



ProSeal

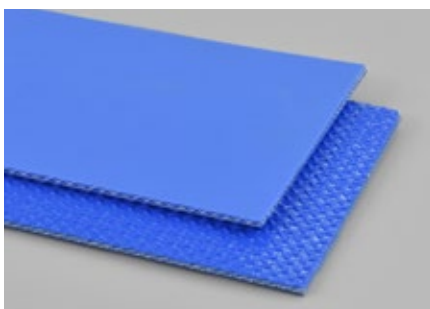
HYGIENIC EDGE SEALING PROCESS



The hygienic qualities of ProSeal make it ideal for food industries, especially where preventing bacterial penetration is concerned.

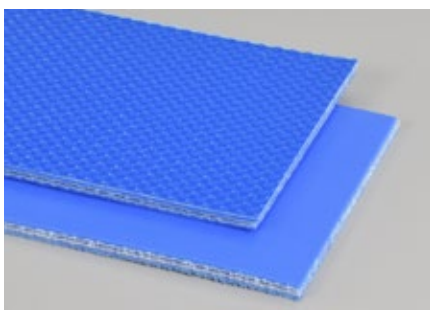
The ProSeal process encloses the edge of the belt with a urethane seal to keep out moisture, oil and other contaminants with the added benefit of eliminating edge fray. All while maintaining the flexibility and functionality of any belt ProSeal is applied to.

While many different belts can be paired with ProSeal, two of our most popular options are catalog numbers 2PURX25/EHR (**#108HRG**) and 2PURX40/FHR (**#108MRG**).



2PURX25/EHR (#108HRG)

- Designed for pulleys as small as 25mm
- Perfect for handling applications like baked goods, meat, cheese, and pizza
- Features a rice grain pattern with a “positive” impression. These raised bumps do not trap food materials like the holes in a “negative” impression,
- Uses less water thanks to the simplicity of the cleaning process



2PURX40/FHR (#108MRG)

- Designed for high-load applications such as a troughed conveying system
- Used to move food products in bulk
- A popular choice for fruits and vegetables harvested in large quantities
- Can be used for non-food applications like chemical processing and palletizers for asphalt shingles

FEATURES	BENEFITS
Hygienic	No Bacterial Penetration
Hydrolysis	Zero Absorption During Wash-down
Encapsulated Edges	No Fabric Contamination
Flexible	Small Pulley Diameters
Durable	Will Not Delaminate



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