

Belts for the fruit & vegetable industry





Understanding your production processes

Ammeraal Beltech has the right belting solutions for Fruit & Vegetable processing: Receiving & Feeding, Trimming, Cutting, Washing, Drying, Optical Sorting, Blanching, Cooking, Pasteurization, Cooling, Freezing, Packaging & Logistics.

Ammeraal Beltech works with distributors and OEMs as partners to provide conveyor belt processing solutions that can benefit food safety, improve product quality, reduce maintenance time and lower manufacturing costs.

Innovative solutions to meet customer challenges:

Industry challenges	Ammeraal Beltech solutions
Deep sanitation	<ul style="list-style-type: none"> Hygienic design across our entire product range, making cleaning easier, less time-consuming and more cost effective
Sticky wet product	<ul style="list-style-type: none"> Non-stick material and belt finishing (low contact area is the key)
Extreme operating conditions	<ul style="list-style-type: none"> Belts designed to avoid stressful working environments
Belting lifetime	<ul style="list-style-type: none"> Consistent belt strength and stiffness independent of temperature & cleaning - modular belts with resistance to the oxidation Positive drive belts provide less tension and are maintenance-free <ul style="list-style-type: none"> – Ultrascreen mesh belts, Soliflex homogenous belts, AMMdrive positive drive conveyor processing belts
No Belt failure	<ul style="list-style-type: none"> Unbreakable material Impact-resistant belts

Your trusted partner in your Food Safety program



Ammeraal Beltech
member of the European
Hygienic Engineering
& Design Group



Food Grade belts comply
with EC 1935/2004 and FDA
standards supporting your
ISO 22000 requirements
(previously HACCP)





SAFE & CLEAN



Soliflex homogeneous belts



UltraScreen PRO positive drive mesh belts



uni MPB modular food grade belts



UltraClean Sprocket for uni modular belts

Ammeraal Beltech SAFE & CLEAN concept generation of belts

Food safety is more important than ever! As a leading manufacturer of process and conveyor belts, particularly for the Food Industry, Ammeraal Beltech is constantly developing new generations of products and solutions with a focus on hygiene, the cornerstone of your and Ammeraal Beltech's businesses. Confidence in our food safety approach is the paramount reason for choosing Ammeraal Beltech as your belt supplier.

The **SAFE & CLEAN** concept supports you in two ways:

SAFE

- Safe products, in full compliance with international standards as EC 1935/2004, EU 10/2011, and FDA standards
- Belt designs, colours and materials that all help you achieve ISO 22000 requirements (previously HACCP)
- Innovative solutions to avoid migration to foodstuffs contaminants
- Records for full traceability of belt materials

CLEAN

- Belts that are easy and quick to clean
- Drastic reduction in cleaning costs
- Less labour-intensive, and less water and detergent required
- Unique designs for easy cleanability (no hiding places for bacteria)
- The possibility of cleaning the belt while it's in motion
- Greater control of cross-contamination, thanks to visible contrast between a blue belt and a food product

Ammeraal Beltech's SAFE & CLEAN concept reduces your cleaning costs



X-ray & metal-detectable conveyor belt range

The **Dectyl** and the **XMD belt range** are a great step forward in food safety, protecting consumers from the risk of pollution from broken plastic belt parts.

XMD belt range is detectable by metal-detectors and X-rays, as it is made from a food-grade detectable compound present in belt's body and accessories.

The Dectyl and XMD belt range feature an easy replacement (1:1 from classic standard belt) with similar lifetime, strength, flexibility and wear resistance.

With **test cards**, you can check detection and identify the minimal size of belting fragments. Kits of the test cards are available to prove the detection.

Use the test cards to determine the minimal detectable size of belting parts from your detection equipment into your food processing line in actual working conditions.



MD METAL DETECTABLE

XMD METAL DETECTABLE & X-RAY

- **The X-ray & metal-detectable range:** Ultrascreen XMD, Soliflex XMD
- **The metal-detectable range:** Dectyl synthetic belts, uni plastic modular belts, ultrascraper cleaning scraper



Soliflex range - the homogeneous hygienic belts

The **Soliflex PRO and PRO mini** belts are a **win-win solution for the Food Industry**, offering the ultimate hygiene and a lower total cost of ownership.

- Unique and ultra-hygienic belt design
- Maintenance-free tracking
- Excellent product release properties; less waste, easy-to-clean in minimal time and reduced water usage
- Unique lug and sprocket design
- Customisable lug positioning and accessories
- Blue belt and blue accessories for increased food safety
- Different kinds of **profiles and covers** for various applications



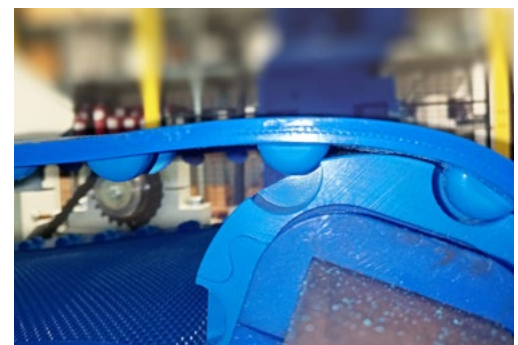
Ultrascreen mesh belts PRO and XMD

The **Ultrascreen PRO** positive drive belts work with Soliflex PRO lug technology to fit your application.

- No slippage
- Self-tracking
- Plug&Play: no run-in time
- Extended life time & maintenance-free

The Ultrascreen PRO prevents the occurrence of stressed fasteners and the often maintenance for v-guide and edges cracking. The belt, which is available in various mesh sizes, can be used in a wide variety of dewatering applications.

The **Ultrascreen XMD** has X-ray and metal-detectable edges available. Should the edges or cleats pollute your product, it will be picked up by your X-ray or metal-detector.





Fit-for-purpose belting solutions



Positive drive belts - AMMdrive

- Positive drive belt system with smooth covers
- Plug & Play (no run-in time)
- The ultimate tracking performance
- Less energy required to run your conveyor
- Tension-less, easy installation



Modular belts - uni MPB 20% Open Nub Top

- Improved non-stick performance
- Excellent drainage properties
- Improved hygienic performance thanks to:
round and spread nub top
dynamic open hinges
UltraClean hygienic sprockets



Wide range of synthetic belts

- Food grade Flexam PVC, Nonex and Ropanyl PU
- Excellent resistance to oil and fat
- Good resistant to cleaning agents
- Available in white and blue colours
- High performance: antimicrobial, non-fray, non-shrinkage



Accessories for synthetic belts

- Hygienic sealed edges Amseal
- Corrugated sidewalls Bordoflex
- Finger cleats
- Ropes or guide strips
- Brush belts or pillows with different patterns, colours and hardnesses

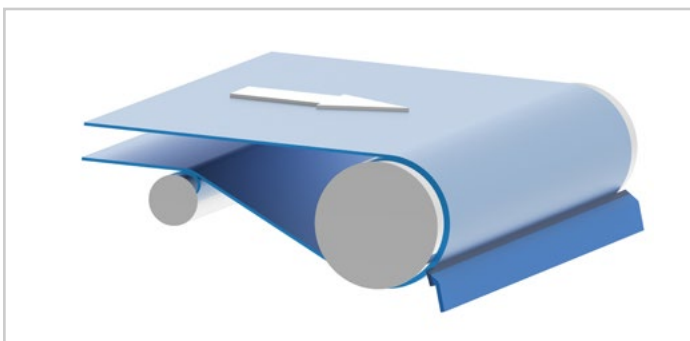


Modular belts - uni BLB

- Open 2 inch pitch belt specifically designed for cooking, steaming and blanching vegetables
- Long life and low maintenance costs
- Reduced belt elongation and strength reduction even in high temperatures / boiling water

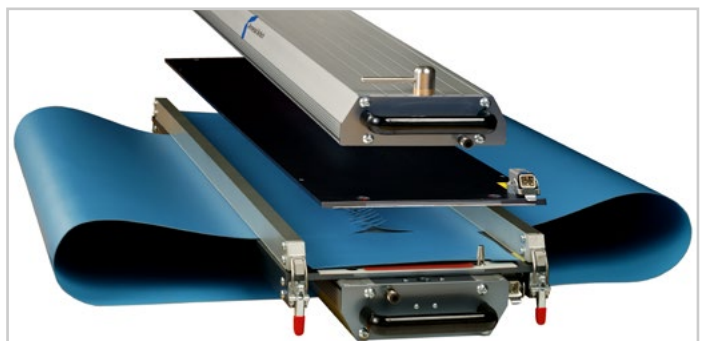
Modular belts - uni MPB, uni S-MPB

- Strong hygienic 1 and 2 inch pitch belt suitable for F&V processing applications
- Low temperature applications (-40 °C) in freezer tunnel for frozen vegetables, fruit, berries
- High impact resistance



UltraScraper

- Food grade and metal detectable for increased food safety
- Excellent cleaning effectiveness
- Antimicrobial properties
- Longer belt and scraper lifetime
- Suitable for different belt types (synthetic, homogeneous or modular belts)



Maestro Splice Equipment

- Short splicing cycle time (approx. 10') for less production downtime
- Consistent, reliable splice results
- Water cooling free
- Compact for using on small conveyors or with short tension device stroke

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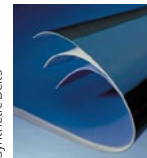
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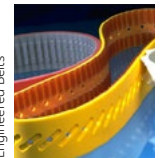
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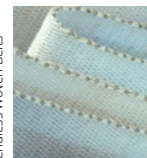
**Expert advice, quality solutions
and local service
for all your belting needs**



Synthetic Belts



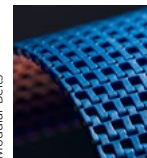
Engineered Belts



Endless Woven Belts



Homogeneous Belts



Modular Belts



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