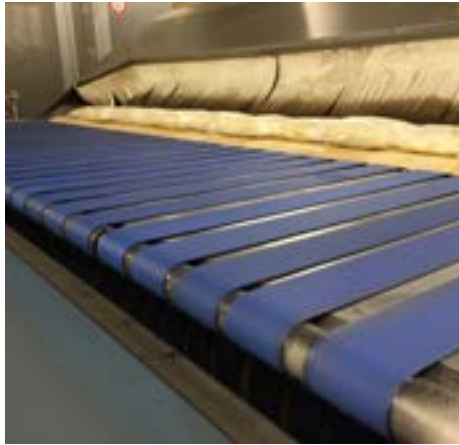


# RAPPLON® Homogeneous Elastic Belts for the Food Industry



Easy to install, completely Food Safe and reliable.

Ammeraal Beltech offers a complete range of homogeneous Food Grade Elastic Belts made of premium polyurethane approved for numerous applications within the Food Industry.

**Main features:**

- Conforms to Food Safety & hygiene standards
- Reliable and stable elasticity
- Easy and fast splicing method reducing downtime
- Different surface properties available
- Specific versions suitable for metal detectors

# RAPPLON® Homogeneous Elastic Belts

Ammeraal Beltech, the leading belting supplier in the Food Industry, continuously extends its range of products to be your preferred One-Stop Belt Shop partner.

## Food Safety & Hygiene

Homogeneous, high quality polyurethane belts are specifically made for food processing and packaging applications where Food Safety and Hygiene is always a must. Our materials virtually cannot contaminate any food product.

## Technical data RAPPLON® Homogeneous Food Grade Elastic Belts

Item code	RAPPLON® Belt description	Thickness in mm	K6% in N/mm dynamic	Recommended tension %	Min. pulley Ø in mm	Thermal operational area in °C	Anti-static
54532	UU N06 RFQ FG	0.80	0.6	2.0 - 6.0	6	+0 / +60	Yes
54563	UU N08 RSQ FG blue	0.80	0.8	2.0 - 6.0	6	+0 / +60	No
54543	UU N08 RSQ FG white	0.80	0.8	2.0 - 6.0	6	+0 / +60	No
54533	UU N12 RFQ FG	1.15	1.2	2.0 - 6.0	15	+0 / +60	Yes
54540	UU N16 RSQ FG blue	1.10	1.6	2.0 - 6.0	20	+0 / +60	Yes
54551	UU N16 SSQ FG	1.10	1.6	2.0 - 6.0	20	+0 / +60	Yes
54534	UU N17 RFQ FG	1.50	1.7	2.0 - 6.0	20	+0 / +60	Yes
54535	UU N22 RFQ FG	1.85	2.2	2.0 - 6.0	25	+0 / +60	Yes
54550	UU N06 RFQ HG FG	1.10	0.6	2.0 - 6.0	6	+0 / +60	Yes
54562	UU N16 SP5Q FG	1.30	1.6	2.0 - 6.0	20	+0 / +60	Yes

Putting Food Safety and hygiene first!

## RAPPLON® belts give you the edge

Feature	Advantage	Benefit
Homogeneous Food Grade material	Easy cleanability No edge-fraying	Highest possible hygienic standards No bacteria source, less contamination
Flat-lying fit	No lifting at edges	Less contamination under belt
No elongation	No retensioning needed	Just fit and forget
High elasticity	Low load on shafts and bearings	Extended lifetime of bearings
Non-Stick P5 surface finish	Excellent release properties	Uninterrupted operation
QuickSplice technology	Easy and quick on-site belt splicing No glue required	Less downtime maximising production output Highest safety levels for maintenance staff No need for dismantling of machines
Anti-static properties	No electrostatic charges	Safety in dusty and dry environments

# RAPPLON® Check Weigher Belt



## Precision in motion

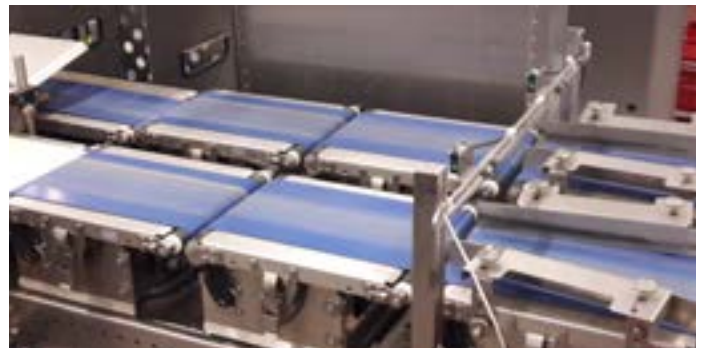
Check Weigher (or belt weighers or in-motion scales) automatically check the weight of unpacked or packaged commodities ensuring a smooth outflow at the end of the production process.

### Non-stop safety with metal detectors

The non anti-static and homogeneous properties of our RAPPLON® Elastic belts help eliminate false readings, and their consistent elasticity means that your metal detectors can operate maintenance-free on a 24/7 basis.

### Easy, three-step reliable splicing

Our new belt range stands out in part thanks to our RAPPLON® QuickSplice system. Our unique, easy-to-use and speedy splicing method reduces down-time and costs by allowing your own staff to perform belt replacements on-site and in minutes. No need for outside-fitters anymore!



# RAPPLON® High Grip Belt

## Excellent grip guaranteed

### 54550 UU N06 RFQ HG FG

Ammeraal Beltech has developed this specific homogeneous Food Grade Elastic Belt with a high grip surface to transport and process products such as unpacked foodstuffs. The high coefficient of friction ensures high process speed, particularly at acceleration and/or inclined sections, even in environments with lower temperatures.

Increased output and a reliable process flow along with homogeneous Food Grade properties are some of the outstanding benefits of our 54550 UU N06 RFQ HG FG.



# RAPPLON® Elastic Spreader Belt

## Complete all-in-one solution



Ammeraal Beltech has developed a new line of elastic spreader belts that offer high quality performance and easy on-site installation.

### Food safety and hygiene – always a must in the food industry

Unlike other belts, our homogenous high quality polyurethane belts have no fabric that can fray, virtually eliminating the risk of belt-to-food contamination, and the low adhesion surface means dirt won't stick, either.

Because they provide the highest level of food safety, our elastic RAPPLON® belts meet the following Food Grade standards: EC 1935/2004 and FDA.

### Non-stick P5 profile

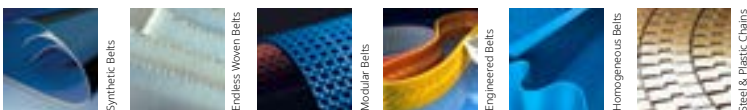
Tested and approved by many different customers using a wide variety of equipment, our polyurethane material and our P5 profile surface work together to deliver excellent release properties for even the most challenging sticky-dough processes.

### Reliable elasticity

Thanks to their wide elasticity range of 2-6% (1.5-2% when used as finger spreading belts), RAPPLON® spreader belts do not need take-up systems, as applied tension will remain stable for their entire service life! No elongation during use means no required re-tensioning, bringing you reliable and maintenance-free operation.

### Easy and reliable splicing – one, two, three, go!

Our new belt range stands out in part thanks to our RAPPLON® QuickSplice system. Our unique, easy-to-use and speedy splicing method reduces down-time and costs by allowing your own staff to perform belt replacements.



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