

Ropanyl 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 Ropanyl belts with oil and fat resistant top covers are able to fulfil the application requirements.

Benefits

- Long belt life, also in wet conditions
- Reduced risk of contamination
- Less production downtime

Main features

- Excellent oil and fat resistant
- Easy to clean non-migrating surface
- Wear and abrasion resistant
- Food Grade standards, assists in HACCP programs
- Unique 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
- Freezing and cooling
- Check weighing
- 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

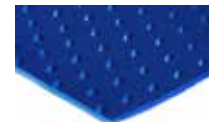
A2
Fine rectangle



A5
Cone



A16
Nipple



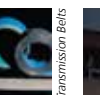
P27
Herringbone



Technical data Ropanyl Belts for the Meat & Poultry Industry

Article code	Belt nomenclature	Thickness [mm]	Max. temperature [°C]	Min. flexing diameter [mm]
579640	Ropanyl DM 8/2 04 + 04 white AS FG	2.0	110	30
577951	Ropanyl EM 6/2 00 + 02 white M2 AS FG	1.5	110	6
577970	Ropanyl EM 6/2 00 + 02 light blue AS FG AM	1.5	110	14
514747	Ropanyl EM 10/2 00 + 15 (PVC) light blue FG	3.3	110	80
514031	Ropanyl EM 10/2 00 + 20 (PVC) white FG	3.8	110	80
591120	Ropanyl ESM 6/1 F1 + 03 white FG NF	1.1	110	6
591243	Ropanyl ESM 6/1 F1 + F2 light blue FG AM NF	1.1	110	6
592120	Ropanyl ESM 10/2 F1 + 03 light blue FG AM NF	1.5	110	20
593951	Ropanyl ESM 10/2 00 + 02 light blue M2 FG AM NF	1.3	110	8
591001	Ropanyl SUE 100 light blue M2 HC FG	1.0	100	5

AS = antistatic, FG = food grade, M2 = matt finish, AM = antimicrobial, NF = non-fray, HC = high conductive



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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

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