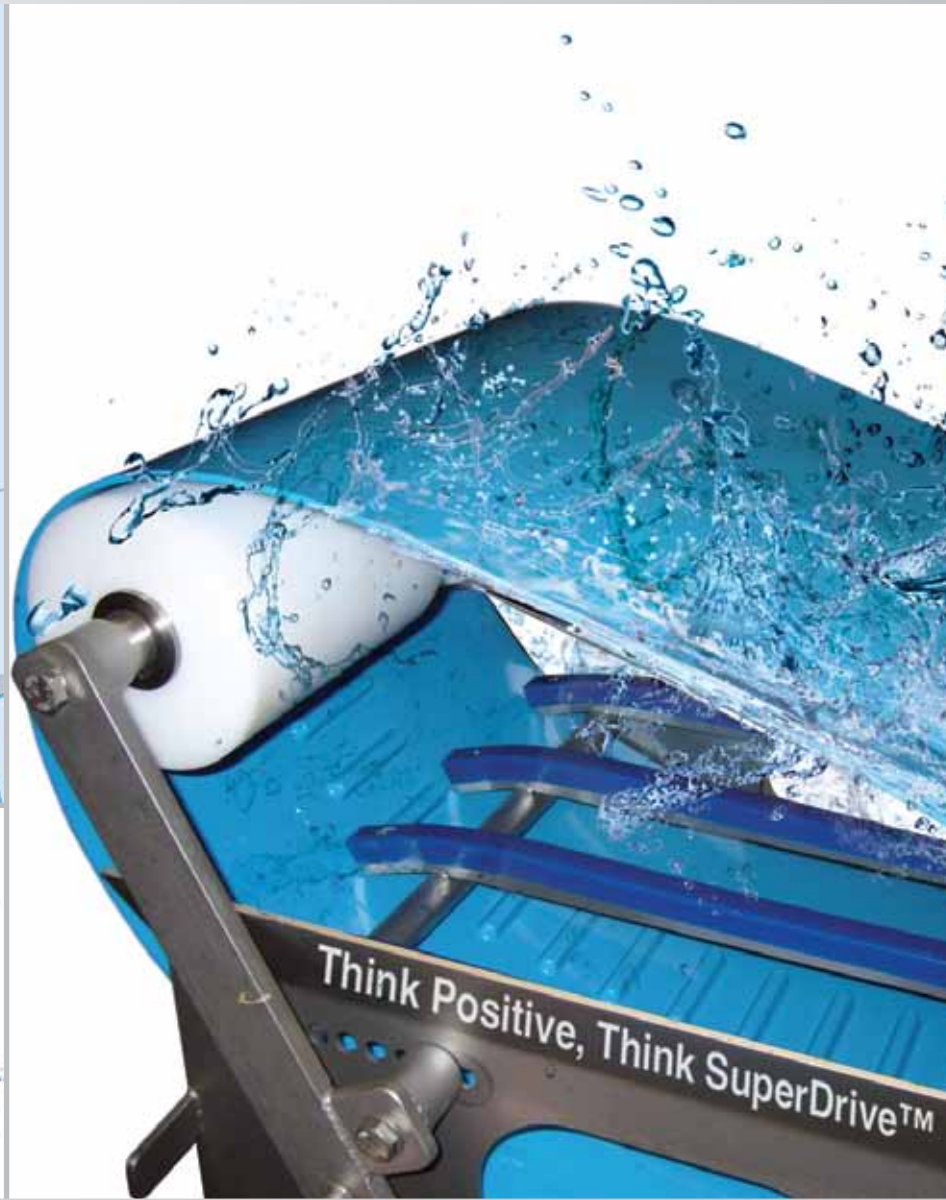




*Conveying Solutions
Simply Safe & Hygienic*



The Next Step in Belting

Governments & Consumers Expect Unblemished Safety Processes from Farm-to-Fork

Due to modern changes in eating habits, which include ready-made meals such as pre-cooked and non-preserved fresh food products (sandwiches, salads, etc.), the food industry today is under pressure to produce foods that are safer, longer lasting, more natural and better tasting. For food manufacturers this new reality has brought about new challenges to food processing and preparation.

At the same time, consumers have lobbied their governments for more stringent controls to safeguard food safety, in response to the alarming rate of recently reported food poisoning cases by the World Health Organization.

To minimize potential liability and financial damage, food manufacturers need to take all possible precautions to avoid product contamination, from the preparatory stage of raw food through the production process to packaging.

Incorporating Conveyor Belts to Your Food Safety Production Strategy

Direct contact with food as part of the processing lines means that the safety and hygiene of your conveyor belts is essential in ensuring food safety. Conveyor belts must be:

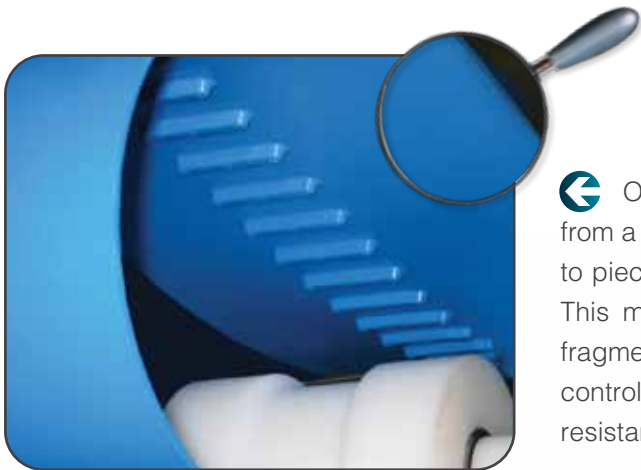
- ✓ Strong and highly durable (abrasion resistant): to handle products of various sizes, weights, shapes and consistencies (including sharp elements).
- ✓ Made of a (non-porous) material: so as not to absorb fats, liquids, and chemicals, or support the harboring of bacteria or other micro-organisms.
- ✓ Non-stick surface: that will prevent products from sticking to the conveyor belt to considerably reduce waste while reducing the build-up of dust and dirt.
- ✓ Homogeneous through and through: made from materials that will not fray or come apart at corners or edges (as conventional belts made of layered materials do after wear) and constructed without joints and pins which harbor bacteria (as in the modular belts), which will contaminate your food product.
- ✓ Reliable: to be able to withstand different mechanical, chemical and environmental conditions .
- ✓ Easy to operate: with minimal need for outside intervention such as pre-tensioning or tracking.
- ✓ Easy to maintain: providing automation reliability and precision through all processing stages even at varying temperatures.
- ✓ Easy to sanitize: efficient cleaning on site requiring low water usage and labor time.



Simply Hygienic

Volta Belting has been developing and designing conveyor belting products for industry since 1964. Our Thermoplastic Elastomer (TPE) food grade belts fully comply with the strictest hygiene requirements of the food industry, having demonstrated proven performance at thousands of installations worldwide.

➔ Volta's uniquely innovative hygienic belting technology is known for its versatility, durability and hygiene safety – cleans quickly and effectively with less resources, and prolonged productivity. Coupled with excellent technical support from our experienced service and sales staff, we can make sure that your conveying system addresses your sanitation challenges and works for you at its best.



⬅ Our fully extruded homogeneous belts are manufactured in one piece from a uniform extruded high quality material which can be welded piece to piece by heat alone, avoiding the use of glue or other toxic materials. This makes them completely free from fraying threads or broken belt fragments that could contaminate your product and minimize critical control points. The surface of the belt is dense but flexible, making it resistant and long lasting in most working conditions.

Volta Belting Technology Material Advantage Is Simply Unique

Our belts are designed to conform to the most stringent hygiene requirements:

- ✓ Produced from thermo plastic (TPE) with resistant properties suited to difficult conditions: water, oils, fat, cold and freezing temperatures.
- ✓ Smooth non-porous surface, which repel bacteria that cause spoilage and harbor bad odors.
- ✓ Especially strong and thick belts, resistant to damage even by sharp objects.
- ✓ Flexible material that can conform to any shape.
- ✓ Highly durable material for extended conveyor life.
- ✓ Clean unblemished surface.
- ✓ Easy to clean (no soaking required), keeping water consumption and handling time to a minimum.
- ✓ Easy to install and maintain.
- ✓ Comply with EU, FDA and USDA regulations.

As a manufacturer of premium food grade conveyor belts with almost 50 years of industry experience, we understand these challenges and design belting solutions to meet every test. Volta offers tested and certified food grade belts that rise to the challenges of modern food regulations and production systems like HACCP (Hazard Analysis and Critical Control Points). HACCP is widely used in the prevention of food safety hazards. For more information on HACCP visit the official site at www.haccpalliance.org

Today, the belting industry offers two main systems: fabric coated belts (also known as “ply” belts) and modular belts.

➡ **Fabric coated** belts fray from continuous belt motion, and are made from fabrics adhered to thin layers of TPU, PVC or rubber coating. This material can crack on impact and is incapable of withstanding cold temperatures, water, oils and fats without severe damage. They are vulnerable at the joints and to abrasive materials (such as salts, seasonings, frozen goods and the like) that cause delamination (loss of coating). Once the fabric is exposed, bacteria and micro-organisms act on left-over food remnants that stick to the belt and quickly form ingrained contamination.



⬅ **Modular Belts**, marketed to the food industry for over a decade, cannot offer the same hygiene standard as compared with our homogeneous belts. From day one, modular belts cannot be cleaned effectively. The belt is composed of replaceable moving parts (which are brittle and easily damaged) that can provide bacteria with a breeding ground of up to 30% more surface area than a comparable flat belt. With so many hidden joints, pins and recesses, some processors are obliged to remove the belts from the conveyors to soak and clean them. In most cases, this is done only after the belt has run for hours holding food remnants in direct contact with the products.

SuperDrive™ A Homogeneous, Positive Drive Conveyor Belt

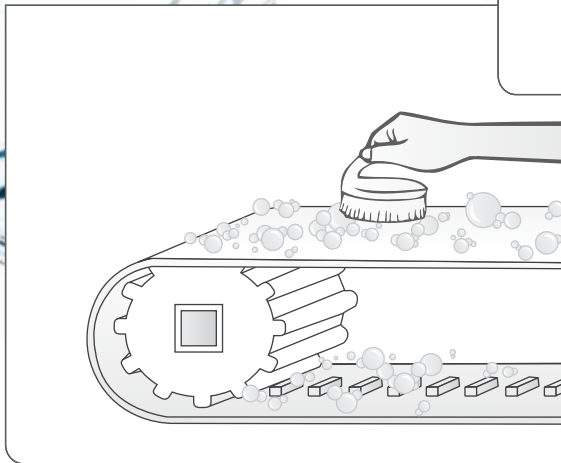
SuperDrive™ is a leading global product meeting strict hygiene standards directed by the food industry. It is a positive drive belting system designed from Volta's unique 100% homogeneous and chemically resistant thermoplastic materials.

The belt is designed with a smooth running surface and fully extruded integrated teeth on the underside of the belt to assist the drive side function and simultaneously serve as a built in guide mechanism eliminating tensioning and off-tracking.

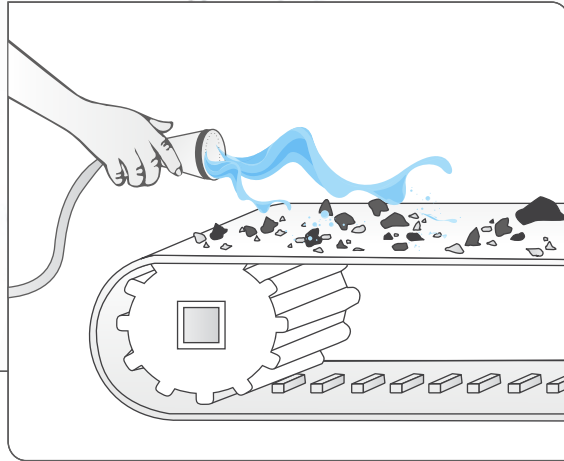
- ✓ Low bacteria counts: translating into reduced product waste & extended product shelf life.
- ✓ Easy & effective cleaning: no need to leave the belt in “caustic bath”.
- ✓ Eco friendly: no need for harsh detergents.
- ✓ Dramatically reduces water consumption & water treatment costs.
- ✓ Less cleaning time converts to more production time.
- ✓ Quick & easy to repair.

Three steps to clean your belt:

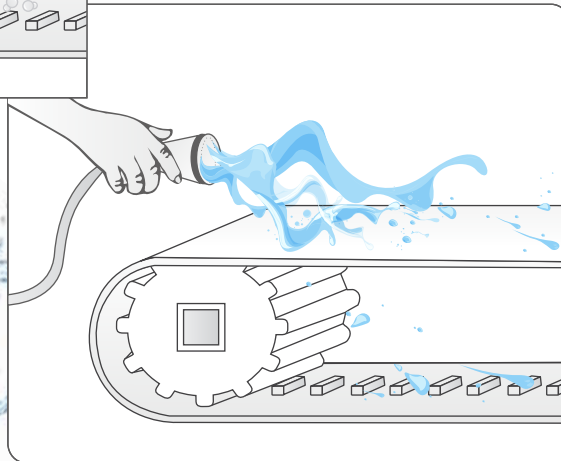
👇 **Brush the belt on the conveyor**



👇 **Clean the belt on the conveyor**



👇 **Wash the belt**



Testimonials:

"We changed over our last non-Volta modular belt in 2011 to SuperDrive™. That was the last weak point in the factory."

QA Manager Australian Dry Fruit Company

"We managed to increase shelf life by 25% on a Volta Z conveyor. As we do the logistic shipping across Europe, this is a major saving in fuel, manpower and lost product."

Salad Processor Plant in the South of Italy

"In 2010 we installed Volta's three-feed conveyor. We couldn't believe the quick change over time from batch to batch – it came down to under 10 minutes!"

Multinational Food Processing Plant in France

➔ Standards & Associations



USDA Approved

FDA/USDA Approved

NSF/ANSI/3-A 14159-3 - 2010 Compliance



EHEDG (European Hygienic Engineering & Design Group) member



HACCP (Hazard Analysis and Critical Control Points) principles

EU Regulations No.: 10/2011, 1935/2004

EU Commission Directive 2002/72/EC

ISO 9001:2008 for Quality Management



Volta manufactures food grade conveyor belts at its production facility, which supports a sizeable R&D unit.

The company has distribution centers in Europe, the USA, India and the Far East to serve its global markets, locally.

Find out more about us by contacting the sales & service support center nearest to you.



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