






EASY DROP-IN REPLACEMENT FOR ALL HYGIENIC LUG-DRIVEN CONVEYOR BELTS

With the release of Intralox® LugDrive™ Series 8140 belting in A23 material, bakeries can now upgrade to the strongest, most hygienic belt available for raw dough handling applications.

As a direct drop-in replacement belt for your existing, lug-driven dough elevators, dough chunkers, and horizontal conveyors, minimal to no equipment changes are necessary. Plus, Intralox's team of bakery and snack experts—including technical, customer service, and application specialists—are available to help solve your toughest dough handling challenges.

Features and Benefits

-  **Matte finish belt surface for clean, easy dough release**
-  **Less product buildup yields higher-quality dough**
-  **Made with polyurethane A23 material for longer belt life**
-  **Minimized sink marks for improved scraping**
-  **Smoother lugs deliver a more hygienic outcome**



Your Intralox Account Manager can help with optimal scraper positioning.

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**MONTHS
PAYBACK**

75%

**REDUCED BELT
CLEANING TIME**

90%

**REDUCED
PRODUCT WASTE**

For more about the superior dough handling capabilities of LugDrive S8140 belting in A23, [contact Intralox Customer Service.](#)