As a leading manufacturer of Process and Conveyor belts for the food industry, Ammeraal Beltech has made food production hygiene a cornerstone of the business.

In focusing on this area, Ammeraal Beltech has developed a reliable protective system to prevent belt edges from soiling and fraying. Bacteria is also prevented from penetrating which is an important step in assuring compliance with HACCP programs.

Belt edges of conveyor belts are normally finished with cut edges and are not protected against external influence. One of Ammeraal Beltech’s belt edge protection concepts is **Amseal**. The Amseal edge protection completely seals the belt edge on all sides with a thermoplastic strip.

Belts with Amseal belt edges are protected against all kind of external influences and circumstances. A wide range of Amseal belts are available as standard: Nonex, Ropanyl (TPU), Peflex (PE) and Amtel (TPE).
Innovation & Service in Belting

Food Safety technology

To produce Amseal on a two or three ply synthetic conveyor belt, the belt is separated with special equipment and fitted with a strip in double step geometry into the belt edge before finally slitting the belt to the required width. Amseal durable edge reinforcement is also available for single ply or endless woven belts.

After the Amseal process the original top cover material is fully closed and smooth over the full belt width. This makes the belt easier to clean (Food Safety) and mechanically very strong for extended operation.

The unique Amseal concept can be applied on all kinds of Ammeraal Beltech products, even profiled belts. For applications with small knife edge transfers, the use the of Ammeraal Beltech KleenEdge non-fray belts is preferred.

Amseal edge protection offers more important benefits:
- easier cleanability
- reliable edge reinforcement concept
- no bacterial penetrating by wicking
- eliminates fabric, yarns and fibre contamination

Belts with Amseal edge protection can of course be used in a variety of different industrial sectors, as pharmaceutical, agriculture, rubber & tyre, tobacco, wood lacquering and airports.

Protection against microbes begins with proper hygiene and cleanliness. Current cleaning and hygiene practices remain essential and have to be maintained.

Product benefits

- Improved hygiene
  - Easy to clean
  - Less cross contamination
  - Eliminates fabric contamination

- Totally encapsulated belt
  - Avoid fibre contamination
  - Long belt life
  - Low cleaning costs

- Highly durable design/high strength
  - Highly wear resistant
  - Long belt life
  - Low running costs

- Wide range of belting
  - One, two or three ply belts
  - Suitable for many cover types
  - Possible with many profiles

- Improved visual aspects
  - Clean belt and conveyor
  - Improved image
  - Modern design
  - Available in many different colours

Applications

Ammeraal Beltech belts with Amseal are used in different industries, such as:
- Bakery
- Confectionery
- Meat & poultry and fish processing
- Dairy
- Fruit & vegetable
- Tobacco processing
- Airport and general handling
- Rubber & tyre
- Wood lacquering
- Agriculture
- Pharmaceutics

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