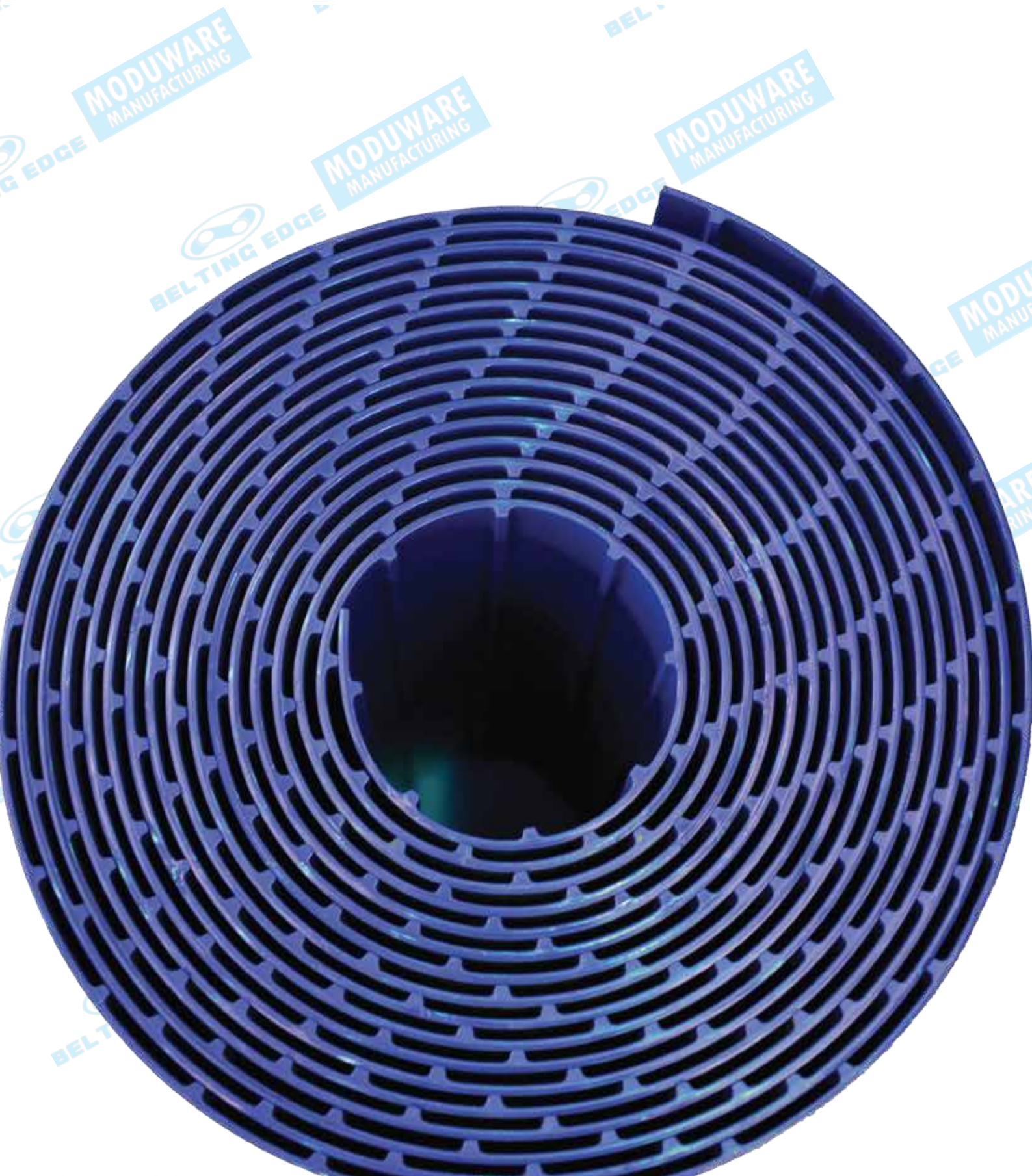


BELTING EDGE

**MODUWARE
MANUFACTURING**

LEADERS IN QUALITY AND SERVICE





Poultry



Swine



Beef



Cheese



Seafood

Background

In recent years, consumers have become more and more aware of industrial food production processes and their importance for food safety. The increased transparency draws attention to every step of production, resulting in higher scrutiny by official associations and increased cost of sanitation. The conveyor belts used in production plants play a very important role in the hygienic process.

REOClean is the Future

REOClean is an innovative conveyor belt that was designed to improve hygiene and lower cleaning cost in industrial food production as a result. The material used for all types is the latest polyether based TPU compound, which features both anti-hydrolysis and anti-microbial characteristics. Specially designed for

food applications, this conveying product is the right and only reasonable choice for all food processors of the 21st century.

REOClean is a versatile product and can be used in any environment, where meeting food safety standards and regulations are essential for success. Popular use-cases today are in the sub-dividing processes of the meat industry, cheese production, seafood processing, as well as frozen foods handling. Popular industries are Poultry, Swine, Beef, Cheese, Fish, and Vegetables, but the material characteristics allow for much broader use in other applications as well.

REOClean

Robust. Effizient. Original.

REOClean delivers a cutting-edge conveying solution to the world of food processing. By using the latest materials and unique production processes, this product range helps to **increase efficiency, lower bacteria counts and save water.**

The vision is to achieve the highest standards in food safety while lowering the industry's impact on the environment.

The Case for REOClean

THE TREND OF FOOD PROCESSING

Evaluating Options

The two traditional solutions for food processor's conveying needs: fabric based PVC/PU belts and plastic modular belts.

Fabric based belts and their construction carry major threats to modern food production facilities. The fabric layers are prone to contamination from blood and other liquids during product processing; therefore, they provide a perfect breeding ground for bacteria.

Modular belts have eliminated the fabric layers and allow for no absorption of any liquids by the belt. However, the modular system entails many gaps, hinges and

dead spots, which makes perfect cleaning impossible. The high water consumption, the manpower involved in the sanitation process and the high costs for BOD (Biochemical Oxygen Demand) & COD (Chemical Oxygen Demand) are the biggest problems for processing plants.

The Solution

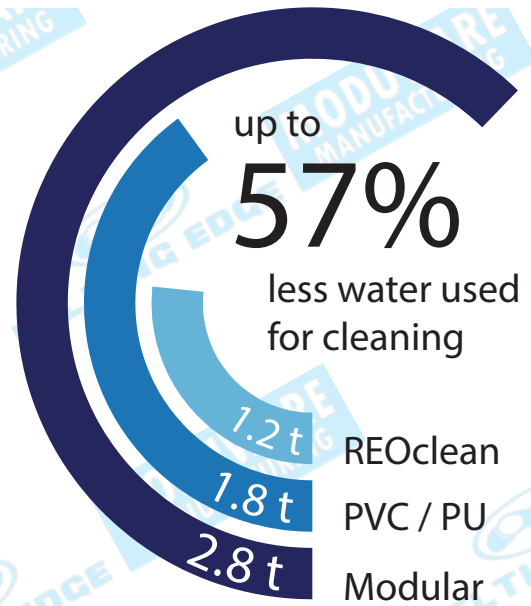
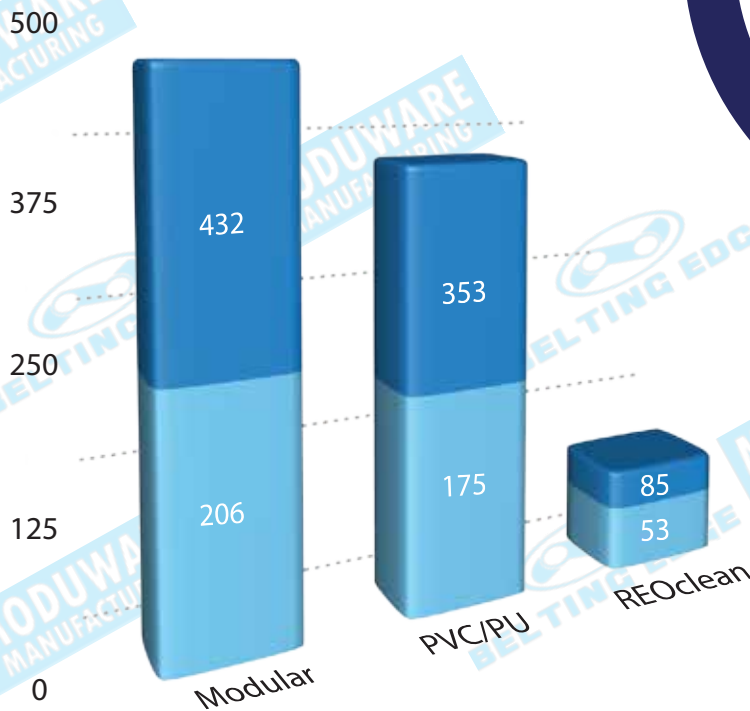
REOClean is an advanced monolithic conveyor belt that solves these shortcomings. The unique belt design reduces sharp edges to a minimum and features tensile members, sealed by polyether-TPU. REOClean is easy to clean, carries heavy loads without stretching and cuts down sanitation time and cost tremendously.

- ✓ **INCREASED HYGIENE** - monolithic polyether-TPU makes cleaning easy and leaves no room for bacteria to grow
- ✓ **LOWER COST** - shorter maintenance & cleaning times with less water consumption and BOD cost
- ✓ **ZERO ELONGATION** - Aramid cords guarantee "no stretch"
- ✓ **IMPROVED TRACKING** - belt stays in line under all loads

Microbial Count [cfu/g/ml]

This analysis has been conducted in a major poultry processing plant in Asia. All belts were tested on the same conveyor and under the same conditions.

■ Before Cleaning ■ After Cleaning



Water Consumption

The test shows water (in t) used to clean three of the same conveyor setups under the same conditions, only equipped with different belts.

Modular Belts' Challenges

- ✘ Hinges & gaps are extremely difficult to clean
- ✘ Possible contamination by chipped plastic
- ✘ Cleaning very labor intensive with very high costs

Fabric Based Belts' Challenges

- ✘ Fabric layers provide perfect breeding ground for bacteria
- ✘ Plasticizers of PVC belts contaminate the food
- ✘ Fabric structure prevents perfect cleaning

REOClean Product Types

EXCELLING FOR THE FOOD INDUSTRY

There are currently two types available for different applications: REO-F30 & REO-T50. They are all Aramid-reinforced with anti-bacterial and anti-hydrolysis characteristics. The pitches and overall thickness are different to accommodate the amount of loads on the conveyor belts. The beautiful dark ocean blue color allows easy identification in the unlikely case that a small piece of REOClean gets mixed in with the food.

REOClean Key Specs

All product types of the REOClean line are made of the latest polyether-based TPU and are highly cut resistant with 95 Shore A hardness.

	REO F30	REO T50
Thickness* (base belt)	3 mm	3 mm
Height of Teeth	N/A	4 mm
Tensile Strength	10 N/mm	13 N/mm
Min. Pulley	40 mm	100 mm
Aramid Cords	10 mm	10 mm
Temperature Range	-40°C - +90°C	-40°C - +90°C
Max. Width	1,450 mm	1,450 mm

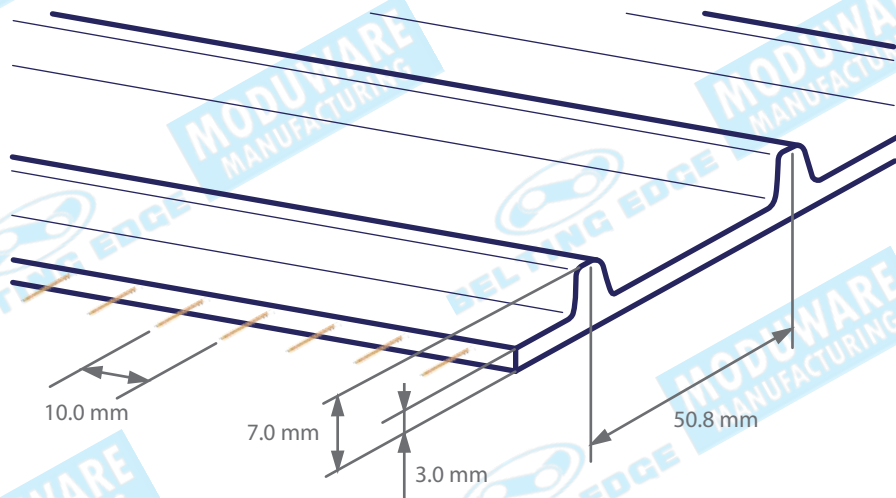
**a tolerance of +/- 0.2mm overall belt thickness needs to be considered*

Individual Product Design

SOLVING PROBLEMS THROUGH ENGINEERING

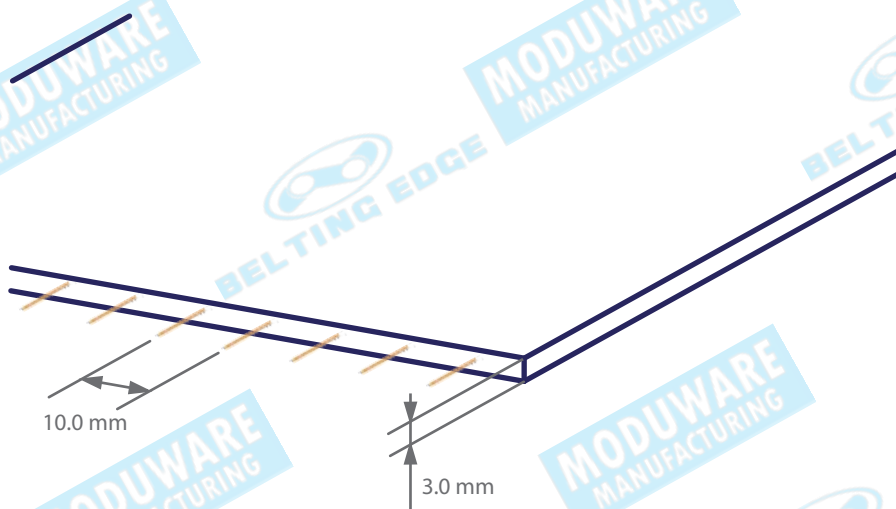
REO-T50

The T50 belt is the type that applies to all common applications from vegetables to poultry processing. With the broad temperature range allowed by the latest polyether TPU, it is the one stop solution for the vast majority of the market.



REO F30

The F30 type carries all advantages of a monolithic TPU belt for food production, and was designed to easily replace common fabric based belts. Simple retrofit, easy cleaning no fraying and less water consumption are only some of the advantages.



REOClean Accessories

OUR PORTFOLIO OF ALL REQUIRED SUPPLEMENTARY PRODUCTS

The REOClean product line is supported by tailor made sprockets, cleats, wearstrips and other accessories. If you require more in depth information, please get in touch with our competent service staff.

Sprockets

Different sprocket sizes are provided as standard for the positively driven model T50, 6 to 12 teeth, with a 40 mm x 40 mm and 60 mm x 60 mm square bore for installation.

Wearstrips

Three different models are provided that can be interchanged but have different parameters when it comes to belt load and coefficient of friction. To find the right wearstrip for your existing conveyor setup, please contact the service team or refer to our installation manual.

Cleats, Guides & Sidewall

REO-F30 is oftentimes installed with V-guides to ensure tracking. Cleats and sidewalls are used to accommodate inclined applications. All our V-guides, cleats & sidewalls are extruded from the same polyether-TPU compounds to guarantee perfect welding results.

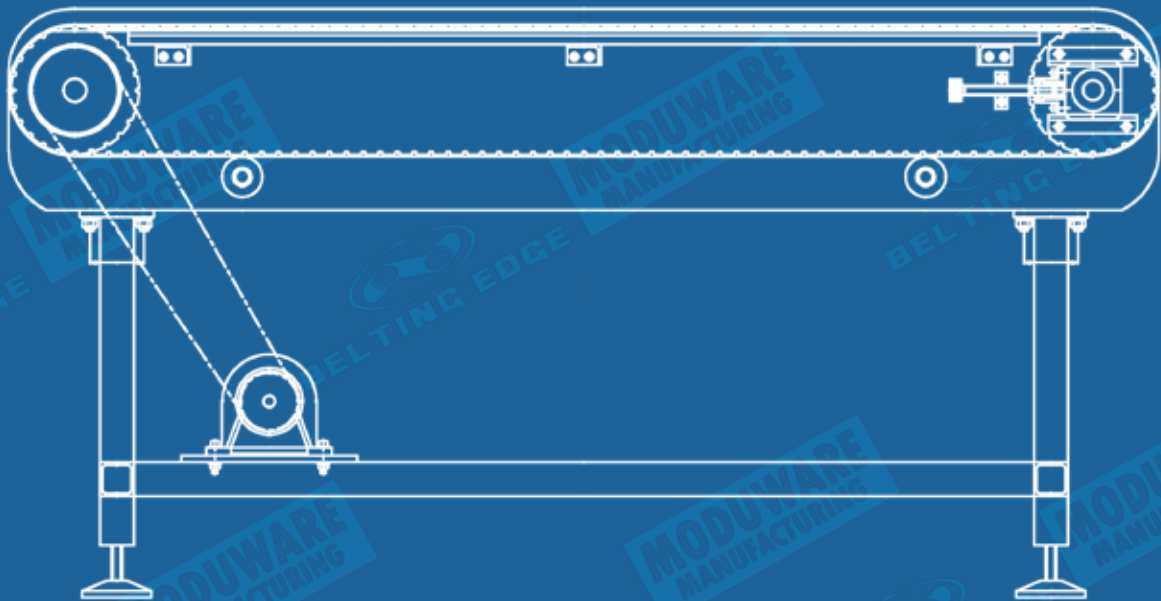
Retrofit

In general, changing any existing conveyor system to support the sustainable and efficient REOClean solutions is fast and easy. One key point is the additional need for wearstrips on conveyors running on slider beds, which is needed to reduce the coefficient of friction. Another point is the installation and adjustment of REOClean's sprockets. When retrofitting, it is essential to ensure an uniform level of transport between support rails and sprockets. Please contact our service team for assistance.

REOclean Application Photos



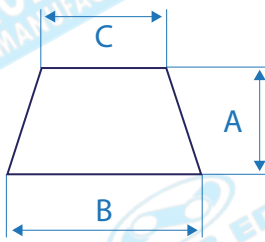
REOclean Short Conveyor Setup



REOclean Accessories

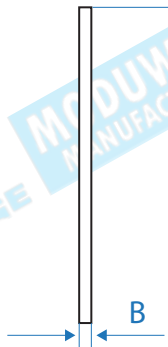
GUIDES, SIDEWALLS & CLEATS OVERVIEW

Guides



Name	A mm	B mm	C mm	Hardness ShoA	Colour
R5	3	5	3	85	Ocean Blue
R6	4	6	4	85	Ocean Blue
R8	5	8	5	85	Ocean Blue
R10	6	10	6	85	Ocean Blue
R13	8	13	8	85	Ocean Blue
R17	11	17	11	85	Ocean Blue
R22	14	22	14	85	Ocean Blue

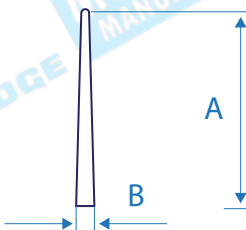
Sidewalls



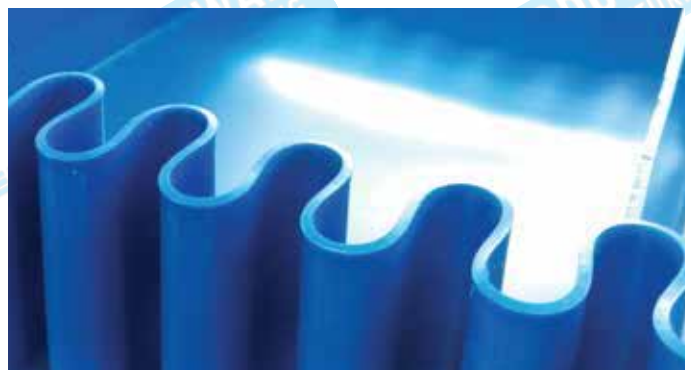
PB30	30	1.7	95	Ocean Blue
PB40	40	1.7	95	Ocean Blue
PB60	60	1.7	95	Ocean Blue
PB80	80	1.7	95	Ocean Blue
PB100	100	1.7	95	Ocean Blue

**other heights upon request*

Cleats



AC-20	22.5	3.5	95	Ocean Blue
AC-35	36.5	4.5	95	Ocean Blue
AC-50	51	5	95	Ocean Blue



REOClean Jointing Options

FLEXIBLE JOINTING OPTIONS TO SUIT EVERY APPLICATION

Jointing REOClean belts is quick & easy. On-site jointing and adjusting of the conveyor system limit downtimes.

Buttjoint

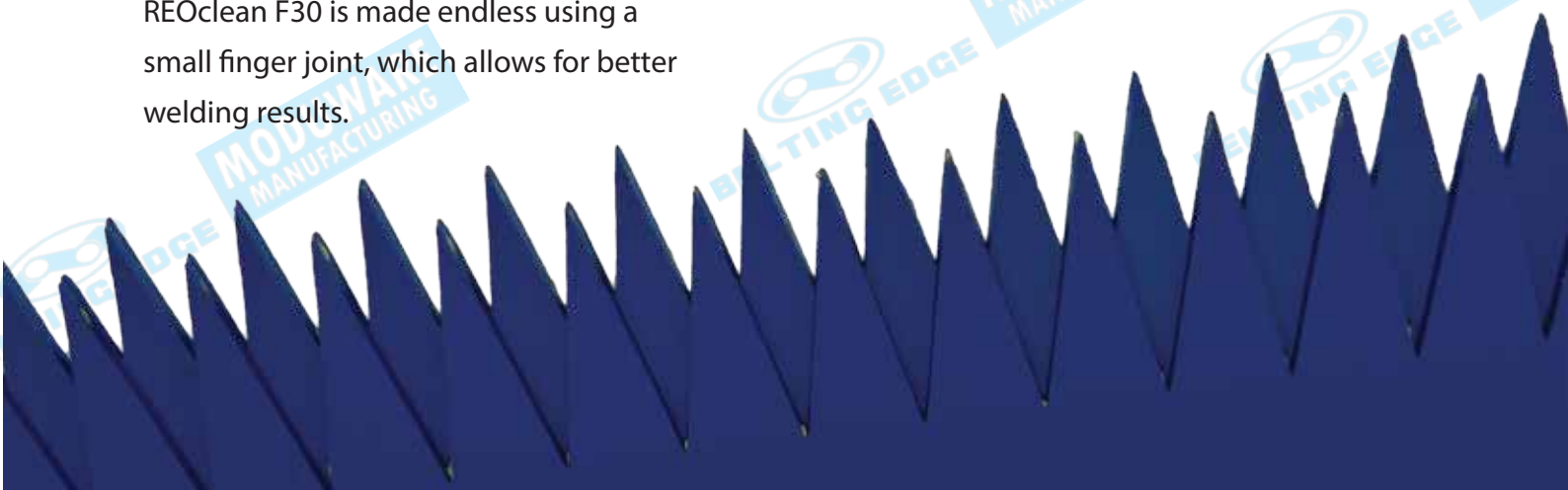
The REOClean T50 type is generally made endless using the buttjoint method. With the specially designed jointing machine, the jointing result is guaranteed.

Finger Joint

REOClean F30 is made endless using a small finger joint, which allows for better welding results.

Mechanical Fasteners

When it is desired to use mechanical fasteners on a conveyor setup, stainless steel metal fasteners are recommended as potential contamination of these can be detected by metal detectors.



REOClean is a premium product for industrial food processing companies. Particularly interesting in meat processing of all kinds, this innovative product is the result of a strong commitment to research and development.

REOClean is a brand of Daisler. We deliver complete cutting edge solutions for food conveying and meat processing. Our goal is to offer you the solutions and service that you need to succeed in today's business environment.

Specifically engineered products that support our clients' missions are our goal. The product portfolio is destined to expand, based on your needs.

The information provided in this brochure contains a general description of the performance characteristics of the products concerned. The actual products may not always have these characteristics as described and, in particular, these may change as a result of further developments of the products. The provision of this information is not intended to have and will not have legal effect. An obligation to deliver products having particular characteristics shall only exist if expressed agreed in the terms of the contract.