

Ultrascreen Belt Range Hygienic De-watering & Drying





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)

Ultrascreen PRO: Exceptional Tracking, Excellent Hygienic Properties and Lower Total Cost of Ownership

Ammeraal Beltech is proud to offer an exciting new range of Ultrascreen mesh belts. With over 75 years of experience in the conveyor belting Industry, Ammeraal Beltech knows OEM's and End Users always look for ways to decrease expenses, increase productivity and safety. That's why Ammeraal Beltech does not only offer traditional Ultrascreen mesh belts, but also the newly added Ultrascreen PRO mesh belt.

Ultrascreen PRO positive drive belts work with Soliflex PRO lug technology and offer the ultimate tracking performance, as well as lower total cost of ownership. Conveyors equipped with Ultrascreen PRO mesh belts are more cost-efficient to build, provide exceptional tracking and require less installation time and maintenance.

Total cost of ownership

Traditional friction-driven mesh belts require either crowned or uncrowned drive pulleys with v-guides. The mesh belts are made endless with the use of a stainless steel fastener. The run-in time required for tensioning friction-driven belts is longer inconveniencing both OEMs and end users. Additionally, more maintenance must be performed on these types of belts. The tension causes early v-guides, stainless steel fastener failure, and thus, a shorter lifetime of a mesh belt.

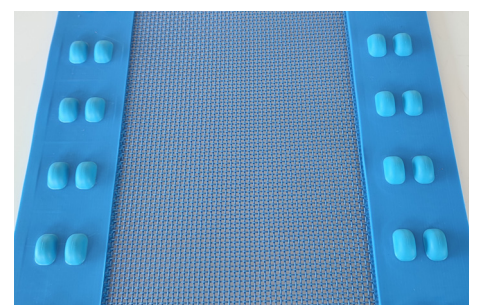
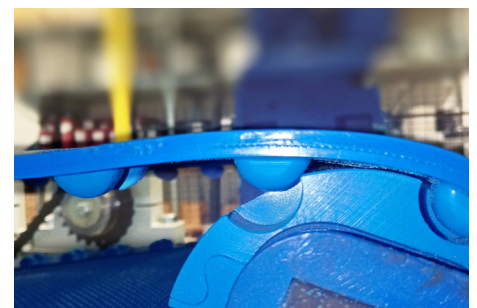
Ask your local sales representative to make a total cost of ownership calculation for your company!

Benefits

Our Ultrascreen PRO comes with a variety of different teeth and sprocket styles to fit your application. The positive drive system has the following benefits:

- The ultimate tracking performance
- Less tension applied to materials during assembly
- Reduced energy required to run your conveyor
- Plug & Play (no run-in time)
- Lower maintenance costs
- Lesser belt elongation
- Easy to clean and disinfect
- Excellent hygienic qualities, supports ISO 22000 requirements (previously HACCP)
- Reduced product contamination

The Ultrascreen PRO belts can be installed on new positive drive conveyors or as retrofits on friction-driven conveyors.





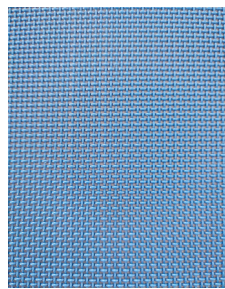
Ultrascreen (PRO) Belt Range: proven belting solutions for Fruit & Veg processing!

With a full-range of belting products, Ammeraal Beltech is able to provide well-considered solutions for all belting processes. For the processing of vegetables, fruits and fish, Ultrascreen Belts with polyester monofilaments are the proven solution.

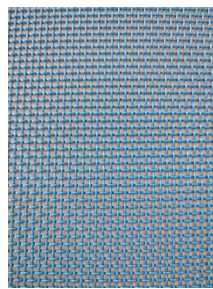
Product



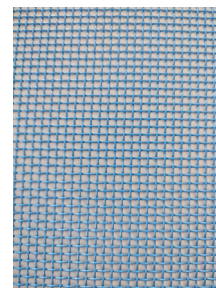
Ultrascreen 1000 µm



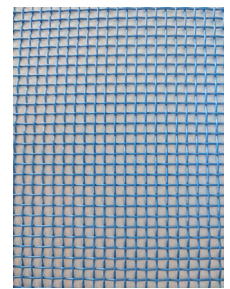
Ultrascreen 2000 µm



Ultrascreen 3000 µm



Ultrascreen 4000 µm



Description

	Ultrascreen 1000 µm	Ultrascreen 2000 µm	Ultrascreen 3000 µm	Ultrascreen 4000 µm
Available mesh	Polyester	Polyester	Polyester	Polyester
Air permeability L/dm ² /s @100Pa	3640	5080	6000	6540
Water permeability L/(m ² /s) @200mbar	2020	3350	5000	6450
Open Area	30%	45%	55%	64%
Available belt width Ultrascreen	2000 mm	2000 mm	2000 mm	2000 mm
Available belt width Ultrascreen PRO	1450 mm	1450 mm	1450 mm	NA
Available belt width Ultrascreen XMD	1450 mm	1450 mm	1450 mm	NA

● **Fresh Salad** ● **Vegetable processing** ● **Fruit processing** ● **Recycling** ● **Filtering and Sieving**

Ultrascreen XMD

Every segment of the Food Industry runs the risk of foreign body contamination, with heavy consequences that include everything from disruptive claims affecting the brand reputation, all the way to very expensive product recalls. For those reasons, we have the Ultrascreen XMD edges available. The edges are X-ray and metal-detectable. Should the edges or cleats pollute your product, it will be picked up by your metal detector.

