

Rolled Baking Band

Preventative Maintenance Instructions

Whatever your normal preventative maintenance schedule may be for your equipment we strongly recommend that you carry out checks on the condition, operation and running of your Rolled Oven Belt on a daily or weekly basis, dependent upon the process situation.

With the belt completely free of product eliminate all residues or sticky deposits on both the belt or on rollers and surfaces that come into contact with the belt. The cleaning can be by brushing, hot water, steam or other cleaning products that will not damage the belt. Compressed air can be used to blow away debris in situations where liquid cleaners cannot be used. But at all times ensure you work within your company health and safety standards.

In certain situations raising the temperature of the oven to burn off deposits may also be considered but care should be exercised to limit this temperature to prevent belt distortion and damage.

Check the condition of the woven edges of the belt. If there is damage or breaks repair the belt to be similar to the remainder of the belt. Check that the wire loop edges are made good. Then check the belt circuit to establish the cause of the damage. If parts of the conveyor structure have come loose and/or moved then re-fix the part to clear the belt.

Always ensure that the lateral control limit switches or photo-electric cells are in good working order. The action of these could prevent serious damage to the belt in the event of a sudden side shift of the belt.

A mesh belt is an expensive component, which serves a needed purpose and its stoppage whether due to an accident or damage which cannot be repaired may have serious implications to production.

It is recommended that checks on the belt are carried out daily or weekly and particularly when a product change happens.

Please contact Wire Belt Technical Sales Team if you require further assistance.