

AM-EN

Depanner Belts for the Bakery Industry







Ammeraal Beltech has developed specific process belts for depanner applications in the bakery processing line.

These belts are ideal for in-line depanning of a wide variety of baked products, such as bread and buns.

Ammeraal Beltech Depanner belts are a food-safe and efficient solution for industrial bakeries and will perform even when dealing with varying and complex surfaces.

Main features

- · Light blue color belt
- AntiMicrobial properties
- Food-grade belt top cover and accessories
- High-temperature resistance
- Heavy duty 3-ply design
- Excellent oil & fat resistance
- Laterally stable belt construction
- Designed to fit all retainer rings

Customer benefits

- Deep sanitation thanks to the light blue color
- · Reliable depanning
- Food safety
- Easy and quick replacement of retainer rings and suction cups
- · Extended belt lifetime







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

Innovation & Service in Belting

Suction Cup Technology

The highest quality silicone rubber is precision molded into a variety of flexible, extremely durable depanner cups. Food-grade depanner cups are rated for working temperatures ranging from -59.8° F to +399° F.



Depanner cups are even available in metal-detectable silicone rubber.

Bread depanner suction cups and retainers are a vital necessity to many bakery operations. The suction cup retainers provide the most time efficient method of installing and removing both the cup and retainer, which is now as easy as turning a screw. The unique "twist-in" feature will reduce your maintenance downtime with rapid insertion and removal of retainers and suction cups. Retainers rings and suction cups are made of food-grade material and, as an option, even available in metal-detectable material.

Nomenclature



The unique "twist-in" tool provides the most efficient method to replace cups and retainers, reducing your maintenance downtime.

Improve your optical detection of broken belt particles

Light blue belts and accessories, such as suction cups, can help you recognize better, quicker, and precisely when and where foreign contaminants occurs. The blue belt color drastically improves your optical detection of **broken belt particles** that can cause **food contamination** in your production line.

Technical Data

| Item | Description | | Force at 1% elongation | Thickness [mm] | | Minumum pulley diameter [mm] | |
|--------|--------------------------------------|-----|---------------------------|----------------|-----------|---------------------------------|-------------|
| | | | | Total | Top Cover | Flexing | Backflexing |
| 576120 | Nonex EM 15/3 00+15 Light Blue AM FG | 65A | 15 | 5.0 | 1.5 | 120 | 220 |

AM= AntiMicrobial; FG = Food grade



Watch Ammeraal Beltech's Depanner Cups Installation Instruction video on our YouTube channel. Visit www.youtube.com/ammeraalbeltechgroup or scan the above QR code to watch the video.

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