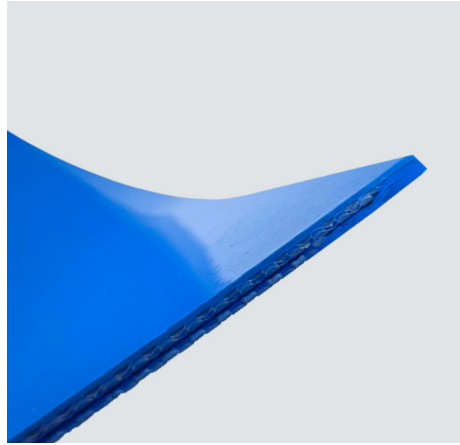


# Hygienic Amseal Safe Edge Solution

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As a leading manufacturer of process and conveyor belts for the Food Industry, Ammeraal Beltech has made food production hygiene a cornerstone of the business.

**In focusing on this area, Ammeraal Beltech has developed a reliable protection system to prevent belt edges from soiling and fraying.**

The solution also inhibits bacteria from penetrating the inside of the belt, which assures compliance with ISO 22000 requirements (previously HACCP).

In addition to our other hygienic concepts such as Non-fray and KleenEdge, Hygienic Amseal completely seals the belt edge on all sides and leaves the top coating intact.

Amseal can be used on belts with fabrics on the back side and on belts coated on both sides in a wide range of belt series: Nonex, Ropanyl (TPU), Peflex (PE) and Amtel (TPE).



Ammeraal Beltech is member of European Hygienic Engineering & Design Group



Food Grade belts comply with EC 1935/2004 and FDA standards supporting your ISO 22000 requirements (previously HACCP)

## Unique Food Safety Technology

**Amseal** technology relies on applying a thermoplastic material to the belt edge, which is separated with special equipment. The unique two-step geometry ensures the top cover in contact with food is not interrupted and the fabric within the belt is completely locked up.

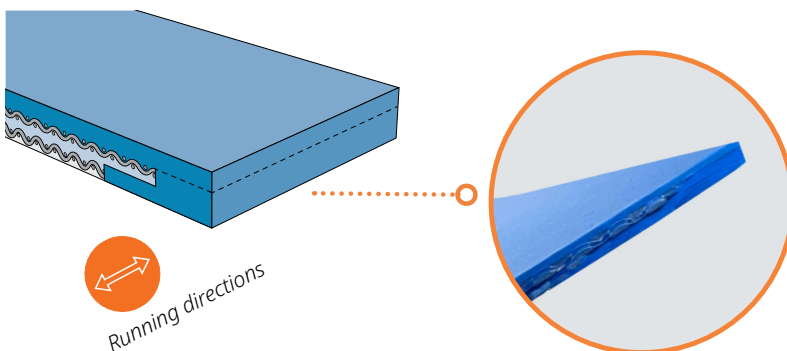
With Amseal the original belt surface is closed and smooth over the entire width. This makes the belt easier to sanitise (Food Safety), protected against moisture and contamination, and very strong mechanically.

The unique **Hygienic Amseal** concept can be applied on all Ammeraal Beltech belts (mono-, two- or three-ply belts) and with many profiles.

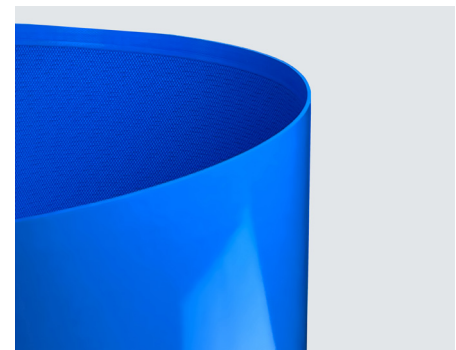
### Main benefits:

- Improved hygiene
- Easy sanitation
- Reduced risk of cross-contamination
- Elimination of fabric contamination
- Compatibility with scrapers
- Elimination of yarn frays contamination
- Extended belt life
- Cost savings in sanitation times and water/detergent consumption
- Unlimited belt flexibility
- Modern, reliable, durable design
- Improved aesthetics
- Availability in many different colours

### Unique two-step geometry

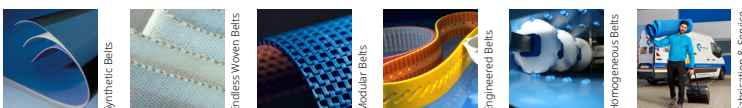


### Amseal edge top and bottom side



Hygienic Amseal is the first-choice solution for food applications in such industries as the bakery, confectionery, meat, poultry, fish processing, dairy, fruit and vegetable.

Belts with a classic Amseal edge protection system can be used in a variety of different industries, including pharmaceuticals, agriculture, rubber and tyre, tobacco, wood lacquering, and airports.



**Expert advice and quality solutions for all your belting needs.**  
ammeraalbeltech.com

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