

Endless Woven AmSqueeze Belts for Separating







Especially in the food industry products are being refined or recovered. In this industry some primary products such as carcasses, fat, meat, bones are separated with separator machines.

Ammeraal Beltech offers a flexible squeezing belt for these heavy applications.

Typical industries

- Meat & poultry
- Fish
- Fruit & vegetables
- Other industries: cheese, sausage, butter, tooth paste and chemicals

Belt features

- Rigid belt construction
- Easy to clean surface
- Wear resistant covers
- Different profiles available
- Food Grade (EC, FDA)

Benefits

- Non-cracking covers
- High yield
- Improved lifetime
- Less waste

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

Innovation & Service in Belting

Food Safety technology

A separating machine is designed to separate soft and solid components, e.g. meat from bones.

A separator belt transports product to a perforated drum and squeezes the softer material through the perforation. The harder particles remain outside the drum.

Diagram of the separating process

This continuous process ensures a smooth separation:

- » in the Meat Industry;
- » in the Fish Industry;
- » for fruit and vegetables processing: refining of juice and puree;
- » in waste disposal and recycling of e.g. cheese, sausage, butter, tooth paste, chemicals etc.

Product benefits:

- Non-delaminating Food Grade belt covers on special designed endless woven fabric without seam.
- The topside of the belt is provided with profile A93 Rhombus for optimum grip and cleanability. Other profiles, e.g. A24 Herringbone, A18 Fine Square are available.
- The polyurethane belt covers ensure wear resistance and a long belt life.
- Completely sealed belt edges offer optimal hygiene conditions.
- Extended experience with belts for various brands of separator machinery.

Example of Seamless Endless Woven Separator Belts

Belt type	AmSqueeze 300	AmSqueeze 500	AmSqueeze 700
Example Article description	AS 314 A93-A93	AS 514 A93-A93	AS 714 A93-A93
Top cover material	TPU 3 mm Ropanyl 76 (Shore A) FG	TPU 3 mm Ropanyl 85 (Shore A) FG	TPU 3 mm Ropanyl 93 (Shore A) FG
Top cover color	Ivory	White	Transparent
Standard finish covers	A93 Rhombus profile	A93 Rhombus profile	A93 Rhombus profile
Standard belt thickness	13,4 mm	13,4 mm	13,4 mm
Other available belt thickness	15,16,17,18,19,20 mm	15,16,17,18 mm	15,16,17,18 mm
Grip	++++	++++	+++
Wear resistance	+++	++++	++++
Yield	+++++	++++	+++
Food Grade	EC/FDA	EC/FDA	EC/FDA
Indication application	Soft	Medium	Hard
Replaces	Rubber	PU	PU hard

Consult our application engineers and product information for other options | A questionnaire for belt selection is available

Tolerance on length ±1% Width -0/+2 mm | Closed edges skived













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