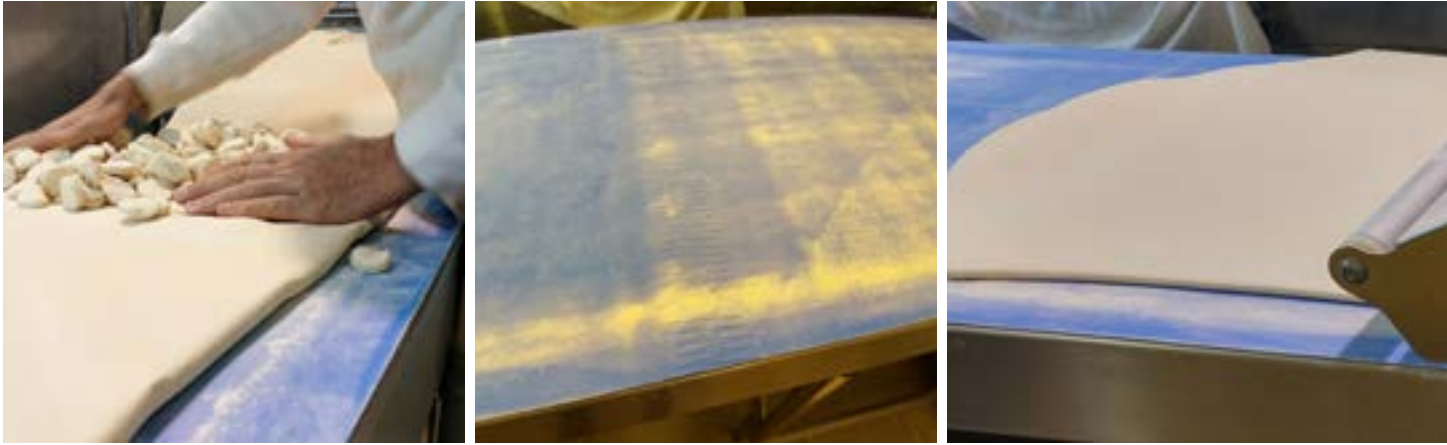


Dough Sheeter Synthetic Belts in Light Blue Colour



An innovative and cost effective solution for dough sheeters

Hygiene and Food Safety standards are being raised constantly. This is why Ammeraal Beltech never stops innovating in both the design and the manufacture of its process and conveyor belts.

Our new Ropanol Belt, specially designed for dough sheeter applications, provides many advantages:

- Reliable, long-lasting performance
- Enhanced Food Safety
- Easier contamination control
- Full compliance with EC 1935/2004, FDA Food Safety standards

Improved Food Safety, Product Quality and Reduced Costs

Ropanol EM 8/2 0+00 light blue AS FG for dough sheeters.



New Ammeraal Beltech light blue belt



Traditional white belt

Features	Benefits
Light blue colour belt	<ul style="list-style-type: none"> Improved Product Quality: better visual control of the distribution and calibration of flour over the belt's blue surface Improved Food Safety & Hygiene: easy detection of contamination Lower Costs: less waste due to optimization of flour dosage
Outstanding non-stick surface	<ul style="list-style-type: none"> Excellent and long lasting product release properties Better cleanability compared to traditional white belts
Oil and flour resistant top cover	<ul style="list-style-type: none"> Longer service life

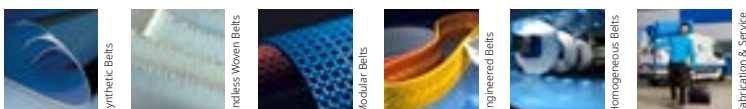
Technical data

Item code	Belt description	Belt thickness (mm)	Force at 1% elongation (N/mm)	Flexing diameter (mm)
572080	Ropanol EM 8/2 0+00 light blue AS FG	1.5	8	30

AS = Anti-Static, FG = Food Grade (EC and FDA)

Ammeraal Beltech has always been focused on Hygiene and Food Safety; we have developed solutions such as **Homogeneous Belts**, **AntiMicrobial Belts**, **Non-fray Belts** and **Light Blue Belts**, giving you a clear advantage in the reduction of contamination risks.

Work with the best!



Expert advice and quality solutions for all your belting needs.
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