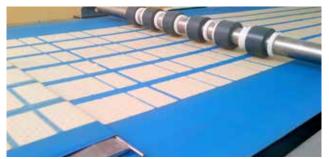




Premium Range of Ropanyl Belts

for the Food Industry







Raising Belt Standards in the Food Industry

At Ammeraal Beltech, we've been working with the food industry for a long time, and we use our experience to continuously improve our belting solutions.

Our highly regarded Ropanyl series now features a Premium Belt range; ultra-flexible, shrink-less belts with outstanding non-fray performance and excellent release properties. Our new belts bring you all the classic advantages of Ropanyl and more – with our Premium series, constructed with superior fabrics and a brand-new non-shrink treatment, we can help reduce systems and maintenance costs while boosting output, supporting food safety and preserving the quality of your product.

Whether it's for food handling, knife-edge conveyors or a packaging line, our new Premium belting solutions provide the answer.



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Want to know more? Contact us

Get in touch with your nearest Ammeraal Beltech sales office or visit **www.ammeraalbeltech.com** to locate your local service centre, and we'll be glad to help.



Ammeraal Beltech member European Hygienic Engineering & Design Group



Food Grade belts comply with EC 1935/2004, EU 10/2011 and FDA standards

The Premium Advantage gives you the advantage

Your conveying solution is at the heart of your business operation – with the Premium Advantage, you can keep it running more efficiently, more productively and more economically.

Flexibility – because our Premium belts are so flexible, there's less tension and strain throughout the conveying system. This reduces requirements and costs for both energy consumption and structural hardware, cuts down on component wear and tear, and increases belt life.

Durability – our Premium non-fray technology means our Ropanyl belts are stronger and tougher than ever, so they run longer, remain intact longer and deliver even better food hygiene by reducing fabric fray contamination.

Fraying / durability test results*:





Ropanyl Premium Belt Leading competito equivalent belt

Shrink-less – Premium belts are specially designed and manufactured to reduce the risk of shrinkage and maintain optimal tracking, even under the most demanding food industry conditions, so that your conveyor system continues to run smoothly and efficiently.

Non-stick – the Premium matt finish surface (with its light blue antimicrobial coating for improved food safety) delivers excellent release properties for even the most challenging materials. Its non-stick properties ensure cleaner and extra-smooth transfers at all knife-edge points, safeguarding your product quality and cutting down on belt cleaning time.

Ammeraal Beltech's new **Premium Range of Ropanyl Belts** meet or exceed the strict hygiene requirements of the food industry.

Work with the best!

Technical data Premium Range of Ropanyl Belts										
Item code	Top cover	Fabric	Tension / number of plies	Bottom impregnation	Top cover thickness	Top color	Additional	Non-stick	Knife-edge suitable	Accumulation
579510	Ropanyl	ESM	5/2	00	+ 015	white	AS FG NF		Yes	•
579619	Ropanyl	ESM	5/2	00	+ 015	white	M1 AS FG NF	Yes	Yes	Yes
579520	Ropanyl	ESM	5/2	00	+ 015	light blue	AS FG AM NF		Yes	
579629	Ropanyl	ESM	5/2	00	+ 015	light blue	M1 AS FG AM NF	Yes	Yes	Yes
AS = antistatic, FG = food grade (FDA & EC), M1 = fine matt finish, AM = antimicrobial, NF = non-fray										













Expert advice, quality solutions and local service for all your belting needs

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Global Headquarters:

^{*}results obtained after identical laboratory tests