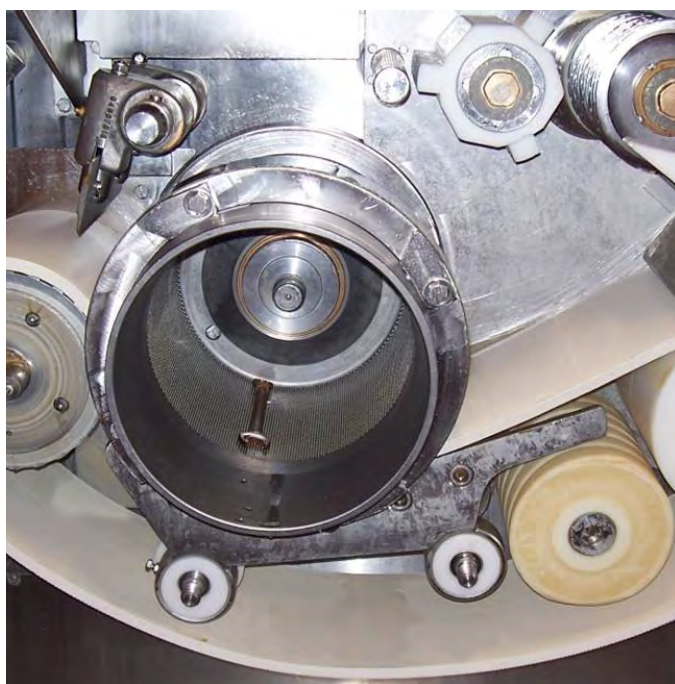


Belts for the Meat & Poultry Industry





Understanding Your Production Processes

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

Receiving; Scalding; Defeathering; Evisceration; Byproduct Recovery & Offal Washing; Chilling; Weighing, Batching & Grading; Further Processing; 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

ONE STOP
belt





SAFE & CLEAN



Modular belt uni DTB
(Deboning and Trimming Belt)

**UltraClean
Sprocket**



UltraClean 2-Part Sprocket



Homogeneous belt Soliflex

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



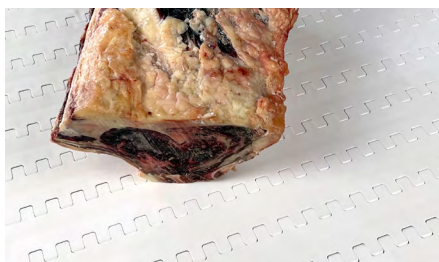
A Trusted Partner

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.

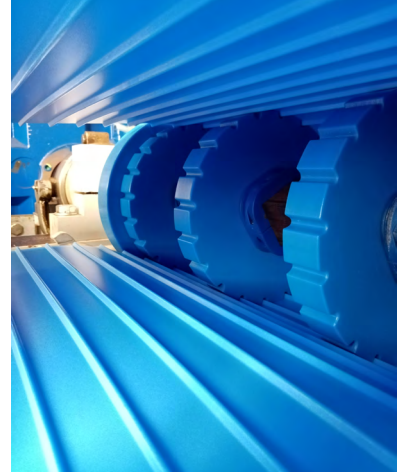
Innovative solutions to meet customer challenges:

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	<ul style="list-style-type: none"> • Non breakable material • Impact resistant belts • Heavy-duty belts
Blade marks	Modular belts with the most suitable material for the job (Polyketone)
Extreme operating conditions	Belts designed for harsh working environments
Sticky or wet product	Non-stick material and belt finishing

uni DTB - The *Best-in-Class* Deboning and Trimming Belt



The **uni DTB** is the most advanced red meat deboning and trimming modular belt. The powerful combination of an innovative new design and durable material makes the uni DTB the perfect choice if you are looking to increase overall belt lifetime and cut your operational costs while boosting productivity.



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.

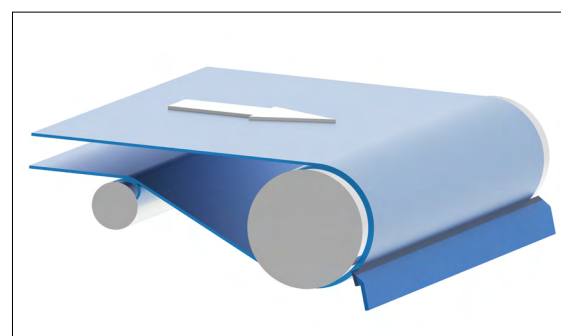
- Unique and ultra-hygienic belt design
- Maintenance-free tracking
- Excellent product release properties; less waste, easy-to-clean in minimal time and reduced water waste
- Unique lug and sprocket design
- Customisable lug positioning and accessories
- Blue belt and blue accessories for increased Food Safety
- Different kinds of **profiles and covers** for various applications



(Also available in the Soliflex product range: Soliflex Full Bar, Full Bar mini and Center Bar)

Belt Accessories

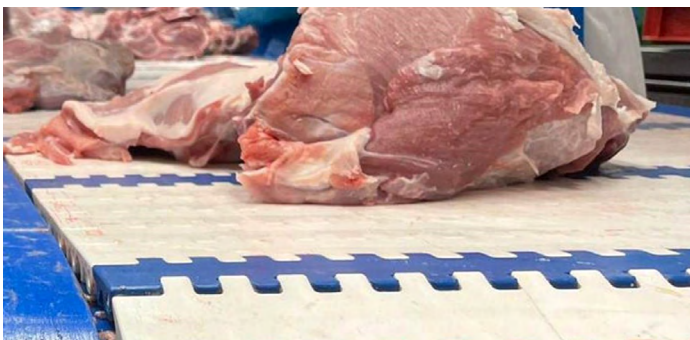
- **AmFlight** as a unique solution for inclined transport
- **UltraScraper** – a metal detectable and AntiMicrobial scraper for greater hygiene levels and efficient food processing



UltraScraper



Fit-for-purpose Belting Solutions



uni DTB - Deboning and Trimming Belt

- New design of top-deck surface
- Better abrasion and cut resistance, longer belt lifetime
- S-shaped hinge to minimise knife-impact area, increased wear-resistance
- Increased Food Safety, reduced risk of product contamination



uni MPB – Meat Processing Belt

- Single link, 8mm lockpin, wide range of accessories, closed/open surfaces
- Materials: POM/PE/NBWR/PP
- Food Grade complies with NSF/USDA standards
- An industry favourite



Synthetic Ropanyl, Nonex and Dectyl 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
- Wide range of accessories (cleats, bordoflex)



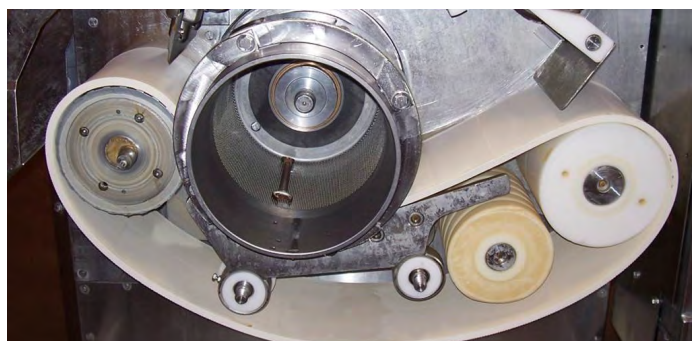
RAPPLON® Food Grade Elastic homogeneous belts

- No waste and/or downtime
- Simple tracking, easy on bearings
- Just *fit-and-forget*
- Highest hygienic standards, no place for bacteria to hide
- A safe joint that anybody can splice



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



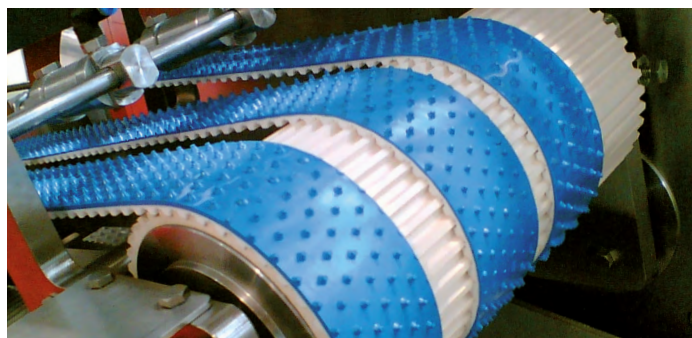
AmSqueeze and MegaSqueeze belts for separating

- 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



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



Discover Your Local Contacts

The local partner of choice
for sustainable conveyor belting solutions
- around the globe.

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Scan the QR code
and find your local
contact

