

**Your business  
is our business!**

# Belts for the Confectionery Industry

## Ammeraal Beltech

- knows your process
- for all your belting needs
- just-in-time delivery





## We know your production process

### Specialists in belting for confectionery

At Ammeraal Beltech, we understand the confectionery industry. We are aware that hygiene, food safety, consistency, quality and waste reduction are all critical factors. We know, too, how important it is for you to keep your business running 24/7 and how costly and disruptive downtime can be. That's why we've developed the best belting solutions for your industry, belts that minimize maintenance and maximize hygiene.

Our belts are designed with non-stick materials and are thus perfectly suited for confectionery – our various belt materials and surface finishes can handle even the most critical products.



Ammeraal Beltech  
member European  
Hygienic Engineering  
& Design Group



Food Grade belts comply  
with EC 1935/2004,  
EU 10/2011 and  
FDA standards

### Food-safe, hygienic belting solutions

- Our non-fray KleenEdge® belts safeguard against contamination from belt fabric, yarns or fibers.
- Light blue and bright white colored belts make it easy to detect when cleaning is needed.
- Our Premium Ropanyl range offers top quality, with high grip or non-stick top covers.
- Homogeneous Volta belts for the ultimate hygienic conveyor design.
- Metal-detectable scrapers are versatile, long lasting and enable deep belt cleaning due to UltraScraper soft-lip design.
- AntiMicrobial Ropanyl and Nonex light blue belts, with non-migrating silver ion additives, act against micro-organisms such as lysteria monocytogenes.
- uni-chains® plastic Modular Belts are easy to clean for consistently food-safe confectionery production.
- Footless flights are hygienic, easy-to-clean cleats.
- AmSeal sealed-edge technology offers both durable and easy-to-clean belt edges.

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



### 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 belts are proven solutions for safeguarding human health and the reputation of your business.
- We are developing new approaches and new technologies all the time – ask your Ammeraal Beltech local sales and service experts for their advice regarding your problems or requirements.

Find out more at [www.ammeraalbeltech.com](http://www.ammeraalbeltech.com)



## Meeting all your belting needs ...

### A complete line of Modular Belts

Whether you're looking for durable heavy-duty performance or nano-pitch precision for smooth and reliable transfers of delicate products over small knife edges, our range of modular belts can convey everything from your heaviest trays to your smallest, lightest chocolates.



#### uni NTB, Nano Transfer Belt

- Minimum fix knife edge radius 3 mm (0.12 in)
- Ideal for packaging areas
- Smallest pitch for tight transfer points
- Closed surface, so no snagging of packaging
- Self-tracking sprocket drive, even for bi-directional conveyors



#### uni S-MPB, Small Modular Plastic Belt

- Easy to clean
- Heavy duty belt
- Extended life-time
- Maintenance-free
- Low noise design

### Innovative modular belt solutions that focus on the Confectionery industry

- Advanced food-grade polymers deliver improved non-stick performance, reduce friction, minimize power consumption and noise level.
- Our uni Flex modular series is the ideal solution when you need to combine straight running and radius applications in one belt.
- The entire modular range is available in white and blue colors matching Food Grade standards and your HACCP programs.

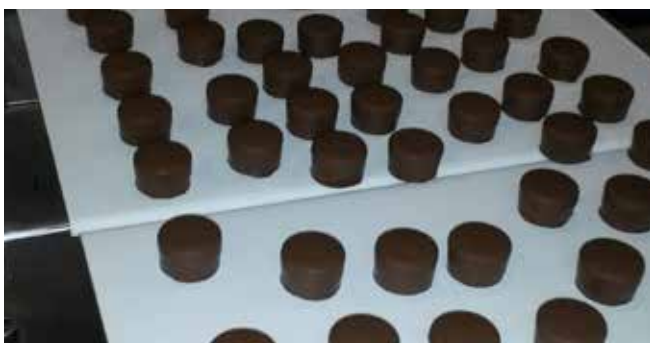
Find out more at [www.ammeraalbeltech.com](http://www.ammeraalbeltech.com)







... the right belts for both standard applications and...



#### Standard Ropanyl Polyurethane Belts

- Soft glossy covers for high grip and hard matte surfaces for non-stick properties for a wide variety of confectionery food products
- For fixed knife edges as small as 6 mm (0.24 in) in diameter
- High lateral stability
- Available in white, transparent, caramel and light blue colors, all matching Food Grade standards



#### Premium Ropanyl Polyurethane Belts

- High density matte sanding for excellent release
- Outstanding non-fray performance
- Shrink-less technology
- High thermal conductivity, especially good for cooling tunnels
- Ultra-flexible construction
- Less product damage and less contamination



#### Volta Positive Drive Belts

- Homogeneous Hygienic Belt
- Easy and quick to clean
- Self-tracking positive drive design
- Available in polyurethan (TPU) and polyester materials (TPE) for longer, heavier load conveyors
- Wide range of accessories as sidewalls, carriers and belt fasteners available

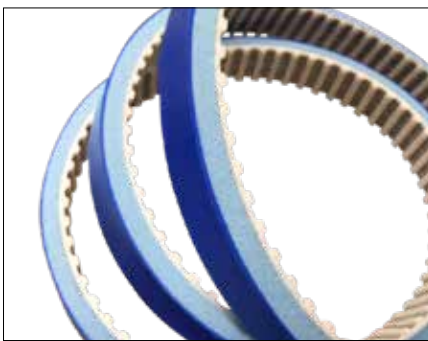


#### Curve belts

- Featuring heavy-duty construction to support / hold accessories
- High quality, precise fabrication for perfect "stay flat" conveying around curves
- With multi-filament fabrics for "any-angle" flexibility
- For smooth product conveyance over fixed knife edges

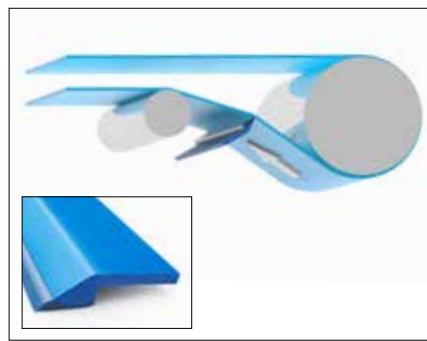


## ... specialized confectionery solutions



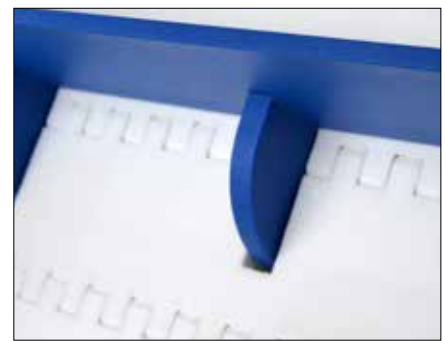
### Engineered Belts

- 100% custom-made food-grade packaging belts
- Belts to help optimize your production process
- Range of over 60 different belt covers even truly endless



### UltraScrapper

- Metal-detectable
- Excellent cleaning effectiveness, thanks to soft-lip feature
- Antimicrobial (AM) properties
- Flexibility in scraper placement
- Extended life time of belt and scraper
- HACCP programs and FDA, EC & EU regulatory compliant



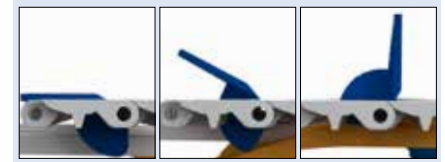
### Peak PTFE Belts

- PTFE-coated and Silicone-coated
- Non-stick and low friction properties
- Working temperatures from -70° (-94°F) up to +260°C (+436°F)



### Volta VAR: Blue Food-Grade Round and V Belts

- Help you with your HACCP program
- Reduce contact between product and belt surface
- Deliver smooth product transfer



### Pop-up Flight

- Allows use of scrapers with flights
- Is ideal for products which stick to conveyor belts
- Boosts cost efficiency by cutting waste and down 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 on 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. No matter what or how you are conveying or processing, we can offer you the solutions you need.

The benefits we can offer to end-users and OEMs in the confectionery industry include our ability to find reliable, cost-effective solutions for specific applications. From ingredients handling to final packaging, the right solutions can be found in Ammeraal Beltech's comprehensive belting range.

These are just some examples of our confectionery belting solutions:

- **Ropanyl Synthetic Belts** for non-stick applications and knife-edge transfers
- **UltraScrapers** for excellent cleaning and metal-detectable food safety features
- **Engineered Belts** for custom-made solutions for your packaging machines
- **uni-chains Plastic Modular Belts** for multiple confectionery processes
- **Peak PTFE-coated and Silicone-coated Belts** for very high non-stick performance
- **AntiMicrobial Belts** for help with your HACCP programs
- **uni-chains Steel and Plastic Chains** for smart tray conveying
- **Volta Belts** homogeneous ultimate hygienic belts
- **Maestro Tool Range** for state-of-the-art quick on-site splicing
- **Volta Round and V Belts** for a variety of processes in packaging



local stock  
quick belt replacement  
short delivery time  
24/7 service





## Just-in-time delivery

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

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

On-site consultation on topics ranging from belt cleaning recommendations to process problem-solving is available from our sales engineers. Call your local sales representative for more details on our food-safety solutions.



### **Excellent products, service, advice and fabrication**

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



### **Quick, easy and precise belt splicing**

With our expanded Maestro splice equipment range, Ammeraal Beltech has taken an important step forward in the critical areas of splice quality, speed, and precision.

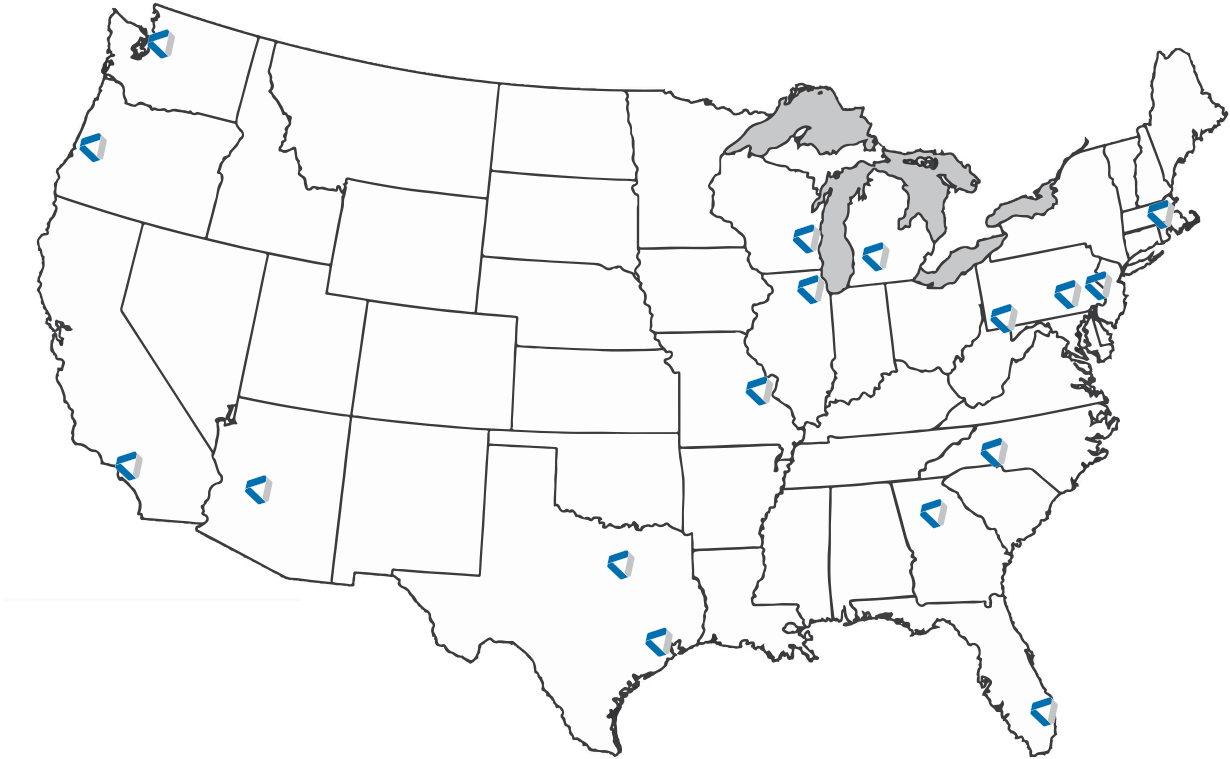
Our new compact, hand-held, computerized splicing press control box is the perfect complement to our Maestro press and makes precise splicing as easy as 1-2-3.

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

## Want to know more? Contact us

Get in touch with your nearest Ammeraal Beltech sales office or visit [www.ammeraalbeltech.com](http://www.ammeraalbeltech.com) to locate your local service center, and we'll be glad to help.

## US Sales and Service Locations



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

### SYNTHETIC

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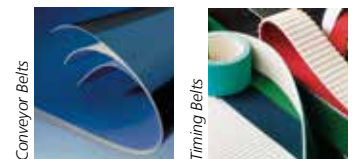
### SPECIALTIES

#### Ammeraal Beltech North America

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Jefferson, PA 15344

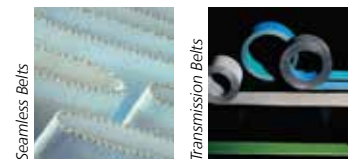
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Fabrication & Service

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