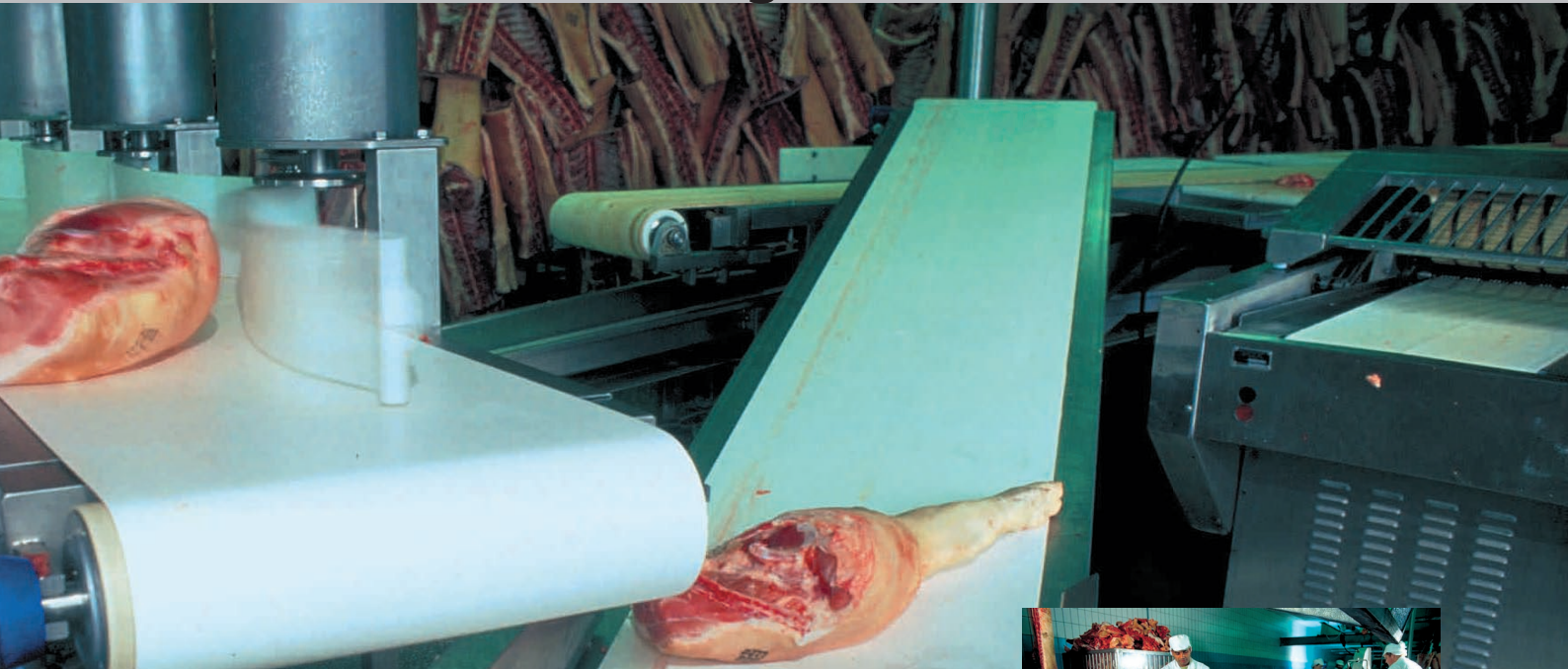


NEW



Amseal – durable edge reinforcement



As a leading producer of Process and Conveyor belts for the food industry, we at *Ammeraal Beltech* have made food production hygiene a cornerstone of our business. In focusing on this area, we have developed a highly innovative protective system to prevent belt edges from soiling and fraying. Bacterial is also prevented from penetrating which is an important step in assuring compliance with the HACCP compliance.

Belt edges of conveyor belts are normally finished with cut edges and are not protected against external influence. One of *Ammeraal Beltech's* belt edge protection concept is Amseal. The Amseal edge protection completely seals the belt edge on all sides with a thermoplastic strip.

Belts with Amseal belt edges are protected against all kind of external influences and circumstances. Due to this highly innovative protective system we are meeting the hygienist standards. A wide range of Amseal belts are available as standard: Nonex (PVC), Ropanyl (TPU), Peflex (PE), and Amtel (TPE). Colours include USDA-approved white and light blue.

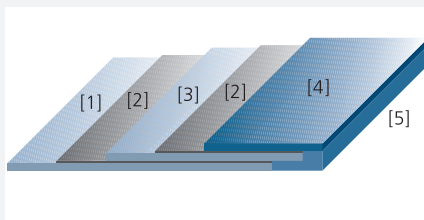


Technology

To produce Amseal on a two or three-ply synthetic conveyor belt, we separate the belt with special equipment and we fit a strip in double step geometry into the belt edge before finally slitting the belt to the required width. Amseal durable edge reinforcement is also available for single-ply or endless woven belts.

In the Amseal process the originally top cover material is fully closed and smooth over the full belt width. This makes the belt mechanically very strong and is the greatest advantage of the Amseal belt edge when compared to other products in the market.

Two-ply belt with bottom cover and Amseal edge protection: [1] bottom cover; [2] fabric; [3] layer; [4] top cover; [5] Amseal rope



The unique Amseal concept can be applied to all kind of *Ammeraal Beltech* products, even profiled belts. For applications with small knife edge transfers, we prefer to use the *Ammeraal Beltech* KleenEdge concept.

Amseal edge protection can offer you more important benefits:

- Unique edge reinforcement concept
- No bacterial penetrating by wicking
- Eliminates fabric contamination



Our belts with Amseal edge protection can of course be used in a variety of different industrial sectors

Protection against microbes begins with proper hygiene and cleanliness. Current cleaning and hygiene practices remain essential and have to be maintained.

Product benefits

- **Totally encapsulated belt**
 - › Avoid fibre contamination
 - › Long belt life
 - › Low running costs
- **Improved hygiene**
 - › Easy to clean
 - › Less cross contamination
 - › Eliminates fabric contamination
- **Highly durable design/high strength**
 - › Highly wear resistant
 - › Long belt life
 - › Low running costs
- **Wide range of belting**
 - › One, two or three-ply belts
 - › Suitable for all cover types
 - › Possible with many profiles
- **Improved visual aspects**
 - › Clean belt and conveyor
 - › Improved image
 - › Modern design
- **Meets international standards**
 - › Assists in implementation of HACCP
 - › Meets FDA/EU requirements
 - › USDA/3A approved

Applications

Ammeraal Beltech belts with Amseal are used in different industries like:

- Bakery, biscuit and pastry
- Confectionery and chocolate
- Meat & poultry and fish processing
- Dairy industries
- Tobacco processing
- Airport and general handling

Further information

Please ask for other Food Safety concepts:

- **KleenEdge**
- **Footless flights**
- **Blue belts**
- **AntiMicrobial belts**

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