



## Cooling belts for the Confectionery industry

## ...highly efficient cooling of chocolat products...

With experience and application know-how, Ammeraal Beltech has developed specific belts for cooling applications in the choclat processing lines.

Cooling takes place by heat transfer, this means transfer from an area with high temperatures to an area with a lower temperature. This will take place in one or more of the three following ways: conduction, convection, and radiation. In most of the cooling tunnels a combination of the three methods is applied.

Belts need to be very thin and need to guarantee good heat transfer and release characteristics. Sometimes the products are cooled down after the oven over time on a single long belt, which need a lot of space.

## Main features

- Excellent heat transfer
- High temperature restistant
- Oil and fat resistant
- Food grade TPU quality
- Easy to clean surface
- Good release properties
- Laterally stable belt construction

## **Customer benefits**

- Efficient cooling process
- Excellent lay flat characteristics for very wide belts (art. 579841)
- · Long belt life





Article No.	Nomenclature								Thickness [mm]	Hardness [shore A]	Force at 1% elongation [N/mm]	Flexing diameter [mm]
525005	Ropanyl	EM	4/1	00	+	02	White	FG	0.70	93	4	8
579841	Ropanyl	EM05	5/1	00	+	02	White	M2 AS FG	1.00	93	5	10
590950	Ropanyl	EM	6/1	00	+	02	Caramel	FG	0.65	93	6	5
599270	Ropanyl	EM	6/1	00	+	02	Caramel	AS FG	0.65	93	6	5

Bottom cover or top cover: Additionals:

00 = impregntion FG = food grade 02 = coating thickness M2 = matt finish AS = antistatic

Nomenclature

Nonex EM 9/3 00+03 White FG

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

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