

AM-EN

# Depanner Belts for the Bakery Industry







Ammeraal Beltech is a leading manufacturer of process and conveyor belting with an established reputation for developing innovative solutions for belting applications. Ammeraal Beltech has developed specific process belts for depanner applications in the bakery processing line.

These belts are the ideal product for inline-depanning pan bread, rolls, pizza or other special products. The pans are transported to the vacuum belt, which lifts the product out of the pan by means of a vacuum cup covered belt, travelling on a large radius vacuum chamber, connected to a high efficiency blower. The lifted product is then placed gently onto a product discharge conveyor.

- High Temperature Resistance
- Food Safe & Reliable Depanning





Ammeraal Beltech member European Hygienic Engineering & Design Group



Food Grade belts comply with EC 1935/2004 and FDA standards supporting your ISO 22000 requirements (previously HACCP)

## Innovation & Service in Belting

### **Technology**

The highest quality silicone rubber is precision molded into a variety of flexible, extremely durable depanner cups. All depanner cups are rated for temperatures ranging from -60 °F to +399 °F and are made of FDA approved silicone.



Depanner cups are available in metal-detectable silicone rubber.

Bread depanner suction cup retainers are a vital necessity to many bakery operations. These suction cup retainers provide the most time efficient method of installing and removing both the cup and retainer, which is now as easy as turning a screw. The unique "twist-in" feature will reduce your

maintenance downtime with rapid insertion and removal of retainers and suction cups. All retainers are made from FDA approved, metal-detectable material.

They provide the most efficient method of installing and removing both the cup and retainer, reducing your maintenance downtime.

#### **Main features**

- Food Grade PVC top cover
- · Heavy 3-ply design
- Excellent oil & fat resistance
- · Laterally stable belt construction
- High temperature resistance
- Designed to fit all vacuum cups

#### **Customer benefits**

- Good belt performance due to a very stable belt construction and flatness of the surface
- · Long belt life



#### **Technical Informations**

Article No.	Nomenclature					Belt thickness [mm]	Hardness [shore A]	Thickness top cover [mm]	Force at 1% elongation [N/mm]	Flexing diameter [mm]
576050	Nonex EM	15/3	00 +	15	White FG	5.0	65A	1.5	15	120

Nomenclature Nonex EM 9/3 00+20 White FG

Coating cover ..... Additional properties
Fabric ..... Colour
F/E at 1% ..... Top cover/profile
Number of plies .... Bottom cover

SCAN FOR VIDEO



Watch Ammeraal Beltech's Depanner Cups Installation Instruction video on our YouTube channel. Visit www.youtube.com/ammeraalbeltechgroup or scan the above QR code to watch the video.













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