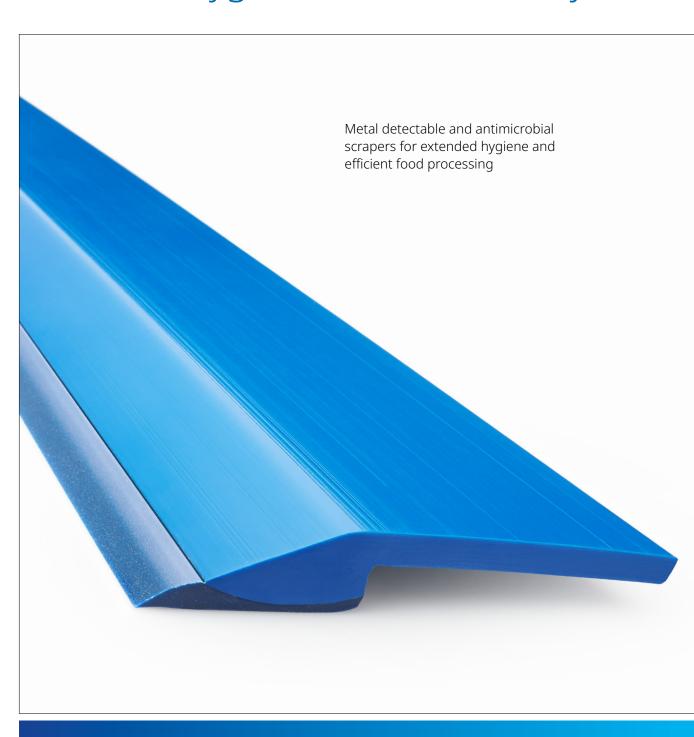


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UltraScraper Increases Hygiene and Food Safety







Ammeraal Beltech is member of European Hygienic Engineering & Design Group



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

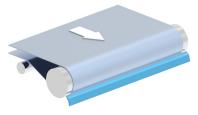
Scrapers are an often required component in the Food Industry.

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

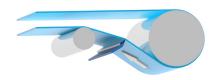


Scraper placement against the drum

Solutions

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

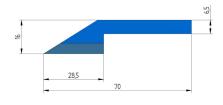


Scraper placement after the drum. Scraper can be placed on the top cover and/or the backside of the belt



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

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









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