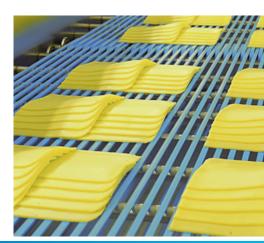


Solicord Blue Food Grade Round & V-Belts







Ammeraal Beltech is a leading manufacturer of process and conveyor belting with an established reputation for developing innovative solutions for belting applications.

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 Food Industry, Food Grade polyurethane and polyester Round & V-belts are able to fulfil the application requirements.

Main features

- Easy-to-clean non-migrating surface
- Food Grade belts comply with EC1935/2004 and FDA standards
- Blue colour for easy food pollution detection
- · High durability in wet areas
- Good hydrolysis resistance and stability against microbes
- Very good weldability
- Fast, simple installation

Benefits

- Long belt life, also in wet or oily conditions
- Less production downtime: no need for disassembly
- Reduced inventory costs as it is not necessary to store belts of different lengths

Typical applications

- Food processing as topping
- Transport systems
- Cooling lines
- Packaging lines



Rydell Beltech



Ammeraal Beltech 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

Food Safety & Hygiene

The focus of Ammeraal Beltech is on Food Safety; all components and equipment in production 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, for example Solicord Belts.

Solicord Belts are used instead of traditional plied conveyor belts. These economical belts are running individually or in several lines one beside the other and transport the goods to be conveyed horizontally and even in positive and negative inclines.

Solicord Belts can be perfectly spliced within seconds, avoiding expensive downtime. Automatic alignment, precise pressure and positioning prevents uneven welds and premature belt failure.

General Technical Data	
Belt shape	round or V
Material	thermoplastic PU or PES, highly resilient
Colours	blue
Reinforcement	with or without reinforcement
Surface	smooth or roughened
Strength	high tensile strength, low level of belt stretch
Wear resistance	excellent wear and abrasion resistant
Chemical resistance	resistance to oil, grease, dirt and most chemicals
Temperature range	-30 to +80°C
Friction	high coefficient of friction, excellent non-slip characteristics
Food standards	EC1935/2004, FDA
Features	low noise

- The excellent melting ability of the material enables easy welding to obtain endless belts. A welded connection is of the same resistance and quality as the whole belt.
- Handy joining tools for safe, quick and simple welding.



Welding paddle manual tool



Friction welding machine













Expert advice and quality solutions for all your belting needs.

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