

Belts for the Confectionery Industry





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 and FDA
standards supporting your
ISO 22000 requirements
(previously HACCP)

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 **Ropanyl Premium Plus** 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 UltraScrapper 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 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 EC 1935/2004, FDA, USDA and support 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 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



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

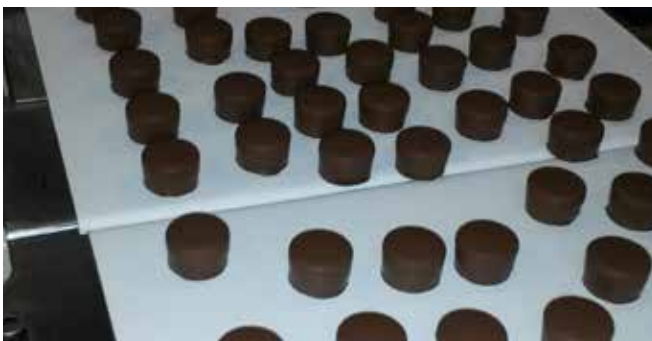
- Advanced food-grade polymers deliver improved non-stick performance, reduce friction, minimize power consumption and noise level.
- Our uni Flex modular series is the ideal solution when you need to combine straight running and radius applications in one belt.
- The entire modular range is available in white and blue colours matching Food Grade standards and your ISO 22000 requirements (previously HACCP).

Find out more at www.ammeraalbeltech.com



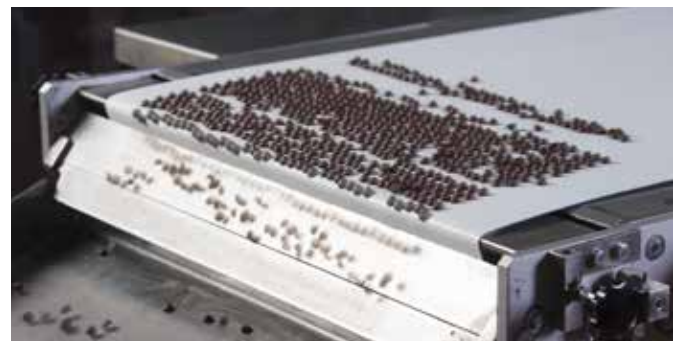


... the right belts for both standard applications and...



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



Ropanyl Premium Plus 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

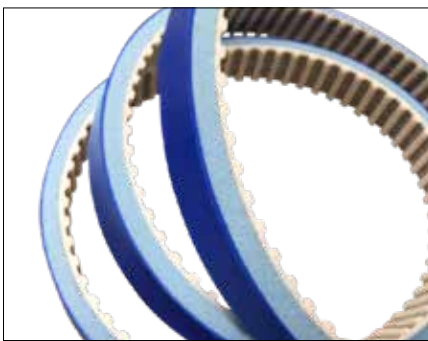


Curve belts

- 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

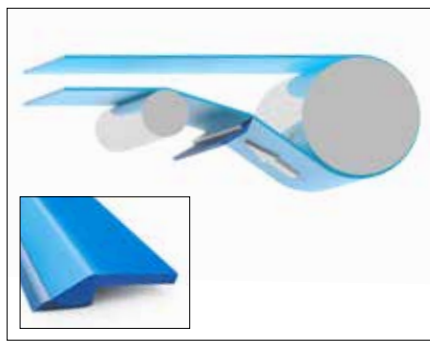


... specialized confectionery solutions



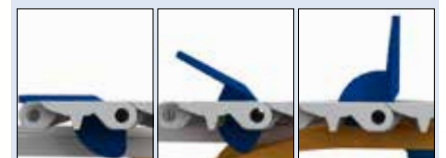
Engineered Belts

- 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 scrapper placement
- Extended life time of belt and scrapper
- ISO 22000 (previously HACCP) and FDA, EC & EU regulatory compliant



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 ISO 22000 requirements (previously HACCP)
- 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 Plastic Modular Belts** for multiple confectionery processes
- **PTFE-coated and Silicone-coated Belts** for very high non-stick performance
- **AntiMicrobial Belts** for help with your ISO 22000 requirements (previously HACCP)
- **uni 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

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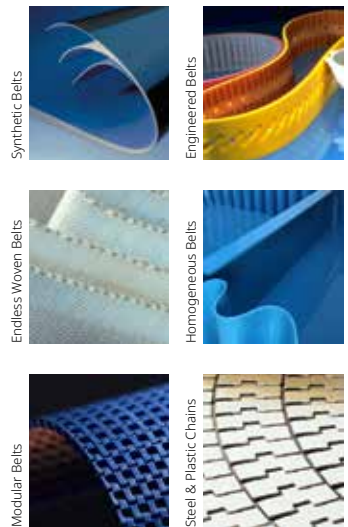
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**Expert advice and quality solutions
for all your belting needs.**



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