

RAPPLON® Homogeneous Elastic Belts untuk industry makanan



Mudah dipasang, sepenuhnya Food safe, dan dapat diandalkan

Ammeraal Beltech menawarkan rangkaian lengkap Belt Elastis Food Grade homogen yang terbuat dari poliuretan premium yang disetujui untuk berbagai aplikasi dalam Industri Makanan.

Fitur utama:

- Memenuhi standart keamanan pangan & kebersihan
- Elastisitas yang andal dan stabil
- Metode penyambungan yang mudah dan cepat mengurangi waktu henti
- Tersedia property permukaan yang berbeda
- Versi spesifik yang cocok untuk detector logam

RAPPLON® Homogeneous Elastic Belts Easy installation and Food Safety

Ammeraal Beltech, the leading belting supplier in the Food Industry, continuously extends its range of products to be your preferred One-Stop Belt Shop partner.



Ammeraal Beltech member
European Hygienic Engineering & Design Group



Food Grade belts comply with EC 1935/2004, EU 10/2011 and FDA standards

Food Safety & Hygiene

Homogeneous high quality polyurethane belts are specifically made for food processing and packaging applications where Food Safety & Hygiene is always a must. Our materials virtually cannot contaminate any food product.

RAPPLON® Elastic Spreader Belt Complete all-in-one solution



We have developed a new Elastic Spreader Belt offering all-in-one solutions, including high performance and easy on-site installation.

54562 UU N16 SP5Q FG

Non-stick P5 profile with excellent release properties

The combination of polyurethane and a profiled conveying surface permits the use of a wide variety of fresh sticky dough. Our customers are reporting excellent release performance across a selection of different spreader processing equipment.

Easy installation, reliable elasticity and no retensioning – ever! These new belts have long-wearing dimensional stability, eliminating elongation during use, so there's never any need for retensioning - no maintenance needed. This also means no take-ups are needed, saving on operational space and complexity. What's more, they're extremely easy to install.



Putting Food Safety and

RAPPLON® Check Weigher

Belt Precision in motion



Checkweighers (or belt weighers or in-motion scales) automatically check the weight of unpacked or packaged commodities ensuring a smooth outflow at the end of the production process.

Non-stop safety with metal detectors

The non anti-static and homogeneous properties of our Rapplon® Elastic belts help eliminate false readings, and their consistent elasticity means that your metal detectors can operate maintenance-free on a 24/7 basis.

Easy, three-step reliable splicing

Our new belt range stands out in part thanks to our Rapplon® QuickSplice system. Our unique, easy-to-use and speedy splicing method reduces down-time and costs by allowing your own staff to perform belt replacements on-site and in minutes. No need for outside-fitters anymore!



RAPPLON® High Grip Belt

Excellent grip guaranteed

54550 UU N06 RFQ HG FG

Ammeraal Beltech has developed this specific homogeneous Food Grade Elastic Belt with a high grip surface to transport and process products such as unpacked foodstuffs. The high coefficient of friction ensures high process speed particularly at acceleration and/or inclined sections, even in environments with lower temperatures.

The RAPPLON® High Grip Belt is a high performance solution for light material handling which is also used in industrial segments like printing, paper, logistics and mail handling.

Increased output and a reliable process flow along with homogeneous Food Grade properties are some of the outstanding benefits of our 54550 UU N06 RFQ HG FG.



Technical data Rapplon® Homogeneous Food Grade Elastic Belts

| Item code | RAPPLON® Belt description | Thickness mm | K6% in N/mm ² dynamic | Recommended tension % | mm Min. Ø in pulley | area in operational Thermal °C | Anti-static |
|-----------|---------------------------|--------------|----------------------------------|-----------------------|---------------------|--------------------------------|-------------|
| 54532 | UU N06 RFQ FG | 0.80 | 0.6 | 2.0- 6.0 | 6 | +0 / +60 | Yes |
| 54563 | UU N08 RSQ FG blue | 0.80 | 0.8 | 2.0- 6.0 | 6 | +0 / +60 | No |
| 54543 | UU N08 RSQ FG white | 0.80 | 0.8 | 2.0- 6.0 | 6 | +0 / +60 | No |
| 54533 | UU N12 RFQ FG | 1.15 | 1.2 | 2.0- 6.0 | 15 | +0 / +60 | Yes |
| 54540 | UU N16 RSQ FG blue | 1.10 | 1.6 | 2.0- 6.0 | 20 | +0 / +60 | Yes |
| 54551 | UU N16 SSQ FG | 1.10 | 1.6 | 2.0- 6.0 | 20 | +0 / +60 | Yes |
| 54534 | UU N17 RFQ FG | 1.50 | 1.7 | 2.0- 6.0 | 20 | +0 / +60 | Yes |
| 54535 | UU N22 RFQ FG | 1.85 | 2.2 | 2.0- 6.0 | 25 | +0 / +60 | Yes |
| 54550 | UU N06 RFQ HG FG | 1.10 | 0.6 | 2.0- 6.0 | 6 | +0 / +60 | Yes |
| 54562 | UU N16 SP5Q FG | 1.20 | 1.6 | 2.0- 6.0 | 20 | +0 / +60 | Yes |

RAPPLON® Elastic Belts

Not just for the Food Industry



Our new range has already established a proven high-performance track record in a number of different industrial segments:

- Printing Industry
- Post Printing Industry
- Tissue Manufacturing
- Mail Sorting
- Textile & Leather Industry
- Light Roller Drives
- Light Power Transmission
- Wood Industry
- Tyre Industry
- ... and many more



Rapplon® belts give you the edge

| Feature | Advantage | Benefit |
|---------------------------------|--|--|
| Homogeneous Food Grade material | Easy cleanability No edge-fraying | Highest possible hygienic standards No bacteria source, less contamination |
| Flat-lying fit | No lifting at edges | Less contamination under belt |
| No elongation | No retensioning needed | Just fit and forget |
| High elasticity | Low load on shafts and bearings | Extended lifetime of bearings |
| Smooth surface finish | No fluff accumulation | Smooth operation without interruption |
| Non-Stick P5 surface finish | Excellent release properties | Uninterrupted operation |
| QuickSplice technology | Easy and quick on-site belt splicing No glue required | Less downtime maximising production output Highest safety levels for maintenance staff No need for dismantling of machines |
| Anti-static properties | No electrostatic charges | Safety in dusty and dry environments |