



Taking Cleanability One Step Further

uni ECB – Reduces Your Cleaning Costs

uni ECB

Reduces your Cleaning Costs

Several years ago uni-chains revolutionized the hygienic properties of modular belt conveyors by introducing the Single Link[®] concept. By removing the brick-lay pattern with uni Single Link[®], customers realised significant improvements in cleanability and water consumption on their conveyors.

Now it is time for the next step in optimizing hygiene on meat processing lines. By eliminating the pin in modular belts, Ammeraal Beltech Modular is now ready to present:

uni ECB with the patented uni Snap Link[®] design – a pinless belt

The pinhole and the pin inside are unaddressed hygiene issues on all modular belts available on the market today.

By removing the pin and pinhole a major bacteria trap is eliminated.

The dummy hinges absorb impact and drive the belt using the markets most cleanable sprocket engagement systems.



Ammeraal Beltech
member European
Hygienic Engineering
& Design Group



Food Grade belts
comply with
EC 1935/2004, FDA
and USDA standards



Food Grade belts
comply with
NSF/ANSI/3-A

New Ammeraal Beltech SAFE & CLEAN belt concept

uni ECB is made within the **SAFE & CLEAN** concept with the target to reach the highest levels of hygiene and cleanability.



Expert advice, quality solutions
and local service
for all your belting needs
www.ammeraalbeltech.com

Ammeraal Beltech North America
7501 N. St. Louis Avenue
Skokie, IL 60076
T +1 847 673 6720
F +1 847 673 6373
TF +1 800 323 4170

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.

info-us@ammeraalbeltech.com
www.ammeraalbeltech.com