

Belts for Confectionery Industry





We know your production process

Specialists in belting for confectionery

At Ammeraal Beltech, we understand the confectionery industry. We are aware that hygiene, food safety, consistency, quality and waste reduction are all critical factors. We know, too, how important it is for you to keep your business running 24/7 and how costly and disruptive downtime can be. That's why we've developed the best belting solutions for your industry, belts that minimise maintenance and maximise hygiene.

Our belts are designed with non-stick materials and are thus perfectly suited for confectionery – our various belt materials and surface finishes can handle even the most critical products.



Ammeraal Beltech member
European Hygienic Engineering
& Design Group



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

Food safety belting solutions

- **Detectable belt range** and accessories, **from metal to X-ray detectable options**, designed to minimise foreign body risks. Available in synthetic and modular options to suit all belting needs.
- **Non-fray KleenEdge® synthetic belts**, offering unique protection against pollution from fabric yarns.
- **Premium Plus synthetic belts** featuring top-quality synthetic fabric with superior hygiene performance.
- **Homogenous belts Soliflex**: the ultimate hygienic conveyor design in friction and positive drive designs.
- **AntiMicrobial light blue synthetic belts** with non-migrating silver ion additives to combat microorganisms.
- **uni Plastic modular belts and chains** are easy to clean for consistently food-safe confectionery production.
- **AmSeal synthetic belts with hygienic sealed edges**, designed for deep belt sanitation edges.

Ammeraal Beltech Food Grade belts comply with international food standards, such as EC 1935/2004, FDA, USDA and support your ISO 22000 requirements (previously HACCP).

Sanitation and hygiene

- Low hygiene levels at any stage of your production process can affect the good quality and shelf life of your products and may even cause health hazards.
- Ammeraal Beltech's hygienic are proven solutions to safeguard human health and your business.
- New experiences and knowledge are acquired daily – ask your Ammeraal Beltech local sales and service experts for their opinion on your specific problem or requirements.



[Click here](#) or Scan the QR Code and
discover more on our website!





Meeting all your belting needs ...

A complete line of Modular Belts

Whether you're looking for durable heavy-duty performance or nano-pitch precision for smooth and reliable transfers of delicate products over small knife edges, our range of modular belts can convey everything from your heaviest trays to your smallest, lightest chocolates.



uni NTB, Nano Transfer Belt

- Minimum fix knife edge radius 3 mm (0.12 in)
- Ideal for packaging areas
- Smallest pitch for tight transfer points
- Closed surface, so no snagging of packaging
- Self-tracking sprocket drive, even for bi-directional conveyors



uni S-MPB, Small Modular Plastic Belt

- Easy to clean
- Heavy duty belt
- Extended life-time
- Maintenance-free
- Low noise design

Innovative modular belt solutions that focus on the Confectionery industry

- Advanced food-grade polymers deliver improved non-stick performance, reduce friction, minimise power consumption and noise level.
- Our uni Flex modular series is the ideal solution when you need to combine straight running and radius applications in one belt.
- The entire modular range is available in white and blue colours matching Food Grade standards and your ISO 22000 requirements (previously HACCP).

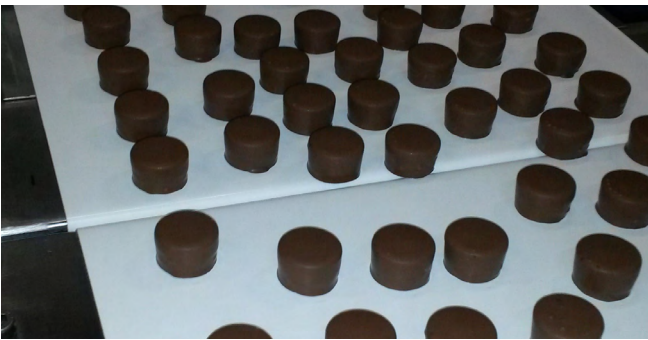


[Click here](#) or Scan the QR Code and discover more on our website!



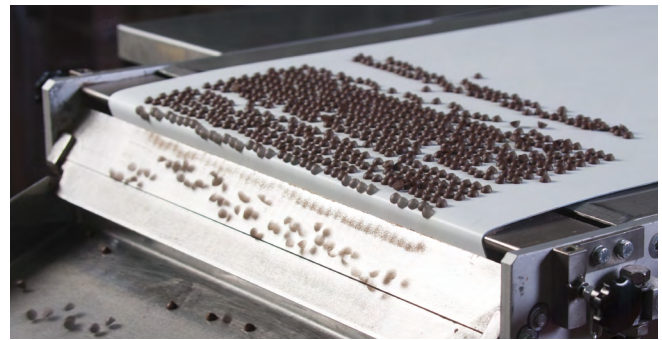


... the right belts for both standard applications and...



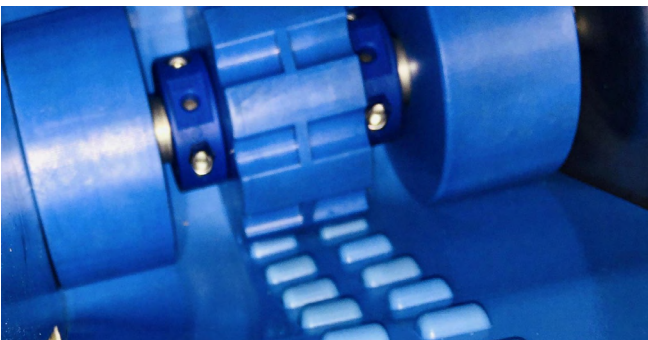
Ropanyl Polyurethane Belts

- Soft glossy covers for high grip and hard matt surfaces for non-stick properties for a wide variety of confectionery food products
- For fixed knife edges as small as 6 mm (0.24 in) in diameter
- High lateral stability
- Available in white, caramel and light blue colours, all matching Food Grade standards



Premium Plus Belts

- High density matt-finish sanding for excellent release
- Outstanding non-fray performance
- Shrink-less technology
- High thermal conductivity for cooling tunnels
- Ultra-flexible belt body designed to run over knife edges up to only 5mm diam.
- Less product damage and less contamination



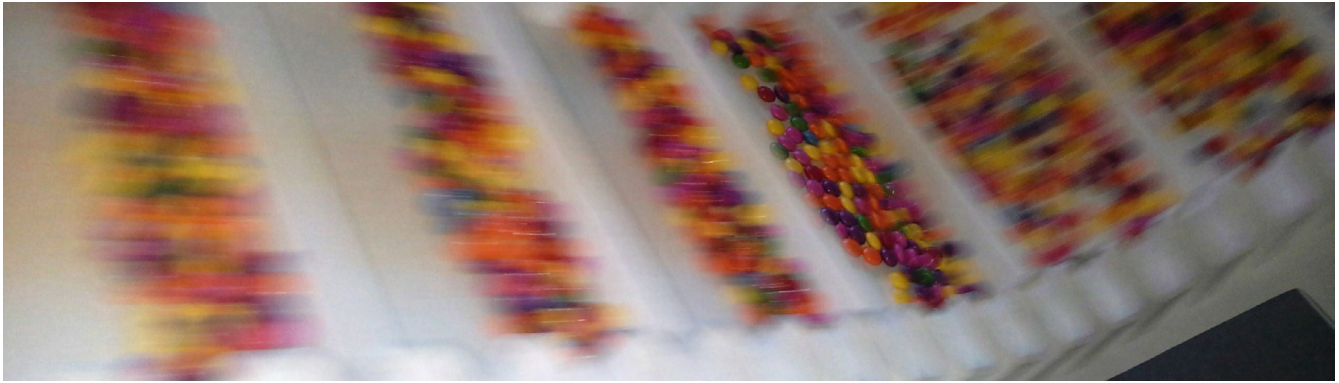
Soliflex Homogenous Hygienic belts

- Available in different design as Central bar, Full bar, and PRO
- Self-tracking positive drive design
- Wide range of accessories as sidewalls, carriers and belt fasteners available



Curve belts

- Featuring heavy-duty construction to support / hold accessories
- High quality, precise fabrication for perfect 'stay flat' conveying around curves
- With multi-filament fabrics for "any-angle" flexibility
- For smooth product conveyance over fixed knife edges

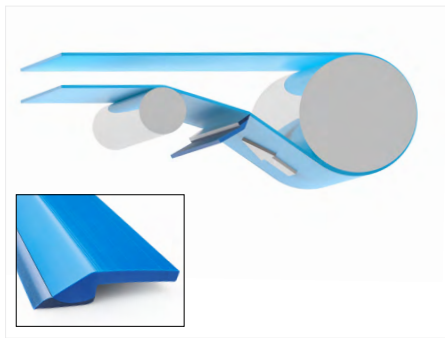


... specialised confectionery solutions



Non-Stick synthetic belts

- Non-stick properties
- Easy to sanitise surface
- Wide solution variety from full Teflon or silicone belts up to the unique Duraclean, focused on Energy Bar release properties



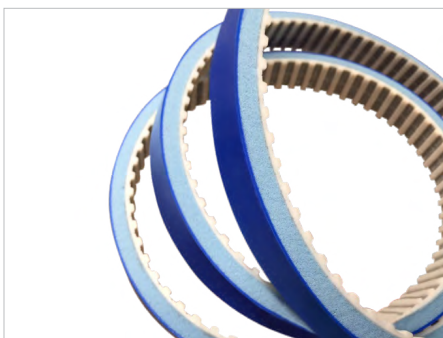
UltraScaper

- Metal-detectable
- Excellent cleaning effectiveness, thanks to soft-lip feature
- Flexibility in scraper placement
- Extended life time of belt and scraper
- ISO 22000 (previously HACCP) and FDA, EC & EU regulatory compliant



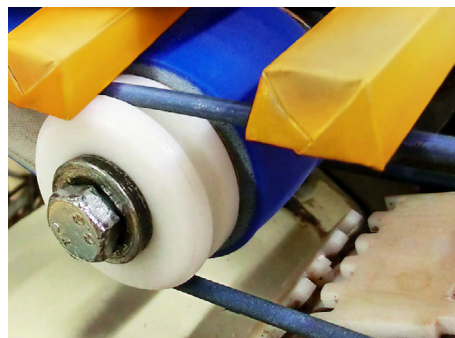
PTFE Belts

- PTFE-coated and Silicone-coated
- Non-stick and low friction properties
- Working temperatures from -70 C° (-94°F) up to +260 C° (+436°F)



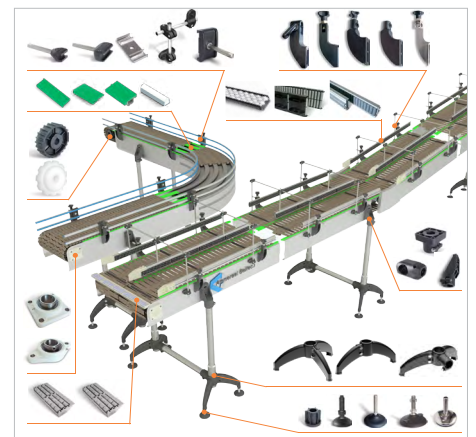
Engineered Belts

- 100% custom-made food-grade packaging belts
- Belts to help optimise your production process
- Range of over 60 different belt covers even truly endless



Solicord: Blue Food-Grade Round and V-belts

- Help you with your ISO 22000 requirements (previously HACCP)
- Reduce contact between product and belt surface
- Deliver smooth product transfer



Conveyor Components Overview



[Click here](#) or Scan the QR Code and discover more on our website!



The One-Stop Belt Shop concept

Ammeraal Beltech is a leading global company and a true One-Stop Belt Shop, providing services and solutions to help process and convey an extraordinary range of products.

Our success is based on our close cooperation with customers and on the control we have over the full value chain – design, manufacturing, fabrication, sales and servicing.

The widest product range in the industry

You can find all the belting products and services you need from Ammeraal Beltech, saving you time and money on purchasing and logistics. No matter what or how you are conveying or processing, we can offer you the solutions you need.

The benefits we can offer to end-users and OEMs in the confectionery industry include our ability to find reliable, cost-effective solutions for specific applications. From ingredients handling to final packaging, the right solutions can be found in Ammeraal Beltech's comprehensive belting range.

These are just some examples of our confectionery belting solutions:

- **Detectable belt range**, from **metal to X-ray detectable options**, designed to minimise foreign body risks.
- **Ropanyl Synthetic Belts** for non-stick applications and knife-edge transfers
- **UltraScrapers** for excellent cleaning and metal-detectable food safety features
- **Engineered Belts** for custom-made solutions for your packaging machines
- **uni Plastic Modular Belts** for multiple confectionery processes
- **PTFE-coated and Silicone-coated Belts** for very high non-stick performance
- **AntiMicrobial Belts** for help with your ISO 22000 requirements (previously HACCP)
- **uni Steel and Plastic Chains** for smart tray conveying
- **Soliflex Belts homogeneous** ultimate hygienic belts
- **Maestro Tool Range** for state-of-the-art quick on-site splicing
- **Solicord Round and V Belts** for a variety of processes in packaging

ONE STOP SHOP
belt

local stock
quick belt replacement
short delivery time
24/7 service



24/07 Service

At Ammeraal Beltech, we understand the importance of keeping your business running because we know just how costly and disruptive downtime can be. That's why we offer a worldwide service network, available round the clock, at the local level.

A solid combination of geographical coverage, industry-segment knowledge and product management is the foundation of our innovative and service-oriented organisation.

On-site consultation on topics ranging from belt cleaning recommendations to process problem-solving is available from our sales engineers. Call your local sales representative for more details on our food-safety solutions.



Excellent service, advice and fabrication

- Ammeraal Beltech offers a wide range of belting solutions and accessories to help you improve hygiene levels and protect against food-borne or disease-causing bacteria.
- Skilled personnel are on call to install or repair belts, using professional equipment that is suitable for food production plants.
- Most orders can be dispatched directly from stock.



The digital era in splicing

With Maestro 2.0 splicing equipment, Ammeraal Beltech has leaped forward in the critical areas of the splicing process: high quality, efficiency, speed, precision, and ease of use. The compact design makes it easier to fit into a narrow installation area.

Its real strength? The *connectivity!*

- Modern integrated new controller with HMI screen
- Bluetooth functionality to communicate with your mobile device through a dedicated APP.



Discover Your Local Contacts

The local partner of choice
for sustainable conveyor belting solutions
- around the globe.

General contact information:

Ammeraal Beltech

51 Bazalgette Crescent
Dandenong South VIC 3175
Victoria
AUSTRALIA

T +03 8780 6000

www.ammeraalbeltech.com



Scan the QR code
and find your local
contact

