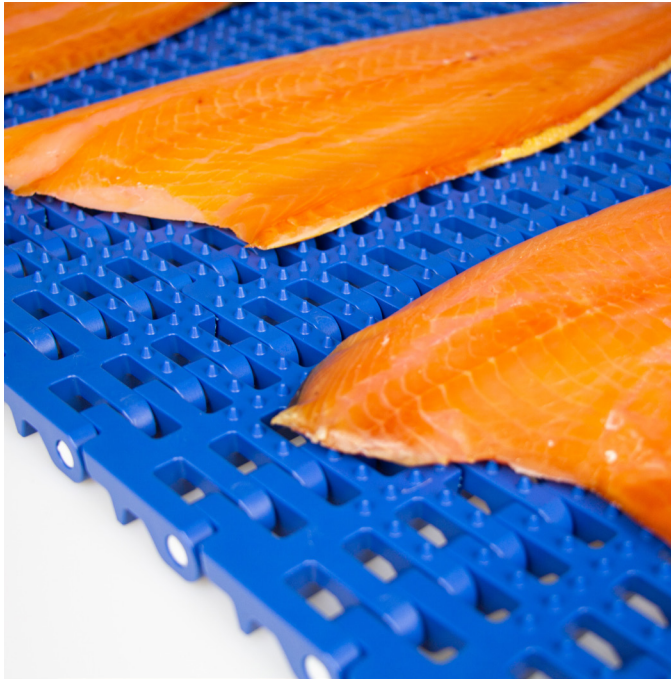


AU

Belts for the Fish & Seafood Industry





Understanding Your Production Processes

Efficient, reliable and Food Safe belts for high and low temperature fish and seafood applications. From ship to shore, your catch is safe on our belts.

1. Inlet of Fish and Seafood from Tank
2. Heading / Gutting / Filleting / Separating
3. Washing / Rinsing
4. Offloading of Fish and Seafood Blocks from Freezer
5. Packing
6. Weighing, Batching & Grading



Ammeraal Beltech
member of the European
Hygienic Engineering
& Design Group



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

Sanitation and hygiene

Challenge

Poor hygiene at any stage of your production process can affect product quality and shelf life and may even cause health hazards.

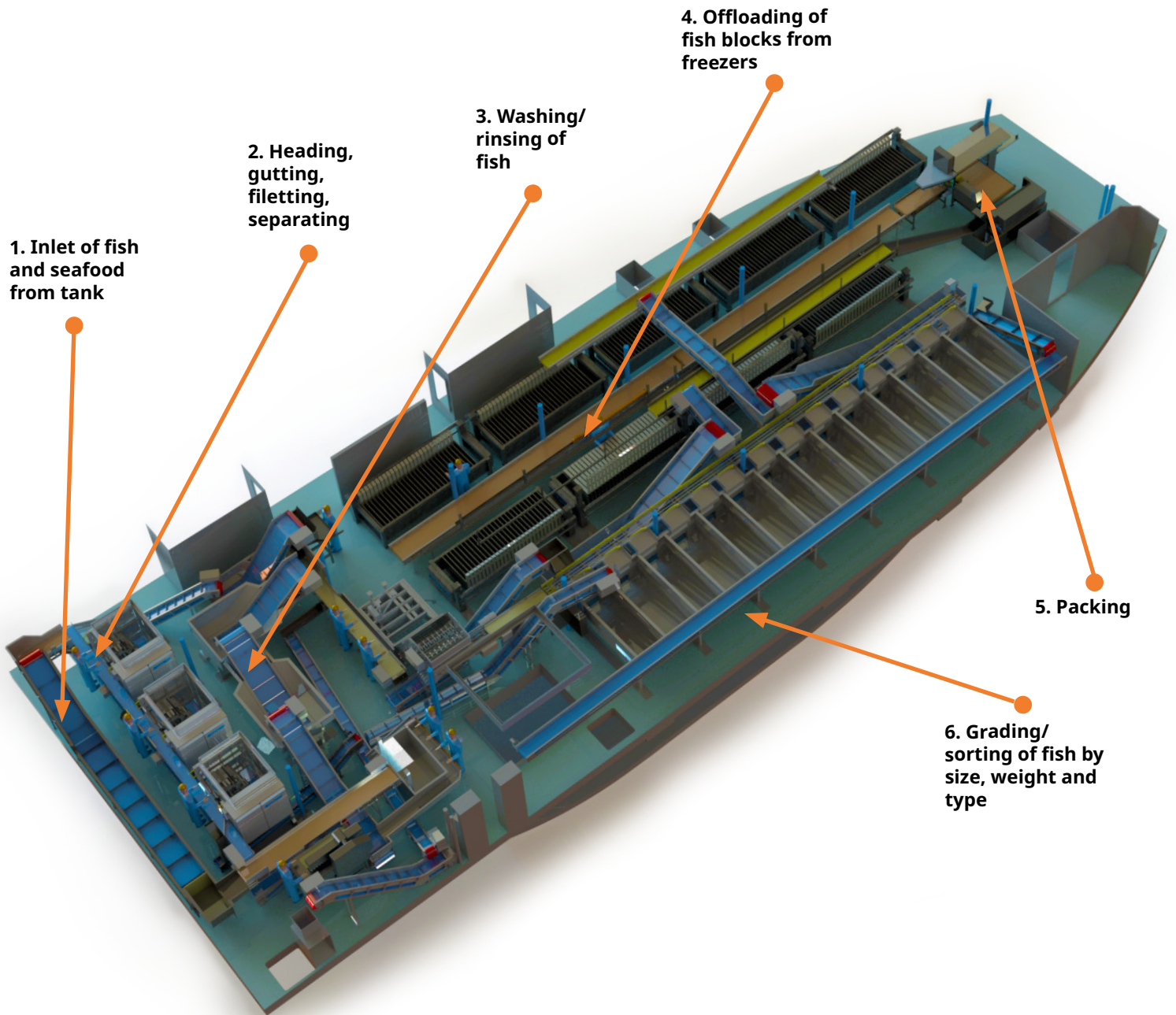
Solution

We developed a line of processing belts for use in applications where hygienic and sanitary solutions are of the utmost importance.

More information at www.ammeraalbeltech.com

ONE STOP
belt





The often extreme operational environments in this industry demand belts with special characteristics.

In some cases, belts must be smooth and non-absorbent to water or oils – in other cases, an extremely high pulling force or great impact resistance is needed.

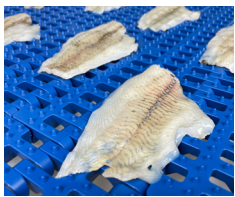
Ammeraal Beltech offers all this, along with the strongest Food Grade modular belt available on the entire market, and much more.



“From stunning, kill zone, heading, gutting, filleting and slicing to portioning, waste management and packaging, Ammeraal Beltech can provide the right belt solutions for our needs.”



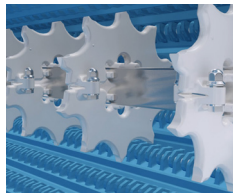
SAFE & CLEAN



uni
MPB 25%

Modular belt uni MPB 25% Open

UltraClean
Sprocket



UltraClean 2-Part Sprocket



uni
Pop-Up
Flight

Modular belt uni MPB with Pop-Up Flight



Soliflex

Homogeneous belt Soliflex

The SAFE & CLEAN concept generation of belts

Food Safety is more important than ever! As a leading manufacturer of process and conveyor belts, particularly for the Food Industry, Ammeraal Beltech is constantly developing new generations of products and solutions with a focus on hygiene, the cornerstone of your and Ammeraal Beltech's business. Confidence in our Food Safety approach is the paramount reason for choosing Ammeraal Beltech as your belt supplier.

The **SAFE & CLEAN** concept supports you in two ways:

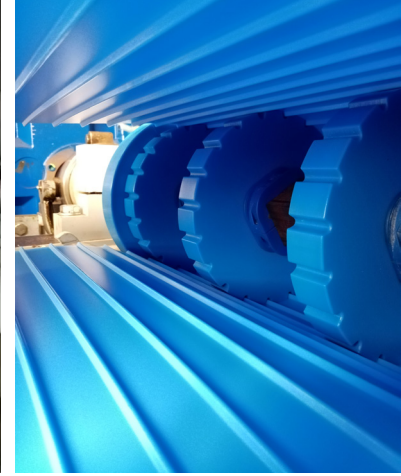
SAFE

- 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 to achieve your ISO 22000 requirements (previously HACCP)
- Innovative solutions to avoid migration to foodstuffs
- Records for full traceability of belt materials

CLEAN

- Belts that are easy and quick to clean
- Drastic reduction in cleaning costs
- Less labour-intensive, and less water and detergent required
- Unique designs for easy cleanability (no hiding places for bacteria)
- The possibility of cleaning the belt while it's in motion
- Greater control of cross-contamination, thanks to visible contrast between blue belt and food product

Ammeraal Beltech SAFE & CLEAN reduces your cleaning costs



A Trusted Partner

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

Innovative solutions to meet customer challenges:

Industry challenges	Ammeraal Beltech solutions
Cleanability	Hygienic design across the our entire product range, making cleaning easier, less time-consuming and more cost effective
Belt failure	<ul style="list-style-type: none">• Non-breakable modular belts• Material resistant to chlorine detergent in intensive cleaning• Food Grade and homogeneous belts• Cut and impact resistance• Highest belt strength
Blade marks	<ul style="list-style-type: none">• Bacteria traps• Impact on the belt and sharp edges• Heavy loads• Food Safety requirements
Extreme operating conditions	Belts designed for harsh working environments
Sticky or wet product	Non-stick material and belt finishing

uni MPB 25% Open Cone Top



The **uni MPB 25% Open Cone Top** belt is specifically designed for fish and seafood processing, an ideal product for light to medium product transportation, for incline and decline applications: excellent stability, grip and product release capabilities are combined with the superior drainage properties and outstanding cleanability.

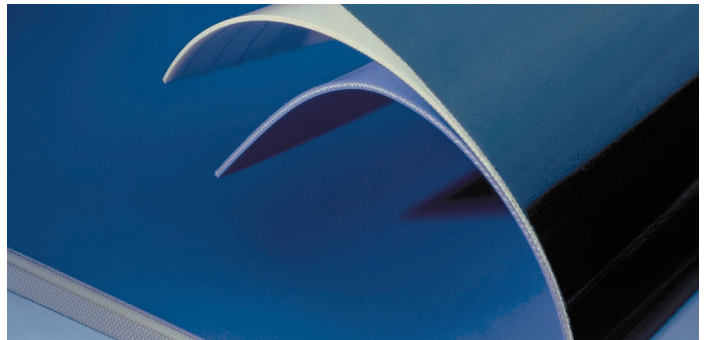


Fit-For-Purpose Belting Solutions



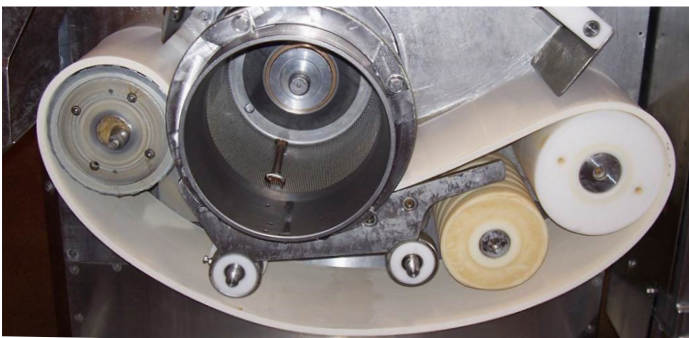
Dectyl

- Metal Detectable, including full range of accessories (Sealed Edges, Tracking ropes, Cleats, Sidewalls)
- Test-Cards proofing kit
- Food Grade EC 1935/2004, EC 10/2011 and FDA
- Available in non-stick and grip versions
- 1:1 easy switch from Classic synthetic belts



Synthetic Ropanyl & Nonex Belts

- Food Grade (complies with EC and FDA standards), easy-to-clean
- Good resistance to oil and fat
- Excellent resistance to cleaning agents
- Available in blue and white
- Sealed edges



AmSqueeze and MegaSqueeze belts for separating

- Longer belt life delivers lower cost of ownership
- Customizable top profile to match your application and product and optimize yield
- Endless belt material design removes splice failure



Soliflex

- Unique and ultra-hygienic belt design
- Excellent product release properties
- Less waste, easy to clean in minimal time and reduced water waste
- 5 Soliflex drive systems available to suit your needs.



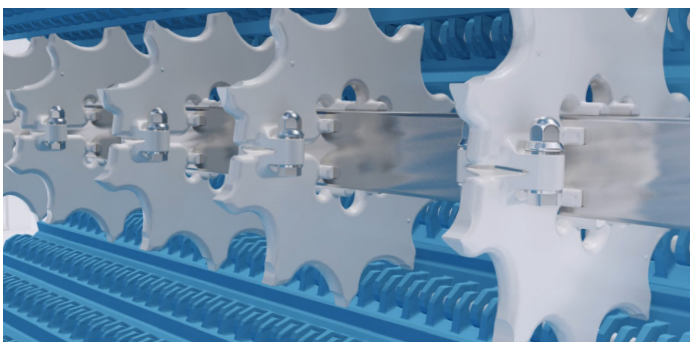
uni MPB 25% Open Cone Top

- Non-stick and drainage properties
- Cone top surface, designed to avoid product damage
- Reduces sanitation downtime and water usage
- Food Grade complies with EC and FDA standards



uni MPB 20% Open Nub Top

- Improved hygienic performance thanks to the unique Nub Top surface
- Improved non-stick performance
- Excellent drainage properties
- Trouble-free belt retrofit



uni UltraClean Sprocket

- Outstanding hygienic performance
- Easy sprocket, shaft and belt cleaning
- Reducing water and cleaning agents consumption
- Easy installation and replacement, less downtime and lower maintenance costs

Local Contacts

... and 150 more service contact points
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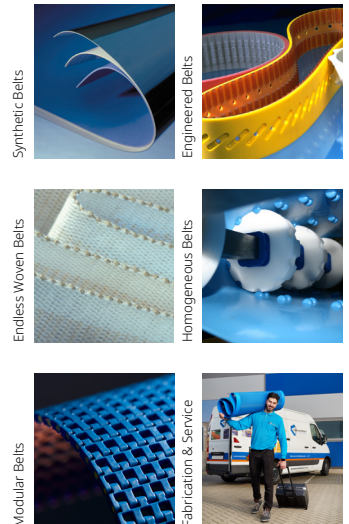
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**Expert advice, quality solutions
and local service
for all your belting needs**



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