

# PTFE Belting Range for the Food Industry



Through fire and ice with our new PTFE range of food-grade Silicone and PTFE coated process and conveyor belts for the Food Industry.

## **Cryogenic freezing**

Ammeraal Beltech's PTFE range of belts are ideal for use in cryogenic freezing, a food processing technology that is rapidly gaining popularity thanks to lower set-up costs and improved food quality when compared to mechanical food freezing.

## **Baking**

Ammeraal Beltech's PTFE belts are the smart solution for a wide variety of baking processes.

### **High-Temperature Bakery Ovens**

Flour-based products such as pastries and biscuits can be conveyed safely and efficiently through ovens at temperatures up to +260° C.

Excellent release properties mean that baked goods are transferred easily and undamaged, reducing mess and waste and boosting hygiene.

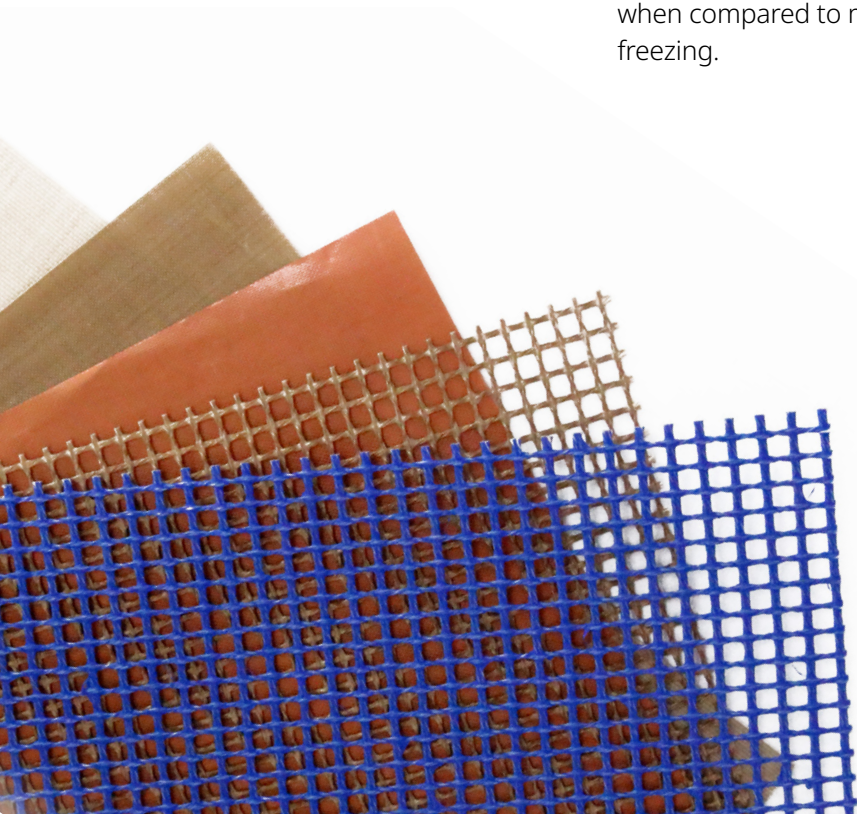
### **Press Baking**

PTFE belts are great for press-baking processes for products such as tortillas, pizza bases and flatbreads.

### **Open-Flame Baking**

PTFE belts can also be used on open-flame baking lines for the production of ethnic breads such as pita and piadina.

**Innovation and  
Service in Belting**

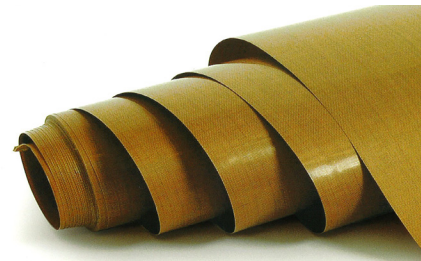



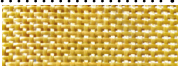






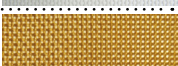


## Key Benefits

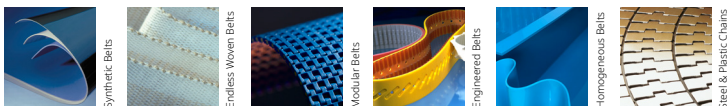
- Excellent release properties, even for sticky foods, such as flour-based doughs, and for sugar-coated or sugar-based products, e.g., doughnuts or chocolate
- Very low friction
- High abrasion resistance
- Working temperatures:
  - Heat resistant up to +260° C (500° F)
  - Cold resistant down to -73° C (-99.4° F)
- Chemically inert – even at extreme temperatures or when in contact with most corrosive chemicals
- Optimal airflow due to open mesh design
- Easy cleaning due to non-stick PTFE coating

## Proven performance, dependable solutions

For more than 40 years, Green Belting Industries (comprising Green Belting, Greenbelt, Mapelli and Biscor) has been a key supplier to the Baking Industry. The companies have provided belting solutions for bakery oven and drying applications, as well as PTFE Tape and belts for heat-sealing applications, to leading manufacturing and production facilities in the Baking Industry. Their inclusion in the Ammeraal Beltech group of companies provides customers from both the PTFE Group of Companies and Ammeraal Beltech with a greater range than ever of outstanding in-house products and services to manage every aspect of their process manufacturing and packaging lines.



Belt type	Available thicknesses mm
 Aramid	0.13   0.43
 Aramid 1x1 Brown Mesh	0.79
 Aramid 4x4 Brown Mesh	0.88
 Double Weft 4x4 Blue PTFE Mesh	0.88
 Standard Fibreglass PTFE 100	0.08   0.13   0.15   0.25   0.36   0.5   0.69
 Premium Fibreglass PTFE 100	0.15   0.25   0.5   0.69
 DXL Fibreglass PTFE 100	0.13   0.15   0.25
 Silicone Fibreglass White	0.58   0.63   0.89
 Glass 1x1 Brown PTFE Mesh	0.79
 Glass 4x4 Brown PTFE Mesh	0.89
 Glass 4x4 Black PTFE Mesh	0.89



**Expert advice and quality solutions for all your belting needs.**  
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