

Habasit soft separator belt



The separator belt is used for desinewing and meat recovery of red meat, pork, poultry, and seafood. In a “press-separation process,” the separator belt presses the soft and hard components against a perforated drum, squeezing the soft components through the holes of the drum, while bone and other hard components remain outside the drum. This belt’s aggressive profile structure promotes high yields, and durable reinforced urethane reduces belt stretch for longer belt life.

Specifications

- Thermoset urethane
- Polyester reinforcement cord
- Hardness: 80 Shore A (available range: 70-90A)
- Color: natural
- FDA 21 CFR.177.2600 compliant urethane material
- ROHS compliant

Machine Sizes

| | Baader® 695/699 and Sepamatic® 2000 | Baader® 605/607 and Sepamatic® 4000 |
|---------------------|-------------------------------------|-------------------------------------|
| Available Thickness | 0.62" (15.75mm) | 0.62" (15.75mm) |
| Width | 10.25" (260mm) | 10.25" (260mm) |
| Length | 93.00" (2390mm) | 110.00" (2820mm) |
| Part Number | E7083 | E7160 |

For further information, please contact Habasit Middletown at 860.632.2211

