

Flexible Nonex Belts for the Food Industry







Ammeraal Beltech is a leading manufacturer of process and conveyor belting with an established reputation for developing innovative solutions for belting applications across the Food Industry.

Ammeraal Beltech continuously updates its belts to be compliant with the latest standards established by European Food, Health Safety and Sanitary Institutions.

In the Food Industry in general, and on bakery lines and meat and poultry-cutting processing lines in particular, Ammeraal Beltech Nonex belts are well-known: reliable belting solutions for conveying applications, delivering dependable performance and hygienic crack-free top covers.

Two new **Nonex** belts, with extra flexibility and high-grip characteristics, are extending the Nonex range of applications.

Main features

- High-grip, stable product position
- Top strength of 8 N/mm at 1% elongation
- Superior flexibility
- Food Grade
- Excellent sanitation standards, scraper-friendly
- Crack-free over a long working life
- Heat-resistant up to +80°C belt working temperature
- Suitable for inclined/declined conveying layouts as well





Ammeraal Beltech is member of 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

Reliable performance: high-grip, strength, improved flexibility and resistance to aggressive cleaning detergents. Take full advantage of what Nonex can bring to your production line!

No product slippage

Extra-grip Nonex top cover that suits all conveyor layouts (including inclined, horizontal, and declined) and works efficiently even when there's a high density of crumbs

High flexibility for small products

Improved flexibility and new belt design for small products with needs of knife edges and/or tiny pulley diameters for short transfer gap from conveyor to conveyor

Matching Food Grade standards: EU & EC, FDA

Available in white and light blue colors, with AntiMicrobial properties, creating distinctive color contrasts to the transported products for Food Safety benefits

Scraper-friendly

Nonex compound combined with the glossy finishig, for deep sanitation and extended lifetime through our UltraScraper

Nonex crack-free top cover

Crack-free Flexible Nonex is suitable for sealed edges to be easy-to-clean on those belt edges that remain intact even with presence of sunflower and palm-oil

Strong, stable and easy tracking

High strength and lateral stability for easy tracking, regardless of working temperatures or the length of the process line

Finger Over Finger



Finger Over Finger (FoF) is the **recommended splicing method** for Flexible Nonex material.

Features:

- Reliable for heavy-duty applications and in warm to hot working environments
- Compatible with accessories such as sidewalls and tracking ropes
- Suitable for processing applications involving sticky products

Item	Description	Thickness [mm]	Weight [kg/m²]	Working tension at 1% elongation [N/mm]	Temperature range (°C)	Min. Pulley Flexing Back flexing [mm]
572780	Nonex EM 8/2 00+03 light blue AS FG AM	1.6	1.8	8	-15 to +80	20 30
571320	Nonex EM 8/2 00+03 white AS FG	1.6	1.8	8	-15 to +80	20 30

AS = Anti-static; FG = Food Grade; AM = AntiMicrobial













Expert advice and quality solutions for all your belting needs.

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