

Ropanyl Belts

for Efficient Chocolate Cooling



Ammeraal Beltech is a leading manufacturer of process and conveyor belting with an established reputation for developing innovative solutions for belting applications.

Experience and extended application knowledge enabled Ammeraal Beltech to develop a specific range of single ply thermoplastic polyurethane belts for cooling lines in the chocolate confectionery and bakery industry. The aim is to ensure smooth, quick cooling of the chocolate product in minimum production time.

The very thin belts with an even thickness can withstand a wide range of temperatures, have a good thermal conductivity and are easy to clean – even if transporting sticky products.

Main features

- Easy release of soft and sticky products, such as chocolate and fillings
- Complying to international food standards EC 1935/2004 and FDA, assist in HACCP
- Suitable for knife edges and small pulleys
- Compact conveyor design possible
- Excellent resistance to oils and greases
- Coated on both sides – no product intrusion
- Laterally stable, longitudinally flexible, easy tracking

Benefits

- Easy to clean – less production downtime
- Suitable for knife edges – longer belt life
- Excellent belt performance – increased productivity

Typical application

- Cooling and drying applications
- General handling of sticky products in bakery, confectionery and candy processing

Innovation & Service in Belting

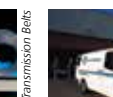
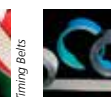
General Technical Data	
Belt series	Ropanyl cooling belts
Tension member	single ply polyester, laterally stable, longitudinally flexible
Material top cover	thermoplastic PU, hardness 85
Top surface finish	smooth, M2 Matt finish, A21 Fine Diamond profile, A58 Charlie profile, or profiled to customer requirements
Colours top cover	white, light blue, caramel
Bottomside	PUR impregnation
Specific executions	antistatic (AS), antimicrobial (AM)
Food Grade standards	EC 1935/2004, EU 10/2011 and FDA
Temperature range	-10 to +100°C
Min. pulley diameter	from 6 to 10 mm
Min. pulley back flexing	from 10 to 40 mm



- » The very thin belts have an even thickness for optimal equal cooling.
- » The light belt weight contributes to a lower energy consumption.
- » The belts have a good chemical resistance and are very good resistant to oils and fats. They are therefore able to withstand the influence of many food ingredients.
- » For enhanced hygiene, antimicrobial belt types are available. These belts are proven safe and effective.
- » Light blue belts offer lasting support in meeting food safety standards. The blue colour makes it easier to identify product contamination.
- » The thermoplastic Ropanyl covers may be embossed to transfer the required pattern or company logo onto the chocolate product surface. Besides some standard profiles, many other profiles are available.

To ensure the manufacture of undamaged quality products, Ammeraal Beltech offers the best buying power: a comprehensive product range to improve productivity, safety and efficiency in any industry.

One-Stop-Shop	
<i>Knowing your process</i>	Industry and product knowledge are the foundation of an innovative and service-oriented organization
<i>All your belting needs</i>	Ammeraal Beltech developed a wide range of belting and accessories to assist in improving hygiene levels to protect against food borne or disease causing bacteria
<i>Just-in-time delivery</i>	World-wide distribution and large service network; skilled personnel are on call to repair and install belts using professional equipment, suitable for food plants



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