

Ultranyl Belts

Ultra-resistant to Temperature Shocks



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 food industry, polyurethane belts are able to fulfil the application requirements. Ammeraal Beltech added a high-tech Food Grade polyurethane belt to this range: Ultranyl, extra resistant to temperature fluctuations – from high to low and vice versa.

Main features

- Superior hydrolysis resistance
- Excellent temperature suitability; short resistance from -30°C to +110°C
- Less browning effect as a result of high temperatures
- Flexible belt run over knife edges – even at low temperatures
- Easy to clean, crack-free cover
- Food Grade complying with EC 1935/2004, EU 10/2011 and FDA standards

Benefits

- High performance, also in very oily and greasy environments
- Long belt life, also in wet or steamy conditions

Typical applications

- Bakeries – take-off and oven infeeder
- Potato processing – direct cooling
- Applications where steam is created
- Applications with high humidity

Innovation & Service in Belting

Temperature and hydrolysis

Ammeraal Beltech is focused on food safety; all components and equipment in production lines are screened carefully to improve production safety and hygiene. Hygiene is a cornerstone of our 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 has resulted in the Ultranyl Belt cover, a material suitable to withstand temperature fluctuations and hydrolysis. Ultranyl Belts are food safe; food products will not be contaminated due to the homogeneous high density crack-free cover.

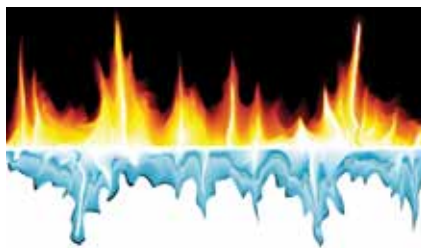


Ultranyl is a belt top cover with heat and cold resistant properties. Especially suitable for applications where baked products are taken over from the oven. An Ultranyl cooling belt may show reduced dark burning colouration, depending on the composition, mass and temperature of the product in contact with the belt. Another specific situation is where hot products are positioned on a cold belt and a lot of steam is created. Ultranyl is hydrolysis resistant and will be less affected by steam.

Technical Data	
Belt type	Ultranyl EM 6/2 00+02 white AS FG
Article code	581140
Belt thickness	1.5 mm
Surface finish	glossy
Bottomside finish	transparent TPU impregnation
Temperature range	-20 to 100°C, short periods -30 to 110°C
Food standards	EC 1935/2004, EU 10/2011 and FDA

AS = antistatic, FG = food grade

- » The excellent temperature resistance of the Ultranyl material allows for short shock temperatures up to 110°C.
- » Low temperatures right after high temperatures and vice versa do not affect the belt cover.



Short shock temperatures



Ultimate hydrolysis resistance



Solid advice
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