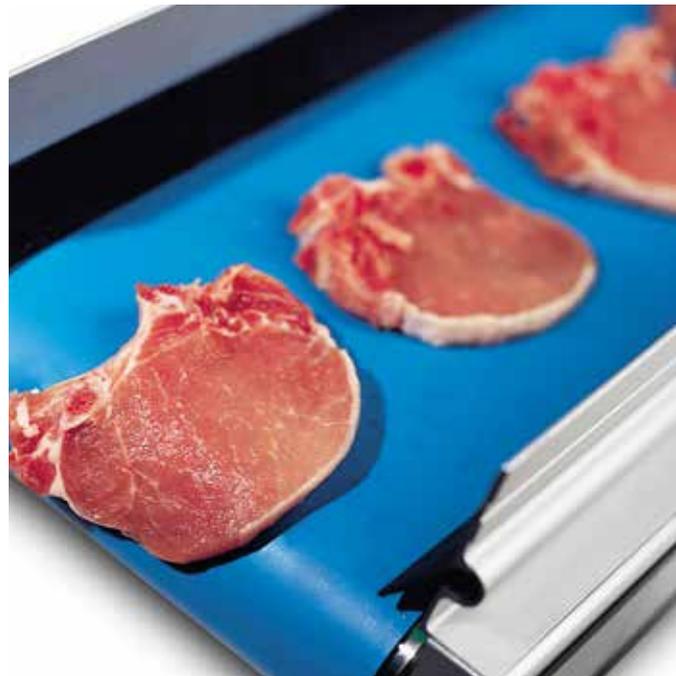


Belts for the Meat, Poultry & Seafood Industries





Knowing Your Production Processes

A specialist in your industries

Within the food industry, Ammeraal Beltech has been setting the standard for many years with consistently high product quality and market-specific hygiene features. Over the years, our innovations have resulted in a number of unique Food Safety and hygiene concepts.

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

- » Slaughtering (pork/red meat/poultry)
- » Cutting/sorting
- » Further processing
- » Internal logistics
- » Packaging



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)

Our Belts are "a cut above the rest"



Sanitation and hygiene

- Poor hygiene at any stage of your production process can affect product quality and shelf life and may even cause health hazards.
- Our hygienic concepts and products have proven in many cases to be the solution.
- New experiences and knowledge are acquired every day; ask the Ammeraal Beltech experts for advice on your specific problem or requirement.

Further information at www.ammeraalbeltech.com





A Trusted Partner in the Meat, Poultry and Seafood Industries

Ammeraal Beltech works with its customers, OEMs and end users as partners, to provide conveyor and process belting 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 entire Ammeraal Beltech product range
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 – the special modular solution

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 CO2 footprint.



Fit-for-purpose Belting Solutions with Regular...



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 favourite



uni UCB – Ultra Clean 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



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 homogenous belts

- no waste and/or downtime
- simple tracking, easy on bearings
- just fit and forget
- highest hygienic standards, no place for bacteria to hide
- a safe joint that anybody can splice



... and Specialised Belts



Sausage manufacturing belts

- different surface profiles
- available with AntiMicrobial execution
- 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 belt construction
- easy-to-clean surface
- wear-resistant cover
- rigid belt construction
- Food Grade (complies with EC and FDA standards)



Engineered Belts

- 100% custom-made solution
- wide range of top covers and belt bodies from synthetic to timing belts
- Food Grade (complies with EC and FDA standards)
- machined solution by water-jet up to CNC equipment



BlueSync - hygienic belts

- Food Grade (complies with EC and FDA standards)
- 100% slip-free belt drive – even in wet or greasy operating environments
- improved hygiene with our total-seal guarantee
- easy cleaning, thanks to sealed edges and no-coil nose



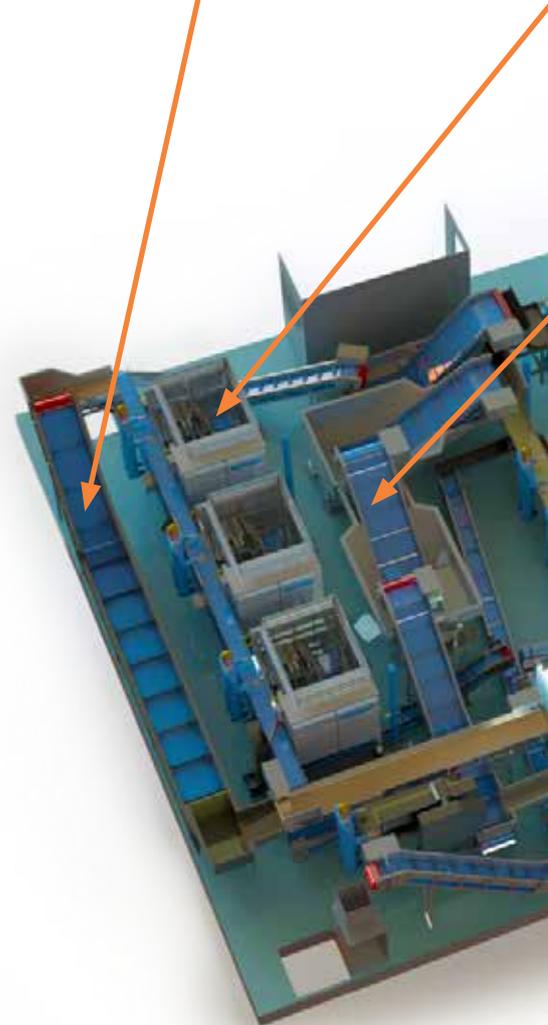
Belts for the Fish & Seafood Industry

The often extreme operational environments in this industry demand belts with special characteristics.

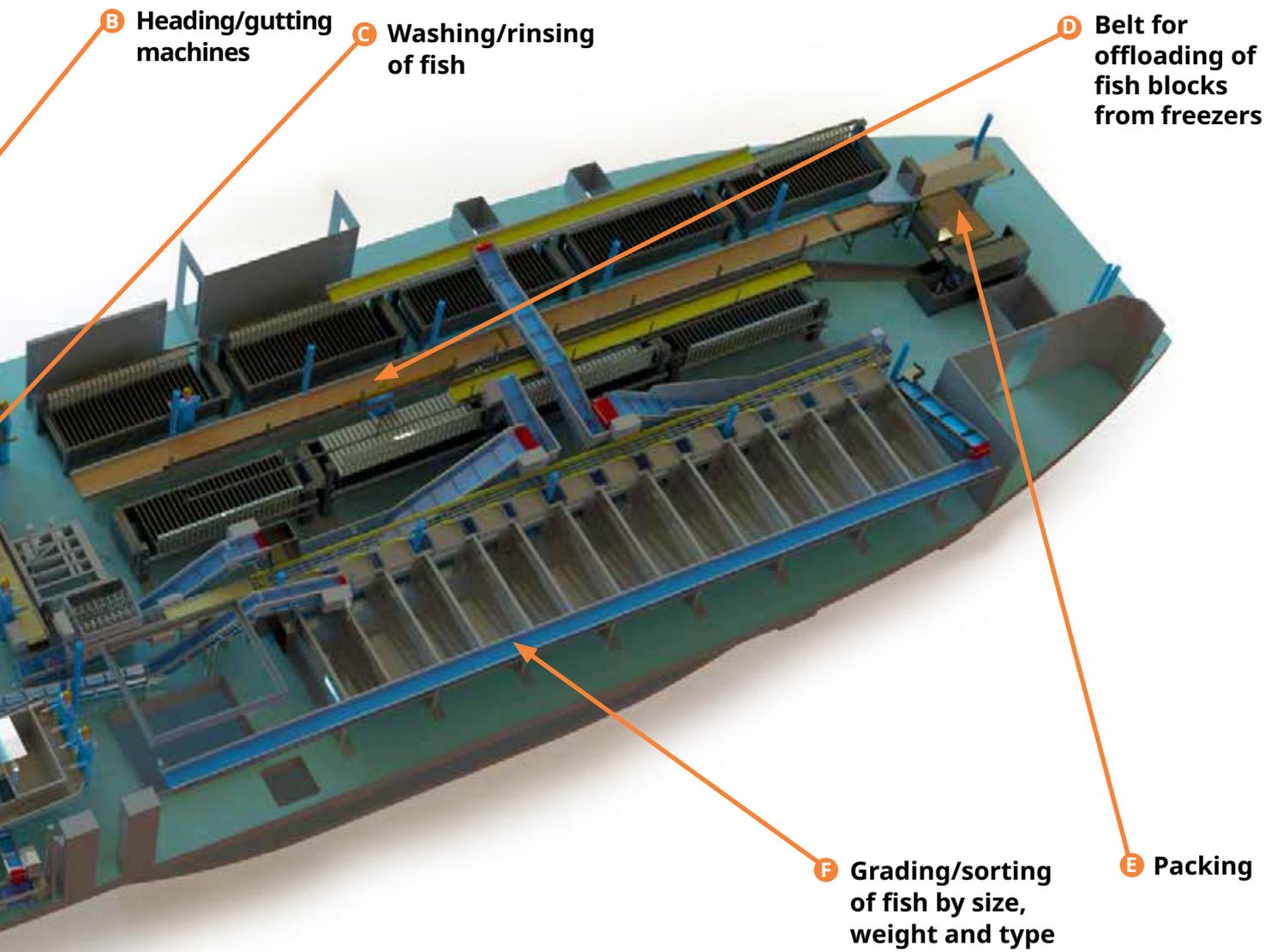
In some cases, belts must be smooth and non-absorbent to water or oils – in other cases, an extremely high pulling force or great impact resistance is needed.

Ammeraal Beltech offers all this, along with the strongest Food Grade modular belt available on the entire market, and much more.

A Inlet of fish from tank



» *“From stunning, kill zone, heading, gutting, filleting and slicing to portioning, waste management and packaging, Ammeraal Beltech can provide the right belt solutions for our needs.”*



Hygiene, efficiency and easy maintenance have top priority when processing fish and seafood.

Ammeraal Beltech provides the most hygienic belts on the market for customers demanding the best cleanability, including a complete range of easy-to-clean belts for fish and seafood products such as shrimps, salmon, tuna, etc.



Soliflex PRO & Soliflex PRO mini – the Ultimate Hygienic Belt

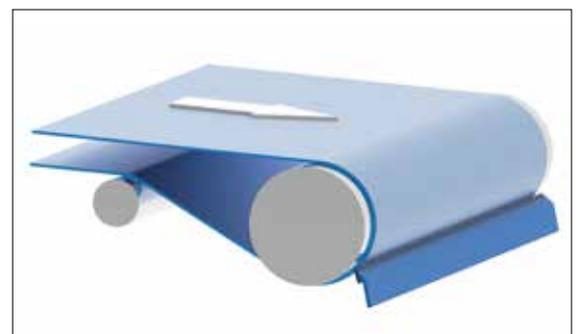
The Soliflex PRO and Soliflex PRO mini belts are a **Win-Win solution for the food industry**, offering the ultimate hygiene and a lower total cost of ownership.

- unique and ultra-hygienic belt design
- maintenance-free tracking
- excellent product release properties; less waste, easy to clean in minimal time and reduced water waste
- unique lug and sprocket design
- customisable lug positioning and accessories
- blue belt and blue accessories for increased Food Safety



Belt Accessories

- Different kinds of **profiles and covers** for various applications
- **AmFlight** as a unique solution for inclined transport
- **UltraScraper** – a metal detectable and AntiMicrobial scraper for greater hygiene levels and efficient food processing



UltraScraper



SAFE & CLEAN



Modular belt uni UCB (Ultra Clean Belt)



Homogeneous belt Soliflex PRO

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 the paramount reason for choosing Ammeraal Beltech as your belt supplier.

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

SAFE

- 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 to foodstuffs
- records for full traceability of belt materials

CLEAN

- belts that are easy and quick to clean
- drastic reduction in cleaning costs
- less labour-intensive, and less water and detergent required
- unique designs for easy cleanability (no hiding places for bacteria)
- the possibility of cleaning the belt while it's in motion
- 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're 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 centres across 25 countries.

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



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

The widest product range in the industry



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.

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

Ammeraal Beltech has a Global Sales and Service Team and a Partner Network ready to help round the clock!

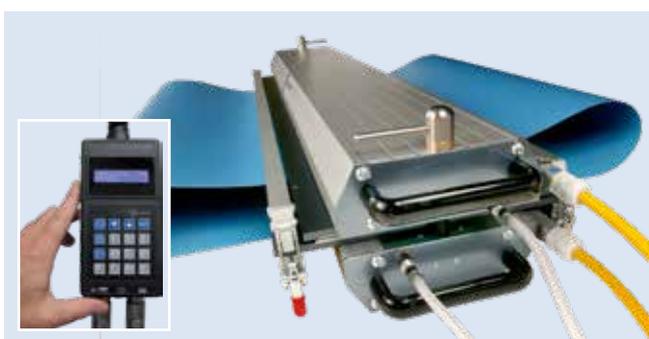


28 fully owned operating companies



Excellent advice, products, fabrication and service

- Ammeraal Beltech offers a wide range of belting solutions and accessories to help you improve processes to secure a seamless operation.
- Skilled personnel are on call to install or repair belts, using professional equipment that is suitable for 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, computerised 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: www.ammeraalbeltech.com

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**Expert advice, quality solutions
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for all your belting needs**



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