

uni DTB: The Best-in-Class Deboning and Trimming Belt



In primary red meat processing applications, long service lifetimes and easy-to-clean properties are key characteristics for conveyor belts. With decades of experience in the industry, Ammeraal Beltech has come up with an innovative new solution to these challenges: **the uni DTB.**

[Watch the video:](#)



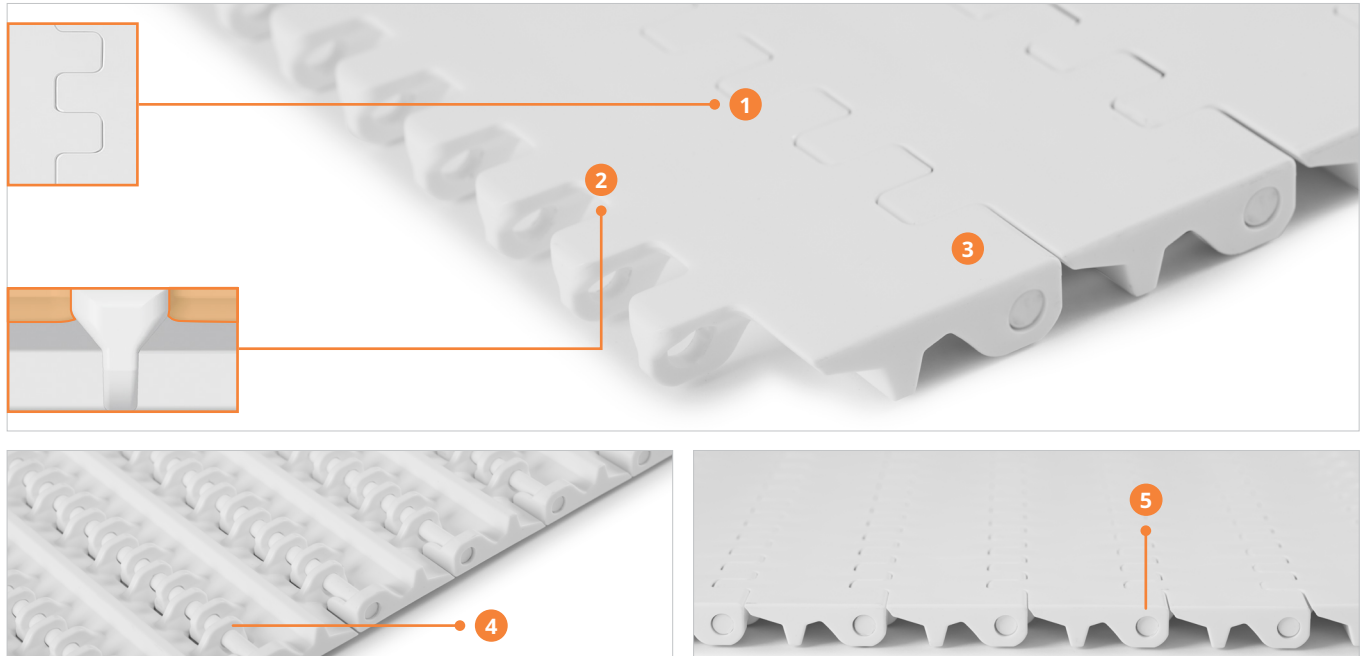
The uni DTB is our most advanced red meat deboning and trimming modular belt. The powerful combination of innovative new design and durable material makes the uni DTB the perfect choice, to increase overall belt lifetime and to reduce operational costs, while boosting productivity.

Main features:

- Optimized belt design, reduced knife-impact area, and reinforced belt edges
- Cut-resistant properties and increased top-deck surface for improved lifetime
- Available standard in Polyketone, the material best suited for deboning and trimming applications
- Improved food safety due to reduced risk of foreign body product contamination
- Single Link® up to 28"
- Fast and easy mounting and dismantling thanks to lock-pin technology
- An 8mm lock pin for extra durability
- UltraClean DTB one-part sprockets



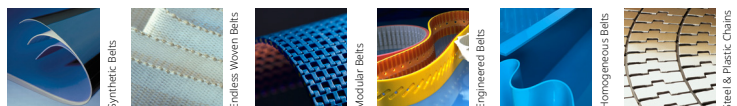
Designed by experienced Ammeraal Beltech modular engineers and made from the most suitable materials for the job, the uni DTB is destined to become the best-in-class belt in primary meat processing, and a worry-free solution to your belting challenges!



Characteristics	Benefits
1 S-shaped hinge to minimize knife-impact area	Increased impact and wear-resistance
2 New design of top-deck surface, optimized hinge size	Extended belt lifetime
3 Strong 25mm (1") hinge on the belt edges	Improved endurance and stability
4 Special open hinge design on underside	Optimal for CIM/CIP cleaning
5 Unique 8mm lock pin as standard	Reduced maintenance cost, fast and easy mounting and dismounting

Discover the benefits of Polyketone over Acetal (POM) in primary meat processing:

Features	Benefits
Improved impact strength	Significant reduction of link and hinge breakage
Better abrasion and cut resistance	Longer belt lifetime
Extra ductile properties	Increased Food Safety, reduced risk of product contamination



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