

Helping you
bake it
better!

EN



**Your business
is our business!**

Belts for the Bakery Industry

Ammeraal Beltech

- knows your process
- for all your belting needs
- just-in-time delivery





Knowing your production process

Specialist in your industry

We understand the bakery industry. Food safety, consistency, quality shelf lifetime and waste reduction are all critical factors. We know the importance of keeping your business running 24/7 and how costly and disruptive downtime can be.

That's why we've developed the best belts for your industry, to minimize maintenance and maximize hygiene.



Ammeraal Beltech
member European
Hygienic Engineering
& Design Group



Food Grade belts
comply with
EC 1935/2004,
EU 10/2011 and
FDA standards



Food safe and hygienic belt solutions

- **Light Blue Belts** – For easy detection and reduced eye fatigue
- **Soliflex Belts** – The Ultimate Hygienic Homogenous Belt
- **KleenEdge® Non-Fray edge** – To safeguard against contamination of yarns and fibers
- **AntiMicrobial Belts** – Assistance in lowering bacteria counts
- **uni-chains Plastic Modular Belts** – easy clean for constant food safe bakery production
- **AmSeal sealed edge** – Durable and easy to clean belt edges
- **Footless flights** – Hygienic, easy to clean cleats
- **Nonex and Ropanyl** – Crack free coatings for plied belts
- **Premium Ropanyl:** top quality, non-shrink bakery belt range

Ammeraal Beltech Food Grade belts comply with international food standards, such as EC 1935/2004, EU 10/2011, FDA, USDA and assist in your HACCP programs.



Sanitation and hygiene

- Low hygiene levels in any stage of your production process can affect the good quality and shelf life of your products and may even cause health hazards.
- Ammeraal Beltech's hygienic are proven solutions to safeguard human health and your business.
- New experiences and knowledge are acquired daily – ask your Ammeraal Beltech local sales and service experts for their opinion on your specific problem or requirements.

Read more at www.ammeraalbeltech.com



Meeting all your belting needs ...



uni Nano Transfer Belt NTB

- ideal packaging area belt
- smallest pitch, for tight transfer points
- closed surface, no snagging of packaging
- self-tracking, positive sprocket driven



uni Flex ASB and L-ASB

- for curved and straight conveyors
- suitable for spiral and linear proofers, coolers and freezers
- 43% open belt surface
- high load



uni Flex OSB and L-OSB

- the ultimate process solution belt
- unrestricted airflow, 65% open
- high strength but lightweight for energy saving
- minimum product contact, only 14% contact area
- extended collapse factor 2,2

A complete line of Modular Belts

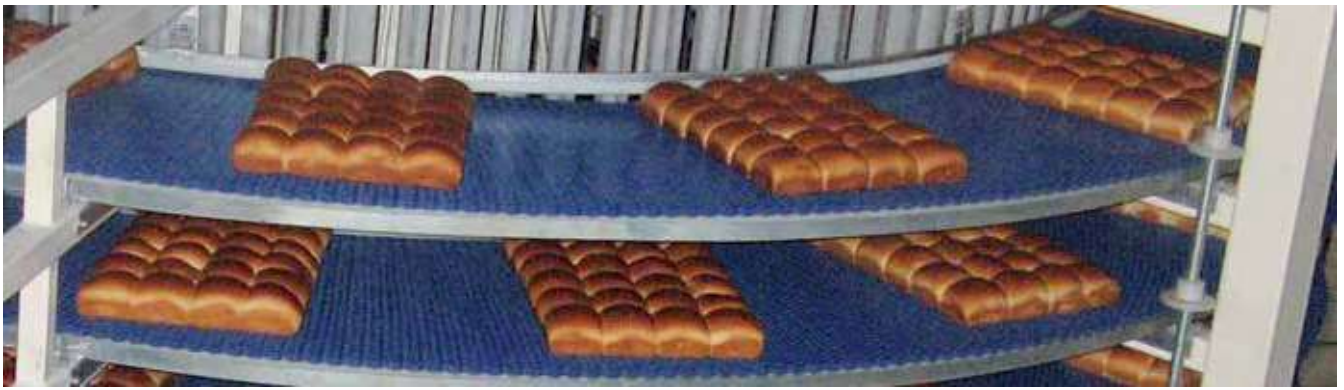
Our Modular Belt range brings unique qualities to bakery processing lines, from closed belts with non-stick properties for easy dough handling to large open-surface flexing belts for more effective cooling.



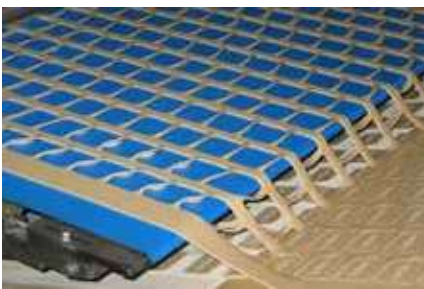
Reduced power consumption

- The uni Flex series are the ideal solution for combining straight and radius applications in one belt.
- Large open belt surfaces for optimum process heat transfer and energy saving.
- Advanced food safe polymers improves non-stick characteristics, reduces friction and lowers power consumption.

Read more at www.ammeraalbeltech.com



... with regular and ...



Nonex Belts

- resistant to chlorine cleaning agents
- available with AntiMicrobial properties
- grip covers



AmDough Endless Woven Belts

- for rotary moulder and rotary cutter
- widest range for biscuits
- strong reinforced selvages



Soliflex PRO Belts

- homogeneous hygienic belt
- easy and fast to clean
- self-tracking positive drive design



Ultrasync Positive Drive Belts

- for synchronised slip-free conveying



Curve Belts

- smooth transport of products

Soliflex and Soliflex PRO products are not available in all areas. Contact your Ammeraal Beltech sales professional for additional information.



Ropanol and Fabric Belts

- excellent non-stick properties
- non-shrink
- reliable splice for extended lifetime



Ropanyl Belts

- for knife edges
- high lateral stability
- grip and non-stick properties

Premium Ropanyl Belts

- Ultra flexible construction
- Shrinkless technology
- Outstanding Non-Fray performance
- Excellent release with matt finish
- Less product damage & contamination
- Less tension required
- Less mis-tracking

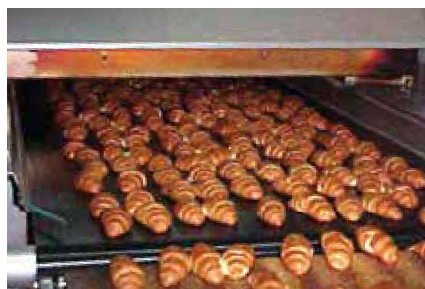


... specialised belts



Permaline U2 Positioning Belts

- any print design & colors possible
- optimising your production process
- food safe and longlasting print



Peak PTFE Belts

- PTFE and Silicone coated
- working temp. from 70°C to 260°C
- low friction/non-stick



Ultranyl Belts

- short shock temperatures
- resists browning effect
- hydrolysis resistant



Solicord: Blue Food Grade Round and V Belts

- to assist in your HACCP program
- reduced product-belt contact surface
- for smooth product transfer



Depanner Belts

- optimum vacuum with wide range of suction cups
- rapid insert retention holders



Pop-up Flight

- allows use of scrapers with flights
- ideal for products which stick to conveyor belts
- cost efficiency, less waste, less time





The One-Stop Belt Shop concept

Ammeraal Beltech is a leading global company and a true One-Stop Belt Shop providing services and solutions to help process and convey an extraordinary range of products.

Our success is based on our close cooperation with customers and the control we have over the full value chain – design, manufacturing, fabrication, sales and servicing.

The widest product range in the industry

You can find all the belting products and services you need from Ammeraal Beltech, saving you time and money on purchasing and logistics. However you're conveying or processing, we can offer you the right solutions.

The benefits offered to end-users and OEMs in the bakery industry is our ability to find reliable, cost effective solutions for specific applications. From ingredients handling to final packaging can be supplied from Ammeraal Beltech's comprehensive range.

Some examples of our bakery belting solutions:

- **uni-chains Plastic Modular Belts** for multiple bakery process
- **Ropanyl Belts** for food hygiene and knife-edge transfers
- **Peak Belts** for baking and cryogenic freezing applications
- **AntiMicrobial Belts** for your dough handling
- **Ziplink® Belts** to reduce downtime in your metal detectors
- **Ultrasync Belts** for synchronized conveying of non stress rising dough
- **AmDough Endless Woven Belts** for rotary moulders
- **Engineered Belts** custom made for your packaging machine
- **Steel and Plastic Chains** for your tray conveying
- **Soliflex Belts** homogeneous hygienic belts for dough handling and packaging of oily and sticky baked products
- **UltraScreen Belts** for food washing and drying applications
- **Solicord round and V belts** for a variety of processes such as topping, cooling and packaging



local stock
quick belt replacement
short delivery time
24/7 service



Just-in-time delivery

Ammeraal Beltech understands the importance of keeping your business running and knows how costly and disruptive downtime can be. That's why we offer a worldwide service network, available round the clock, at a local level.

A solid combination of geographical coverage, industry segment knowledge and product management is the foundation of an innovative and service-oriented organisation.

On site consultation ranging from belt cleaning recommendations to problem solving is the aim of our sales engineers. Call your local sales representative for more details on our food safety solutions.



Excellent service, advice and fabrication

- Ammeraal Beltech offers a wide range of belting and accessories to assist in improving hygiene levels to protect against food borne or disease causing bacteria.
- Skilled personnel are on call to repair and install belts using professional equipment, suitable for food plants.
- Most orders can be dispatched directly from stock.

Read more at www.ammeraalbeltech.com



Fast, easy and precise belt splicing

With our Maestro splice equipment range, Ammeraal Beltech has made a big leap forward in the critical areas of splice quality, speed, and precision.

Our new compact, hand-held, computerized splicing press control box complements the Maestro press perfectly and makes precise splicing as easy as 1-2-3.