

# HELPING YOU BAKE IT BETTER: Hygienic belting solutions from Ammeraal Beltech at iba

Alkmaar, The Netherlands -- There is no better location at which to launch a true innovation for the bakery industry than the iba exhibition in Munich, Germany; and Ammeraal Beltech, leading global suppliers of process and conveying solutions for the food industry, are doing just that.

Visitors to Stand 270, Hall A5, can see for themselves the brand-new Ropanol light blue belt, in action, on real dough sheeter equipment, and experience the highly-valuable element of visual control the belt delivers to the calibration of flour quantity and distribution.

## **High-quality, food-safe production – at lower cost**

The Ammeraal Beltech *Ropanol EM 8/2 0+00 light blue AS FG* belt can make a real contribution to the dough quality and, at the same time, provide cost savings and helpful visual detection of any dough contamination. Since it enables the optimisation of standard flour dosage for dough, it also offers lower costs, and its outstanding non-stick surface delivers first-class product release properties. The blue belt colour makes efficient cleaning easier than with traditional white belts and, as with all Ammeraal Beltech Food Grade products, it complies with EC 1935/2004, EU10/2011 and FDA food standards. Partnering the Ropanol dough sheeter at iba will be another recent Ammeraal Beltech innovation: the *Soliflex PRO mini* -- a versatile belting solution for the bakery and food industry which combines an optimal hygiene level with lower overall costs of ownership. Made from a single layer of abrasion-resistant homogeneous plastic so it cannot fray and contaminate food, the Soliflex PRO mini is a positive drive belt, driven by lugs, or mini teeth, and a compact small-diameter sprocket system which makes it virtually maintenance-free, and requires reduced energy levels for efficient running. The Soliflex PRO mini can be installed on existing conveyors, and makes cleaning fast and easy (it can even be cleaned in motion) with minimal use of water, detergent, and time. It also helpfully delivers maintenance-free self-tracking, and comes with customizable lug positioning and accessories.

## **'One-stop Belt Shop'**

The full scope of Ammeraal Beltech's 'One-stop Belt Shop' can be explored on their iba stand, where specialist food-industry-focused staff will be available throughout the show to assist visitors.

Ammeraal Beltech supplies the market through an extensive network of 28 operating companies around the world, with supporting service centres and distributors in 150 countries, and a unique, in-depth specialist knowledge of the bakery and food production processes.

## **About Ammeraal Beltech**

Headquartered in The Netherlands, Ammeraal Beltech is one of the world's leading companies in lightweight process and conveyor belting. An industry leader in both R&D and in its service platform, Ammeraal Beltech designs, manufactures, distributes and maintains high-quality process and conveyor belts for a diverse range of applications covering nearly every major industry.



*Dough sheeter belt*



*Soliflex PRO mini*