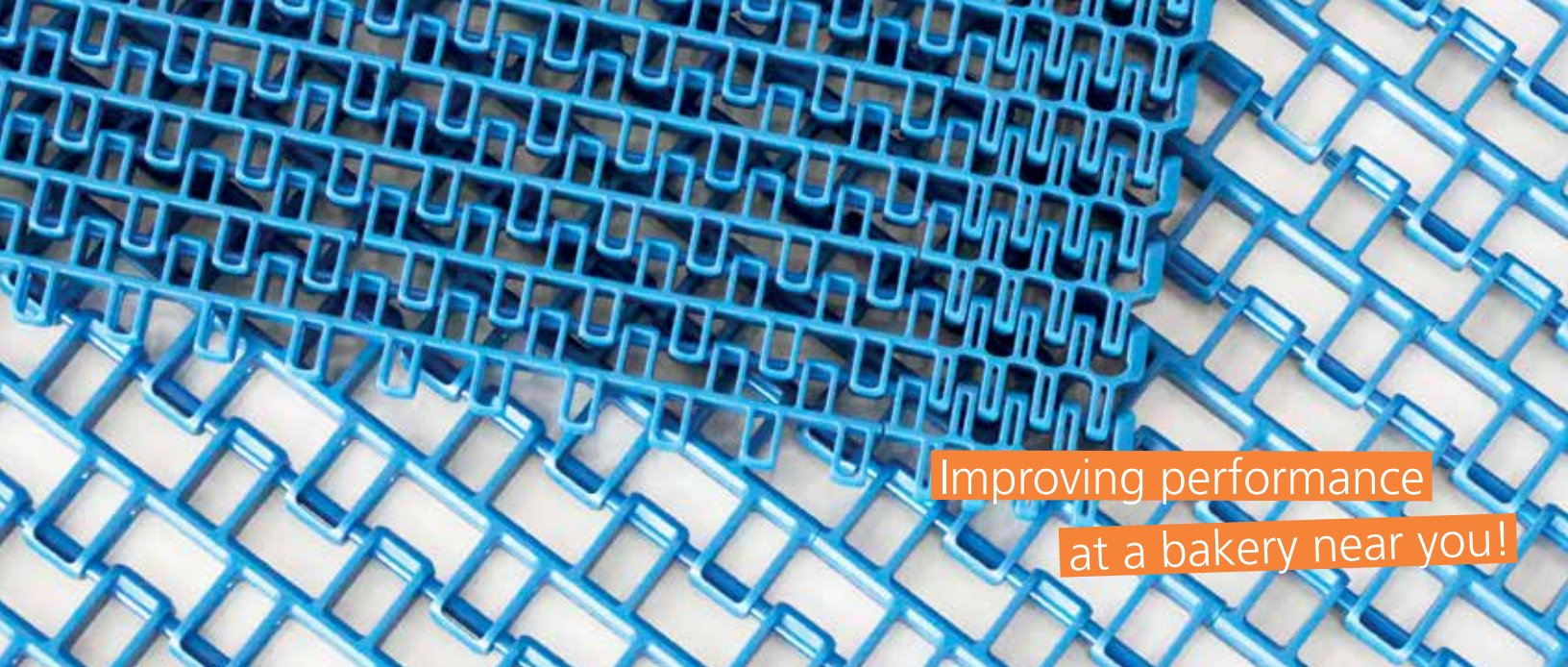


Helping you
bake it
better!



uni-chains[®] Modular Belts for the Bakery Industry

Fresh Solutions for Industrial Bakeries



Improving performance
at a bakery near you!

A complete range of Modular Belts for best-in-bakery performance

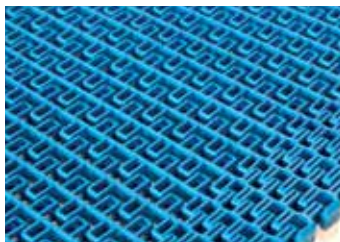
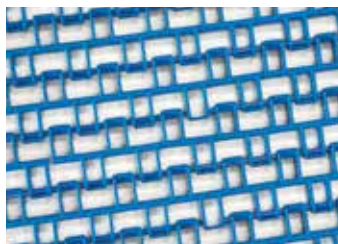
Whether it's bread, croissants, biscuits, pizza, rolls, snacks or other baked items, the Bakery Industry produces an irreplaceable part of our daily diet. This means that industrial bakery lines must keep moving, no matter what.

Food safety, product quality, process efficiency, energy costs, maintenance – in all these areas, Ammeraal Beltech's uni-chains Modular Belts can help make a real difference.

Ammeraal Beltech's long history with the Bakery Industry has given us a thorough understanding of industry needs, and provided us with inspiration for innovative solutions. From closed belts with non-stick profiles for easy dough handling to large open-surface flexing belts for more effective spiral cooling, our modular range brings unique

qualities to the baking line. For delicate item transfers, we have specialized small belts; for heavy-duty tray and basket handling, we have robust flat belts.

Plastic belts reduce product catch points and pan abrasion without sacrificing strength or reliability. What's more, a low friction surface ensures smooth product transfer, and plastic pins mean that whole sections of the belts can be taken off or put back on quickly, easily and simply. Modular Belts are low-noise, long-wearing, easy to clean and, like all Ammeraal Beltech solutions, they are supported by an outstanding global service network, with local maintenance experts available around the clock.



Better for Business

- Highly reliable, long lifetime, quick and easy maintenance
- Employee-friendly – noise reduction from plastic material and decreased eye fatigue thanks to non-glare blue surface make Ammeraal Beltech uni-chains Modular Belts the popular choice on the line
- Greener, lighter and sturdier – lower energy costs and longer work-life means saving resources while saving money

Want to find out how we can help you bake better than ever? Visit us at www.unichains.com/bakery or get in touch with one of the local sales centers listed on the next page.

Bakery Process Issues	Recommended Solutions	
Mixing and Handling <ul style="list-style-type: none"> • Sticky dough • Hygiene control • Belt tracking 	uni M-QNB NS <ul style="list-style-type: none"> • Excellent release properties • Easy to clean • Positive drive 	
Proofing <ul style="list-style-type: none"> • Stable conveying • Even temperature • Space requirements 	uni Flex ASB/L-ASB <ul style="list-style-type: none"> • No-transfers – no vibrations • Open belt surfaces • Spiral space efficiency 	
Conveying <ul style="list-style-type: none"> • Impact & heat • Product damage • Condensation /contamination 	uni M-TTB CS <ul style="list-style-type: none"> • Wear & heat resistant • Smaller pitch, smooth transfers • Curved surface min. product contact 	
Cooling <ul style="list-style-type: none"> • Uniform air flow • Condensation • Energy costs 	uni Flex OSB/L-OSB <ul style="list-style-type: none"> • Lightweight & high strength • Wide open belts • Minimum product contact 	
Packaging <ul style="list-style-type: none"> • Tight transfer points • Bag snagging • Tracking 	uni NTB <ul style="list-style-type: none"> • Smallest pitch • Closed surface • Self-tracking 	



Food Grade belts comply with EC 1935/2004 and FDA standards



Ammeraal Beltech member European Hygienic Engineering & Design Group

Hygiene

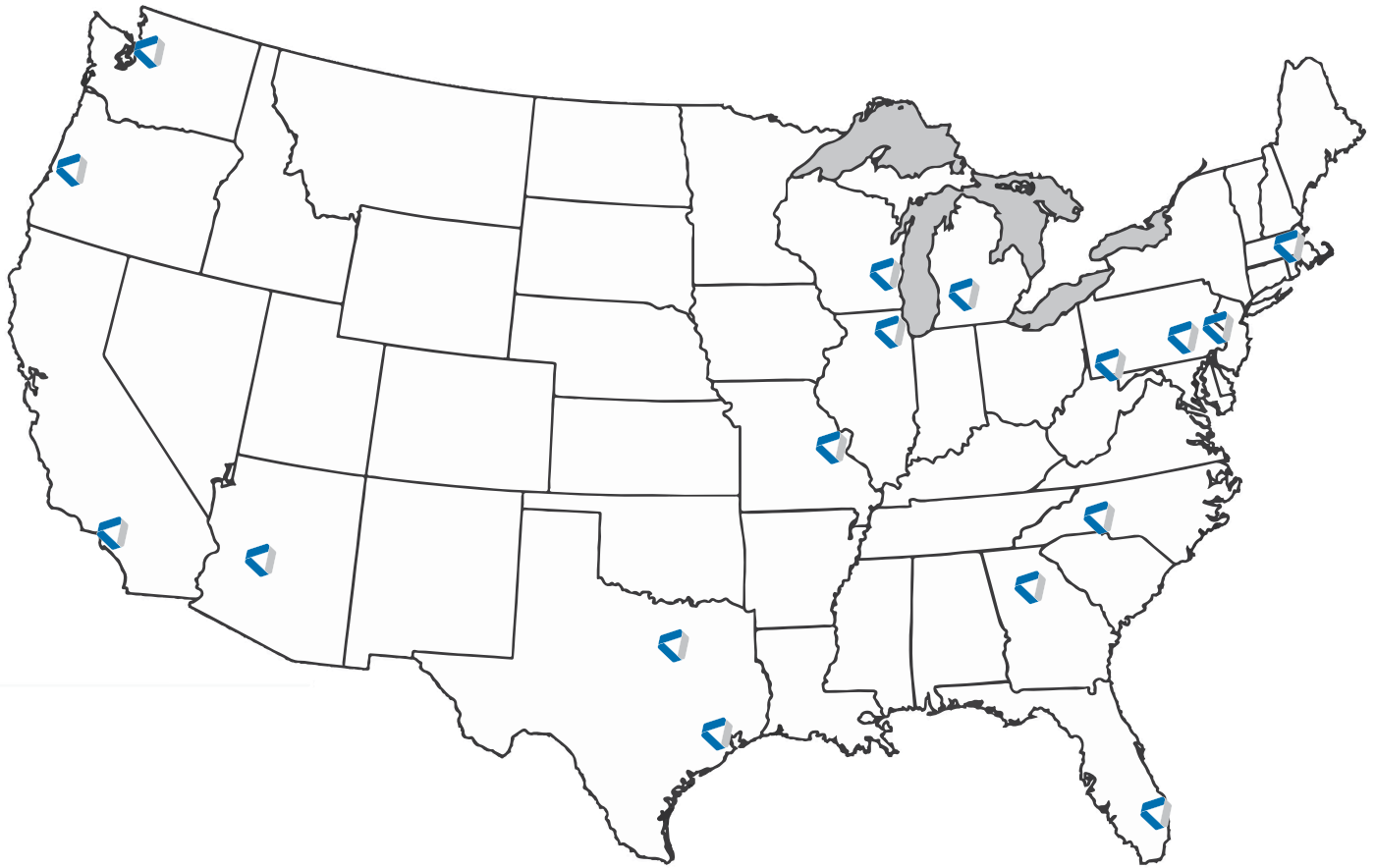
Cleanliness and food safety are the two main reasons for the popularity of plastic modular belts in baking. Our uni-chains range of Modular Belts for bakeries are quick and easy to clean, saving time while ensuring high standards of hygiene. Our Food Grade EC/FDA approved blue belts make impurities easier to spot. In addition, because oxidation doesn't take place with plastic belts, there is never any fear of rust smear.

Designed to Protect your Product Quality

Innovations in the open design of Ammeraal Beltech's uni-chains Modular Belts translate into superior products for our bakery customers. When a bakery product is cooled correctly, it will last longer and taste better. Our breakthrough Modular Belt designs deliver maximum cooling power and cut down on condensation.



US Sales and Service Locations



Expert advice, quality solutions
and local service
for all your belting needs

SYNTHETIC

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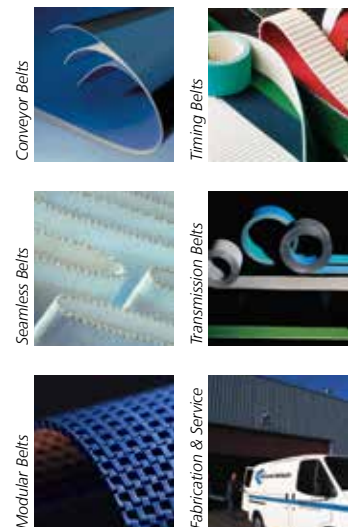
SPECIALTIES

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Conveyor Belts

Timing Belts

Seamless Belts

Transmission Belts

Modular Belts

Fabrication & Service

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