGE SYSTEMS

THRUST HAULAGE (HIGH TEMPERATURES)
uni M-TIB and uni M-TIB CS

This new generation 0.5 in. pitch belts offers a unique, easy cleanable surface in combination with self-lubricating POM-D material. The 37% open belt can run over a 19 mm (0.75 in.) nose bar and is a perfect solution for food processing belts in cooling, freezing, drying or proofing applications.

The curved surface of the uni M-TTB CS belt offers a minimal contact area of 10% and a smooth transfer. In combination with a 15 tooth sprocket, it forms a circle allowing a scraper against the belt.

The uni M-TIB series improves performance in the following industries:

- Bakery industry including dough transport, cooling lines, internal transport, metal detectors and packaging lines
- Seafood applications including tray packing lines
- Meat & poultry applications including packaging lines
- Can making/filling lines and accumulation tables

Product features and operational benefits:

- Improved strength enabling longer conveyors
- Standard POM-0 material containing a self-lubricating component, improving non-stick characteristics and reducing friction
- Easy to clean thanks to improved hygienic design of the hinges
- Efficient product transfer and less product contact area (efficient cooling) with the curved surface design
- Easy retrofiting
uni Flex ASB

This new generation of 1 in. pitch radius belts available with or without hold down tabs in combination with a flat or curved surface offers a unique patent design providing a very strong radius belt. This new generation is easier to clean and, especially with POM-D material, it has good release characteristics. The increased lateral stability allows fewer support strips than normal, where the beveled edges facilitates side way loading. Furthermore, the curved surface of the uni Flex ASB CS belt offers a reduced contact area of 10% and a smooth transfer. And in combination with a 9 tooth sprocket it forms a circle allowing the use of scraper against the belt. The uni Flex ASB is a proven belt in spiral applications.

The uni Flex ASB Series improves performance in the following industries and applications:

- Bakery industry including dough transport, cooling lines, internal transport, metal detectors and packaging lines
- Seafood applications including tray packing lines
- Meat & poultry applications including packaging lines
- Spiral applications as proofing and freezing of croissants, cooling and resting uni Flex ASB is a proven belt in spiral applications.

Product features:

- Improved strength - 60% higher than similar belts, so longer conveyors are possible
- Standard POM-D material containing a self-lubricating component, improving non-stick characteristics and reducing friction
- Easy to clean due to improved hygienic design of the hinges
- Efficient product transfer and less product contact area (efficient cooling) with the curved surface type
- Fewer support strips required due to increased lateral stability
uni S-MPB - strong and cleanable 1 in. pitch belt

The uni S-MPB belt is a strong and cleanable belt used in various food applications. The reinforcement bar on the underside ensures high impact resistance. The uni S-MPB belt is available in the unique uni Single Link® belt with a (no bricklay) uni Single Link® product support for optimal cleaning. Nonstick version ensure product release from the belt.

The uni S-MPB belt is the preferred belt in the following industries/applications:

• Meat applications (beef & pork) including fat/trim lines, cutting lines, general conveyance, tray conveying and packaging lines

• Fruit & vegetable applications including elevators, inspection tables and packaging lines

• Seafood applications including inspection tables, grading lines and trim lines

• Bakery applications including raw dough handling, cooling lines and packing lines

Product features and operational benefits:

• Easy to clean uni Single Link® belt reducing downtime for cleaning with up to 70%

• uni Single Link® belt (no bricklay) reducing bacteria growth

• uni Single Link® eliminating knives sticking in belt seams

• Unique lockpin system providing faster and simpler maintenance

• Unique sprocket engagement enabling high product load and longer conveyors

• Strong and thick uni Single Link® product supports eliminating gaps for product traps

• Close transfer applications
uni SNB M2 - the unique Open Top and Rib Top Belt

The new uni SNB M2 20% (Closed hinges) offers improved cleanliness combined with high strength properties. The flat surface of the uni SNB M2 20% allows for gentle transport of sensitive products and an open surface for airflow or drainage. The uni SNB M2 belt may be used with uni SNB M2 Single Link® mold-to-width chains in decombiners or combiners to increase conveyor speed and product throughput. The uni SNB M2 34% (Radius Top Surface) is unique in dry accumulation applications.

The uni SNB M2 belt increases performance in the following industries/applications:

- Meat applications including microwaves, cooling and freezing lines
- Fruit & vegetable applications including de-watering lines, cooling and freezing lines
- Pasta applications including blanchers, pasteurizers and cooling lines
- Beverage applications including accumulating tables, infeed to packaging, pasteurizers and palletizers
- Can manufacturing applications in cluding accumulation tables, mass handling and palletizers

Product features and operational benefits:

- Less friction and product contact for easy cooking, cooling and freezing of products
- Radius top surface reducing back line pressure with up to 70%
- Reduced dirtt and oxide build up thanks to self cleaning surface
- Unique lockp in locking system enabling easy assembly and less downtime
- Finger plates for trouble free transfer
uni SSB - strong and solid wear resistant belt
The uni SSB 1.5 in. pitch belt is created for heavy duty applications such as accumulation tables and packaging application. The uni SSB belt may be used together with uni SSB mold-to-width chains in de-combiners or combiners to increase conveyor speed and product throughput.

The uni SSB belt has increased performance in the following industries/applications:

- Fruit & vegetable applications including filling lines, canning lines, accumulation tables and incline/decline applications
- Bakery and snack food applications including cooling lines, pan handling, oven infeed and take-away
- Beverage applications including case conveyors, denester lines, de-combiners, accumulation tables, incline/decline applications
- Can manufacturing applications including mass handling, transfer conveyors, accumulation tables, and palletizer infeed conveyors.
- Material handling applications

Product features and operational benefits:

- Closed and wide hinge design increasing product stability and decreasing pin wear
- Chamfered edges allowing stability in side transfer applications
- Unique locking system preventing pins walking or pins coming out
- Unique open area for cooling conveyors and incline drainage applications
uni Flex L-ASB

This new generation of 2 in. pitch radius belts with or without hold down tabs offers a unique patented design making this an extremely strong radius belt. A version with a tighter turning radius is also available called uni Flex L-ASB R. This new generation is easy to clean and, combined with POM-D material, it has good release characteristics. The increased lateral stability allows the use of fewer support strips than with other belts. The improved hygienic design of this straight and sideflexing belt makes it the ideal processing belt in cooling, freezing, drying or proofing applications. The uni Flex L-ASB is a proven belt in spiral applications.

The uni Flex L-ASB Series increases performance in the following industries and applications:

- Bakery industry including pan handling, cooling lines, internal transport, and packaging lines with demands for height belt strength
- Meat & poultry applications including packaging lines
- Spiral applications
- Furniture industry

Product features:

- Standard POM-D material containing a self-lubricating component, improving non-stick characteristics and reducing friction
- Easy to clean thanks to improved hygienic design of the hinges
- Tight radius application reducing space requirements
- Fewer support strips thanks to increased lateral stability
- Available with 2.2 and 1.6 collapsing factor
uni MPB - the most cleanable plastic modular belt in the world

The uni MPB belt is the most cleanable, 2 in. pitch, straight running plastic modular belt in the world and the belt holds the valid NSF/USDA approvals. The belt is used in various food applications and offers various styles from closed and open surfaces to roller or rubber top.

The uni MPB belt is the preferred belt in the following industries/applications:
- Meat applications (beef & pork) including deboning lines, fat/trim lines, cutting lines, offal lines, evisceration lines, packaging lines and elevator/incline conveyors.

Product features and operational benefits:
- Easy to clean Single Linke belt (no brick lay) reducing downtime for cleaning with up to 70%
- Single Linke belt reducing bacteria growth and eliminating knives sticking in belt seams
- Unique lockpin locking system
- Unique sprocket engagement
- Strong and thick product supports allowing load without breakage
- Stick and non stick surfaces allowing optimized product throughput

- Poultry applications including cage dumper lines, deboning lines, fat/trim lines, offal lines, grading lines, packaging lines and elevator/incline conveyors
- Fruit & vegetable applications including elevators, steam peeler lines, inspection tables, blanchers and packaging lines
- Seafood applications including bulk feeder, elevators, inspection tables, grading lines, glazing lines, cooling and freezing lines
- Snack food applications including fryer discharge and incline applications
uni X-MPB - the strongest hygienic belt for the food industry

The uni X-MPB is part of the cleanable uni MPB series used mainly in various food applications. The 2.5 in. pitch, straight running belt has the highest tensile strength and impact resistance among the food belts available in the uni-chains product range.

The uni X-MPB belt has proven to be a better belt in several industries/applications:

- Meat applications (beef & pork) including deboning lines, fat/trim lines, cutting lines, offal lines, evisceration lines and elevator/incline conveyors
- Poultry applications including cage dumper lines, deboning lines, fat/trim lines, offal lines and elevator/ incline conveyors
- Fruit & vegetable applications including elevators and inspection tables

Product features and operational benefits:

- Easy to clean with reduced downtime for cleaning
- Unique lockpin locking system providing with faster and simpler maintenance
- Unique sprocket engagement enabling higher product load and longer conveyors
- FDA approved materials and USDA accepted construction
- Strong and thick product supports allowing more load without breakage
- Impact resistance to withstand heavy objects falling onto the belt
uni M-PNB M1 - a new pinless design belt

This pinless design is an exclusive uni-chains 0.5 in. pitch belt including the new uni Snap Link® feature. An open belt with no pin makes assembly and disassembly an exceptionally simple operation. The design of uni M-PNB M1 provides the maximum amount of open area for drainage and airflow with minimum product contact. The belt reduces dirt/debris compared to e.g. a wire mesh belt.

The uni M-PNB M1 belt with its unique features is the perfect belt in the following industries/applications:

- Bakery applications including cooling lines, freezing lines and icing lines
- Poultry applications
- Seafood applications
- Weighing lines

Product features and operational benefits:

- Easy to clean with reduced downtime for cleaning
- Small transfer in nosebar applications
- uni Snap Link® feature eliminating pin walking and pins coming out
- uni Snap Link® feature improves belt weight uniformity
uni CNB - cleanable belt for light duty applications

The uni CNB belt is a cleanable belt for conveyance of light duty products in various food applications. The belt is available with different openings to optimize drainage and airflow and includes accessories like product supports and side guards. The unique hinge and sprocket designs increase the cleanability of the belt.

The uni CNB belt is the preferred belt in the following industries/applications:

- Meat & poultry applications including general conveyance and breading lines
- Fruit & vegetable applications including elevators, steam peeler and inspection tables
- Seafood applications including elevators, inspection tables, grading lines, trim lines, glazing lines and cooking lines
- Bakery applications including raw dough handling, cooling lines, icing lines, packing lines and metal detectors

Product features and operational benefits:

- Easy to clean
- Unique lockpin system providing faster and simpler maintenance
- Unique sprocket engagement offering precise indexing and easy cleaning
- Different openings to optimize performance in cooling and draining applications
uni Flex SNB - strong and tight radius sideflexing belt

uni Flex SNS 1 in. pitch is created to optimize throughput in high volume operations with space limitations. The belt has unique strength and sideflexing characteristics and is used in many different applications.

The uni Flex SNB belt has increased performance in the following industries/applications:

- Meat & poultry applications including tray pack conveyors, box/tote handling, freezers infeed/outfeed, low tension spirals and other sideflexing applications
- Fruit & vegetable applications including filling lines, canning lines and incline/decline applications
- Bakery applications including cooling lines, pan handling, proofers and oven infeed and takeaway
- Beverage applications including case conveyors, shrink tunnels and incline/decline applications
- Can manufacturing applications including mass handling, transfer conveyors and palletizers infeed conveyors

Product features and operational benefits:

- 180 degree high speed sideflexing applications
- High temperature and wear resistance
- Tight radius applications with reduced space requirements
- Unique locking system (no pin walking or pins coming out)
- Unique radius top surface for minimum product contact and less friction
- Reinforced stainless steel links for higher strength, speed or load
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Calgary  Tel: 780-242-0864

CENTRAL CANADA Sales Office

Winnipeg  Tel: 431-334-8334

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