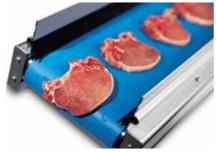


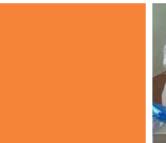
Nonex Belts

for the Meat & Poultry Industry











Ammeraal Beltech is a leading manufacturer of process and conveyor belting with an established reputation for developing innovative solutions for belting applications.

In most industries and especially the food industry, Ammeraal Beltech has the application knowledge and product range to be your perfect partner.

With a full-range of belting products Ammeraal Beltech is able to provide well considered solutions for all belting processes. For many processing applications in the Meat & Poultry industry, Food Grade Nonex belts with oil and fat resistant top covers are able to fulfil the application requirements.

Benefits

- Long belt life, also in wet conditions
- Cost efficient belt solution
- Less production downtime

Main features

- Excellent resistant to cleaning agents
- Good oil and fat resistant
- Easy to clean non-migrating surface
- Complies with food standards, assists in HACCP programs
- A wide range of profiles available
- AntiMicrobial concept and non-food colour blue
- Amseal edge protection possible
- Easy hygienic thermoplastic splice available
- KleenEdge non-fray types in white and blue colours

Typical application

- Meat processing
- Deboning and cutting lines
- Metal detection
- Packaging lines
- General conveying







comply with EC 1935/2004 and FDA standards

Innovation & Service in Belting

Food Safety & Hygiene

The focus of Ammeraal Beltech is on Food Safety; all components and equipment in production lines are screened carefully to improve production safety and hygiene. Hygiene is the cornerstone of the business. Process requirements and product characteristics are always taken into account to achieve the most efficient solution.

Ammeraal Beltech has been setting the standard for many years with market specific hygiene features. Continuing research and development resulted in the design and production of a wide range of food safety solutions. Some examples are:

- Non-food colour light blue to identify product contamination
- **AntiMicrobial** silver ion technology against micro-organisms
- Amseal durable and easy to clean closed belt edges
- KleenEdge non-fray belt fabrics
- Footless flights hygienic easy cleanable flights

A selection of profiles for meat & poultry processing











Technical data Nonex Belts for the Meat & Poultry Industry											
Article code	Belt nomenclature								Thickness [mm]	Max. temperature [°C]	Min. flexing diameter [mm]
576010	Nonex	EF	10/2	A18	+	07	light blue	FG AM	3.2	100	50
575190	Nonex	EM	8/2	00	+	05	light blue	AS FG AM	2.0	100	25
575230	Nonex	EM	8/2	00	+	05	white	AS FG	2.0	100	25
573360	Nonex	EM	10/2	00	+	07	light blue	FG AM	2.5	100	40
573400	Nonex	EM	10/2	00	+	15	white	FG	3.1	100	60
573810	Nonex	EM	15/3	A18	+	07	light blue	FG AM	4.4	100	120
575020	Nonex	ESM	10/2	00	+	07 (PU)	white	FG NF	2.1	100	40
578840	Nonex	ESM	10/2	00	+	07 (PU)	light blue	FG AM NF	2.1	100	40

AM = antimicrobial, AS = antistatic, FG = food grade, NF = non-fray













Expert advice, quality solutions and local service for all your belting needs www.ammeraalbeltech.com **Global Headquarters:** Ammeraal Beltech Holding B.V. P.O. Box 38, 1700 AA Heerhugowaard The Netherlands

T +31 72 575 1212 F +31 72 571 6455 info@ammeraalbeltech.com