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.

Food safe and hygienic belt solutions

- **Ropanyl Premium Plus** – top quality, non-shrink bakery belt range
- **Light Blue Belts** – For easy detection and reduced eye fatigue
- **Volta Belts** – The Ultimate Hygienic Homogenous Belt
- **KleenEdge Non-Fray edge** – To safeguard against contamination of yarns and fibers
- **AntiMicrobial Belts** – Assistance in lowering bacteria counts
- **uni Plastic Modular Belts** – easy clean for consistent food safe bakery production
- **AmSeal sealed edge** – Durable and easy to clean belt edges
- **Footless flights** – Hygienic, easy to clean cleats
- **Nonex and Ropanyl** – Crack free coatings for plied belts

Ammeraal Beltech Food Grade belts comply with international food standards, such as EC1935/2004, EU 10/2011, FDA, USDA and assist in your HACCP programs.

Sanitation and hygiene

- Low hygiene levels in 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.

Read more at www.ammeraalbeltech.com
Reduced power consumption
• The uni Flex series is the ideal solution for combining straight and radius applications in one belt.
• Large open belt surfaces for optimum process heat transfer and energy saving.
• Advanced food safe polymers improve non-stick characteristics, reduce friction and lower power consumption.

Read more at www.ammeraalbeltech.com

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

A complete line of Modular Belts
Our Modular Belt range brings unique qualities to bakery processing lines, from closed belts with non-stick properties for easy dough handling to large open-surface flexing belts for more effective cooling.
... with regular and ...

Ropanyl Belts
- Ultrata flexible construction
- Shrinkless technology
- Outstanding non-fray performance
- Excellent release with matte finish
- Less product damage & contamination
- Less tension required
- Less mis-tracking

Ropanyl Premium Plus Belts
- Top quality, non-fray belt range

Nonex Belts
- Resistant to chlorine cleaning agents
- Available with AntiMicrobial properties
- Grip covers

AmDough Endless Woven Belts
- For rotary moulder and rotary cutter
- Wide range for every type of biscuits
- Strong reinforced selvedges

Curve Belts
- Smooth transport of products

Ropanol and Fabric Belts
- Excellent non-stick properties
- Non-shrink
- Reliable splice for extended lifetime

Volta Belts
- Homogeneous hygienic belt
- Easy and fast to clean
- Self-tracking positive drive design

Ropanyl Belts
- For knife edges
- High lateral stability
- Grip and non-stick properties
... specialized belts

**Permaline U2 Positioning Belts**
- any print design & colors possible
- optimizing your production process
- food safe and longlasting print

**PTFE Belts**
- PTFE and Silicone coated
- working temp. from 158°F to 500°F
- low friction/non-stick

**Ultranyl Belts**
- short shock temperatures
- resists browning effect
- hydrolysis resistant

**Homogeneous: Orange Food Grade Round and V Belts**
- to assist in your HACCP program
- reduced product-belt contact surface
- for smooth product transfer

**Depanner Belts**
- optimum vacuum with wide range of suction cups
- rapid insert retention holders

**Pop-up Flight**
- allows use of scrapers with flights
- ideal for products which stick to conveyor belts
- cost efficiency, less waste, less time
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.

Some examples of our bakery belting solutions:

• uni Plastic Modular Belts for multiple bakery processes
• Ropanyl Premium Plus Belts for food hygiene and knife-edge transfers
• PTFE Belts for baking and cryogenic freezing applications
• AntiMicrobial Belts for your dough handling
• Ziplink® Belts to reduce downtime in your metal detectors
• Ultrasync Belts for synchronized conveying of non stress rising dough
• AmDough Endless Woven Belts for rotary molders
• Engineered Belts custom made for your packaging machine
• uni Steel and Plastic Chains for your tray conveying
• Volta Belts homogeneous hygienic belts for dough handling and packaging of oily and sticky baked products
• UltraScreen Belts for food washing and drying applications
• Homogeneous Round and V Belts for a variety of processes such as topping, cooling and packaging
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 organization.

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.

Just-in-time delivery

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.

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.

Read more at www.ammeraalbeltech.com
Local Contacts

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

Expert advice and quality solutions for all your belting needs.

Argentina
T +54 11 4218 2906
info-ar@ammeraalbeltech.com

Australia
T +61 3 8780 6000
info-au@ammeraalbeltech.com

Austria
T +43 1 71728 133
info-de@ammeraalbeltech.com

Belgium
T +32 2 466 03 00
info-be@ammeraalbeltech.com

Canada
T +1 905 980 1311
info-ca@ammeraalbeltech.com

Chile
T +56 2 233 12900
info-cl@ammeraalbeltech.com

China
T +86 512 8287 2709
info-cn@ammeraalbeltech.com

Colombia
T +57 893 9890
info-co@ammeraalbeltech.com

Czech Republic
T +420 567 117 211
info-cz@ammeraalbeltech.com

Denmark
T +45 7572 3100
info-dk@ammeraalbeltech.com

Finland
T +358 207 911 400
info-fi@ammeraalbeltech.com

France
T +33 3 20 90 36 00
info-fr@ammeraalbeltech.com

Germany
T +49 4152 937-0
info-de@ammeraalbeltech.com

Hungary
T +36 30 311 6099
info-hu@ammeraalbeltech.com

India
T +91 44 265 34 244
info-in@ammeraalbeltech.com

Israel
T +972 4 6371485
info-il@ammeraalbeltech.com

Italy
T +39 051 660 60 06
info-it@ammeraalbeltech.com

Japan
T +81 52 433 7400
info-jp@ammeraalbeltech.com

Luxembourg
T +352 26 48 38 56
info-lu@ammeraalbeltech.com

Malaysia
T +60 3 806 188 49
info-my@ammeraalbeltech.com

Mexico
T +52 55 5341 8131
info-mx@ammeraalbeltech.com

Netherlands
T +31 72 57 51212
info-nl@ammeraalbeltech.com

Poland
T +48 32 44 77 179
info-pl@ammeraalbeltech.com

Portugal
T +351 22 947 94 40
info-pt@ammeraalbeltech.com

Singapore
T +65 62799767
info-sg@ammeraalbeltech.com

Slovakia
T +421 2 55648541-2
info-sk@ammeraalbeltech.com

South Korea
T +82 31 448 3613-7
info-kr@ammeraalbeltech.com

Spain
T +34 93 718 3054
info-es@ammeraalbeltech.com

Sweden
T +46 44 780 3010
info-se@ammeraalbeltech.com

Switzerland
T +41 55 2253 535
info-ch@ammeraalbeltech.com

Thailand
T +66 262 2604-3
info-th@ammeraalbeltech.com

Turkey
T +90 232 877 0700
info-tr@ammeraalbeltech.com

United Kingdom
T +44 1992 500550
info-uk@ammeraalbeltech.com

United States
T +1 847 673 6720
info-us@ammeraalbeltech.com

Vietnam
T +84 8 376 562 05
info-vn@ammeraalbeltech.com

Argentina
T +54 11 4218 2906
info-ar@ammeraalbeltech.com

Australia
T +61 3 8780 6000
info-au@ammeraalbeltech.com

Austria
T +43 1 71728 133
info-de@ammeraalbeltech.com

Belgium
T +32 2 466 03 00
info-be@ammeraalbeltech.com

Canada
T +1 905 980 1311
info-ca@ammeraalbeltech.com

Chile
T +56 2 233 12900
info-cl@ammeraalbeltech.com

China
T +86 512 8287 2709
info-cn@ammeraalbeltech.com

Colombia
T +57 893 9890
info-co@ammeraalbeltech.com

Czech Republic
T +420 567 117 211
info-cz@ammeraalbeltech.com

Denmark
T +45 7572 3100
info-dk@ammeraalbeltech.com

Finland
T +358 207 911 400
info-fi@ammeraalbeltech.com

France
T +33 3 20 90 36 00
info-fr@ammeraalbeltech.com

Germany
T +49 4152 937-0
info-de@ammeraalbeltech.com

Hungary
T +36 30 311 6099
info-hu@ammeraalbeltech.com

India
T +91 44 265 34 244
info-in@ammeraalbeltech.com

Israel
T +972 4 6371485
info-il@ammeraalbeltech.com

Italy
T +39 051 660 60 06
info-it@ammeraalbeltech.com

Japan
T +81 52 433 7400
info-jp@ammeraalbeltech.com

Luxembourg
T +352 26 48 38 56
info-lu@ammeraalbeltech.com

Malaysia
T +60 3 806 188 49
info-my@ammeraalbeltech.com

Mexico
T +52 55 5341 8131
info-mx@ammeraalbeltech.com

Netherlands
T +31 72 57 51212
info-nl@ammeraalbeltech.com

Poland
T +48 32 44 77 179
info-pl@ammeraalbeltech.com

Portugal
T +351 22 947 94 40
info-pt@ammeraalbeltech.com

Singapore
T +65 62799767
info-sg@ammeraalbeltech.com

Slovakia
T +421 2 55648541-2
info-sk@ammeraalbeltech.com

South Korea
T +82 31 448 3613-7
info-kr@ammeraalbeltech.com

Spain
T +34 93 718 3054
info-es@ammeraalbeltech.com

Sweden
T +46 44 780 3010
info-se@ammeraalbeltech.com

Switzerland
T +41 55 2253 535
info-ch@ammeraalbeltech.com

Thailand
T +66 262 2604-3
info-th@ammeraalbeltech.com

Turkey
T +90 232 877 0700
info-tr@ammeraalbeltech.com

United Kingdom
T +44 1992 500550
info-uk@ammeraalbeltech.com

United States
T +1 847 673 6720
info-us@ammeraalbeltech.com

Vietnam
T +84 8 376 562 05
info-vn@ammeraalbeltech.com

Member of Ammega Group.