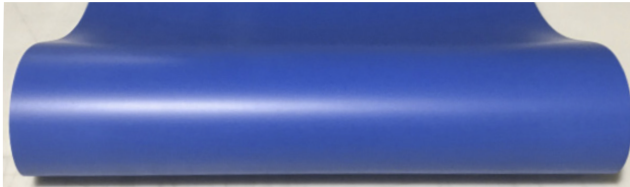




# BAKING & CONFECTIONARY BELT

Improve Performance. Increase Throughput.



**MIR# 49828** (white cover) and **MIR# 44172** (blue cover) are the most current advancements in premier belting technology that can support your baking & confectionery applications:

### Benefits:

- Handles extreme temperatures (200°F)
- Non-wicking construction
- High resistance to oils
- Silk matte finish for superior release
- Anti-bacterial for safer food production
- Nosebar capable

*\*ideally suited for Granola lines*

Contact your MIR Continuous Improvement Specialist for specific application questions and to receive a quotation.

**877-MIR-BELT (877-647-2358)**

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