uni UltraClean Two-Part Sprocket
– The industry’s most hygienic split sprocket
The uni UltraClean Two-Part Sprocket – Superior in food safety!

With unique features that combine all the benefits of a traditional two-part sprocket system – ease of installation and replacement, less downtime and lower maintenance costs – with unparalleled advantages in hygiene and cleaning, this innovative belt sprocket is delivering outstanding hygienic performance in demanding applications across the food industry.

KEY ADVANTAGES
- Helping to prevent food ingress
- Making sprocket cleaning easier
- Making shaft cleaning easier
- Making belt cleaning easier
- Reducing water consumption
- Reducing cleaning agents consumption
- Unique cleanable retainer system

HYGIENIC DESIGN FEATURES
- Rounded “backside tooth”
- Rounded “undercut”
- Unique bore design
- 75% less contact area with shaft
- Open split line
- Rounded open slots
- Cleaning surface reduced by 25%

All features add up to outstanding cleaning performance and food safety.

The UltraClean Retainer – the solution for easier cleaning

Standard retainer rings are a food safety risk, as they make cleaning almost impossible.

To complement our hygienic sprocket solution, we have designed UltraClean retainers to fit with our uni UltraClean Two-Part Sprocket. With these newly designed retainers, you only need one retainer per sprocket, reducing the number of parts and, most importantly, making cleaning a lot easier.
Hygienic Score DTU Cleanability Test
Proved to be the most hygienic solution

During in-depth washdown testing of a selection of commonly available sprocket designs conducted by the DTU Center for Hygienic Design at the Technical University of Denmark, the uni UltraClean Two-Part Sprocket proved itself to be the **most hygienic belt sprocket system** for use in the food industry.

A procedure suitable for objective soiling, cleaning and evaluation of sprockets of different generic designs has been developed.

The soil was prepared with a fluorescent dye. After the cleaning procedure, UV light was used to detect residual soil.

The sprockets have been tested and evaluated on hygienic performance in five different focus areas:
- Bore / shaft area when retainer is used
- Cross contamination
- Tooth / belt engagement area
- Sprocket body / generic design
- Bore / shaft area

Sprocket Range

The uni UltraClean Two-Part Sprockets are available in a wide range of tooth numbers and popular metric and imperial bore sizes to fit most existing systems.

uni UltraClean Two-Part Sprockets are available for belt series commonly used in the food industry:

- uni MPB
- uni ECB
- uni BLB
- uni S-MPB
- uni SNB M2
- uni M-QNB
- uni M-SNB
- uni M-TTB
- uni Flex ASB

Find all technical information about the new sprockets on the datasheets available online at **www.unichains.com** & **www.ammeraalbeltech.com**
Get in touch with your nearest Ammeraal Beltech sales office or visit www.ammeraalbeltech.com to locate your local service center, and we’ll be glad to help.

Expert advice, quality solutions and local service for all your belting needs

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