



Pizza producer saves \$39,000 annually on maintenance, production, and labor

Key Challenges

Demanding application – A frozen pizza producer used a series of round urethane belts to transfer pizza crusts between its sauce and cheese topping lines. The application requires good product grip and a tight 0.25" (6.35 mm) nosebar transfer.

Unsatisfactory belts – The producer used a competitor's round belts that provided some grip, but product transfers were unstable, and the belts kept breaking. This caused frequent production jams and product loss. Additionally, the belts were difficult to clean, further increasing downtime. These issues required significant operator intervention.

The Habasit Solution

In search of a solution, the producer turned to Habasit. We recommended our **HabasitLINK® Micropitch M0870 HighGrip 0.3"** belt.

This hygienic, food-approved plastic modular belt has a closed, high-grip surface with grooves that create strong friction. As a result, products transfer smoothly and stay in position. The high-grip surface also reduces slippage, even on inclines.

Unlike other belts of this type, it can accommodate nosebar transfers as small as 0.24" (6 mm). This minimizes transfer gaps, improves product control, and reduces jams and product loss.

Excellent Results

After the belt was installed, the customer quickly noticed improved transfer of pizza crusts along the line and less waste.

A single M0870 HighGrip belt replaced multiple round belts. Thanks to the belt spanning the entire width of the conveyor, transfers are more reliable. This also simplified installation and cleaning, reduced spillage and product scrap, and lowered maintenance requirements. These improvements have minimized operator intervention on the production line. Line operators can now focus on throughput and packaging, leading to increased productivity.

The new belt has saved an estimated 520 hours of labor per year, with projected maintenance and production cost savings totaling \$39,000. If the Habasit Saniclip were added, the producer could save additional time on cleaning and maintenance.



M0870 HighGrip with optional Saniclip

The M0870 HighGrip belt reduced costly maintenance, increased efficiency, and delivered significant savings, including:



Projected annual maintenance and production **savings of \$39,000**



Labor hours cut by an estimated **520 hours per year**



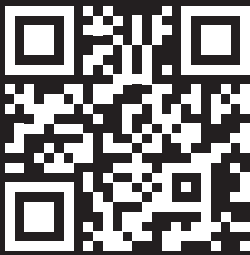
Improved productivity thanks to reductions in installation, maintenance, and cleaning time



Reduced waste and downtime by eliminating the transfer gaps that caused product jams and loss

Are you looking to improve your food processing productivity by reducing maintenance, downtime, waste, and cleaning costs? Habasit's customized, high-quality solutions are here to help. Contact us for more information.

For more information about Habasit's solutions and how they can benefit your business, please visit:



Product Specifications

HabasitLINK® M0870 HighGrip 0.3"

Delivering reliable positioning and high grip for tight transfer applications, this food-approved POM belt with high lateral stiffness reduces maintenance and downtime, supports increased productivity, and enhances hygiene and food safety.

- 1 Grip top with grooved surface for high friction and less grip reduction by dirt and dust
- 2 Robust, FDA and EU-compliant construction
- 3 0% open area
- 4 Runs on nosebar (knife edge) diameter 0.24" (6 mm)

