

# Meat & Poultry

We make your business move.

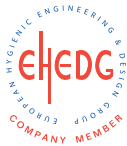




# Understanding Your Production Processes

**Ammeraal Beltech has the right belting solutions for all processes in the meat and poultry industries, including:**

1. Receiving
2. Scalding
3. Defeathering
4. Evisceration
5. Byproduct Recovery & Offal
6. Washing
7. Chilling
8. Weighing, Batching & Grading
9. Further Processing
10. Packaging & Logistics



*Ammeraal Beltech  
member of the European  
Hygienic Engineering  
& Design Group*



*Food Grade belts comply  
with EC 1935/2004 and  
USDA standards supporting  
your ISO 22000 requirements  
(previously HACCP)*



## Sanitation and Hygiene

### Challenge

Poor hygiene at any stage of your production process can affect product quality and shelf life and may even cause health hazards

### Solution

We developed a line of processing belts for use in applications where hygienic and sanitary solutions are of the utmost importance

More information at [www.ammeraalbeltech.com](http://www.ammeraalbeltech.com)



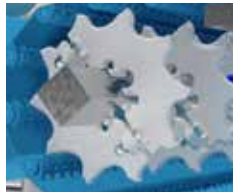


# SAFE & CLEAN



**uni UCB**

Modular belt uni UCB (UltraClean Belt)



**UltraClean Sprocket**

UltraClean 2-Part Sprocket



**SuperDrive™**

Volta SuperDrive™ is a Homogeneous belt

## The SAFE & CLEAN concept generation of belts

Food safety is more important than ever! As a leading manufacturer of process and conveyor belts, particularly for the food industry, Ammeraal Beltech is constantly developing new generations of products and solutions with a focus on hygiene, the cornerstone of your and Ammeraal Beltech's business. Confidence in our Food Safety approach is a paramount reason for choosing Ammeraal Beltech as your belt supplier.

The **SAFE & CLEAN** concept supports you in two ways:

### SAFE

- Products in full compliance with international standards as EC 1935/2004, EU 10/2011, and FDA standards
- Belt designs, colours and materials that all help you to achieve your ISO 22000 requirements (previously HACCP)
- Innovative solutions to avoid migration of foodstuffs
- Records for full traceability of belt materials

### CLEAN

- Belts that are easy and quick to clean
- Less labor-intensive + less water and detergent = reduced cleaning costs
- Unique designs for easy cleanability (no hiding places for bacteria)
- The possibility of cleaning the belt while it's running
- Greater control of cross-contamination, thanks to visible contrast between blue belt and food product

Ammeraal Beltech SAFE & CLEAN reduces your cleaning costs

# One-Stop Belt Shop

We offer a wide range of belting products. By choosing Ammeraal Beltech, you're not only reducing your supplier base, you also have access to our worldwide network of industry and product specialists.

**Experience** – our Dutch roots began in 1950 with the invention of a revolutionary baking belt; many of our subsidiary companies have been active in the belting industry for more than a century.

**Scale** – we are truly global – with 25,000 customers in more than 150 countries; over 2,500 employees, seven manufacturing facilities, and 80 different service centers across 25 countries.

**Reach** – we provide solutions for nearly every industrial sector, including Automotive and Tire, Food, Textile, Tobacco, Printing and Paper, Wood and Timber, Aviation and Airports, Construction and Logistics and Distribution.



# A Trusted Partner

Ammeraal Beltech works with distributors and OEMs as partners, to provide conveyor belt processing solutions that can improve product quality, reduce maintenance times and lower manufacturing costs.

## Innovative solutions to meet customer challenges:

Industry challenges	Ammeraal Beltech solutions
Cleanability	Hygienic design across the our entire product range, making cleaning easier, less time-consuming and more cost effective
Belt failure	Non-breakable modular belts Impact resistant synthetic belts Heavy-duty homogeneous belts
Blade marks	Modular belts made of cut-resistant polymer material
Extreme operating conditions	Belts designed for harsh working environments
Sticky or wet product	Non-stick material and belt finish

### uni UCB – Ultra Clean Belt

uni UCB offers impressive performance as a light-weight belt; it's a competitive alternative to heavier and more expensive belts. What's more, it's easy to operate, maintain and clean. In your production environment less water and cleaning chemicals are needed, meaning lower energy costs and CO<sup>2</sup> footprint.



# Fit-for-purpose Belt Solutions



## uni UCB – UltraClean Belt

- Taking hygiene & cleanability one step further
- Easy maintenance
- A part of our SAFE & CLEAN concept
- Materials: POM-DI, PP-i, PE-I
- Food Grade complies with NSF/USDA standards



## uni MPB – Meat Processing Belt

- Single link, lockpin, wide range of accessories, closed/open surfaces, roller and rubber top
- Materials: POM/PE/NBWR, acetal POM-DI for cut resistance
- Food Grade complies with NSF/USDA standards
- An industry favorite



## Synthetic Ropanyl & Nonex Belts

- Food Grade (complies with EC and FDA standards), easy to clean
- Good resistance to oil and fat
- Excellent resistance to cleaning agents
- Available in blue and white
- Sealed edges



## RAPPLON® Food Grade Elastic homogeneous belts

- No waste and/or downtime
- Simple tracking, easy on bearings
- Just fit and forget
- Highest hygienic standards, no place for bacteria to hide
- Easy to splice





### Sausage manufacturing belts

- Different surface profiles
- Available with AntiMicrobial construction
- Sealed edges that protect the aramide timing belt reinforcement
- Silicone (Silam) cover to ensure high grip in cold and wet conditions
- Oil-resistant and chemical-resistant



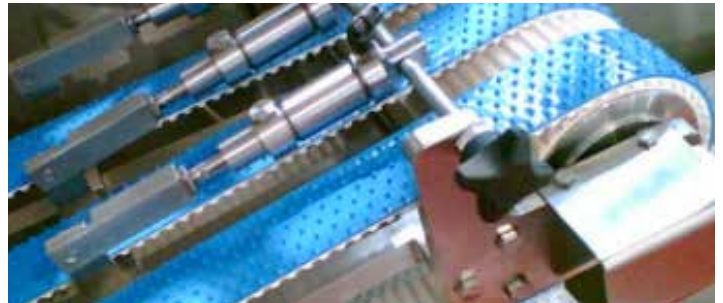
### AmSqueeze belts for separating

- Robust, rigid belt construction
- Easy-to-clean surface
- Wear-resistant cover
- Food Grade (complies with EC and FDA standards)



### Engineered Belts

- Food Grade (complies with EC and FDA standards)
- Custom-made solutions
- Wide range of top covers and belt bodies from synthetic to timing belts
- Modifications using water-jet and CNC equipment



### UltraSync - hygienic belts

- Food Grade (complies with EC and FDA standards)
- Slip-free belt drive – even in wet or greasy operating environments; T10 pitch
- Improved hygiene with our total-seal guarantee
- Easy cleaning, thanks to sealed edges and no-gap between teeth



# UCB: Setting New Cleanability Standards for Plastic Modular Belts

The demands for food safety and hygiene are becoming more stringent. At Ammeraal Beltech, we developed a revolutionary new belt – uni UCB or UltraClean Belt. The best performing Plastic Modular Belt on hygiene and cleanability in the industry.

uni UCB offers unparalleled food safety. Together with our UltraClean Two-Part Sprockets, the uni UltraClean Belt truly defines hygiene and cleanability efficiency in the food industry.



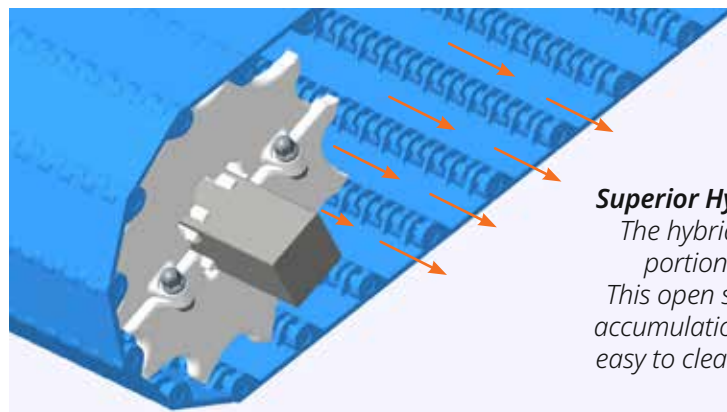
Ammeraal Beltech is member of European Hygienic Engineering & Design Group



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

## KEY ADVANTAGES

- Cleanability = **Clean Belt**
- Hybrid hinges
- Superior Hygienic Performance
- Lightweight
- Unique lock-pin system
- Hinge driven
- UltraClean Two-Part sprocket compatible
- **Low cost of ownership**



## Superior Hygienic Performance

The hybrid hinges expose large portions of the uni UCB's pin. This open structure prevents dirt accumulation and makes the belt easy to clean. It also allows water to flow off the belt.

## LOW COST OF OWNERSHIP

- Simple & short cleaning times
- Reduces water consumption
- Simple to mount and dismount belting when needed = reduces manpower
- Easy to lift up during cleaning
- Economical: lower belt weight = energy savings up to 40%
- Reduces chemical usage

All features add up to outstanding cleaning performance and food safety.



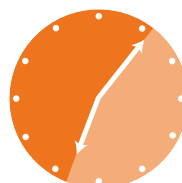
**Superior**  
Food Safety



**Less**  
detergent



**Less**  
water  
consumption



**Faster**  
cleaning



**Less**  
downtime



**Reduced**  
costs



# Hygienic Score: Independently Proven

## DTU Cleanability Test

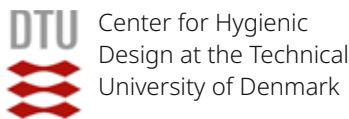
Ammeraal Beltech requested a washdown test on four different belt designs to test the hygienic performance and specifically the cleanability of each of these. A procedure suitable for objective soiling, cleaning and evaluation of the belts of different generic designs was developed. The soiling of the belts were performed on the topside and backside in separate experiments.

### uni UCB performed better than three other belt designs:

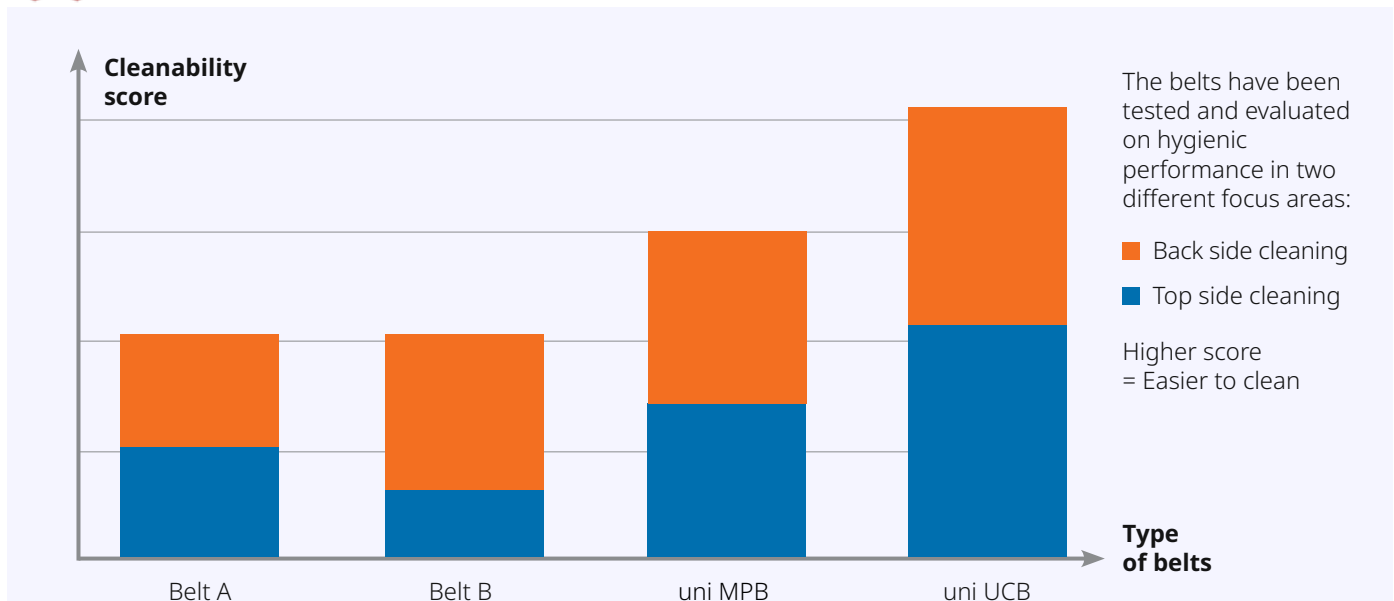
uni UCB which had the best hygienic performance of all tested belts, no matter the soiling side. uni UCB had the shortest cleaning time no matter which side the soil was applied to and which side was cleaned.



Testing the hygienic performance



Center for Hygienic  
Design at the Technical  
University of Denmark

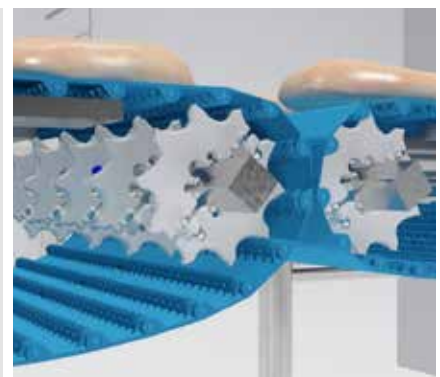


## The uni UltraClean Two-Part Sprocket

### – Superior in food safety!

With unique features that combine all the benefits of a traditional two-part sprocket system – ease of installation and replacement, less downtime and lower maintenance costs

– with unparalleled advantages in hygiene and cleaning, this innovative belt sprocket is delivering outstanding hygienic performance in demanding applications across the food industry.



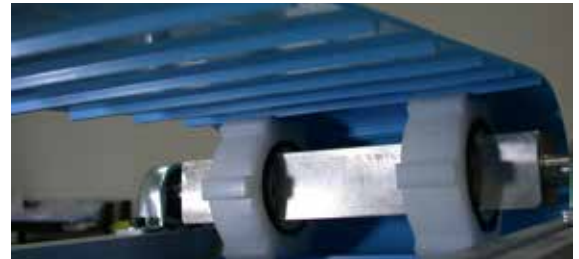
# Homogeneous Positive Drive Belts

## The Next Step in Belting

### **VOLTA DualDrive® Positive-Drive Belts**

DualDrive® belts are designed to be driven by modular sprockets, requiring little retrofit to the conveyor system.

DualDrive® positive-drive belts feature a smooth operating surface, which is easy to keep clean during processing and easy to sanitize during wash down cycles.



*VOLTA DualDrive® Positive-Drive Belts*

### **VOLTA SuperDrive® – The Hygienic Positive-Drive Belt**

The development of the VOLTA SuperDrive® belt was motivated by the need to address the five biggest belting-related challenges faced by the meat processing industry.

All things considered, VOLTA SuperDrive® is clearly a superior choice for meat and poultry applications.



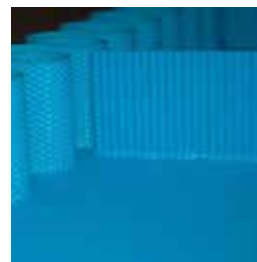
*VOLTA SuperDrive® – The Hygienic Positive-Drive Belt*

## Fabrication for Homogeneous Belts

- Various Cover and Cleat Release Surfaces Available
- Sidewall Attachments
- Multiple Cleat Variations
- High Load Gusset Option
- Low Profile Welding Fixtures



*Gusset Cleats*



*Texture Cleats*



*Quick and Easy Splice*



# On-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.**

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

**Ammeraal Beltech has a Global Sales and a Distribution Partner Network ready to help around the clock!**

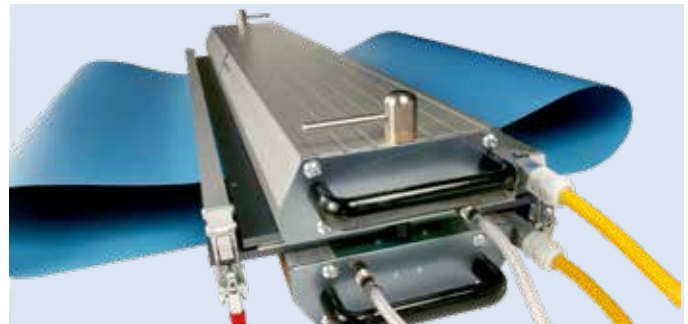


26 fully owned operating companies



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

- Ammeraal Beltech offers a wide range of belting solutions and accessories to help you improve processes to secure a seamless operation
- Most orders can be shipped 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 with Ammeraal Beltech produced tooling.

**Learn more: [www.ammeraalbeltech.com](http://www.ammeraalbeltech.com)**



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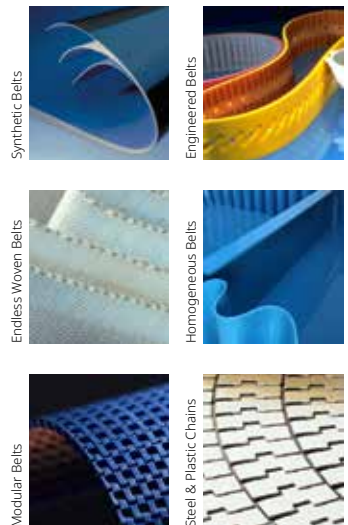
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**Expert advice and quality solutions  
for all your belting needs.**



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