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 a perfect partner.

With a full range of belting products Ammeraal Beltech is able to provide well considered solutions for all belting processes. For the processing of vegetables, fruits and fish, Ultrascreen Belts with polyester monofilaments are the proven solution.

Ultrascreen Belts are fabricated with lateral and longitudinal strips to provide stability. Executed with guide ropes for proper tracking and cleats for inclined conveying.

Main features
• Excellent drainage of liquids
• Special non-food blue color
• Excellent tracking properties
• Both metallic and non-metallic endlessing possible
• These belts are tough and have reliable running properties

Benefits
• High permeability resulting in high production output
• The right mesh opening for any product
• Improved production output because of very good product release
• Easy to clean and disinfect
• Excellent hygienic qualities, supports HACCP systems
• Reduced product contamination

Typical applications
• De-watering
• Washing and rinsing
• Drying and cooling
Applications
The main application of Ammeraal Beltech Ultrascreen Belts is the de-watering and drying of washed fresh cut vegetables. Various different mesh sizes of the screen material allow the perfect solution for each product size. Combined with a large open area the result is the highest possible production output.

Ultrascreen Belts are also used in cooling processes, recycling of used washing water, waste water treatment, filtering, sieving and squeezing.

Food compliance
Ultrascreen Belts meet the highest hygiene demands and comply with FDA and EC 1935/2004 requirements. All belt parts – screen, stabilizing strips, cleats and splice – are very easy to clean and support hygiene systems such as HACCP.

General Technical Data
- Mesh openings: 1000, 2000, 3000, 4000 µm (other on request)
- Material: 100% polyester monofilament
- Color: light blue
- Stabilizing strips: PVC and Polyester Amtel
- Air permeability: 3640-6540 L/dm²/s @100Pa, depending on mesh size
- Water permeability: 700 to 2060 mm/s, depending on mesh size
- Open area: 25-55%, depending on mesh size
- Max. width: 78.7 in
- Food standards: EC1935/2004, FDA
- Belt properties: determined by the properties of stabilising strips and accessories

Recyclable version available

Various belt accessories can be applied:
- Cleats for inclined conveying
- Guide ropes to assist in tracking
- All belts have completely-closed belt edges for improved hygiene and safety

One-Stop Belt Shop
Knowing your process
Industry and product knowledge are the foundation of an innovative and service-oriented organization

All your belting needs
Ammeraal Beltech developed a wide range of belting and accessories to assist in improving hygiene levels to protect against food borne or disease causing bacteria

Just-in-time delivery
World-wide distribution and large service network; skilled personnel are on call to repair and install belts using professional equipment, suitable for food plants

Expert advice and quality solutions for all your belting needs.
ammeraalbeltech.com

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Member of Ammega Group.