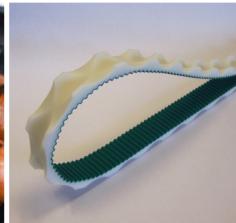


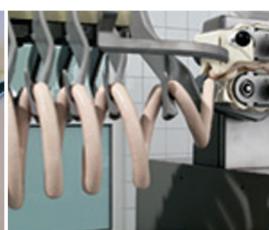


EN

Sausage Manufacturing Belts for the Meat Industry







As a leading manufacturer of industrial process and conveyor belts, Ammeraal Beltech has developed the next generation of belts for the meat processing industry.

Modern high speed sausage production demands reliable machine components. The belts form an integral part of this process. Flexibility, hygiene, speed and long service life are the key requisites that modern manufacturers demand.

The belts are used in pairs in a caterpillar arrangement.

The internal radius of each belt forming a circular moving pocket, that grips the sausage and transports the continuous links away from the filling head.

The belt construction consists of a highly flexible silicone cover on a polyurethane aramide reinforced timing belt. AntiMicrobial additives in the cover support ISO 22000 requirements (previously HACCP).

In order to work efficiently in sausage processing machines the belts are machined precisely.

Due to product variation (length, width, weight etc.) the belts are available in 9 different specifications. These enable manufacturers to produce all types of sausages efficiently and accurately, what also implies visually uniform sausage shape.

Innovation and Service in Belting







member European Hygienic Engineering & Design Group

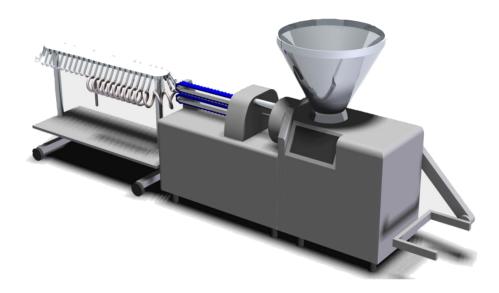


Food Grade belts comply with EC 1935/2004 and FDA standards supporting your
ISO 22000 requirements (previously HACCP)

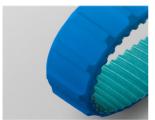
Innovation & Service in Belting

Product benefits

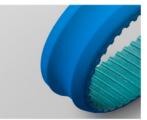
- Precise manufacture ensuring interchangeability with original equipment components.
- Highly flexible cover ensuring maximum productivity and belt life, even at low working temperatures.
- Damage to the sausages will reduce considerably due to the gentle linking process and the constant process.
- AntiMicrobial additive supports your ISO 22000 requirements (previously HACCP).
- Sealed edges protect the aramide timing belt reinforcement reducing possible product contamination.
- Silicone (Silam) cover ensures high grip in cold and wet conditions.
- White and light blue AntiMicrobial versions available.



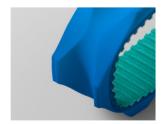
Ammeraal Beltech Sausage profiles for white and light blue AntiMicrobial belts



Castellated profile







Low profile

Mid profile

High 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

ammega.com











This information is subject to alteration due to continuous development. Ammeraal Beltech will not be held liable for the incorrect use of the above stated



information. This information replaces previous information. All activities performed and services rendered by Ammeraal Beltech are subject to general terms and conditions of sale and delivery, as applied by its operating companies.

Member of Ammega Group.

