



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.



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



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

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