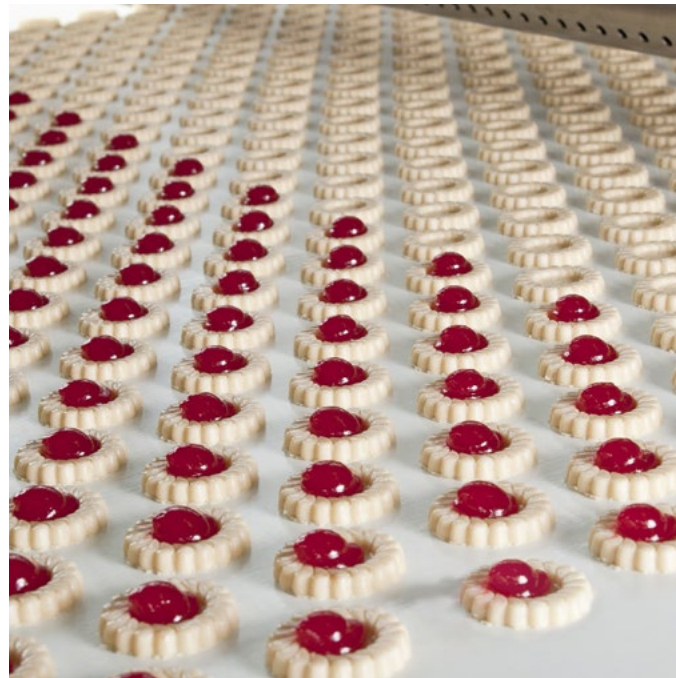
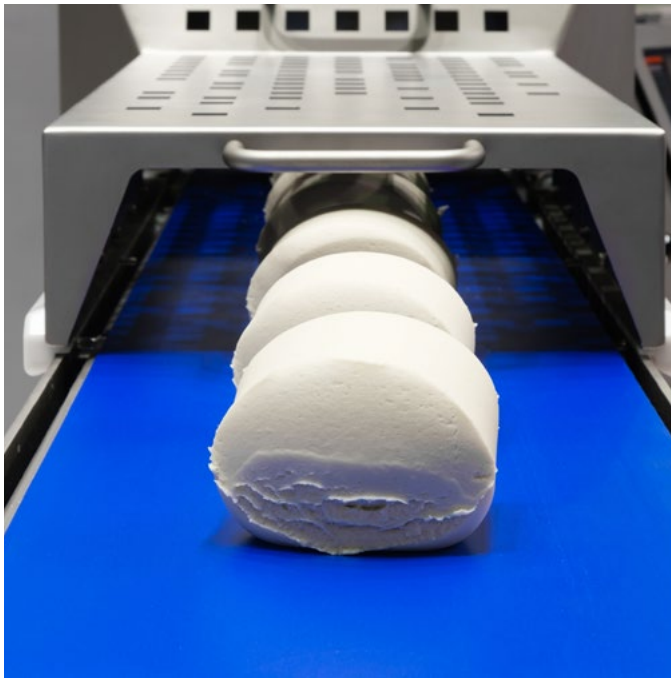


AU

# Belts for the Bakery Industry





## Knowing your production process

### Specialist in your industry

We understand the bakery industry. Food safety, consistency, quality, shelf lifetime and waste reduction are all critical factors. We know the importance of keeping your business running 24/7 and how costly and disruptive downtime can be.

That's why we've developed the best belts for your industry, to minimize maintenance and maximize hygiene.



*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)*

### Food safe and hygienic belt solutions

- **Top quality synthetic belts** – non-stick, non-fray, non-shrink, and antistatic
- **Metal and/or X-ray detectable belts** - against foreign bodies
- **The Ultimate Hygienic Homogeneous belt design**
- **Non-fray edge synthetic belts** – to safeguard against contamination of yarns and fibers
- **AntiMicrobial Synthetic Belts** – assistance in lowering bacteria
- **Modular belts and accessories helpful in sanitation** – for consistent food safe bakery production
- **Sealed edge synthetic belts** – durable and easy to clean
- **Solicord** - blue food-grade round and V-belts for smooth product transfer
- **Footless flights** – hygienic, easy to clean cleats for synthetic belts

Ammeraal Beltech Food Grade belts comply with international food standards, such as EC1935/2004, FDA, EU 10/2011, and assist with your ISO 22000 requirements (previously HACCP).

### Sanitation and hygiene

- Low hygiene levels at any stage of your production process can affect the good quality and shelf life of your products and may even cause health hazards.
- Ammeraal Beltech's hygienic are proven solutions to safeguard human health and your business.
- New experiences and knowledge are acquired daily – ask your Ammeraal Beltech local sales and service experts for their opinion on your specific problem or requirements.



**Scan the QR Code and  
discover more on our website!**



## Meeting all your belting needs ...



### uni Nano Transfer Belt NTB

- Ideal packaging area belt
- Smallest pitch, for tight transfer points
- Closed surface, no snagging of packaging
- Self-tracking, positive sprocket driven



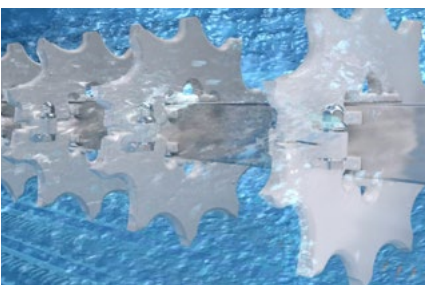
### uni Flex ASB and L-ASB

- For curved and straight conveyors
- Suitable for spiral and linear proofers, coolers and freezers
- 43% open belt surface
- High load



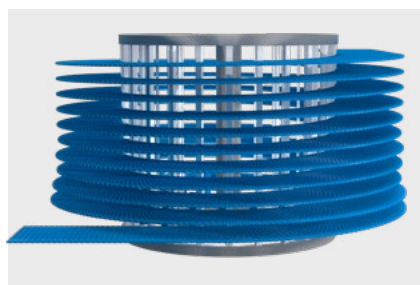
### uni Flex OSB and L-OSB

- The ultimate process solution belt
- Unrestricted airflow, 65% open
- High strength but lightweight for energy saving
- Minimum product contact, only 14% contact area
- Extended collapse factor 2,2



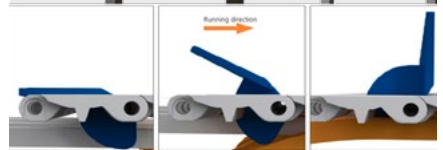
### uni UltraClean Sprocket

- Rounded "backside tooth"
- Unique bore design 75% less contact area with shaft
- Rounded open slots
- Cleaning surface reduced by 25%
- Two-Part Sprocket available



### uni Direct Drive System™

- Reliable technology
- Maintenance free
- Extended lifetime
- Seamless and smooth engagement



### uni Pop-up Flight

- Allows use of scrapers with flights
- Ideal for products which stick to conveyor belts
- Cost efficiency, less waste, less time



... with regular and ...



**Dectyl - Metal-detectable Synthetic Belts**

- Non-stick properties
- Amseal, closed belt edge
- Full range of detectable accessories available
- Test cards to proof detection



**Duraclean Synthetic Belts**

- Non-stick properties
- High release
- Wear resistant
- Easy to sanitize surface
- Scraper friendly



**Nonex Synthetic Belts**

- High-grip covers
- High flexibility
- Resistant to chlorine cleaning agents
- Available with AntiMicrobial properties



**PTFE Belts**

- PTFE and Silicone coated
- working temp. from -70° C (-94°F) up to +260°C (+436°F)
- Low friction
- Non-stick



**Soliflex Synthetic Homogeneous Belts**

- Multiple positive drive designs available (PRO, Central Bar, Full Bar)
- Easy and fast to clean
- Self-tracking positive drive design (Soliflex PRO)



**Premium Plus Synthetic Belts**

- Top quality processing belts
- Small knife-edge transfer
- Non-fray belt range
- Shrink-less



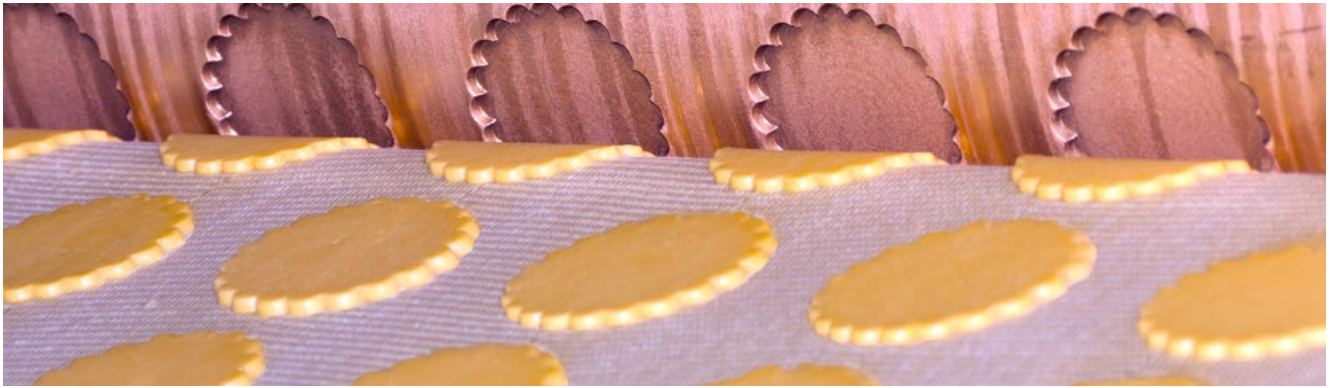
**Curve Synthetic Belts**

- Smooth transport of products
- Anti-tear belt edge
- Flexibility in every direction



**Ropanol Synthetic Belts**

- Excellent non-stick properties
- Non-shrink
- Easy tracking



## ... specialised belts



### **RAPPLON® Elastic Belts For Food**

- Reliable and stable elasticity
- Easy and fast splicing method reducing downtime
- Different surface properties available
- Metal-detectable belt body available



### **AmDough Truly Endless Woven Belts**

- State-of-the-art endless woven rotary moulder belts
- Wide range for every type of biscuit
- Reinforced selvages on request



### **Permaline U2 Positioning Belts**

- Any print design & colour possible
- Optimising your pizza and croissant production process
- Food safe and longlasting print



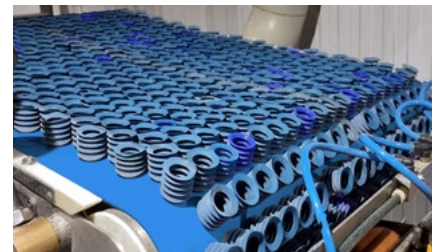
### **Duratemp Synthetic Belt**

- Heat-resistant Infeeder and take-off oven belt
- Extra resistance to high working temperatures, operating reliably at 115°C and withstanding peaks up to 130°C.
- Reduced browning effect
- Non wicking impregnation
- Easy and reliable splicing, even on-site
- Food grade compliant as regards EC 1935/2004, EU 10/2011, and FDA
- Can be used with metal-detector systems



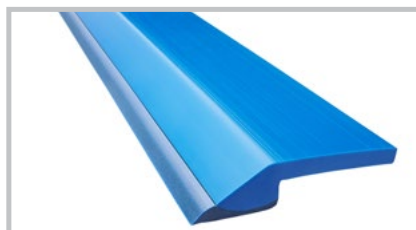
### **Solicord**

- Blue food-grade round and V-belts to assist with your ISO 22000 requirements (previously HACCP)
- Reduced product-belt contact surface for smooth transfer
- Metal-detectable belt body available



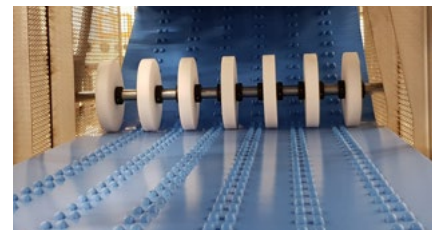
### **Depanner Belts**

- Optimum vacuum with wide range of suction cups
- Rapid insert retention holders
- AntiMicrobial properties



### **UltraScraper Metal-detectable**

- Excellent cleaning effectiveness
- Soft lip (aligned to belt hardness)
- AntiMicrobial properties to reduce bacteria build-up



### **AMMdrive Positive Drive Belts**

- Exceptional tracking
- *Plug & play* (no run-in time)
- Heavy duty reinforced belt



## The One-Stop Belt Shop concept

*Ammeraal Beltech is a leading global company and a true One-Stop Belt Shop providing services and solutions to help process and convey an extraordinary range of products.*

*Our success is based on our close cooperation with customers and the control we have over the full value chain – design, manufacturing, fabrication, sales and servicing.*



### **The widest product range in the industry**

You can find all the belting products and services you need from Ammeraal Beltech, saving you time and money on purchasing and logistics. However you're conveying or processing, we can offer you the right solutions.

The benefits offered to end-users and OEMs in the bakery industry is our ability to find reliable, cost effective solutions for specific applications. From ingredients handling to final packaging can be supplied from Ammeraal Beltech's comprehensive range.

Our bakery belting solutions:

- **uni Plastic Modular Belts** for multiple bakery processes
- **uni Direct Drive Modular System™** for more challenging spiral applications
- **uni UltraClean Modular Belt Sprocket** for outstanding hygienic performance in bakery demanding applications
- **uni Modular Pop-up Flight** for food hygiene and efficiency on inclined conveyors
- **Dectyl Metal-Detectable Synthetic Belts** against foreign bodies
- **Duraclean Synthetic Belts** with excellent release properties
- **Nonex Synthetic Belts** with extra flexibility and high-grip characteristics
- **AmDough Truly Endless Woven Belts** for rotary moulders
- **Soliflex Homogeneous Hygienic Belts** for dough handling and packaging of oily and sticky baked products
- **Premium Plus Belts** with hygienic design and knife-edge transfers
- **Duratemp Synthetic Belts** for high oven temperatures
- **PTFE Belts** for baking and cryogenic freezing applications
- **Engineered Belts** custom made for your packaging machine
- **RAPPLON® Elastic Belts For Food** with high and reliable elasticity
- **Solicord** round and V belts for a variety of processes such as topping, cooling and packaging



## Just-in-time delivery

Ammeraal Beltech understands the importance of keeping your business running and knows how costly and disruptive downtime can be. That's why we offer a worldwide service network, available round the clock, at a local level.

A solid combination of geographical coverage, industry segment knowledge and product management is the foundation of an innovative and service-oriented organisation.

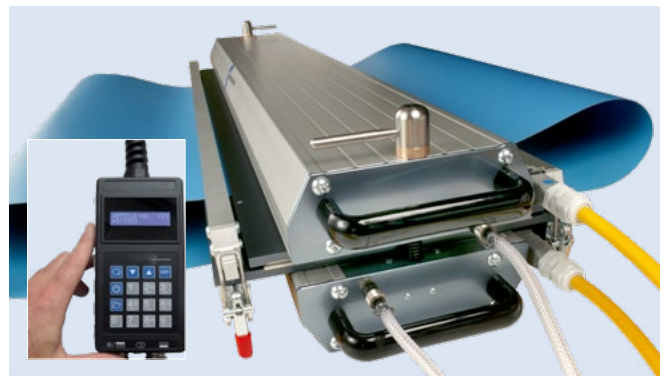
On site consultation ranging from belt cleaning recommendations to problem solving is the aim of our sales engineers. Call your local sales representative for more details on our food safety solutions.



### Excellent service, advice and fabrication

- Ammeraal Beltech offers a wide range of belting and accessories to assist in improving hygiene levels to protect against food borne or disease causing bacteria.
- Skilled personnel are on call to repair and install belts using professional equipment, suitable for food plants.
- Most orders can be dispatched directly from stock.

**Read more at [www.ammeraalbeltech.com](http://www.ammeraalbeltech.com)**



### Fast, easy and precise belt splicing

With our Maestro splice equipment range, Ammeraal Beltech has made a big leap forward in the critical areas of splice quality, speed, and precision.

Our new compact, hand-held, computerized splicing press control box complements the Maestro press perfectly and makes precise splicing as easy as 1-2-3.



# Discover Your Local Contacts

The local partner of choice  
for sustainable conveyor belting solutions  
- around the globe.

**General contact information:**

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AUSTRALIA

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[www.ammeraalbeltech.com](http://www.ammeraalbeltech.com)



Scan the QR code  
and find your local  
contact

