

Duratemps Belts

Winning High Oven Temperatures



Ammeraal Beltech is a global market leader in the design, manufacturing, fabrication and servicing of high-performance conveyor belts, available today in 150 countries around the world. Ammeraal Beltech has the widest portfolio of quality belts and accessories in the industry.

Food safety, quality, shelf lifetime 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 belts, with a full range of accessories that will **minimise maintenance and maximise hygiene levels**.

We now introduce **Duratemps**, the Durable temperature synthetic conveyor belts that will deliver **extra resistance to high working temperatures, operating reliably at +115 °C and withstanding peaks up to +130 °C!**

Main features

- High temperature resistance, withstanding peaks up to +130 °C
- 2-ply thermoplastic polyurethane in white
- Top flexibility up to only 6 mm diameter on fix knife edge
- Low friction on bottom side
- Food grade compliant as regards EC 1935/2004, EU 10/201, and FDA

Benefits

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

Typical applications

- Bakery oven take-off and infeed belt
- Pizza, tortillas and biscuits processing line

Food safety begins with suppliers

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

Thanks to their solid performance at high working temperatures with peaks up to +130 °C, Duratemp belts guarantee an **extended lifetime and a reduced browning effect** when compared to all other thermoplastic in-feeder and take-off oven belts.

What's more, Duratemp **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 originate from 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 of the belts so that they **do not become a contamination source** for the food products handled on your production line.

How can we guarantee you consistent food safety and quality control?

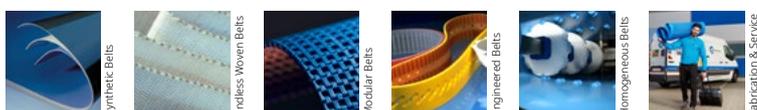
We understand your industry, and we know the importance of keeping your business running 24/7 and how costly and disruptive downtime can be.

That is 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; Matt finish; Non-stick
Minimum pulley diameter	Flexing: 6mm Backflexing: 10mm
Temperature range	-20 °C / +115 °C with peaks up to +130 °C
Food standards	EC1935/2004; EU 10/2011; FDA according to paragraph 177.2600

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



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