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 optimising 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.

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**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**

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**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.

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