Your business is our business!

Belts for the Bakery Industry
Bread and Bun Production

Ammeraal Beltech
• Synthetic
• Homogeneous
• Modular

www.ammeraalbeltech.com
Ammeraal Beltech is a leading global manufacturer of product handling belts for the bakery industry. Decades of materials and design development have enabled us to deliver application proven solutions. Our ever-expanding range of belt types has positioned Ammeraal Beltech as the go-to company for OEMs and users seeking the best quality hygienic and sanitary options for synthetic, modular, homogenous, elastic and endless woven belts used in the food industry.

This brochure provides a snapshot of specific applications found in bread and bun production, along with some of the most commonly used belts selected for these applications. Because our offering is so broad, not all belts can be presented in a snapshot version. We invite you to contact your nearest Ammeraal representative or one of Ammeraal’s partner distributors to discuss your specific needs.

Our Full Product Offering:

- **Synthetic Belts** – a comprehensive range of process and conveyor belts
- **Elastomer Belts** – the widest range of high-quality rubber covers
- **ZipLink® Belts** – a handy solution to lost production time across all industrial sectors
- **Ultrasync Belts** – synchronized conveying and positioning for high-speed and high-load capacity
- **Endless Woven Belts** – seamless covers and profiles on endless woven fabric
- **Timing Belts** – positive-drive belts for transport and positioning in synchronized processes
- **Engineered Belts** – custom or specialized belts (such as pull-down belts or feeder belts) made by adding a cover, usually machined, to a base belt; for a wide range of specific applications
- **Flat Belts** – RAPPLON® high-performance belts for power transmission and high-speed conveying
- **Plastic Modular Belts** – uni-chains belt solutions, with both straight-running and side-flexing belts
- **Steel and Plastic Chains** – diverse solutions for a wide range of conveying applications
- **Homogeneous Belts** – tension and positive-driven ultra-hygienic belts with self-tracking features
- **V and Round Belts** – various colored Food Grade V & Round belts
- **UltraScreen Belts** – mesh belts for use in food washing/ drying applications
- **Peak Belts** – high-quality PTFE and silicone-coated belts for baking and cryogenic freezing application

Please visit www.ammeraalbeltech.com to see the PDF version of this brochure. Here you will find direct links to more detailed information for the belts referenced as well as belts that are used in metal-detectable and weigh scale applications.

Products recommended in this brochure are only a sub-set of our extensive product line-up, the widest in the business. Our experts can help you find the right belt.

Raplon® is a registered trademark of Ammeraal Beltech
ZipLink® is a registered trademark of Chemprene, Inc.
Dough Handling

Challenges
- Dough tends to stick to belt
- Hygiene control
- Belt slippage and mistracking

Solutions
- Dough release with non-stick material and surfaces
- Low maintenance belt surfaces
- Homogeneous belt material and positive drive self-tracking system
- HACCP Program

Wet dough applications determine size and shape to bakery products. We offer extensive experience for your needs in dough handling with dedicated solutions in molding, dividing and lamination.

Proofing

Challenges
- Dough tends to stick to belt
- Hygiene control
- Belt slippage and mistracking

Solutions
- Dough release with non-stick material and surfaces
- Low maintenance belt surfaces
- Homogeneous belt material and positive drive self-tracking system
- HACCP Program

Ammeraal is familiar with all of the challenges related to removing bread of different shapes and weights from baking trays.

Infeeder & Take-Off

Challenges
- Dough tends to stick to belt
- Hygiene control
- Belt slippage and mistracking

Solutions
- Dough release with non-stick material and surfaces
- Low maintenance belt surfaces
- Homogeneous belt material and positive drive self-tracking system
- HACCP Program

Our range of solutions, developed from our long industry experience, include belts designed for direct contact with dough as well as those made for conveying very heavy hot trays.

Depanning

Challenges
- Dough tends to stick to belt
- Hygiene control
- Belt slippage and mistracking

Solutions
- Dough release with non-stick material and surfaces
- Low maintenance belt surfaces
- Homogeneous belt material and positive drive self-tracking system
- HACCP Program

Depanning is familiar with all of the challenges related to removing bread of different shapes and weights from baking trays.

Cooling

Challenges
- Dough tends to stick to belt
- Hygiene control
- Belt slippage and mistracking

Solutions
- Dough release with non-stick material and surfaces
- Low maintenance belt surfaces
- Homogeneous belt material and positive drive self-tracking system
- HACCP Program

Bread must be cooled, allowing the right amount of moisture to evaporate before the loaves are ready for slicing and packaging.

Slicing & Packaging

Challenges
- Dough tends to stick to belt
- Hygiene control
- Belt slippage and mistracking

Solutions
- Dough release with non-stick material and surfaces
- Low maintenance belt surfaces
- Homogeneous belt material and positive drive self-tracking system
- HACCP Program

The last stage of production involves slicing, bagging, sealing and conveying the finished product to the end of the production line. This is also where the final inspection, including metal detection and weighing, takes place.

Proving

Challenges
- Dough tends to stick to belt
- Hygiene control
- Belt slippage and mistracking

Solutions
- Dough release with non-stick material and surfaces
- Low maintenance belt surfaces
- Homogeneous belt material and positive drive self-tracking system
- HACCP Program

Due to the efficacy of their high-volume capacity combined with compact dimensions, linear and radius turn conveyors are the preferred option for large industrial bakeries.

Solutions
- Dough release with non-stick material and surfaces
- Low maintenance belt surfaces
- Homogeneous belt material and positive drive self-tracking system
- HACCP Program

Proving is familiar with all of the challenges related to removing bread of different shapes and weights from baking trays.

Solutions
- Dough release with non-stick material and surfaces
- Low maintenance belt surfaces
- Homogeneous belt material and positive drive self-tracking system
- HACCP Program

HACCP Program
**Suggested Product Information:**

<table>
<thead>
<tr>
<th>Product Number</th>
<th>Description</th>
<th>Dough Handling</th>
<th>Proofing</th>
<th>Infeeder / Take-Off</th>
<th>Oven</th>
<th>Depanning</th>
<th>Cooling</th>
<th>Slicing &amp; Packaging</th>
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Recommended Products are only a sub-set of our extensive product line-up, the widest in the business. Our experts can help you find the right belt.

**Synthetic Belts**

**Homogeneous Belts**

**Modular Belts**

**Have’t Found What You Are Looking For?**

Ammeraal Beltech is your global supplier for the best baking belts in the business. Check out our other product families relating to baking & food applications at www.ammeraalbeltech.com or email us at info@ammeraalbeltech.com with your questions.
Our Belt Coding Explained...

<table>
<thead>
<tr>
<th>Material Breakdown</th>
<th>Other Codes</th>
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<tbody>
<tr>
<td>EM E = polyester, M = monofilament</td>
<td>AS Anti-Static</td>
</tr>
<tr>
<td>ESF E = polyester, S = spun, F = flexible</td>
<td>AM AntiMicrobial</td>
</tr>
<tr>
<td>EC E = polyester, C = cotton (“EC” describes a cotton polyester blend)</td>
<td>FG Food Grade</td>
</tr>
<tr>
<td>ESM E = polyester, S = spun on the bottom ply, M = monofilament in the upper ply</td>
<td>FA Fabric</td>
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<tr>
<td>CT Cotton Texture</td>
<td>CT Cotton Texture</td>
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<tr>
<td>NF Non Fray</td>
<td>M1 Fine Matt Finish</td>
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<td>M2 Matt Finish</td>
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</table>

### Base Belt Properties

- **Nitrile**: FDA belt made of thermoset rubber that offers excellent oil and fat resistance
- **Nonex**: FDA PVC offering good resistance to oils and fats. White and Light blue available with smooth or profiled convey surfaces
- **Ropanol**: Food compliant belt with thermoset polyurethane impregnation providing low friction top and bottom surface. Available in transparent, white and light blue
- **Ropanyl**: An FDA belt with thermoplastic polyurethane coating offering very good resistance to abrasions, oils and fat. Available in light blue and white with smooth or profiled convey side
- **Ultranyl PU Con**: An FDA special formulated belt design for use in application where hydrolysis can be found in application or the cleaning process

### Acetal (POM):

POM is a thermoplastic material characterized by high tensile strength, stiffness, and wear resistance. Overall, it has very good mechanical and thermal properties

### Polypropylene (PP):

PP is a cost-effective thermoplastic material for applications at warmer temperatures, operating at less demanding product loads and speeds

### Polyethylene (PE):

PE is a thermoplastic material that is a good alternative to POM for non-stick applications. It is a more cost-effective option for light product loads and low speeds

### Stainless Steel:

AISI 304 SS

### Material Properties

- **Belt Material**
- **Pin Material**
- **Belt Type**
- **Surface Opening or Surface Type**
- **Belt Width (mm)**
- **Belt Color**
Get in touch with your nearest Ammeraal Beltech sales office or visit www.ammeraalbeltech.com to locate your local contact. We’ll be glad to help.

US Sales and Manufacturing Locations

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...and 150 more service contact points at www.ammeraalbeltech.com