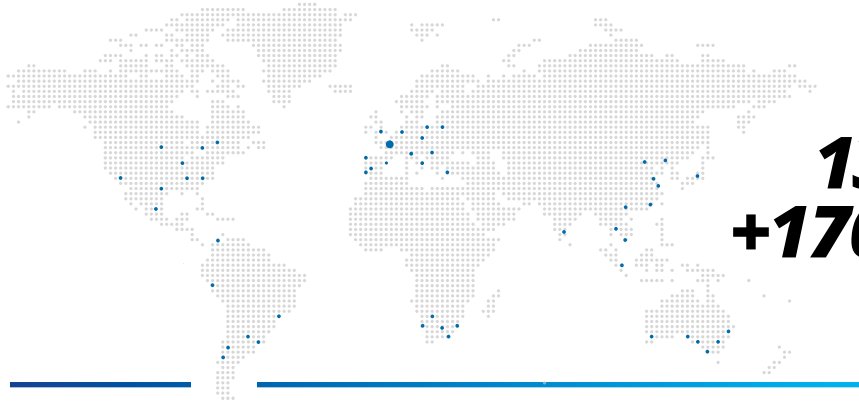


Belts for the Fruit & Vegetable Industry



WELCOME TO AMMERAAL BELTECH

Established in 1950, Ammeraal Beltech is a global product brand, known for high-quality and high-performance lightweight process and conveyor systems.



13
+170



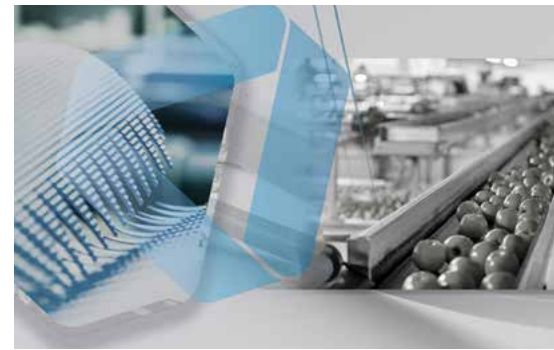
PRODUCTION SITES IN EUROPE,
ASIA AND AMERICA



CUSTOMER SOLUTION CENTRES

Our extensive product portfolio is available globally in over 40 countries and 170 locations to support our OEM and SEM clients' businesses in their sustainability efforts.

After decades of growth, Ammeraal Beltech continues to excel with a diverse portfolio of comprehensive conveyor belting and product handling solutions for all industry segments.



Innovation & Service in Belting

On-site Service

We understand the importance of keeping business operations running smoothly and we know how costly and disruptive downtime can be. That is why we offer a local service network, available around the clock and able to install and service the entire range of the Ammeraal Beltech product portfolio.

Innovation

Ammeraal Beltech is continuously developing to meet new challenges:

- Higher operating speeds and temperatures
- Increased cleanability and durability
- Safer and more hygienic belts
- Reduced energy consumption
- Lower total cost of ownership

Customisation

Our belting solutions are customised to meet customer requirements. We support our customers with project and belt analysis, belt selection, belt calculation and tests and of course installation.

24/7 Service

In addition, we ship most orders directly from our extensive stocks. If requested, we can even dispatch orders on the same day by express delivery.



Knowing your production process

Ammeraal Beltech has the right belting solutions for Fruit & Vegetable processing: Receiving & Feeding, Trimming, Cutting, Washing, Drying, Optical Sorting, Blanching, Cooking, Pasteurization, Cooling, Freezing, Packaging & Logistics.

Ammeraal Beltech works with distributors and OEMs as partners to provide conveyor belt processing solutions that can benefit food safety, improve product quality, reduce maintenance time and lower manufacturing costs.



Specialist in your industry sector

Industry challenges:

- Deep sanitation
- Sticky wet product
- Extreme operating conditions
- Belting lifetime
- No Belt failure



Ammeraal Beltech solutions

- Hygienic design across our entire product range, making cleaning easier, less time-consuming and more cost effective
- Non-stick material and belt finishing (low contact area is the key)
- Belts designed to avoid stressful working environments
- Consistent belt strength and stiffness independent of temperature & cleaning - modular belts with resistance to the oxidation
- Positive drive belts provide less tension and are maintenance-free
 - Ultrascreen mesh belts, Soliflex homogenous belts, AMMdrive positive drive conveyor processing belts
- Unbreakable material
- Impact-resistant belts



ONE STOP SHOP
belt

One-Stop Belt Shop providing services and solutions to help process and convey an extraordinary range of products.



Scan the QR Code and discover more on our website!

WE MAKE YOUR BUSINESS MOVE



Fit-for-purpose Belting Solutions

Ultrascreen mesh belts PRO and XMD

The Ultrascreen PRO positive drive belts work with Soliflex PRO lug technology to fit your application.

- No slippage
- Self-tracking
- Plug&Play: no run-in time
- Extended life time & maintenance free

The Ultrascreen PRO prevents stressed fasteners and high level of maintenance for v-guide and edges cracking. The belt, which is available in various mesh sizes, can be used in a wide variety of dewatering applications.

The Ultrascreen XMD has X-ray and metal-detectable edges, guide ropes and cleats available preventing foreign body contamination.



Ropanyl EM 8/2 00+02 light blue AS FG AM /60ShD

- Specifically designed for potato processing
- Anti-stick and anti-starch properties: no starch buildup, even under heavy use.
- Easy to clean and hygienic: less cleaning time, more food safety and production time
- Longer lifespan



Wide range of Synthetic Belts

- Food grade Flexam PVC, Nonex and Ropanyl PU
- Excellent resistance to oil and fat
- Good resistant against cleaning agents
- Available in white and blue colors
- High performance: Antimicrobial, Non-fray, Non-Shrinkage



Accessories for Synthetic Belts

- Hygienic sealed edges Amseal
- Corrugated sidewalls Bordoflex
- Finger cleats
- Ropes or guide strips
- Brush belts or pillows with different patterns, colours and hardenesses



Fit-for-purpose Belting Solutions



Soliflex

Synthetic Homogeneous Belts

- Multiple positive drive designs available (PRO, Central Bar, Full Bar)
- Easy and fast to clean
- Self-tracking positive drive design (Soliflex PRO)

Unique and ultra-hygienic belt design

- Unique lug and sprocket design
- Customisable lug positioning and accessories
- Different kinds of **profiles and covers** for various applications



AMMdrive

Positive drive belts

- Positive drive belt system with smooth covers
- Plug & Play (no run-in time)
- The ultimate in tracking performance
- A reduction in the energy required to run your conveyor
- Tension less, easy installation



uni BLB

Modular belts

- Open 2 inch pitch belt specifically designed for cooking, steaming and blanching vegetables
- Long life and low maintenance costs
- Reduced belt elongation and strength reduction even in high temperatures / boiling water



uni MPB, uni S-MPB

Modular belts

- Strong hygienic 1 and 2 inch pitch belt suitable for F&V processing applications
- Low temperature applications (-40 °C) in freezer tunnel for frozen vegetables, fruit, berries
- High impact resistance



uni SNB 20% Nub top

Modular belts

- Improved non-stick performance
- Excellent drainage properties
- Improved hygienic performance thanks to:
 - round and spread nub top
 - dynamic open hinges
 - UltraClean hygienic sprockets



Fit-for-purpose Belting Solutions



X-ray & metal-detectable conveyor belt range

The Dectyl and the XMD belt range are a great step forward in food safety, protecting consumers from the risk of pollution from broken plastic belt parts.

XMD belt range is detectable by metal-detectors and X-rays, as it is made from a food-grade detectable compound present in belt's body and accessories.

The Dectyl and XMD belt range feature an easy replacement (1:1 from classic standard belt) with similar lifetime, strength, flexibility and wear resistance.

The X-ray & metal-detectable range: Ultrascreen XMD, Soliflex XMD

The metal-detectable range: Dectyl synthetic belts, uni plastic modular belts, ultrascraper cleaning scraper.



Maestro 2.0

Splice Equipment

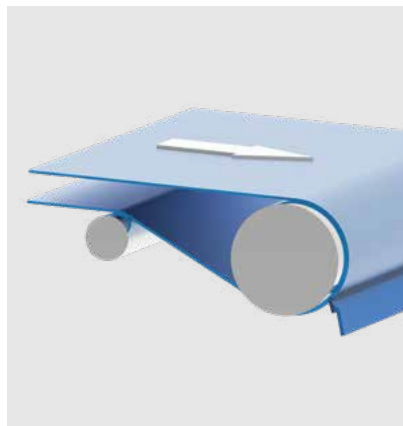
The digital era in splicing

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.



UltraScrapper

- Food grade and Metal detectable for increased Food Safety
- Excellent cleaning effectiveness
- Antimicrobial properties
- Longer belt and scraper lifetime
- Suitable for different belt types (Synthetic, Homogeneous or Modular Belts)



MD METAL DETECTABLE

XMD METAL DETECTABLE & X-RAY

With test cards you can check detection and identify the minimum size of belting fragments. A kits of test cards are available to prove the detection.

Use the test cards to determine the minimum detectable size of belting part from your detection equipment into your food processing line in actual working conditions.

We prioritize food safety, implementing rigorous measures to uphold hygiene standards without compromise. Our substantial investment and innovation in X-ray and metal detectable conveyor belts solidify our leadership role, ensuring top-notch food safety throughout the production process.



Scan the QR Code
and discover more
on our website!

No Compromise on Food Safety

Your Trusted Partner
in Belting Solutions



Ammeraal Beltech
member of the European
Hygienic Engineering
& Design Group



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

- Safe products, in full compliance with international standards as EC 1935/2004, EU 10/2011, and FDA standards
- Belt designs, colours and materials that all help you achieve ISO 22000 requirements (previously HACCP)
- Less labour-intensive, and less water and detergent required





Discover Your Local Contacts

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



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Scan the QR code
and find your local
contact

