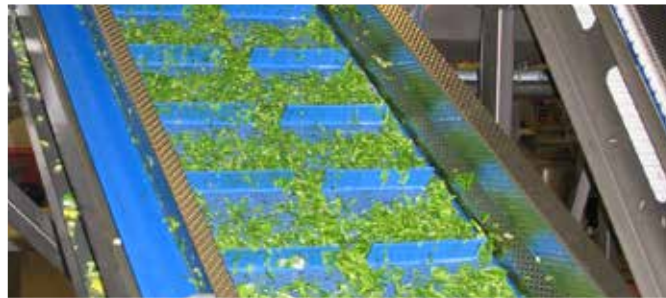
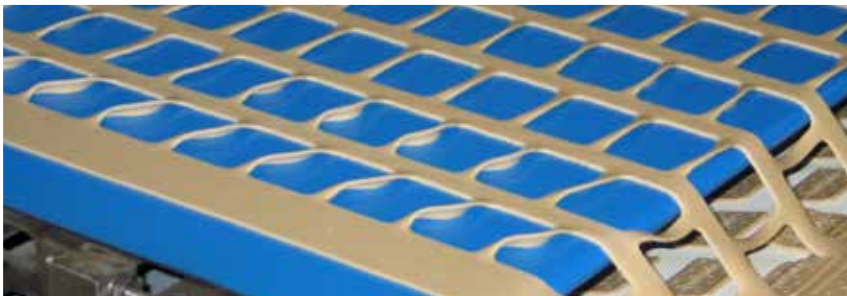


# Blue Belts to Meet Hygiene Demands



**Ammeraal Beltech has developed the widest range of blue belts for the food industry.**

Blue belts offer lasting support in meeting your food safety standards and assist in HACCP programs. Our belts are designed for the most well-established food processes and are available with a wide range of accessories.

The non-food blue belt colour makes it much easier to identify product contamination; impurities can be spotted much faster.

Blue belts can be provided with a comprehensive range of optional accessories such as carriers and sidewalls. Amseal belt edge protection – also available as an option – offers the dual protection of belt fray prevention and reduction of bacteria ingress.

# Innovation & Service in Belting

## Blue belts offer the following benefits:

- Improved hygiene
  - › Less cross contamination
  - › Non-food colour
  - › Less risk in product liability issues
- Higher visual aspects
  - › Modern design with a technical colour
  - › Improved image
  - › Cleaner belt and conveyor
- Easy to clean
  - › Fabric synthetic belts with sealed edges and non-fray executions
  - › Highly cleanable covers e.g. Nonex, Ropanyl, Silam
  - › AntiMicrobial fabrics
- Assist in meeting health and safety matters
  - › Reduce eye fatigue
  - › Easy to detect in the event of belt damage
- Wide range of products available
  - › Process and conveyor belts
  - › Modular belts
  - › Endless woven belts
  - › Engineered belts
  - › Soliflex homogeneous belts
  - › Ultrasync positive drive belts
  - › Solicord round & V-rope belts
  - › Plastic chains
  - › Homogenous elastic polyurethane Rapplon belts
  - › Detectable scrapers
  - › Light weight rubber belts
  - › Ultrascreen mesh belts
  - › Elastomer light weight rubber belts
  - › ZipLink® Belts

## Applications

Ammeraal Beltech blue belts can be used in almost any food segment.

Due to the use of blue as a non-food colour, the blue belts are particularly suitable for applications in the food processing industries, such as:

- Bakery
- Confectionery
- Meat & poultry and fish processing
- Dairy
- Fruit & vegetable processing



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



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