

Depanner Belts for the Bakery Industry



Ammeraal Beltech is a leading manufacturer of process and conveyor belting with an established reputation for developing innovative solutions for belting applications. Ammeraal Beltech has developed specific process belts for depanner applications in the bakery processing line.

These belts are the ideal product for inline-depanning pan bread, rolls, pizza or other special products. The pans are transported to the vacuum belt, which lifts the product out of the pan by means of a vacuum cup covered belt, travelling on a large radius vacuum chamber, connected to a high efficiency blower. The lifted product is then placed gently onto a product discharge conveyor.

Innovation & Service in Belting

Technology

The highest quality silicone rubber is precision molded into a variety of flexible, extremely durable depanner cups. All depanner cups are rated for temperatures ranging from -51° C to +204° C and are made of FDA approved silicone.



Depanner cups are available in metal-detectable silicone rubber.

Bread depanner suction cup retainers are a vital necessity to many bakery operations. These suction cup retainers provide the most time efficient method of installing and removing both the cup and retainer, which is now as easy as turning a screw. The unique "twist-in" feature will reduce your maintenance downtime with rapid insertion and removal of retainers and suction cups. All retainers are made from FDA approved, metal-detectable material.

They provide the most efficient method of installing and removing both the cup and retainer, reducing your maintenance downtime.

Main features

- Food Grade PVC top cover
- Heavy 3-ply design
- Excellent oil & fat resistance
- Laterally stable belt construction
- High temperature resistance
- Designed to fit all vacuum cups

Customer benefits

- Good belt performance due to a very stable belt construction and flatness of the surface
- Long belt life



Article No.	Nomenclature	Belt thickness [mm]	Hardness [shore A]	Thickness top cover [mm]	Force at 1% elongation [N/mm]	Flexing diameter [mm]
576050	Nonex EM 15/3 00 + 15 White FG	5.0	65A	1.5	15	120

Bottom cover or top cover: 00 = impregnation
02..03 = coating thickness

Additional properties: FG = Food Grade

Nomenclature Nonex EM 9/3 00+20 White FG

Coating cover..... Additional properties
Fabric..... Colour
F/E at 1%..... Top cover/profile
Number of plies..... Bottom cover

www.rydell.com.au

VICTORIA
VICTORIA
NEW SOUTH WALES
QUEENSLAND
QUEENSLAND
SOUTH AUSTRALIA
WESTERN AUSTRALIA

HEAD OFFICE 148-150 Cochrans Road Moorabbin 3189 Victoria
BRANCH 148-150 Cochrans Road Moorabbin 3189 Victoria
BRANCH Factory 16/24 Kanowna Street Hastings 3915 Victoria
BRANCH 22 Binney Road Kings Park 2148 New South Wales
BRANCH 12 Machinery Street Darra 4076 Queensland
BRANCH 8 Machinery Street Darra 4076 Queensland
BRANCH 17-19 Churchill Road North Dry Creek 5094 Sth Aust
BRANCH Unit 3/75 Crocker Drive Malaga 6090 West Aust

Phone (03) 9555 7922 Fax (03) 9553 3908
Phone (03) 9555-7922 Fax (03) 9553 3908
Phone (03) 5979 4447 Fax (03) 5979 4205
Phone (02) 9831 7300 Fax (02) 9831 8822
Phone (07) 3375 6211 Fax (07) 3375 6042
Phone (07) 3375 6211 Fax (07) 3375 6042
Phone (08) 8162 9922 Fax (08) 8162 9933
Phone (08) 9249 3777 Fax (08) 9249 3778

Email: admin@rydell.com.au
Email: salesvic@rydell.com.au
Email: david.bence@rydell.com.au
Email: salesnsw@rydell.com.au
Email: salesqld@rydell.com.au
Email: salesqld@rydell.com.au
Email: salessa@rydell.com.au
Email: saleswa@rydell.com.au