

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

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
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