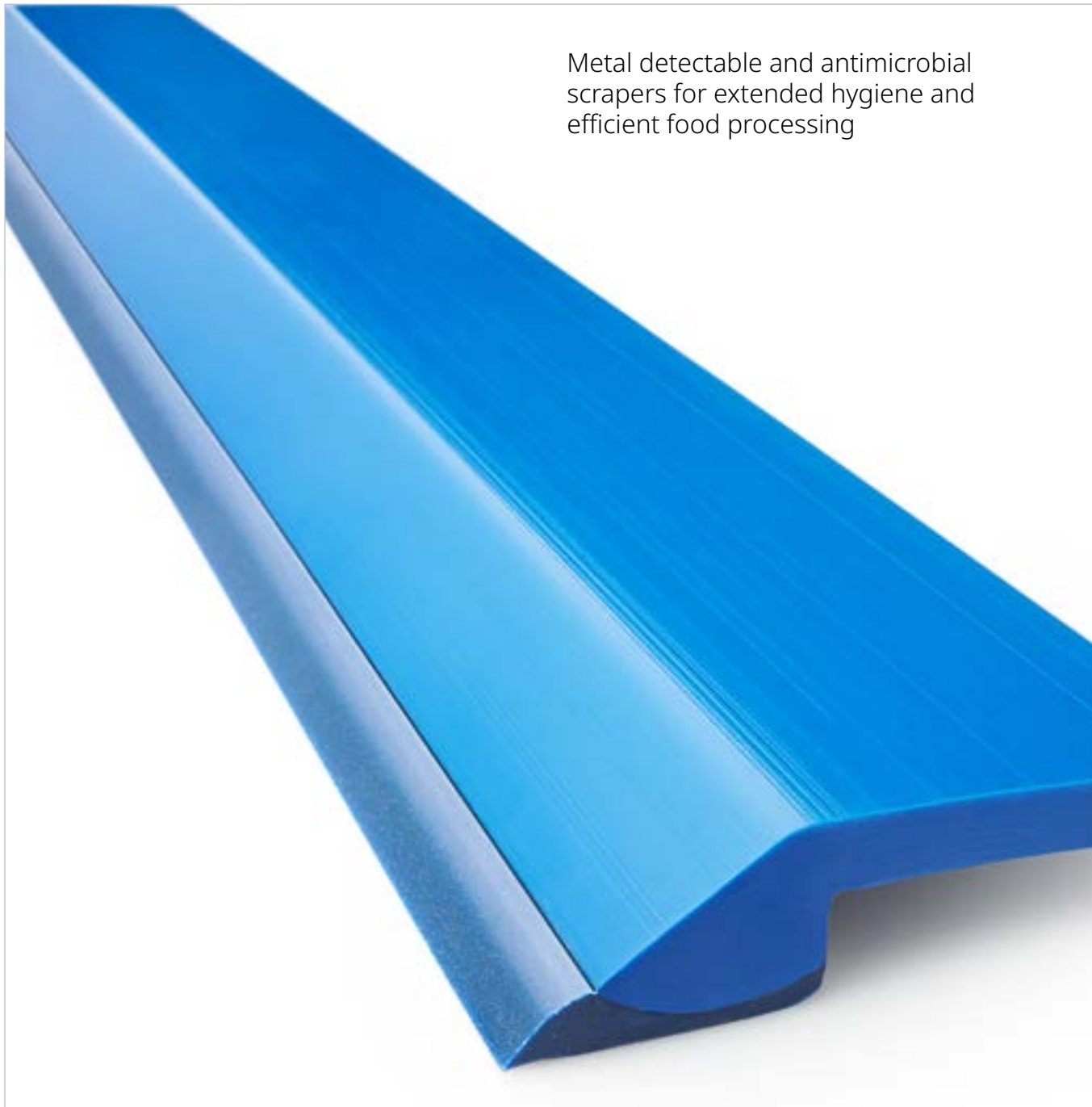


UltraScraper

Increases Hygiene and Food Safety

Metal detectable and antimicrobial scrapers for extended hygiene and efficient food processing



Metal Detectable



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

Innovation & Service in Belting

Scrapers are an often required component in the Food Industry.

Food items can stick to different types of process and conveying belts, even to belts with non-stick properties. Thus, scraping and cleaning efficiency and effectiveness are key Food Industry issues.

Challenges

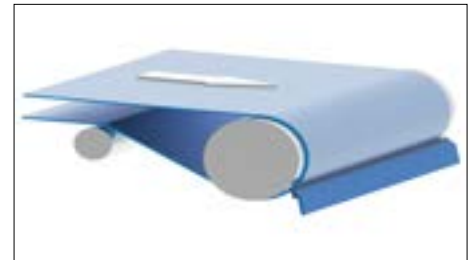
Problems with traditional belt scrapers include:

- poor cleaning performance
- short scraper lifetime
- high cost of maintenance, due to scraper positioning issues
- non Food Grade quality scrapers
- belt surface wear and tear caused by scraper
- compromised food quality from scraper material

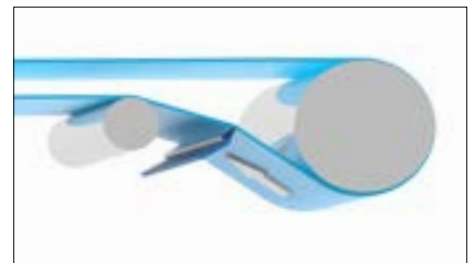
Solution

Ammeraal Beltech's superior designed UltraScraper, made of high quality co-extruded materials, can be used on most conveyor frames and provides the following advantages:

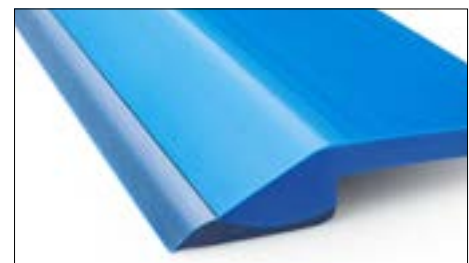
- metal detectable for increased Food Safety
- excellent cleaning effectiveness thanks to the UltraScraper's soft lip feature (alligned to belt hardness)
- AntiMicrobial AM properties with silver ion technology reducing bacteria build-up
- extends belt & scraper lifetime (produces less stress on the belt and splice)
- suitable for different belt types (synthetic, homogeneous or plastic modular belts)
- Food Grade: EC and FDA regulatory compliance



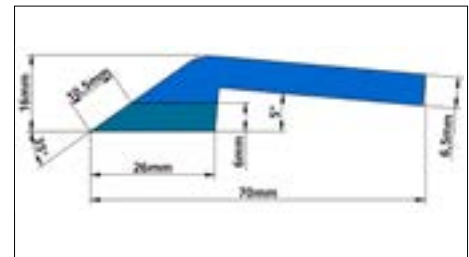
Scraper placement against the drum



Scraper placement after the drum. Scraper can be placed on the top cover and/or the backside of the belt



Soft lip enables deep clean on the surface of the most common Ammeraal Beltech belt types



High quality & compact design

UltraScraper main technical data

Article no.	TRSC000029
Material	Polyurethane
Colour	Blue
Standard bar length	2.450 mm
Temperature range °C (°F)	-30 / +83 °C (-22 / +181 °F)
Food Grade	EC 1935/2004 and FDA



Expert advice and quality solutions for all your belting needs.
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