Questionnaire

AmDough belts for Biscuit Bakeries



Ge	ener	al information								
Name applicant						Da	ate			
End user						Lo	cation			
Ma	achi	ne				La	yout			
1	а	Manufacturer								
	b	Machine type								
	с	Max. belt speed	m/min			1				
Belt dimensions										
2	а	Belt length	mm					10		
	b	Min. fitting length	mm	max. allowable					and a	
	с	Min. width	mm	max. allowable						
Dr	ive	drum					(4)	~		
3	а	a Diameter mm						5		
	b	Non-slip lagging type	D plain r	ubber 🔲 foam rubber		(3)				
		Hardness (35 – 55A)	shore							
		Cover thickness	mm							
M	buld	ing drum		We	eave types					
4	а	Diameter	mm			A A A A A A A A A A A A A A A A A A A				
	b	Speed	rpm					洲相	M annannannan	
		Speed vs drive drum	faster	faster □same						
	с	Pressure on drive drum	bar						A monitoritation	
	d	Profile width mm					AHHH.			
Knife edge						Pla	ain (P) Twill (K)	13055555555	Broken twill (GK)	
5	а	Diameter (3 – 6)	mm							
	b	Flexing angle (135–180)	0							
	с	c Tracking on knife edge 🗌 yes 🗌 no								
Те	Tensioning drum					Type of biscuit				
6	а	Execution	☐ fixed	🗌 automatic: 🗌 pneumatic	9	а	Dimensions L x W x T	mm		
				Spring		b	Fat percentage (5 - 20)	%		
Tracking drum						с	Coating	Chc chc	ocolate 🗌 vanilla	
7 a Tracking roller		single double			d	Type of dough	dry	v 🔲 wet		
Scraper								🗌 ma	rzipan	
8	а	Position				е	Complicated shape	🗌 no	yes (sketch)	
	b	Pressure								
Current belt type										
10	а	Supplier				h	Current belt price	euro		
	b	Belt thickness	mm			i	Reason failure			
	с	Weave pattern	P K GK yes no selvedges sealed edges endless woven 100% cotton cotton/polyamide cotton/polyester synthetic, type endless polyamide, type hours/day							
	d	Impregnated bottomside								
	е	Edge finish								
	f	Type of belt								
	g	Belt life								
	Э	Don mo	nours	days, week weeks						