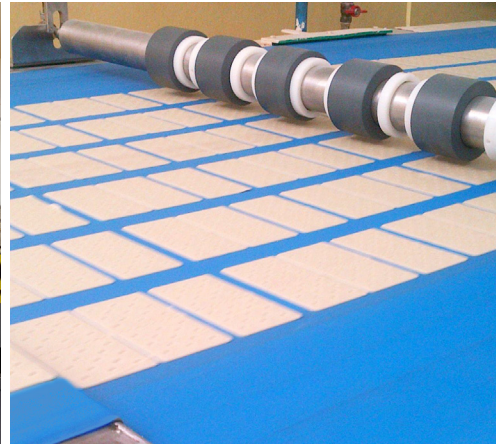
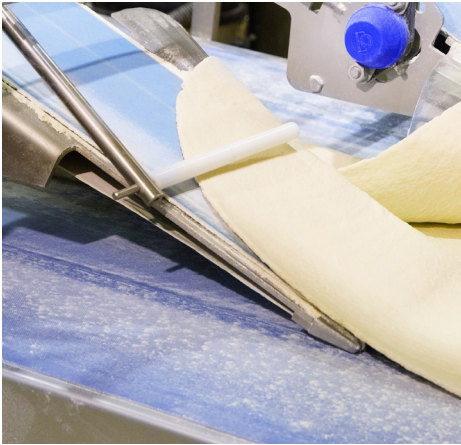




Premium Plus Range

AU



Raising Belt Standards in the Food Industry

Our highly regarded Food belts series now features a Premium Plus range.

With our Premium Plus series, constructed with superior fabrics and a brand-new non-shrink treatment, we can help reduce system and maintenance costs while boosting output, supporting Food Safety and preserving the quality of your product.

Whether it's for food handling, knife-edge conveyors or a packaging line, our new Premium Plus belting solutions provide the answer.

Premium Plus:

- ultra-flexible
- easy tracking
- leading Non-fray performance
- excellent release properties
- almost invisible joint
- shrink-less





Ammeraal Beltech is member of European Hygienic Engineering & Design Group



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

Premium Plus gives you the advantage

Your conveying solution is at the heart of your business operation. With the Premium Plus advantage, you can keep it running more efficiently, more productively and more economically.

Flexibility – because our Premium Plus belts are so flexible, there’s less tension and strain throughout the conveying system. This reduces requirements and costs for both energy consumption and structural hardware, cuts down on component wear and increases belt life.

Easy tracking – the new generation of Premium Plus are made with strict tolerances on thickness and straightness able to obtain good tracking during installation in a short time.

Durability – our Premium Plus Non-fray technology means our belts are stronger and tougher than ever, so they run longer, remain intact longer and deliver even better food hygiene by reducing fabric fray contamination.

Shrink-less – Premium Plus belts are specially designed and manufactured to reduce the risk of shrinkage and maintain optimal tracking, even under the most demanding Food Industry conditions, so that your conveyor system continues to run smoothly and efficiently.

Non-stick – the Premium Plus matt finish surface delivers excellent release properties for even the most challenging materials. Its Non-stick properties ensure cleaner and extra-smooth transfers at all knife-edge points, safeguarding your product quality and cutting down on belt cleaning time.

Almost invisible splice – new belt recipes are made with top covers and innerlayer colours that result in an almost invisible splice.

Ammeraal Beltech’s new **Premium Plus Belts** meet or exceed the strict hygiene requirements of the Food Industry.

Work with the best!

Technical data - Premium Plus Belts

Item	Top cover	Fabric	Tension / number of plies	Bottom impregnation		Top cover thickness	Top color	Additional
577670	Ropanol	ESM	5/2	00	+	00	light blue	AS FG AM NF
576410	Ropanyl	ESM	5/2	00	+	015	white	AS FG NF
576429	Ropanyl	ESM	5/2	00	+	015	white	M1 AS FG NF
576750	Ropanyl	ESM	5/2	00	+	015	light blue	AS FG AM NF
576749	Ropanyl	ESM	5/2	00	+	015	light blue	M1 AS FG AM NF

AS = Antistatic, FG = Food Grade (FDA & EC), M1 = Fine matt finish, AM = AntiMicrobial, NF = Non-fray

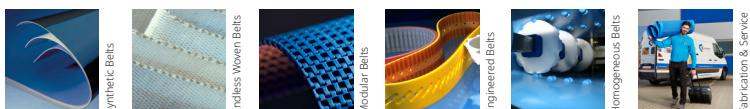
Fraying / durability test results obtained after identical laboratory tests:



Premium Plus Belt



Leading competitor's equivalent belt



Expert advice and quality solutions for all your belting needs.
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