

**DERCO USA BAKERY BELTS**  
**728 DAWSON DR NEWARK, DE 19713**  
**800-761-2358 – WWW.DERCOUSA.COM**  
**SALES @ DERCOUSA.COM**



**DERCO USA**

**Derco USA is a fabricator of custom made conveyor belting and plastic modular belting for all industries, including a full line of bakery belts. Located in Newark, Delaware, we stock over 80 different varieties of lightweight belts.**

**All products are made to order and manufactured here in the United States at our 50,000 square foot facility.**

**We house a variety of specialized equipment that is used to fabricate belts with European style quality while helping our customers avoid long lead times and import fees from overseas shipments.**

**When you're not sure who to call – We can help**



## DERCO USA'S LINE OF BAKERY BELTS

**PVC / URETHANE / POLYOLEFIN / SILICONE / COTTON / PLASTIC MODULAR / MONOLITHIC**



Bakeries often contain oily conditions, small pulley diameters, and sticky products. Our bakery line belts are made specifically to handle the demands of safe, reliable product transport.

Our PVC's, Urethanes, High-Heat Resistant Silicones, and Cotton Fabric belts are manufactured to meet FDA and USDA standards with compounds that help resist the oils of dough combined with textures that provide excellent release of product.

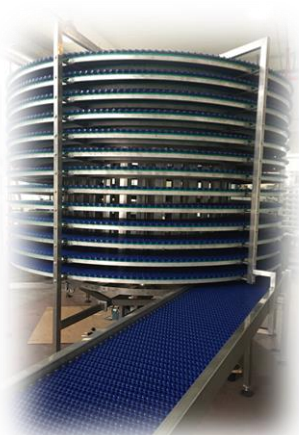
We also offer a line of monolithic belting that contains no fabric. It's the perfect solution for when the strictest of hygiene standards must be met.

Derco's line of NGB Plastic Modular Belts are the perfect fit for hard to maintain applications. We also manufacture and delivery spirals in a total turnkey operation.

Modular belts are strong, easily cleanable, and USDA and FDA approved. They require minimum breakdown and maintenance, less energy consumption, no fraying and are easily tracked.

You will find our products used in dough transport, cooling lines, turn conveyors, spirals, metal detectors, and packaging designs.

Temperatures range from -100 degrees F (freezers) to 266 degrees F (oven take-aways) and pitches from 2" to 1/2" for easy transfer of goods making this a very versatile product for the bakery industry.



**ENDLESS \* CLIPPER LACE \* STAPLE LACE \* PLASTIC SPIRAL LACE \* MINET FINGER LACE**

**VGUIDES \* FLAT GUIDES \* TIMING GUIDES \* SIDEWALLS \* T-CLEATS \* I-CLEATS \* SCOOP CLEATS**