

Ropanyl & Nonex Belts for the Meat and Poultry Industry



Ammeraal Beltech is a leader in process and conveyor belting solutions.

In most industries and especially the food industry, Ammeraal Beltech has the application knowledge and product range to be your perfect partner.

With a full-range of belting products Ammeraal Beltech is able to provide well considered solutions for all belting processes. For many processing applications in the Meat & Poultry industry, Food Grade Ropanyl and Nonex belts with oil and fat resistant top covers are able to fulfil the application requirements.

Our Ropanyl belts are made of polyurethane and our Nonex belts are made of high quality food grade PVC.

Main features

- Excellent oil and fat resistant
- Food Grade standards
- Assists in HACCP programs
- Resistant to cleaning agents
- Amseal edge protection or non-fray properties available
- AntiMicrobial concept
- Non-food colour blue

Benefits

- Extended belt life, also in wet conditions
- Reduced risk of contamination
- Cost efficient belt solution
- Less production downtime

Typical application

- Meat processing
- Deboning and cutting lines
- Check weighing
- Metal detection
- Packaging lines

Innovation & Service in Belting

Food Safety & Hygiene

The focus of Ammeraal Beltech is on **Food Safety**; all components and equipment in meat processing lines are screened carefully to improve production safety and hygiene. Hygiene is the cornerstone of the business. Process requirements and product characteristics are always taken into account to achieve the most efficient solution.

Ammeraal Beltech has been setting the standard for many years with market specific hygiene features. Continuing research and development resulted in the design and production of a wide range of food safety solutions.

Some examples are:

- **Light blue non-food belt colour** – to identify product contamination and belt cleanliness
- **AntiMicrobial** – silver ion technology against micro-organisms
- **Amseal** – durable and easy to clean closed belt edges
- **KleenEdge** – non-fray belt fabrics
- **Footless flights** – hygienic easy cleanable flights



Technical data Ropanyl & Nonex Belts for the Meat & Poultry Industry

Article code	Top cover	Fabric	Tension / number of plies	Bottom impregnation	Top cover thickness	Top color	Additional	Thickness [mm]	Max. temperature [°C]	Min. flexing diameter [mm]
579520	Ropanyl	ESM	5/2	00	+015	light blue	AS FG AM NF	1.3	110	20
579629	Ropanyl	ESM	5/2	00	+015	light blue	M1 AS FG AM NF	1.3	110	20
591120	Ropanyl	ESM	6/1	F1	+03	white	FG NF	1.1	110	6
579910	Ropanyl	DM	8/2	04	+04	light blue	AS FG AM	2.0	110	30
579640	Ropanyl	DM	8/2	04	+04	white	AS FG	2.0	110	30
514747	Ropanyl	EM	10/2	00	+15 (PVC)	light blue	FG	3.3	110	120
514031	Ropanyl	EM	10/2	00	+20 (PVC)	white	FG	3.8	110	120
591009	Ropanyl	SUE	100			light blue	M2 FG	1.0	110	5
575700	Nonex	EM	8/2	00	+05	light blue	AS FG AM	2.0	100	50
575230	Nonex	EM	8/2	00	+05	white	AS FG	2.0	100	50
573360	Nonex	EM	10/2	00	+07	light blue	FG AM	2.5	100	80
578070	Nonex	ESM	10/2	00	+07	light blue	AS FG AM NF	2.5	100	80
575030	Nonex	ESM	10/2	00	+07	white	AS FG NF	2.5	100	80
573400	Nonex	EM	10/2	00	+15	white	FG	3.1	100	100
576010	Nonex	EF	10/2	A18	+07	light blue	FG AM	3.2	100	80
573810	Nonex	EM	15/3	A18	+07	light blue	FG AM	4.4	100	120

AS = antistatic, FG = food grade, M1 = fine matt finish, M2 = matt finish, AM = antimicrobial, NF = non-fray



Expert advice, quality solutions and local service for all your belting needs
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