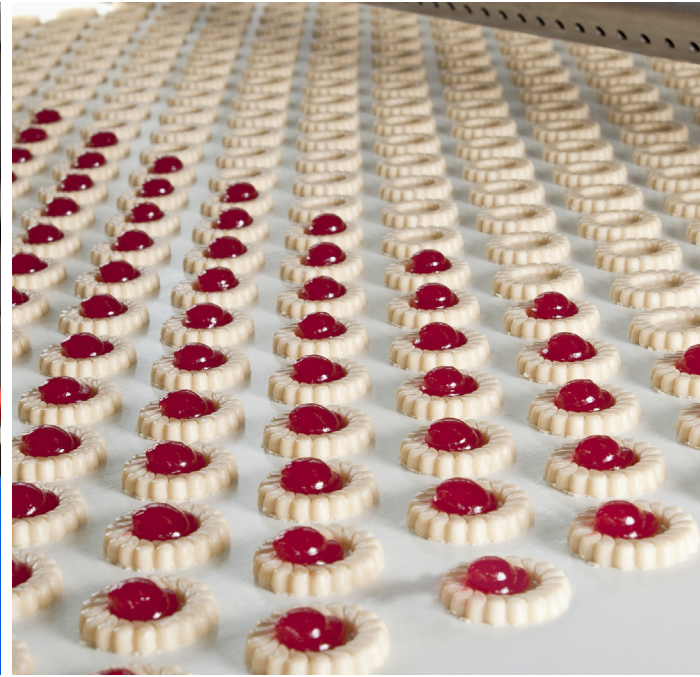
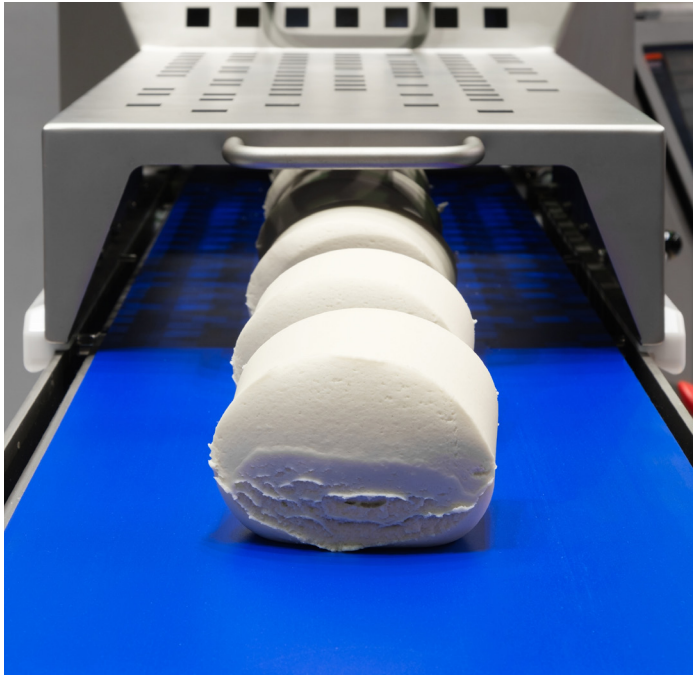


Belts for the Bakery Industry





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
- **Friction & Direct Drive Spiral Belts** – High beam strength and unique load sharing design
- **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 products 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

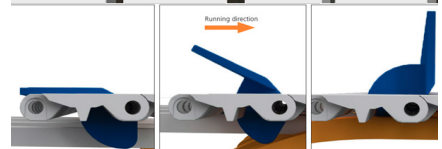
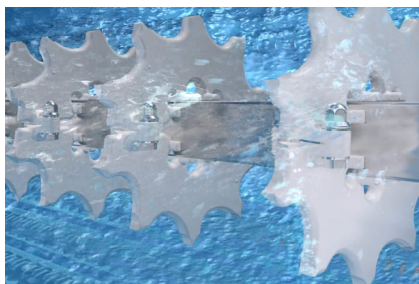
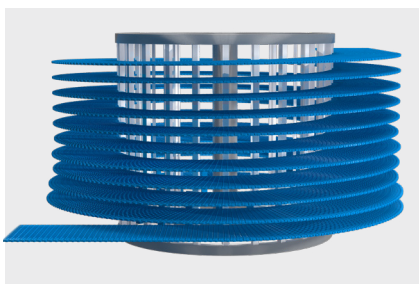
- Smallest uni pitch for tight transfer points
- Reduced product damage and waste
- Closed surface, no snagging of delicate products
- Self-tracking, positive drive

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 Spiral belt
- Unrestricted airflow, 65% open
- High strength but lightweight for energy saving
- Minimum product contact, only 14% contact area
- Collapse factor 1.6 and 2.2



uni Direct Drive System™

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

uni UltraClean Sprocket

- Rounded tooth backside for cleanability
- Unique bore design 75% less contact area with shaft
- Rounded open slots to maximize cleaning
- Tooth width reduced by 25% to improve cleaning with belt hinges
- Two-Part Sprockets available

uni Pop-up Flight

- Allows use of scrapers with flights
- Ideal for products which stick to conveyor belts
- Less product wasted or damaged



... 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 -94°F (-70° C) up to +436°F (+260°C)
- Low friction
- Non-stick



Soliflex Synthetic Homogeneous Belts

- Multiple positive drive designs available (PRO, Center 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



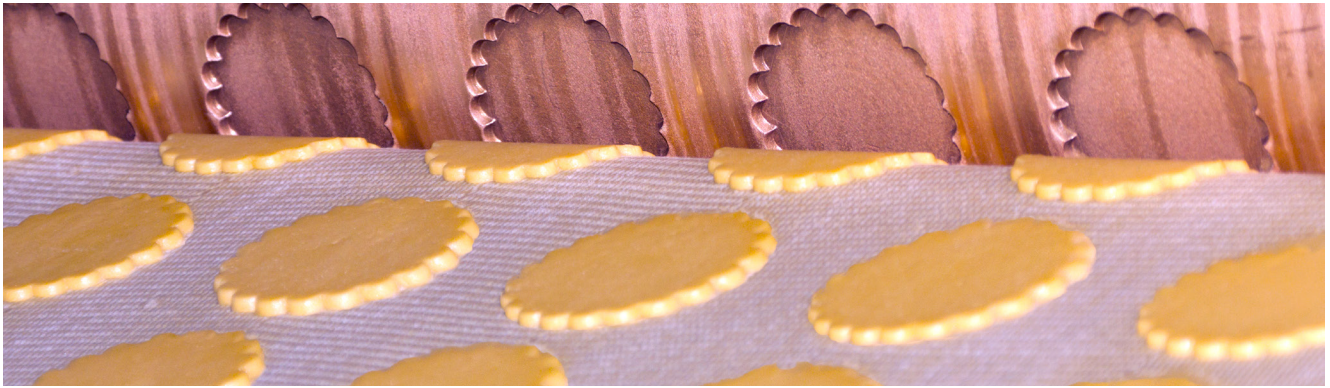
Curve Synthetic Belts

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



Ropanol Synthetic Belts

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



... specialized 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 & color possible
- Optimizing your pizza and croissant production process
- Food safe and longlasting print



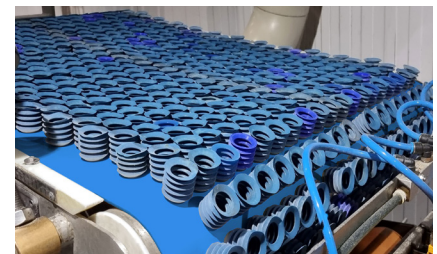
Duratemp Synthetic Belt

- Heat-resistant Infeeder and take-off oven belt
- Extra resistance to high working temperatures, operating reliably at 239°F and withstanding peaks up to 266°F.
- 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



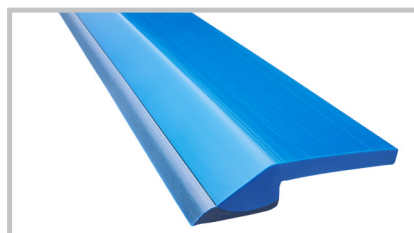
Solicord

- 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



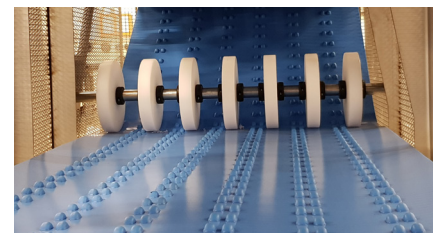
Depanner Belts

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



UltraScrapper 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. 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 demanding bakery 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



Contact your local supplier

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

Synthetic

Ammeraal Beltech USA
7501 N. St Louis Ave
Skokie, IL 60076
United States of America

T +1 800 533 3765

www.ammeraalbeltech.com/en-US/

Modular and Chain

Ammeraal Beltech Modular USA
500 Brentwood Drive
Reading, PA 19611
United States of America

T +1 800 937 2864



Scan the QR code
and contact your local
supplier!

