

Duratemp

Elevate Your Baking with Superior Heat Resistance



Ammeraal Beltech stands as a global leader in the design, manufacturing, fabrication, and servicing of high-performance conveyor belts, serving 150 countries worldwide. With the industry's most extensive portfolio of superior quality belts and accessories, Ammeraal Beltech sets the standard for excellence across the globe.

Food safety, quality, shelf life, and sanitation programs are all **critical factors for the bakery industry**. Embracing these challenges as potential opportunities for improvement can add massive **value** to your business.

Ammeraal Beltech provides you the best food-grade polyurethane conveyor belt, offering a full range of accessories that **minimize maintenance and maximize hygiene levels**.

Introducing **Duratemp**: made from a high-resistance synthetic material, designed to endure **high temperatures** with continuous operation at **239 F+** and peak tolerance up to **266 F+**, ensuring unparalleled durability and reliability in the most challenging environments.

Main features

- High temperature resistance, capable of withstanding peaks up to a belt temperature of +266 °F
- 2-ply thermoplastic polyurethane in white
- Top flexibility of up to 6 mm diameter on fixed knife edge
- Low friction on bottom side
- Food-grade compliant according to EC 1935/2004, EU 10/201, and FDA regulations

Benefits

- Solid performance at high temperatures
- Reduced browning effect
- Extended lifetime
- Easy and reliable splicing, ensuring on-site stability
- Efficient tracking with high lateral stability
- Compatible with metal-detector systems
- Non-wicking impregnation

Typical applications

- Bakery oven take-off and infeed belt
- Pizza, tortillas, cookie, and biscuit processing lines

Enhancing Food Safety: The Duratemp Advantage for Superior Heat Resistance and Hygiene

Duratemp is Ammeraal Beltech's extra heat-resistant food-grade thermoplastic synthetic belt, **designed specifically for the bakery industry.**

Thanks to its solid performance at high working temperatures with peaks up to +266°F, Duratemp belts guarantee an **extended lifetime and a reduced browning effect** when compared to all other thermoplastic in-feeder and take-off oven belts.

In addition, Duratemp's **efficient tracking** feature **eliminates the risk of belt-edge fraying.**



Conveyor belts come directly in contact with the food that's being processed.

For Ammeraal Beltech, **preventing any biological material or chemical hazard that might contaminate the belt is crucial.**

Our belt conveyors are constructed in line with all the hygienic principles, strategies, and engineering considerations that must be applied in the design phase. This ensures that they **do not become a source of contamination** for the food products handled on your production line.



How can we guarantee consistent food safety and quality control?

We understand the baking industry, and we recognize the importance of keeping your business running 24/7. We understand how costly and disruptive downtime can be. That's why we've developed the best belt for the bakery industry, helping you achieve, and maintain all the relevant food safety standards.

Technical Data

Duratemp EM 6/2 00+02 white M1 FG HR		
Article code	571779	
Top side finish	Smooth; Matte finish; Non-stick	
Minimum pulley diameter	Flexing:	6 mm
	Backflexing:	10 mm
Belt Temperature range*	-4 °F / +239 °F with peaks up to +266 °F	
Food standards	EC1935/2004; EU 10/2011; FDA according to paragraph 177.2600	

M1 = Fine Matt Finish; FG = Food grade; HR = Heat-resistant

*Product temperature may be higher than the belt temperature range

**The local partner of choice
for sustainable conveyor belting solutions
- around the globe.**



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