



Ropanyl Premium Plus⁺

“ Confirmation that Premium performance has been overtaken ”

The company Caffarel

Master Italian chocolatier Caffarel has been delighting customers with high-quality confectionery since 1826. The company's founder, Pier Paul Caffarel, was the creator of the much admired boatshaped gianduiotto chocolates, which owe their unique and delightful taste to the addition of sweet Piedmontese hazelnuts in the chocolate mix. Based in Luserna San Giovanni in the foothills of Torino, Caffarel is today a wholly-owned subsidiary of leading global Swiss chocolatier group Lindt & Sprüngli. Caffarel successfully tested our new generation of processing conveyor belts Ropanyl Premium Plus⁺.

Testimonial

« From the year 2014 we are successfully using the first generation of Ropanyl Premium. Application are mainly with naked chocolate on belt surface in moulding, cooling and packaging. Benefit was found in different performances in comparison to competitor and Ammeraal Beltech classic standard polyurethane synthetic processing belts.

From the time we switched to the new second generation of Ropanyl Premium Plus⁺ belts, in addition to the benefit of flexibility, Anti-Microbial, Non-Stick and Non-Fray properties we found additional properties like:

- Easy tracking
- Shrink less
- Non-wicking

All these benefits are in addition to the extended lifetime, considering that the first belt was installed in September 2019 and it's still performing at high level without needs of maintenance!

The new Ropanyl Premium Plus⁺ white version supports us in our Food Safety and Cost Saving program. »

Mr. Flavio Falco

Engineering Manager at Caffarel

Flavio Falco