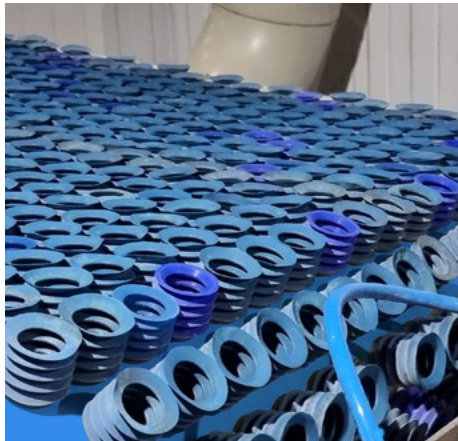


# Depanner Belts for the Bakery Industry



Ammeraal Beltech has developed specific process belts for depanner applications in the bakery processing line.

These belts are ideal for in-line depanning of a wide variety of baked products, such as bread and buns.

Ammeraal Beltech Depanner belts are a food safe and efficient solution for industrial bakeries and will perform even when dealing with varying and complex surfaces.

## **Main features**

- Light blue colour belt
- AntiMicrobial properties
- Food-grade belt top cover and accessories
- High-temperature resistance
- Heavy duty 3-ply design
- Excellent oil & fat resistance
- Laterally stable belt construction
- Designed to fit all retainer rings

## **Customer benefits**

- Deep sanitation thanks to the light blue colour
- Reliable depanning
- Food safety
- Easy and quick replacement of retainer rings and suction cups
- Extended belt lifetime

## Innovation & Service in Belting

### Suction Cup Technology

The highest quality silicone rubber is precision moulded into a variety of flexible, extremely durable depanner cups. Food-grade depanner cups are rated for working temperatures ranging from -51° C to +204° C.



Depanner cups are even available in metal-detectable silicone rubber.

Bread depanner suction cups and retainers are a vital necessity to many bakery operations. The suction cup retainers provide the most time efficient method of installing and removing both the cup and retainer, which is now as easy as turning a screw. The unique "twist-in" feature will reduce your maintenance downtime with rapid insertion and removal of retainers and suction cups. Retainers rings and suction cups are made of food-grade material and, as an option, even available in metal-detectable material.



The unique "twist-in" tool provides the most efficient method to replace cups and retainers, reducing your maintenance downtime.

### Improve your optical detection of broken belt particles

Light blue belts and accessories, such as suction cups, can help you recognize better, quicker, and precisely when, and where, input disinfection.

The blue belt colour could drastically improve your optical detection of **broken belt particles** that can cause **food contamination** in your production line.

### Technical Data

Item	Description	Hardness [Shore]	Force at 1% elongation	Thickness [mm]		Minimum pulley diameter [mm]	
				Total	Top Cover	Flexing	Backflexing
576120	Nonex EM 15/3 00+15 Light Blue AM FG	65A	15	5.0	1.5	120	220

AM= AntiMicrobial; FG = Food grade

#### Nomenclature Nonex EM 15/3 00+15 Light Blue AM FG

Coating cover .....	Additional properties
Fabric .....	Colour
F/E at 1% .....	Top cover/profile
Number of plies .....	Bottom cover



SCAN FOR VIDEO

Watch Ammeraal Beltech's Depanner Cups Installation Instruction video on our YouTube channel. Visit [www.youtube.com/ammeraalbeltechgroup](http://www.youtube.com/ammeraalbeltechgroup) or scan the above QR code to watch the video.

The local partner of choice  
for sustainable conveyor belting solutions  
- around the globe.

[www.ammeraalbeltech.com](http://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.

Member of Ammega Group



Scan the QR code  
and find your local  
contact

**Ammeraal Beltech**

P.O. Box 38  
1700 AA Heerhugowaard  
The Netherlands

T +31 (0)72 575 1212

[www.ammeraalbeltech.com](http://www.ammeraalbeltech.com)