

AM-EN

Product Information Sheet

Soliflex XMD



Ammeraal Beltech member European Hygienic Engineering & Design Group



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



X-ray & Metal detectable homogeneous belts for improved food safety and foreign body prevention

The **Soliflex XMD** belt range helps to detect broken belt fragments with a proven sensitivity control level. The belt works with metal detectors and X-ray machines.

Special **test cards** help to determine the minimum size. What's the smallest belt fragment that can be detected? Minimum size depends on many factors such as type of X-ray & metal detector, ring size, belt speed, vibrations, humidity, food product, and fragment shape and position. As there is no industry standard for the smallest detectable particle, Soliflex XMD test cards are even more unique in helping you determine the correct parameters.



FEATURES

- Available in TPU
- Food Grade belts comply with EC 1935/2004 and FDA standards
- Flexible for flat and trough applications
- Aramid-reinforced Soliflex RS XMD for friction drive applications

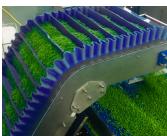
BENEFITS

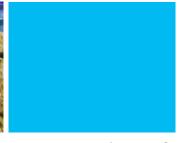
FOOD

- Easy detection of broken belt fragments
- 100% sealed edges and covers
- Easy cutting to any size without the loss of quality
- Excellent hygienic properties in line with ISO 22000 requirements (previously HACCP)
- Wide operating temperature depending on article code starting from -4°F up to 158°F









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