

Förderbänder® conveyors Continuous perfection.



# **Continuous quality**

Food distribution and clearing belts are part of a professionally organised food distribution system. Demands on these systems are high, as the handling of food means hygiene and reliability of technology are of critical importance. The food distribution and clearing belts are available in two versions: in a flat belt or round belt design. Flat belt conveyors come with a dirt scraper as standard. For round belt conveyors, a run-off pan is available as an option for hassle-free preliminary cleaning. Sliding tables are cost-effective alternatives for small-scale distribution systems.



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# Perfect - whatever style you choose...

**Conveyor carcass,** flat belt and motor station in modular design.

**Conveyor carcass:** guarantees good tray feed.

**Safety control centre:** fuse box easily accessible.

**Deep dispenser:** automatic tray stacking, with sprung end switch on the tray dispenser.

**No log jams:** integrated light barrier for automatic conveyor switch off.

**Cleaning:** flat belt tensioning station with integrated dirt scraper.













# Flat belt conveyor

Conveyor carcass, flat belt and motor station in modular design. Stainless steel casing, belt is suitable for use with foodstuffs and antistatic, 295 mm wide, white. Controls at the end of belt, switchbox with control/fuse box, main switch. Rotary current motor, stepless adjustment from 2.5 m/min – 10.5 m/min.

Drawer with dirt scraper. Up to 12 m with 1 motor, over 12 m with 2nd motor. With height-adjustable feet +/- 15 mm. Distance between feet is 2 m. Functions: belt on/stop/proportional speed display, emergency OFF switch.
Rated voltage 3N AC 400 V 50 Hz.



Flat belt conveyor for food distribution dimensions W x H  $500 \times 900 \text{ mm}$ 

Туре	Length in mm	Order no.	
GSV-3	3000	75 01 01 02	
GSV-4	4000	75 01 02 02	
GSV-5	5000	75 01 03 02	
GSV-6	6000	75 01 04 02	
GSV-7	7000	75 01 05 02	
GSV-8	8000	75 01 06 02	
GSV-9	9000	75 01 07 02	
GSV-10	10000	75 01 08 02	
GSV-11	11000	75 01 09 02	
GSV-12	12000	75 01 10 02	
Additional belt for flat belt conveyor ZGSV-2 Dimensions: 3000 x 500 x 900 mm		75 01 01 01	
Additional belt for flat belt conveyor ZGSV-3 Dimensions: 4000 x 5000 x 900 mm		75 01 02 01	



Destacking possible in conjunction with a platform dispenser (see picture). Detailed information available on request.

# Flat belt clearing conveyor dimensions W x H 500 x 900 mm

Туре	Length in mm	Order no.	
GA-3	3000	<b>75 04 02 02</b> left <b>75 04 02 03</b> right	
GA-4	4000	<b>75 04 03 02</b> left <b>75 04 03 03</b> right	
GA-5	5000	<b>75 04 04 02</b> left <b>75 04 04 03</b> right	
GA-6	6000	<b>75 04 05 02</b> left <b>75 04 05 03</b> right	
GA-7	7000	<b>75 04 06 02</b> left <b>75 04 06 03</b> right	
GA-8	8000	<b>75 04 07 02</b> left <b>75 04 07 03</b> right	
GA-9	9000	<b>75 04 08 02</b> left <b>75 04 08 03</b> right	
GA-10	10000	<b>75 04 09 02</b> left <b>75 04 09 03</b> right	
GA-11	11000	<b>75 04 10 02</b> left <b>75 04 10 03</b> right	
GA-12	12000	<b>75 04 11 02</b> left <b>75 04 11 03</b> right	

left = against travel right = against belt travel

### Round belt conveyor

Conveyor carcass, round belt and motor station in modular design. Stainless steel casing, 2 round belts running with a clearance of 220 mm in sliding grooves, made of PUR with polyester draw elements, coloured green.

Controls at the end of belt, switchbox with control/fuse box, main switch. Rotary current motor, stepless adjustment from 2.5 m/min – 10.5 m/min. Up to 12 m with 1 motor, over 12 m with 2nd motor. With height-adjustable feet +/- 15 mm. Distance between feet is 2 m.

Functions: belt on/stop/proportional speed display,

emergency STOP switch.

Rated voltage 3N AC 400 V 50 Hz.

For 9 m and above, an overdrive is installed to ensure smooth running of the round belts.

For 12 m and above, a second drive is required.



### Round belt conveyor for food distribution dimensions $W \times H 500 \times 900 \text{ mm}$

Туре	Length in mm	Order no.	
RSV-3	3000	75 01 01 03	
RSV-4	4000	75 01 02 03	
RSV-5	5000	75 01 03 03	
RSV-6	6000	75 01 04 03	
RSV-7	7000	75 01 05 03	
RSV-8	8000	75 01 06 03	
RSV-9	9000	75 01 07 03	
RSV-10	10000	75 01 08 03	
RSV-11	11000	75 01 09 03	
RSVt-12	12000	75 01 10 03	



Destacking possible in conjunction with a platform dispenser (see picture). Detailed information available on request.

## Round belt clearing conveyor dimensions W x H 500 x 900 mm

Туре	Length in mm	Order no.	
RA-3	3000	75 04 02 04 left 75 04 02 05 right	
RA-4	4000	<b>75 04 03 04</b> left <b>75 04 03 05</b> right	
RA-5	5000	<b>75 04 04 04</b> left <b>75 04 04 05</b> right	
RA-6	6000	<b>75 04 05 04</b> left <b>75 04 05 05</b> right	
RA-7	7000	75 04 06 04 left 75 04 06 05 right	
RA-8	8000	75 04 07 04 left 75 04 07 05 right	
RA-9	9000	75 04 08 04 left 75 04 08 05 right	
RA-10	10000	75 04 09 04 left 75 04 09 05 right	
RA-11	11000	75 04 10 04 left 75 04 10 05 right	
RA-12	12000	75 04 11 04 left 75 04 11 05 right	

left = against travel right = against belt travel



# Accessories

Accessories	
for flat belt food distribution and clearing systems, round belt food distribution and clearing systems, additional belt, sliding	
table	Material
Bumper per rm	45 01 01 01
Fold-down table for belts	45 01 01 02
Swivel table for belts	45 01 01 03
Forward and reverse travel	45 01 01 04
Foot switch	45 01 01 05
Socket 230 V earthed	45 01 01 06
Socket 230 V CEE	45 01 01 07
Sockets France/Belgium 230 V	45 01 01 08
Sockets England 230 V	45 01 01 09
Socket 400 V CEE	45 01 01 10
Fuse box AK 28 plus up to 18 sockets without FI	45 01 01 11
FI safety switch 25 A 30 mA	
up to 6 sockets 230 V	45 01 01 12
up to 12 sockets 230 V	45 01 01 13
up to 18 sockets 230 V	45 01 01 14
FI safety switch 25 A for 1 x 400 V socket	45 01 01 15
Main switch 40 A	45 01 01 16
Main switch 63 A	45 01 01 17
Main switch 100 A	45 01 01 18
Additional ON/OFF switch	45 01 01 19
Additional emergency STOP	45 01 01 20
Main switch pluggable (for mobile version and sliding table)	45 01 01 21
Light switch	45 01 01 22
Mobile version 3 m belt	45 01 01 23
Mobile version 4 m belt	45 01 01 24
Mobile version 5 m belt	45 01 01 25
Mobile version 6 m belt (longer not possible)	45 01 01 26
Belt washing system	45 01 01 27
Accessories mainly for round belts	
Spring rod with end switch	45 01 01 28
Light barrier without destacking	45 01 01 29
Light barrier with destacking	45 01 01 30
Overdrive	45 01 01 31
Hold-up cycle switch (only possible with at least 2 drive stations)	45 01 01 32
Extra drive station for use if length 12 m or above	45 01 01 33
Tray guide system on both sides (upright box)	45 01 01 34
Protection well per rm	45 01 01 35
90° - 120° curves	45 01 01 36
- only possible with overdrive (surcharge) or with	45 01 01 37
- 2nd drive station (surcharge)	45 01 01 38
Sliding table Stainless steel casing, smooth, on height-adjustable feet +/- 15 mm. On	
sliding surface, 2 rails with turned up edges with a clearance of 362 mm.	
ST-2, 2500 x 500 x 900 mm	75 03 01 02
ST-3, 3500 x 500 x 900 mm	75 03 02 02

# Notes

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Rieber is the leading provider of complete catering solutions for schools, businesses, caterers, hotels, restaurants, clinics and care homes as well as armies.

We are creators of cuisine which means we make an important contribution to people's health and quality of life – from the young to the old.

In particular we strive for food quality, safety and low operating costs in situations where there is a space/time gap between food production and consumption. Both hot and cold, for 1 to 1000 people.

Thus our solutions combine high levels of convenience and attractive design with highly efficient use of materials, energy and water. Rieber is therefore able to offer specific applications that save valuable energy and water in your everyday service, enabling you to do your bit for the climate and environmental protection.















Design: pearl creative, ludwigsburg, industrial design www.pearlcreative.com

