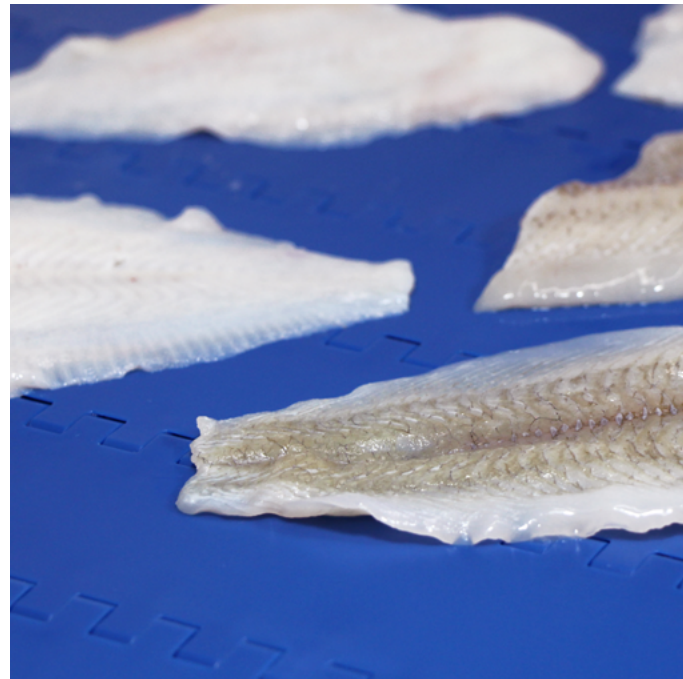


Belts for the Fish & Seafood Industry





Understanding Your Production Processes

Efficient, reliable and Food Safe belts for high and low temperature fish and seafood applications. From ship to shore, your catch is safe on our belts.

1. Inlet of Fish and Seafood from Tank
2. Heading / Gutting / Filleting /Separating
3. Washing / Rinsing
4. Offloading of Fish and Seafood Blocks from Freezer
5. Packing
6. Weighing, Batching & Grading
7. Further Processing
8. Packaging & Logistics



Ammeraal Beltech member of the European Hygienic Engineering & Design Group



Food Grade belts comply with EC 1935/2004 and FDA 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

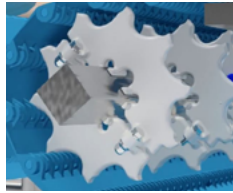


SAFE & CLEAN



uni UCB

Modular belt uni UCB (UltraClean Belt)



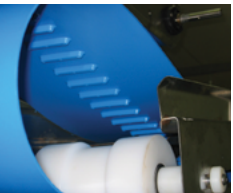
UltraClean Sprocket

UltraClean 2-Part Sprocket



uni Pop-Up Flight

Modular belt uni MPB with Pop-up Flight



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, and FDA standards
- Belt designs, colors and materials that all help you to achieve your HACCP program/ISO 22000
- 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)
- Clean in place (while the belt is running)
- Greater control of cross-contamination, thanks to visible contrast between blue belt and food product

Ammeraal Beltech SAFE & CLEAN
reduces your cleaning costs

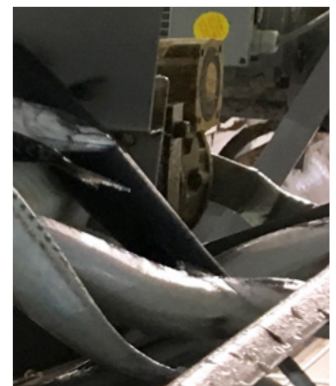
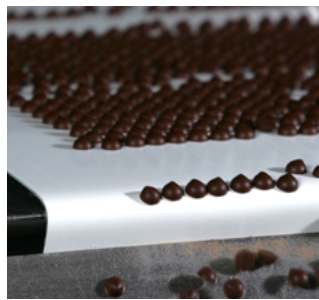
One-Stop Belt Shop

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.

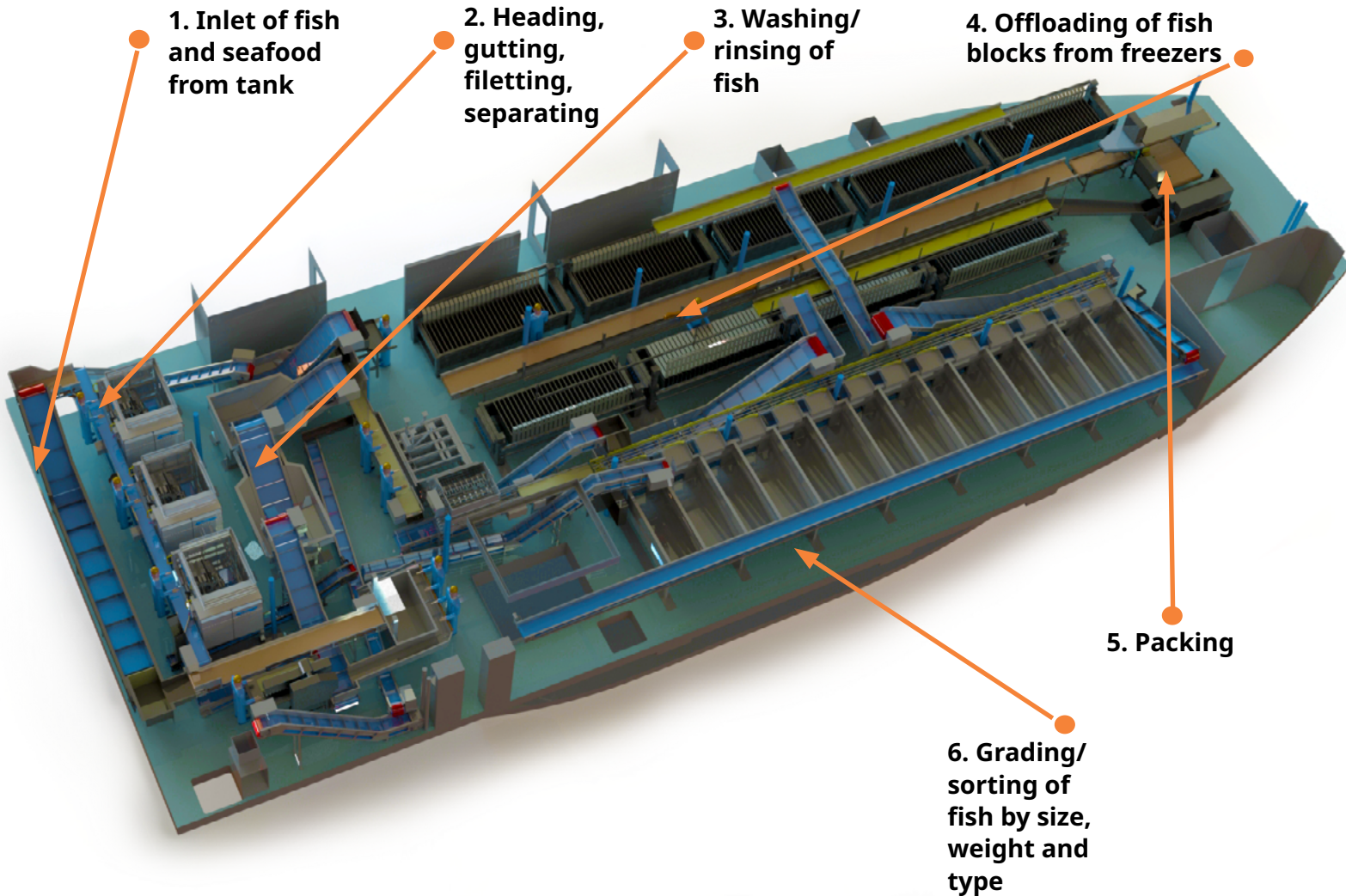
Innovative solutions to meet customer challenges:

Industry challenges	Ammeraal Beltech solutions
Cleanability	Hygienic design across our entire product range, making cleaning easier, less time-consuming and more cost effective
Belt failure	Non-breakable modular belts Material resistant to chlorine detergent in intensive cleaning Food Grade and homogeneous belts Cut and impact resistance Highest belt strength
Dirty environment	Regular, intensive cleaning required Bacteria traps Impact on the belt and sharp edges Heavy loads Food Safety requirements
Extreme operating conditions	Belts designed for harsh working environments
Sticky or wet product	Non-stick material and belt finish

uni UCB – UltraClean 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 CO₂ footprint.





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.

» *“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.”*

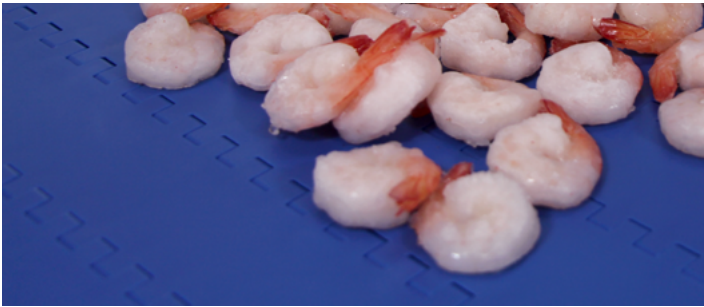
Recommended Belts

Applications

	Product Number	Belt Description	Inlet of Fish & Seafood	Heading / Gutting / Filletting / Separating	Washing / Rinsing	Offloading	Packing	Weighing / Grading / Sorting	Further Processing	Packaging & Logistics
HOMOGENEOUS	SFVB 000045 / 49*	FEMB-3 Blue / Beige*		2	3			6	7	
	SFVB 000067 / 24*	FEMB-3 ITO 50 Blue / Beige*		2				6	7	
	SFVB 000174	FEMB-3 CT Metal Detectable		2					7	
	SFVB 000164	FMB-2.5 Mini Super Drive							7	
	SFVB 000126 / 119*	FMB-3 Super Drive Blue / Beige*		2		4			7	
	SFVB 000079 / 89*	FMB-3 Dual Drive Blue / Beige*		2	3			6	7	
	SFVB 000107 / 100*	FHB-3 Super Drive Blue / White*		2		4				
	SFVB 000132	FHB-4 Super Drive							7	
MODULAR	uni	uni 2600 C								8
	uni	uni 2600 O							7	8
	uni	uni 2600 OV								8
	uni	uni 820								8
	uni	uni 821								8
	uni	uni 880								8
	uni	uni 882								8
	uni	uni 3200T								8
	uni	uni CNB C							7	
	uni	uni Flex ONE O R1.6		2						
	uni	uni Flex SNB C R2.3		2				6		
	uni	uni Flex SNB CR R1.6								8
	uni	uni Flex ASB 43% R2.2		2				6	7	8
	uni	uni L-SNB 36%							7	
	uni	uni MPB 25%		2				6	7	
	uni	uni MPB C		2				6	7	8
	uni	uni M-TTB 37%		2				6	7	
	uni	uni S-MPB C		2				6	7	8
	uni	uni SNB M2 20%		2						8
	uni	uni SNB M2 34%		2				6		
uni	uni UCB C		2				6	7	8	
uni	uni X-MPB C		1							
SYNTHETIC	SBNO573360	Nonex EM 10/2 00_07 light blue FG AM		2					7	
	SBNO573400	Nonex EM 10/2 00+15 white FG		2					7	
	SBNO575233	Nonex EM 8/2 00+A18 white AS FG		2					7	
	SBNO575703	Nonex EM 8/2 00+A18 light blue AS FG AM		2					7	
	SBNO578070	Nonex ESM 10/2 00+07 light blue AS FG AM NF								8
ENDLESS WOVEN	AmSqueeze 603; 300	MSB331 A93-A93 2000x205x (13.4,15,16,20)							7	
	AmSqueeze 603; 500	MSB279 A93-A93 2000x205x (13.4,15,16,20)							7	
	AmSqueeze 605-607; 300	MSB331 A93-A93 2808x260x (13.4,15,16,20)							7	
	AmSqueeze 605-607; 500	MSB279 A93-A93 2808x260x (13.4,15,16,20)							7	
OTHER	USBE000011	Ultrascreen 1000 light blue FG		2					7	
	UCSI005930	Ultrasync F5 T10 Silam white NT								8

Recommended products are only a sub-set of our extensive product line-up, the widest in the business. Our experts can help you find the right belts and accessories for your application.

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-D, PP-I, PE-I
- Food Grade complies with NSF/USDA standards



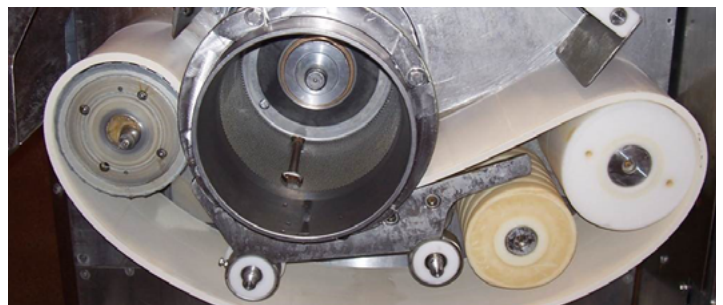
uni MPB

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



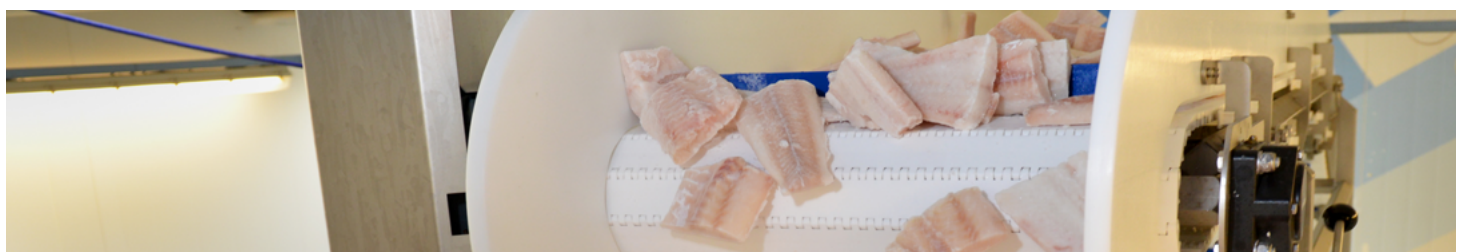
Synthetic Ropanyl & Nonex Belts

- 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



Endless Woven

- Longer belt life delivers lower cost of ownership
- Customizable top profile to match your application and product and optimize yield
- Endless belt material design removes splice failure

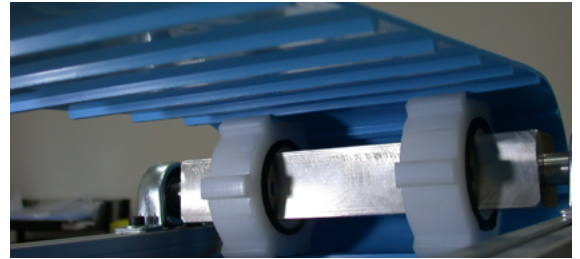


Homogeneous Positive Drive Belts

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

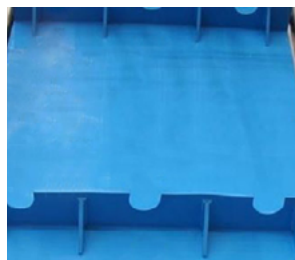
The development of the VOLTA SuperDrive® belt was motivated by the need to address the five biggest belting-related challenges faced by the meat processing industry. All things considered, VOLTA SuperDrive® is clearly a superior choice for seafood applications.



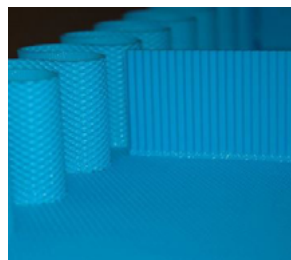
VOLTA SuperDrive® - The Hygienic Positive-Drive Belt

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

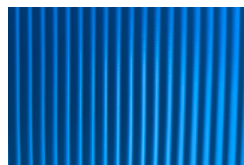
Profiles



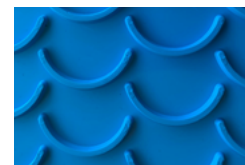
ITO 50
Impression Top Oval



Spikes



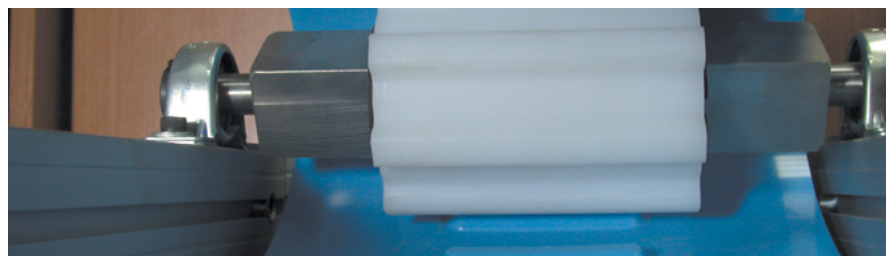
IRT
Impression Roof Top



Crescent Top



ITE
Embossed



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.



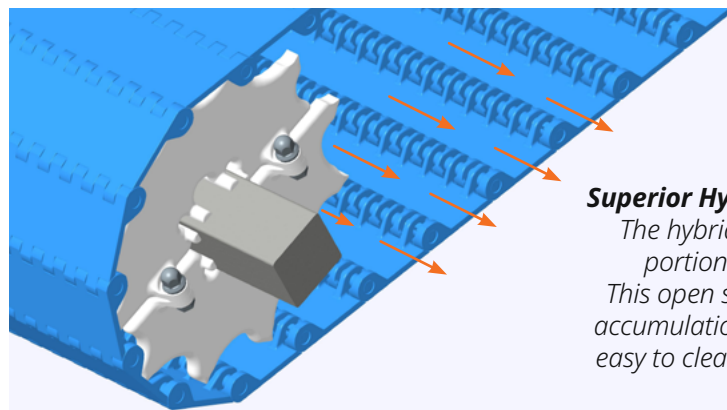
Ammeraal Beltech is member of European Hygienic Engineering & Design Group.



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.



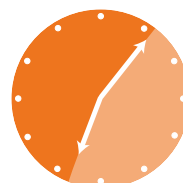
Superior
Food Safety



Less
detergent



Less
water
consumption



Faster
cleaning



Less
downtime



Reduced
costs

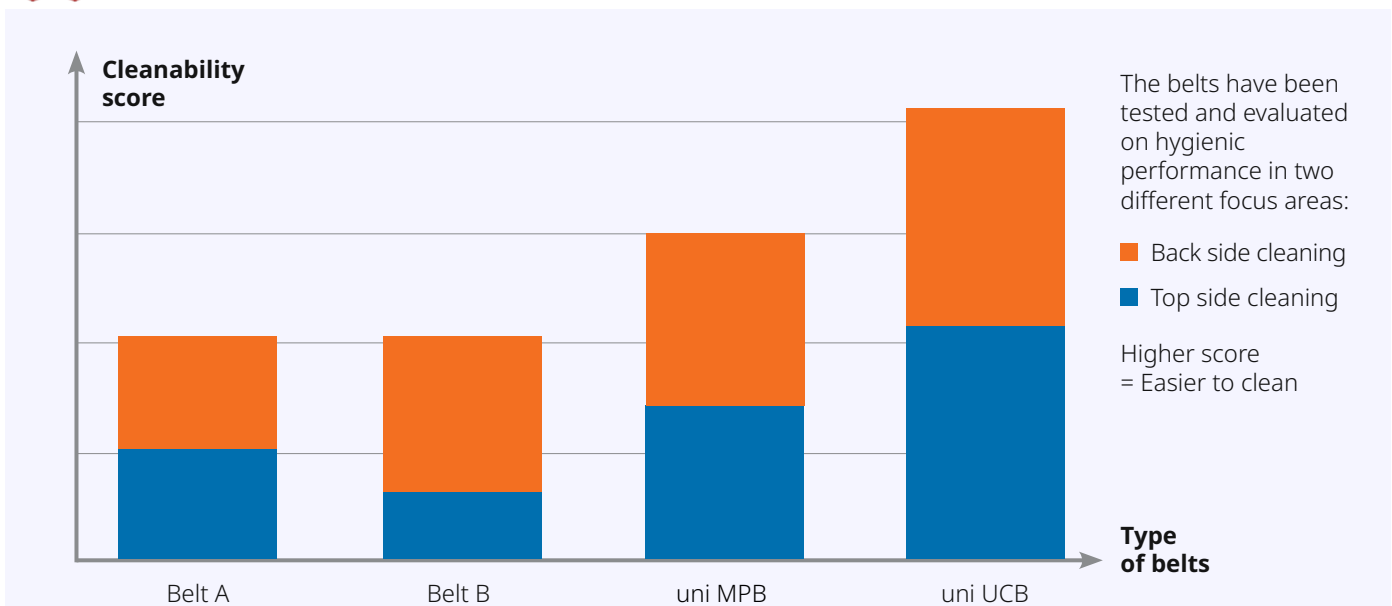
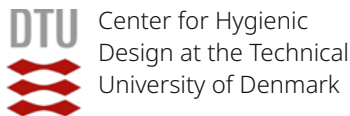
Hygienic Score: Independently Proven DTU Cleanability Test

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



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.

uni Sprockets for all Applications

* Other Sprockets Available



uni UltraClean 2-Part



uni SNB-M2



uni FLEX ASB



uni M-QNB



uni M-TTB

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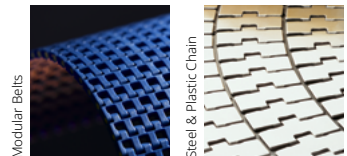
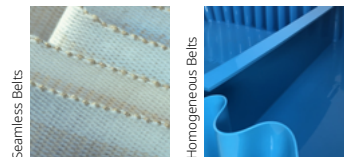
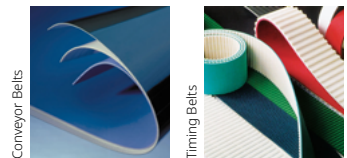
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**Expert advice and quality solutions
for all your belting needs.**



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