

Duraclean Non-stick belts



Ammeraal Beltech is a leading manufacturer of process and conveyor belting. Experience and extended application knowledge enabled Ammeraal Beltech to develop an innovative range of belts for Bakery Industry.

Through Ammeraal Beltech's extensive understanding of the market needs, Duraclean addresses many challenges of our customers, making it a perfect solution for operations involving sticky products.

Manufactured with a unique top side coating, Duraclean provides low convey-side surface energy to improve the release of sticky products often found in the Bakery & Confectionery food segments and more in general in the Food Industry.

Main features

- Non-stick
- High release
- Wear resistant

Benefits

- Excellent release properties
- Cost saving in sanitation
- Longer service life
- Scraper friendly
- Reduced cross contamination ingredients from belt to belt
- Product waste reduction
- Extended productivity
- Low total cost of ownership

Typical applications

- Energy bar and chocolate cooling tunnels
- Flow-pack belt infeeder
- Bakery dough handling
- Lamination processes of sticky foodstuffs

Duraclean

Bringing a new level in Non-stick belting

Surface energy is a measure of adhesion of two materials - in our case, the product processed and the belt conveying surface. Our unique cover yields a very low surface energy measure which means excellent product release properties, less product waste, and more efficient line uptime, meaning less time cleaning your belt.

Additionally, Duraclean's polyurethane blended cover provides excellent mechanical properties and is suitable for use in applications with belt scrapers and knife edge transfer applications.

Common processing applications include food products made with sugar or starches which are inherently sticky and have a tendency to hold fast to the conveyor belt surface.



Duraclean belts offer numerous **benefits**:

- Excellent release properties, suitable for sticky products
- Longitudinal flexibility, suitable for knife edge transfer
- Easy to sanitize surface, leading to reduced waste and less cost for cleaning
- Excellent abrasion resistance of top side, allowing the use of scrapers and leading to longer service life
- A wide working temperature range from -20/-30°C to +90/+110°C
- Compliance with EC 1935/2004 and FDA Food Safety standards

Unique cover for excellent release properties



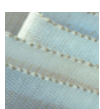
Technical data

Item	Description	N. of plies	Thickness [mm]	Heat transfer coefficient [W/(m ² K)]	Force at 1% elongation [N/mm]	Hardness [Shore]	Flexing / Back flexing diameter [mm]
578549	Duraclean ESM 5/2 00+015 transparent M1 FG	2	1.3	154	5	85A	5 / 15

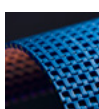
M1 = Fine matt finish; FG = Food Grade



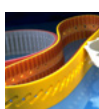
Synthetic Belts



Endless Woven Belts



Modular Belts



Engineered Belts



Homogeneous Belts



Fabrication & Service

Expert advice and quality solutions for all your belting needs.
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Ammeraal Beltech
 P.O. Box 38
 1700 AA Heerhugowaard
 The Netherlands

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T +31 (0)72 575 1212
 info@ammeraalbeltech.com