



Taking Cleanability One Step Further

uni ECB – Reduces your Cleaning Costs

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Seven years ago uni-chains revolutionized the hygienic properties of modular belt conveyors by introducing the Single Link[®] concept. By removing the brick-lay pattern with uni Single Link[®], our customers realized significant improvements in cleanability and water consumption on their conveyors.

Now it is time for the next step in optimizing hygiene on meat processing lines. By eliminating the pin in modular belts, Ammeraal Beltech Modular is now ready to present:

uni ECB with the patented uni Snap Link[®] design – a pinless belt

The pinhole and the pin inside are unaddressed hygiene issues on all modular belts available on the market today.

By removing the pin and pinhole a major bacteria trap is eliminated.

The dummy hinges absorb impact and drive the belt using the markets most cleanable sprocket engagement systems.



Ammeraal Beltech
member European
Hygienic Engineering
& Design Group



Food Grade belts
comply with
EC 1935/2004, FDA
and USDA standards



Food Grade belts
comply with
NSF/ANSI/3-A

New Ammeraal Beltech SAFE & CLEAN belt concept

uni ECB is made within the
SAFE & CLEAN concept with the
target to reach the highest levels
of hygiene and cleanability.



Conveyor



Seamless



Modular



Timing



Transmission



Fabrication
& service

Solid advice
For all your belting needs
Local stock & service
www.ammeraalbeltech.com

Ammeraal Beltech Modular A/S
Hjulmagervej 21
DK-7100 Vejle

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T +45 75723100
F +45 75723348
admin@unichains.com
www.unichains.com