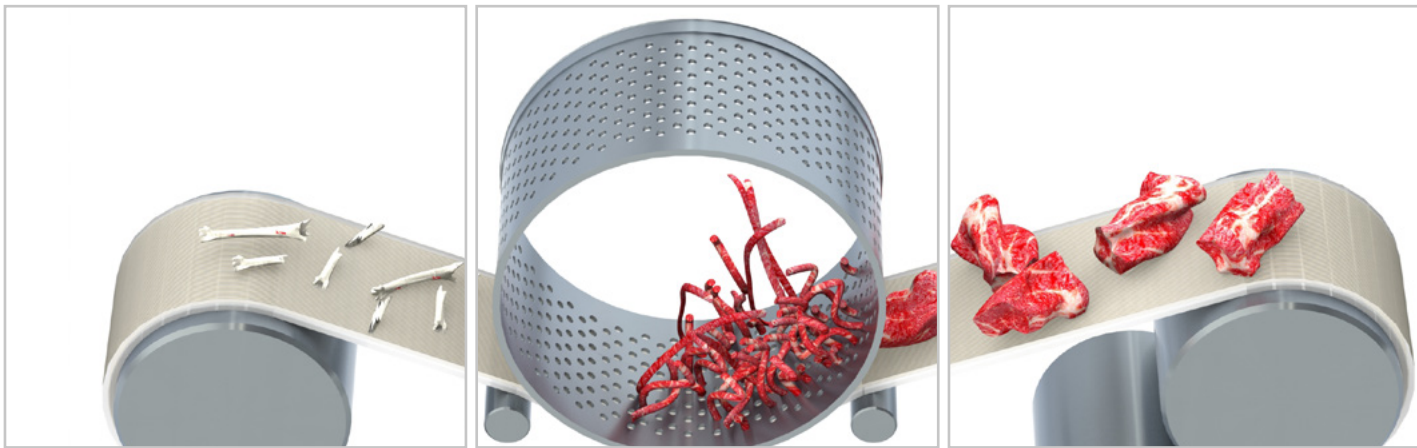**Ammeraal Beltech**

MegaSqueeze Belts
for Separating

For Red Meat, Pork, and Poultry separators, efficient performance and compliance with Food Safety are the top priorities.

By combining its vast expertise in Food-Grade belts with its extensive knowledge of the production processes in the Meat and Poultry industries, Ammeraal Beltech is ready to help OEMs and End Users face this challenge with the introduction of a new separator belt: **MegaSqueeze.**

MegaSqueeze is an innovative extension to a premium belting range that already includes the classic AmSqueeze belt.

With this latest addition to the line, Ammeraal Beltech is able to offer optimal separator belt solutions for an even wider range of applications.

Features
- Longer service life
- Lower elongation
- High yield
- Outstanding flexibility
- Tear-resistant and shock-resistant
- Non-cracking covers
- High resistance to abrasion and wear
- Good resistance to oils and greases
- Easy-to-clean surface
- Food Grade (EC, FDA)

Benefits
- Greater durability
- Increased flexibility
- Efficiency
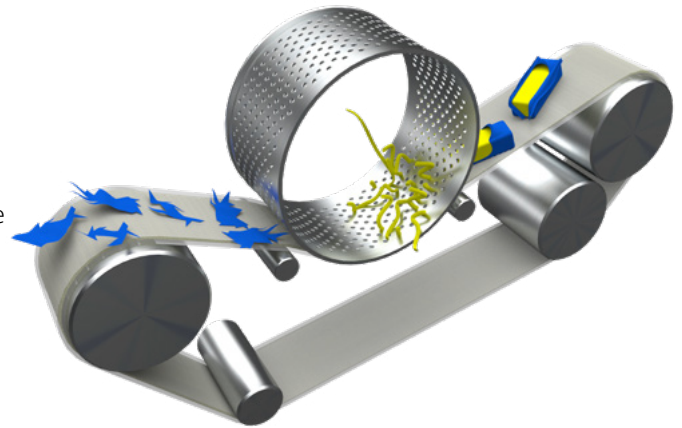- Cost Savings

**Innovation and
Service in Belting**

Innovation & Service in Belting

Efficiency and Durability

A separating machine is designed to separate soft and solid components, e.g., to remove meat from bones. A separator belt presses the product against a perforated drum and squeezes the softer material through the holes. The harder particles remain outside the drum. This process places great stress on the belts, which, as a result, have to be replaced frequently.

The new MegaSqueeze separator belt guarantees a longer belt life and increased performance efficiency, due to its advanced engineering belt construction and the features that construction offers. As a result, the belt delivers both outstanding performance and a reduced Total Cost of Ownership.
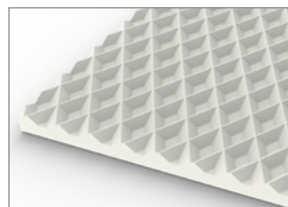
Principally targeted at Pork/Beef and Poultry production, MegaSqueeze belts can also improve production in Food Industry sectors such as Seafood/Fish, Fruit & Vegetable, and Dairy.
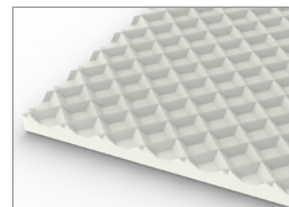
MegaSqueeze Separator Belts range

Belt type	MegaSqueeze MS85/13.4	MegaSqueeze MS93/13.4
Example Article description	MS85 A93-A93	MS93 A93-A93
Top cover material	TPU 85 ShA	TPU 93 ShA
Top cover color	Transparent	Transparent
Standard finish covers	A93 Rhombus Profile	A93 Rhombus Profile
Standard belt thickness (mm)	13.4	13.4
Other available belt thickness (mm)	From 13.0 to 16.0	From 13.0 to 16.0
Tolerance on Length (%)	+/-1	+/-1
Tolerance on Width in mm	-0/+2	-0/+2
Grip	++++	+++
Wear resistance	+++++	++++++
Yield	++++	+++++
Food Grade	EC, FDA	EC, FDA
Indication application	Medium	Hard
Replaces	PU	PU Hard

The topside comes standard with an A93 Rhombus profile for optimum grip and cleanability. Other profiles (e.g. A39 Fine Square) are available on request.
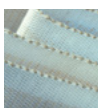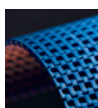
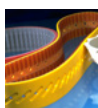*A93 Rhombus Standard Profile*

A39 Fine Square Profile

Expert advice and quality solutions for all your belting needs.
ammeraalbeltech.com

Ammeraal Beltech
P.O. Box 38
1700 AA Heerhugowaard
The Netherlands

T +31 (0)72 575 1212
info@ammeraalbeltech.com

Date: 09.2022

ammega.com