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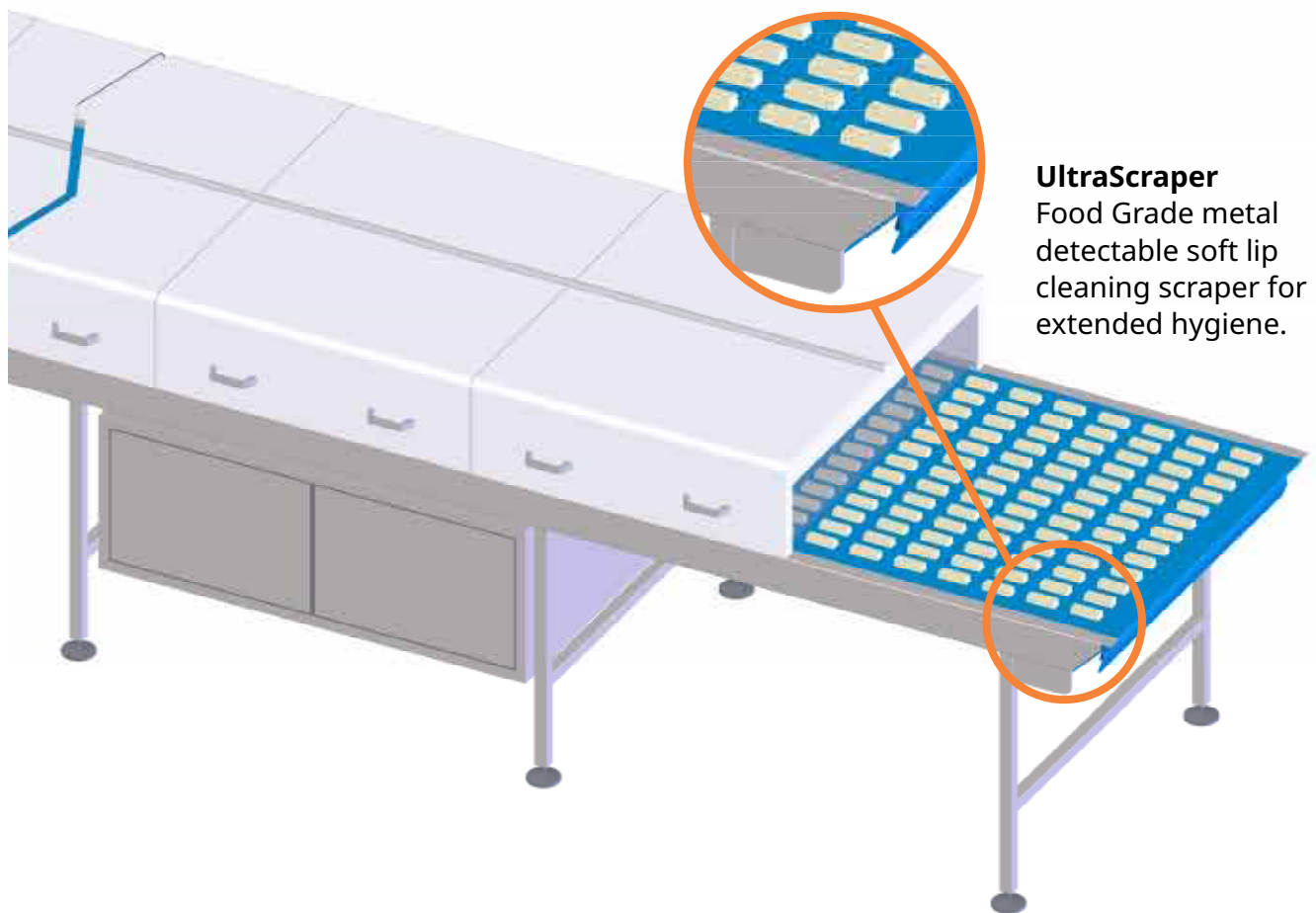
Cooling Tunnel Belts Ropanyl series



Thermoplastic polyurethane belts for cooling tunnels in the confectionery industry

The aim of this range is to ensure accurate cooling/tempering to ensure the highest levels of product quality (taste and texture) and appearance (shape and belt embossing on the product's underside).

The Ropanyl Series exceeds expectations for thermal conductivity, tracking, flexibility and belt finish surface.



Features	Benefits
Extremely smooth glossy finish	Top-quality product finish, without belt surface marks
High lateral fabric stability	Reliable tracking, no curling edges
Thin belts	High thermal conductivity
Superior design and materials	Suitable for fixed knife edges (from 5 mm diameter)
Food Grade	Complies to FDA, EC 1935/2004 and EU 10/2011 standards, and supports your HACCP programmes, too
Wide range of profiles, including custom-made	Delivers desired chocolate finish from a range of common profiles, including Charlie; negative and positive pyramid – meets all embossing needs (custom profiles and logos possible)
Non-stick properties	Better product quality, plus cost savings through easy cleanability, less waste and reduced downtime
Available in white, light blue, and caramel colours	Enhanced Food Safety through best contrast colour between product and belt surface
Scraper friendly	Highly cleanable belt surfaces for better product quality
On site splicing	State-of-the-art splice finishing for glossy, matt or profiled belt surfaces alike
High fabric body strength values	Suitable for extra-long/wide tunnels

The thin, light Ropanyl belt design ensures high thermal conductivity while lowering energy consumption.

For enhanced hygiene, antimicrobial Ropanyl light blue cooling tunnel belt types are available. These belts have a proven track record of safety and efficiency.

Matt finish prevents product slide and non-stick properties guarantee easy scraper cleaning.



Ammeraal Beltech
member European
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& Design Group



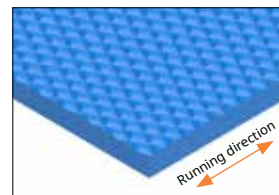
Food Grade belts comply
with EC 1935/2004 and FDA
standards supporting your
ISO 22000 requirements
(previously HACCP)



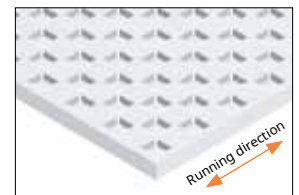
Profiles

The thermoplastic Ropanyl covers may be embossed to transfer the required pattern or company logo into the chocolate product surface. Besides standard profiles, many other profiles are available.

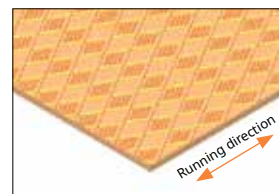
Ammeraal Beltech recommends matt belt finish [description M1] surface with high non-stick properties for secondary cooling and tempering processes for semi-finish products, and glossy belt surface for primary or single-stage cooling tunnels for high-quality smooth finish products.



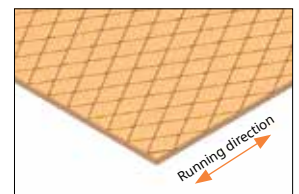
A21 Fine Diamond profile
Colour: light blue



A90 Thousand Dots profile
Colour: white



A58 Charlie profile,
Colour: caramel



P29 Positive Rhomboid profile
Colour: caramel

Ammeraal Beltech Ropanyl belt series
state of the art of chocolate tempering

General Technical Data – Ropanyl Cooling Belts

Article code	Belt description	Belt top finish	Number of plies	Belt thickness (mm)	Min knife edge diameter (mm)	Max available width (mm)
579800	Ropanyl EM 3/1 00+02 white AS FG	Glossy	1	0.8	6	3000
579870	Ropanyl EM 3/1 00+02 white FG NL	Glossy	1	0.8	6	2100
579809	Ropanyl EM 3/1 00+02 white M1 AS FG	M1 fine matt	1	0.8	6	3000
579780	Ropanyl EM 3/1 00+02 light blue AS FG AM	Glossy	1	0.8	6	3000
579789	Ropanyl EM 3/1 00+02 light blue M1 AS FG AM	M1 fine matt	1	0.8	6	3000
579803	Ropanyl EM 3/1 00+A58 white AS FG	A58 Charlie	1	0.8	6	2100
579823	Ropanyl EM 3/1 00+A58 caramel FG NL	A58 Charlie	1	0.8	6	2100
579825	Ropanyl EM 3/1 00+P29 caramel FG NL	P29 Positive Rhomboid	1	0.8	6	2100
579890	Ropanyl EM05 6/1 00+02 white AS FG	Glossy	1	1.1	10	3000
579790	Ropanyl EM05 6/1 00+02 light blue AS FG AM	Glossy	1	1.1	10	3000
579833	Ropanyl EM05 6/1 00+A58 caramel AS FG NL	A58 Charlie	1	1.1	10	2100
579898	Ropanyl EM05 6/1 00+P29 white AS FG	P29 Positive Rhomboid	1	1.1	10	3000
578260	Ropanyl ESM 5/2 00 + 015 white AS FG	Glossy	2	1.3	5	2000
578270	Ropanyl ESM 5/2 00 + 015 light blue AS FG AM	Glossy	2	1.3	5	2000
578439	Ropanyl ESM 5/2 00+015 white M1 AS FG	M1 fine matt	2	1.3	5	3000
578449	Ropanyl ESM 5/2 00+015 light blue M1 AS FG AM	M1 fine matt	2	1.3	5	3000

AM = Antimicrobial. AS = Anti-Static. FG = Food Grade (EC, EU and FDA). NL = No Logo. EM = lateral stable. EM05 = extra lateral stable

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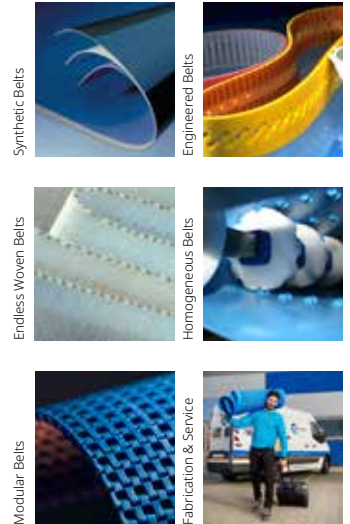
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