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Blue Belts to Meet Hygiene Demands



Ammeraal Beltech has developed the widest range of blue belts for the Food Industry.

Blue belts offer lasting support in meeting your food safety standards and assist with ISO 22000 requirements (previously HACCP). Our belts are designed for the most well-established food processes and are available with a wide range of accessories.

The non-food blue belt colour makes it much easier to identify product contamination; impurities can be spotted much faster.

Blue belts can be provided with a comprehensive range of optional accessories such as carriers and sidewalls. Amseal belt edge protection – also available as an option – offers the dual protection of belt fray prevention and reduction of bacteria ingress.

Innovation & Service in Belting

Blue belts offer the following benefits:

- Improved hygiene
 - › Less cross contamination
 - › Non-food colour
 - › Less risk in product liability issues
- Higher visual aspects
 - › Modern design with a technical colour
 - › Improved image
 - › Cleaner belt and conveyor
- Easy to clean
 - › Fabric synthetic belts with sealed edges and non-fray executions
 - › Highly cleanable covers e.g. Nonex, Ropanyl, Silam
 - › AntiMicrobial fabrics
- Assist in meeting health and safety matters
 - › Reduce eye fatigue
 - › Easy to detect in the event of belt damage
- Wide range of products available
 - › Process and conveyor belts
 - › Modular belts
 - › Endless woven belts
 - › Engineered belts
 - › Soliflex homogeneous belts
 - › Ultrasync positive drive belts
 - › Solicord round & V-rope belts
 - › Plastic chains
 - › Homogenous elastic polyurethane Rapplon belts
 - › Detectable scrapers
 - › Light weight rubber belts
 - › Ultrascreen mesh belts
 - › Elastomer light weight rubber belts
 - › ZipLink® Belts

Applications

Ammeraal Beltech blue belts can be used in almost any food segment.

Due to the use of blue as a non-food colour, the blue belts are particularly suitable for applications in the food processing industries, such as:

- Bakery
- Confectionery
- Meat & poultry and fish processing
- Dairy
- Fruit & vegetable processing



Protection against microbes begins with proper hygiene and cleanliness. Current cleaning and hygiene practices remain essential and have to be maintained.



**Expert advice and quality solutions
for all your belting needs.**
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