During the processing of vulnerable products such as eggs, potatoes, or many kinds of fruits, even the slightest impact can lead to instant product damage. A damaged product not only leads to product loss, it also brings more labor in the sorting and waste removal processes, making it non-sustainable and inefficient.

PintlePro belts are available in different thicknesses, colors, hardnesses and food-grade EU/FDA certification is also possible.

Our in-house manufacturing allows for versatile fabrication possibilities: guideropes, endlessing, corrugated sidewalls and many more options!

The wide array of different pintle shapes, colors and hardnesses ensure a perfect fit for every application.

**PintlePro SuperSoft**
The smooth pintles provide an extra soft landing, safe transport and stable positioning for the most vulnerable fruits and vegetables. Suitable for use in optical sorting machines, flexpickers and more.

**PintlePro Soft**
Suitable for the transport and fall absorption of harder products, such as carrots and potatoes. The products retain their position during transport, making this pintle belt suitable for optical sorting machines, flexpickers and more.

**PintlePro Brush**
Special brush belts for the transport of apples, pears and mushrooms. The products are caught by a bed of super soft brushes. This prevents damage to these vulnerable crops.

**PintlePro Mini**
A profiled belt with flexible mini pintles, designed for braking and accelerating fruit and vegetables. Suitable for the transport of unpacked foodstuffs and for use in sorting and packing machines.

**PintlePro EasyPin**
Similar pintles to the Supersoft, thanks to the modular design the pintles are easy to replace, can be positioned in any pitch and could be made into modular or positive drivebelts.
With the increasing automatization and robotization, there is an ongoing desire to process products quicker, more efficient and with less human interference. With this high level of automatization, the right belting product can have a significant influence on the processing speed and reliability.

Belts from the PintlePro Work series which are equipped with pintles that can be used to separate clods, stones, or foliage from freshly harvested products like potatoes, carrots or flower bulbs.

Because of the great variety of belting applications, the PintlePro Work series consists of many different pintle shapes and hardnesses.

Even the slightest difference in the shape of the pintle can affect the functionality of the machine. With PintlePro you are assured of the widest selection of pintle belts available today.

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**PintlePro Cone**

The Pintle Pro Cone is a clod separator that is used to remove stones, clods and foliage, mainly when processing potatoes. The belt is applied both sloped and flat to obtain the best result. The PintlePro Cone is often used in combination with the PintlePro Cylinder for detangling.

**PintlePro Cylinder**

The PintlePro Cylinder is used to detangle flower bulbs such as daffodils and tulips. The belt has a slightly thinner profile than the PintlePro Cone and the pintles have a cylindrical shape.

**PintlePro Mini Cylinder**

This belt has been developed to remove small pieces of product and waste from a stream of products and is therefore widely used in agriculture and in sorting machines. The belt can also be applied as roller covering.

**PintlePro Spike**

This spike belt has been specifically developed for the processing of elongated vegetables, mainly leeks. The belt ensures the correct positioning of the leek before it passes through the slicer. The stainless steel spike nails, which are protected by wear-resistant rubber, are attached to a PVC conveyor belt.

**PintlePro Staggered Cylinder**

The pintles of this conveyor belt are similar in shape to the PintlePro Cylinder, but there is one important difference: the pintles have a staggered positioning. This makes the product less likely to get stuck between the pintles. The PintlePro Staggered Cylinder is used, among other things, in the processing of fruit and vegetable products, in particular to separate the foliage of potatoes and carrots.