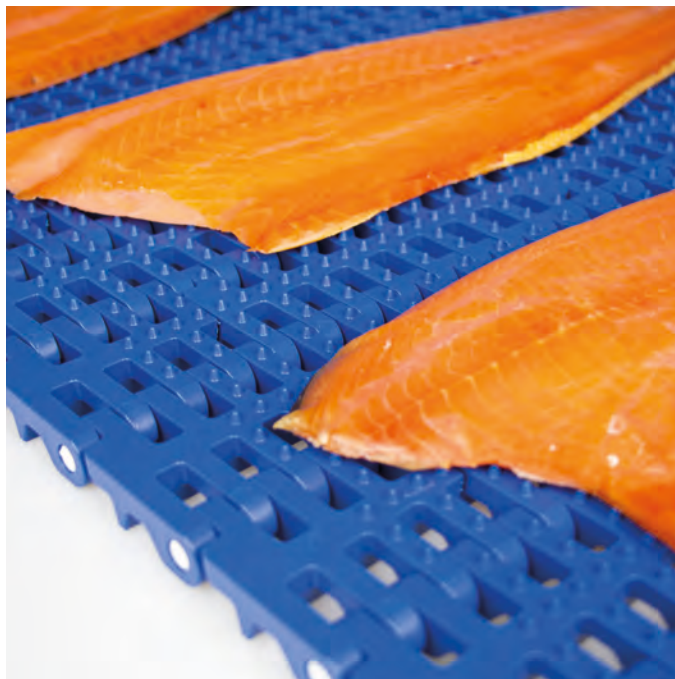


Belts for the Fish & Seafood Industry





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

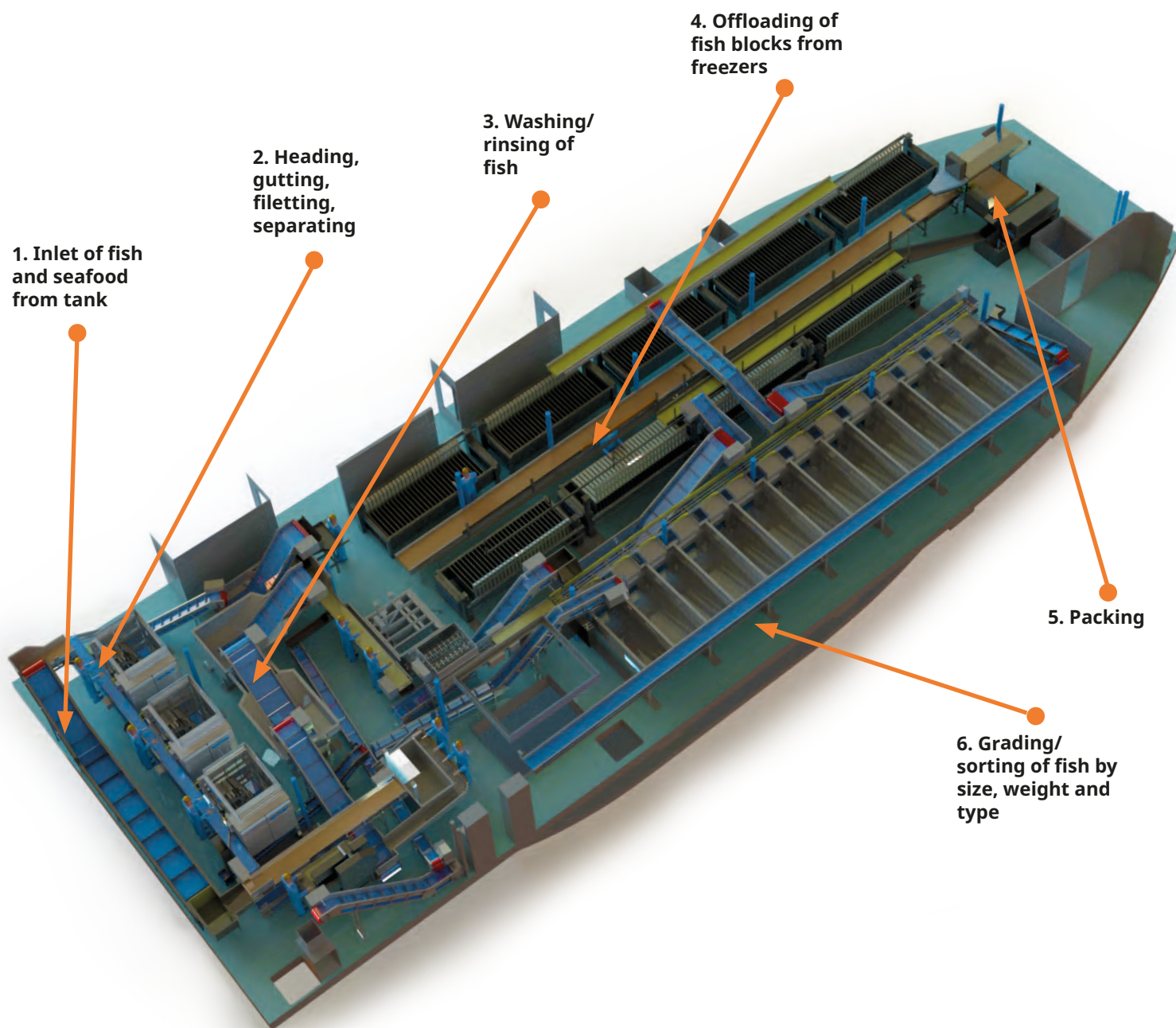
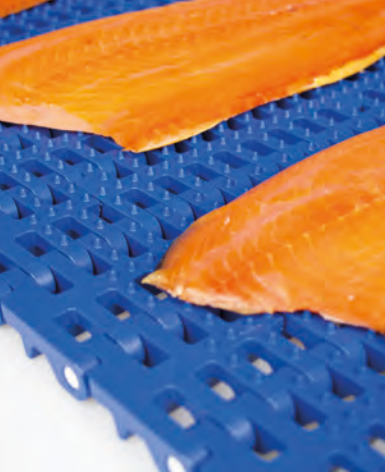
Poor hygiene at any stage of your production process can affect product quality and shelf life and may even cause health hazards.

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





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.

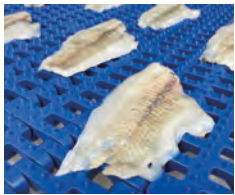
Ammeraal Beltech offers all this, along with the strongest Food Grade modular belt available on the entire market, and much more.



“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%

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



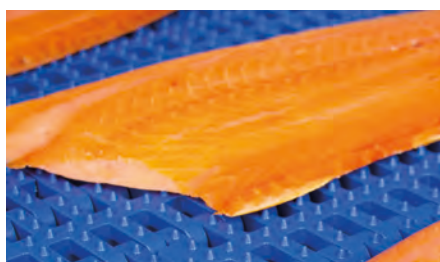
A Trusted Partner

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.

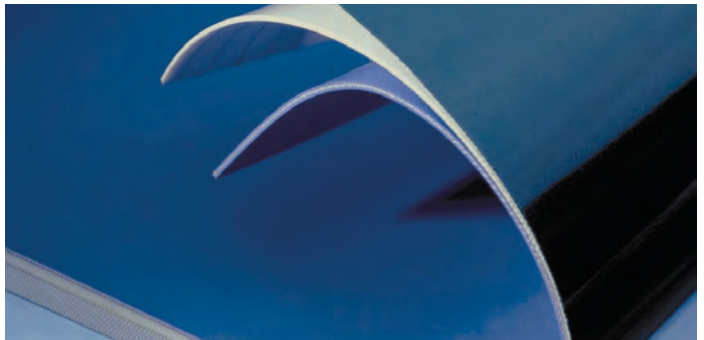


Fit-For-Purpose Belting Solutions



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



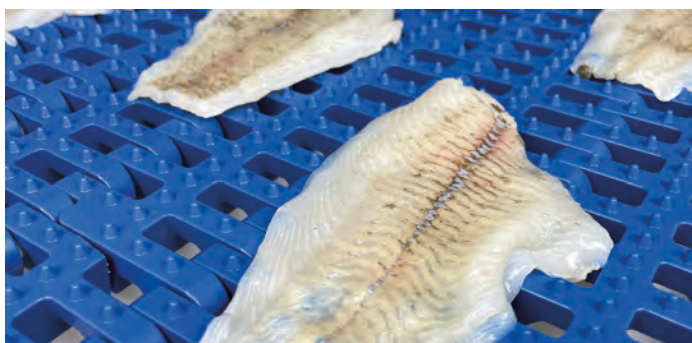
AmSqueeze and MegaSqueeze belts for separating

- 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.



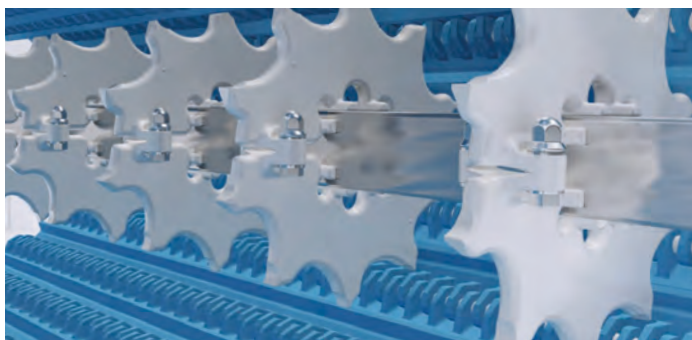
Uni MPB 25% open Cone Top

- 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 Flush Grid 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
at ammeraalbeltech.com

Argentina

T +54 11 4218 2906
info-ar@ammeraalbeltech.com

Australia

T +61 3 8780 6000
info-au@ammeraalbeltech.com

Austria

T +43 171728 133
info-de@ammeraalbeltech.com

Belgium

T +32 2 466 03 00
info-be@ammeraalbeltech.com

Canada

T +1 905 890 1311
info-ca@ammeraalbeltech.com

Chile

T +56 2 233 12900
info-cl@ammeraalbeltech.com

China

T +86 512 8287 2709
info-cn@ammeraalbeltech.com

Colombia

T +57 1 893 9890
info-co@ammeraalbeltech.com

Czech Republic

T +420 567 117 211
info-cz@ammeraalbeltech.com

Denmark

T + 45 7572 3100
info-dk@ammeraalbeltech.com

Finland

T +358 207 911 400
info-fi@ammeraalbeltech.com

France

T +33 3 20 90 36 00
info-fr@ammeraalbeltech.com

Germany

T +49 4152 937-0
info-de@ammeraalbeltech.com

Hungary

T +36 30 311 6099
info-hu@ammeraalbeltech.com

India

T +91 44 265 34 244
info-in@ammeraalbeltech.com

Israel

T +972 4 6371485
info-il@ammeraalbeltech.com

Italy

T +39 051 660 60 06
info-it@ammeraalbeltech.com

Japan

T +81 52 433 7400
info-jp@ammeraalbeltech.com

Luxembourg

T +352 26 48 38 56
info-lu@ammeraalbeltech.com

Malaysia

T +60 3 806 188 49
info-my@ammeraalbeltech.com

Mexico

T +52 55 5341 8131
info-mx@ammeraalbeltech.com

Netherlands

T +31 72 57 51212
info-nl@ammeraalbeltech.com

Peru

T +51 1 713 0069
info-pe@ammeraalbeltech.com

Poland

T +48 32 44 77 179
info-pl@ammeraalbeltech.com

Portugal

T +351 22 947 94 40
info-pt@ammeraalbeltech.com

Singapore

T +65 62739767
info-sg@ammeraalbeltech.com

Slovakia

T +421 255648542
info-sk@ammeraalbeltech.com

South Korea

T +82 31 448 3613-7
info-kr@ammeraalbeltech.com

Spain

T +34 93 718 3054
info-es@ammeraalbeltech.com

Sweden

T +46 (0) 10 130 96 00
info-se@ammeraalbeltech.com

Switzerland

T +41 55 2253 535
info-ch@ammeraalbeltech.com

Thailand

T +66 2 902 2604-13
info-th@ammeraalbeltech.com

Turkey

T +90 232 877 0700
info-tr@ammeraalbeltech.com

United Kingdom

T +44 1992 500550
info-uk@ammeraalbeltech.com

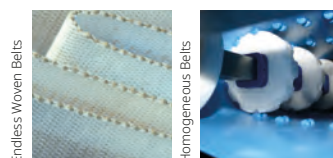
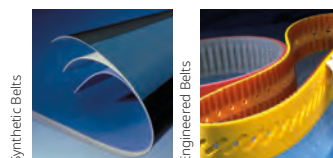
United States

T +1 847 673 6720
info-us@ammeraalbeltech.com

Vietnam

T +84 8 376 562 05
info-vn@ammeraalbeltech.com

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



General contact information:

Ammeraal Beltech
P.O. Box 38
1700 AA Heerhugowaard
The Netherlands

T +31 (0)72 575 1212
info@ammeraalbeltech.com

ammera.com