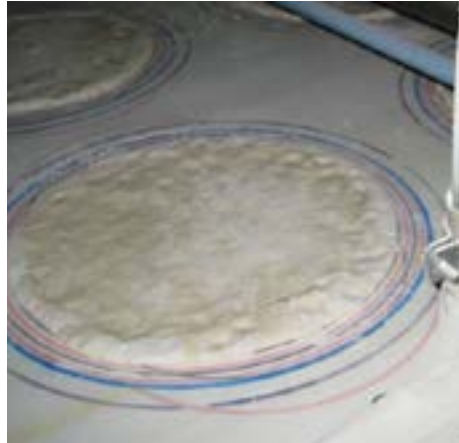


# Permaline U2 positioning belt for Safe and Effective Food Processing



Ammeraal Beltech is a leading manufacturer of process and conveyor belting with a unique reputation for developing innovative solutions for belting applications. One of those solutions is the Permaline U2 positioning belt that will safely improve the quality of your semi-automated process in Food Contact applications.

In pizza topping lines, pastry fillers, chocolate depositors, decoration lines, dosing and portioning equipment, belts are often marked, e.g. with circles or squares, to indicate the correct position of food products, tins or trays for further processing. These markings are usually printed on top cover with ink, that could easily contaminate the food product under the influence of oils and ingredients.

The customised Permaline U2 positioning belts offer visual guidelines to ensure that your product is correctly positioned for each process step. Any graphic or design can be printed, even full-colour photographs.

The print is safely sealed below the top cover with an easy-to-clean Food Contact protection layer, resulting in a Food Grade belt, a safe part of your food production line.

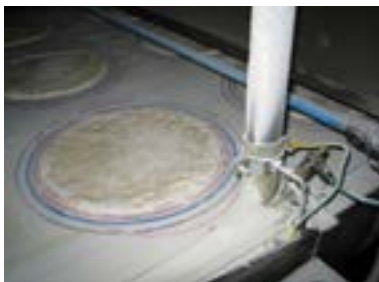
## Your benefits

- State-of-the-art hygiene – the Permaline solution prevents ink pollution. Markings are never affected by cleaning agents.
- Time-saving – Permaline belts can be supplied endless or prepared for on-site splicing without the need to add drawings during belt installation.
- Quality – Permaline belts support proper positioning and alignment of your food products to guarantee the quality as expected by your final consumers.

# Innovation & Service in Belting

## Permaline U2 positioning belt

Permaline belts offer visual guidelines to ensure that the product is correctly positioned for each process step. Permaline belts are made to order, ready to be installed. Prints are resistant to wear and will not disappear, discolour or fade under the influence of the production process or belt scrapers.



**Conventional markings on a process belt, subject to the influence of food, scrapers and cleaning agents**



**Permaline U2 positioning belt: clear, non-fading markings that have the same resistance as the process belt**

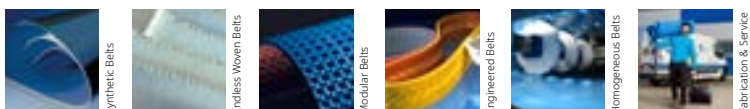
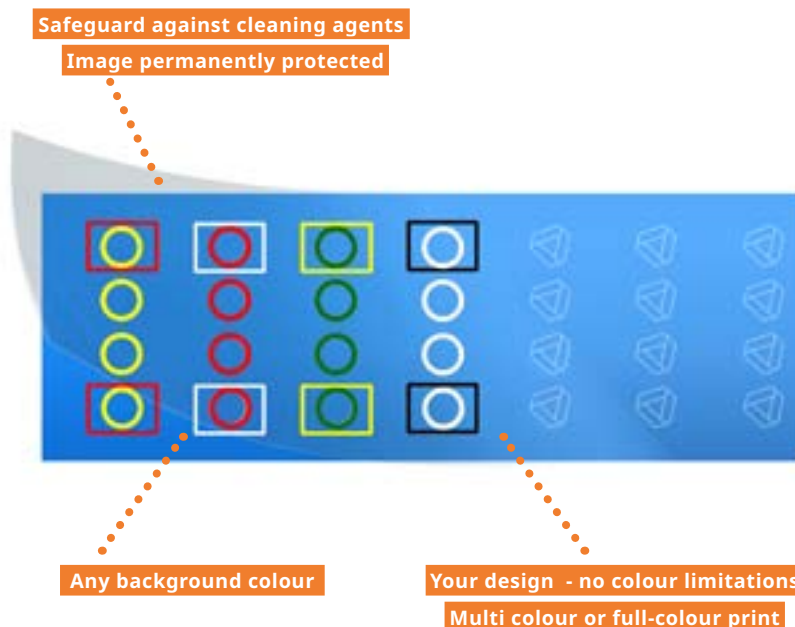
## Permaline features

- **Food Safety** – the printed belt with transparent Ropanyl TPU cover complies with EC 1935/2004 and FDA standards for direct Food Contact (contrary to belts with prints or laser markings on top of the belt cover).
- **Easy to clean and scraper-friendly** – the top layer covering the prints can be scraped and cleaned without damage. The matt finish allows less flour use.
- **Extended belt life** – the print cannot wear off, it is protected by the belt cover. The flexible belt runs over small pulley diameters and fixed knife edges.
- **Employee safety** – the belt is antistatic, has a low noise level and the matt finish prevents (overhead) light reflection.
- **No colour or design restrictions** – our impregnated base fabric can be provided with multi-colour or full-colour shapes, graphics or images.

## Typical applications

Semi-automatic processing lines in bakery and confectionery:

- pizza and pastry topping;
- cake decoration;
- sandwich filling;
- biscuit filling;
- chocolate decoration;
- positioning of baskets, trays, tins;
- portioning;
- scanners.



**Expert advice and quality solutions for all your belting needs.**  
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