



THE WOVEN WIRE MESH BELT
OFFERING DECADES OF
PROBLEM-FREE PERFORMANCE

CB5 BAKING BAND[®] THE PROVEN, QUALITY CHOICE FOR COOKIE, CRACKER AND OTHER BAKING APPLICATIONS

The flattened wire surface of the CB5 Baking Band's tightly woven wire mesh offers excellent relief for cooking gases with product support for the most fluid dough. The belt density of the CB5 Baking Band maintains even heating for uniform heat transfer to your product across the width of the conveyor belt.

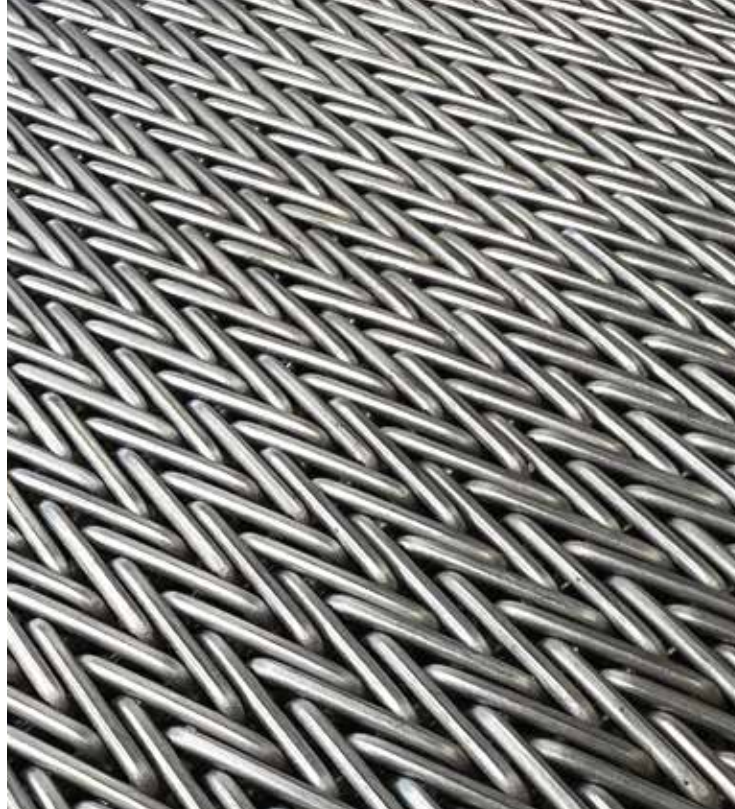


CB5 BAKING BAND®

Precision-manufactured with more than 40 years of baking success!

FEATURES & BENEFITS

- Woven to the industry's tightest tolerances to minimize belt stretch, prevent edge sag and ensure a long operating life
- Dense weave promotes even heating across the entire width of the band with exceptional product support, while permitting excellent relief of cooking gases
- The combination of tight mesh and flattened wire produces a marking pattern preferred by most bakeries
- Precision-formed spirals ensure true tracking



TECHNICAL SPECIFICATIONS*

Material	14 and 16 gauge [0.08" and 0.06" (2.0 mm and 1.6 mm)] high carbon or stainless steel wire
Turn Capability	Straight run only
Minimum Width	1.58" (40.1 mm)
Maximum Width	144" (3658 mm)
Belt Strength	3100 lbs/ft (4600 kg/m) of belt width, based on high carbon steel @ 70°F (21°C)
Longitudinal Pitch	0.14" (3.6 mm)
Conveying Surface	Overall Belt Width – (0.50 of 1 lateral pitch + 3 spiral wire diameters)
Mesh Type	Compound balanced weave with 5 connectors per spiral
Open Area	Minimal
Edge Treatment	Welded
Method of Drive	Friction driven on flat faced terminal rolls
Minimum Terminal Roll Diameter	10.75" (273.1 mm)
Surface	Flattened wire (F)
Recommended Option	Ashworth Controls, either Model 1 or Model 2

* Technical Specifications are dependent upon individual applications and are subject to engineering review.



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