

## Depanner belt for Bakery industry

...with rapid insert suction cup retainer system...

**With experience and application know-how, 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's 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.

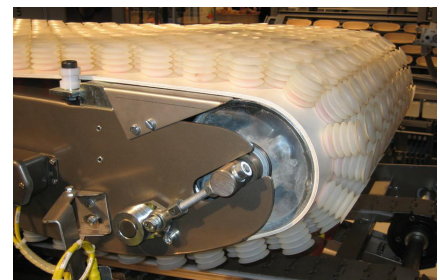
Our suction Depanner belts can be manufactured to any size and layout, and supplied complete with any of our retainer clips and suction cups fitted so that the belt is ready for immediate use.

### Main features

- Food grade PVC belts
- Heavy 3-ply designs
- Excellent oil & fat resistant
- Laterally stable belt construction
- High temperature resistant
- Designed to fit all vacuum cups
- Thermoplastic splice

### Customer benefits

- Good belt performance due to very stable belt construction and flatness of the surface
- Long belt life
- Easy release of products due to high quality silicone suction cups



### Technical data

|                           |                              |
|---------------------------|------------------------------|
| Article code              | 576050                       |
| Nomenclature              | Nonex EM 15/3 00+15 white FG |
| Belt thickness            | 5,0 mm                       |
| Hardness                  | 65 shore A                   |
| Weight                    | 5,2 kg/m <sup>2</sup>        |
| Force at 1% elongation    | 15 N/mm                      |
| Surface finish            | smooth                       |
| Min. diameter flexing     | 120 mm                       |
| Min. diameter backflexing | 220 mm                       |
| Temperature range         | -20 to +80 °C                |
| Standard production width | 2000 mm                      |

*Additional nomenclature:*

FG = food grade in accordance with EC 1935/2004

**Ammeraal Beltech** Holding B.V.  
Handelsstraat 1, P.O. Box 38  
1700 AA Heerhugowaard  
The Netherlands

T +31 (0)72 - 57 51 212  
F +31 (0)72 - 57 16455  
info@ammeraalbeltech.com  
www.ammeraalbeltech.com

This information is subject to alteration due to continuous development. Ammeraal Beltech will not be held liable for the incorrect use of the above stated information. This information replaces previous information. All activities performed and services rendered by Ammeraal Beltech are subject to general terms and conditions of sale and delivery, as applied by its operating companies.