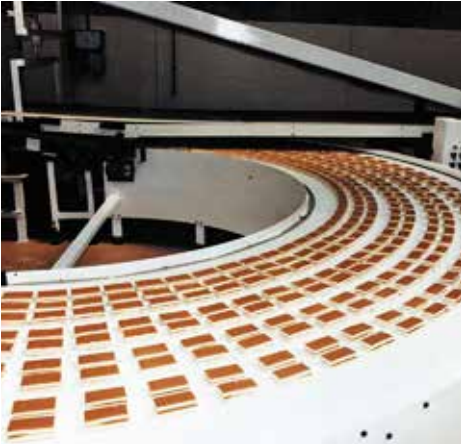


AU

KleenEdge non-fray your Contamination Safeguard



In focusing on hygiene Ammeraal Beltech has developed the KleenEdge range to minimize the problem of belt edge fray and the associated contamination issues.

KleenEdge is named to signify that the belt edge remains clean during use. This feature tackles contamination risks that may occur from belt edge wear.

The KleenEdge construction is designed in such a way that the high strength reinforcement fabric is held securely in a tough non-cracking thermoplastic sandwich. It is extremely difficult to get fibre pull out, should the edge become abraded. Under these conditions normal belt types can shed belt fibres, KleenEdge does not.



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)

Innovation & Service in Belting

Food Safety benefits

The protection of the belt fabric reinforcement is the key to ensure long life. Wherever these fabrics are exposed and untreated there is the risk for contamination, belt shrinkage and distortion. Belts that suffer from these problems are difficult to track and are often damaged. KleenEdge provides solutions to these familiar problems and supports your ISO 22000 requirements (previously HACCP).

- Resist long fibre pull out
 - › Avoid fibre contamination
 - › Long belt life
 - › Low running costs
- Encapsulated core
 - › No shrinkage from friction or product ingress
 - › Long belt life
 - › Low running costs
- High strength low stretch
 - › Little maintenance
 - › Long belt life
 - › Low running costs
- Easy to clean
 - › Low bacteria counts
 - › Reduce contamination risks
- Range of single-ply, two-ply, embossed, white and blue
 - › Covers many applications
 - › Used in many industries
- Flexible
 - › Used in arduous applications where knife edges are present

Applications

KleenEdge is generally used in applications where it is difficult or impossible to use Amseal edge reinforcement. The KleenEdge range has the capability of going round very small fix knife edges and can be used on roller beds, slider beds and troughed applications.

The range of KleenEdge belts is used in high risk food processing areas such as:

- Bakery
- Confectionery
- Meat & poultry and fish processing
- Dairy
- Fruit and vegetable processing

Protection against microbes begins with proper hygiene and cleanliness. Current cleaning and hygiene practices remain essential and have to be maintained.

Durability

Our non-fray technology means our belts are stronger and tougher than ever. They run and remain intact longer and deliver even better food hygiene by reducing fabric fray contamination.

Fraying / durability test results*:

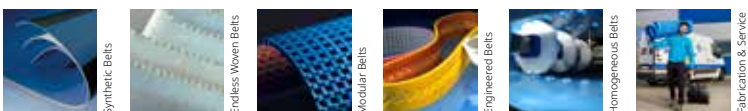


Ammeraal Beltech non-fray belt



Leading competitor's equivalent belt

*results obtained after identical laboratory tests



Expert advice and quality solutions for all your belting needs.
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