volta™
Belting Technology

The Next Step in Belting

Hygienic Belting for Tomato Processing

Conveying Solutions

The demand for hygienic belts has come from concerns about public safety and also from the increasing liability of companies who do not conform to legislation (such as FDA or EU) or to guidelines.

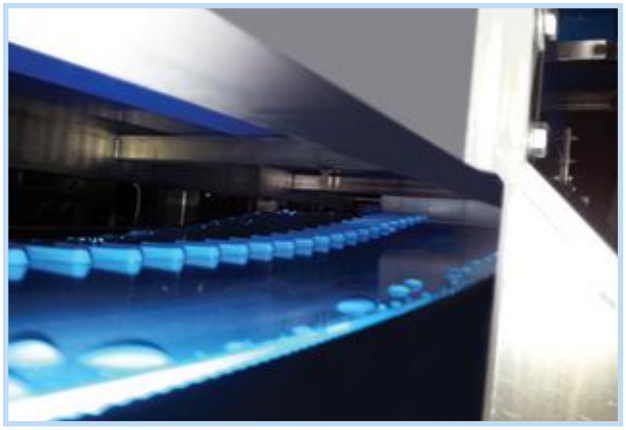
Guidelines are drafted by a variety of organizations and the most recent one on conveyors and belt comes from EHEDG (www.ehedg.org). This is the most progressive document of its kind and the first to consider whether all “food grade” belts are actually “food grade” for use in humid applications or if only the raw materials they are made from are truly “food grade”.

This document (EHEDG Guideline 43), together with the Handbook of Hygienic Design constitutes the most advanced statement on belts.

For the first time modular belts are not considered hygienic and ply/fabric belts are required to be protected by a coating of sealed plastic on the edges and underneath. This new approach leaves solid thermoplastic belting as the only plastic material that should be allowed to come into contact with food. The Guideline does not have the force of law and so there is no demand for such belts to be removed but certainly for replacement belts and new conveyors these belt types should be phased out.

End Users, particularly corporations, are conscious of their public image and of their duty to the public. Supermarket chain auditors and others involved in sourcing processed food are beginning to ask processors to conform to hygienic design rules and so OEMs and conveyor builders are also asked to fall into line. Projects will be decided on the ability of an OEM to integrate such belting material into the production lines. Homogeneous thermoplastic belts have come of age and are now central to the food processing industry and to best practice in food production.

Volta has been a pioneer in this field for many years. No other belting company has such a deep involvement in and commitment to food hygiene or has produced such a comprehensive range of belting products, positive drive systems and fabrications solely for this purpose, equipping tens of thousands of conveyors worldwide.



Volta SuperDrive™ Belt

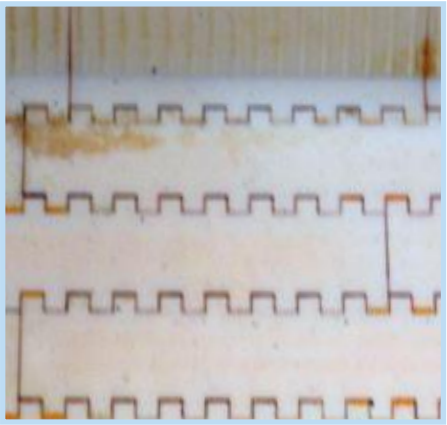
Volta SuperDrive™ Belt

In the tomato processing industry, Volta is able to offer a revolutionary technology that complies with the highest hygienic standards used in modern food processing as described above and also provides the factory with cost benefits;

1. Less breakdowns on intake/washing belts (no stoppages)
2. Positive drive belts on roundabout/merry-go-round systems that prevent juice leaking into conveyor; belts work with no breakdowns and last for three or more seasons
3. Cheaper alternative to steel belts on sorting lines after cooking/blanching and removal of non-food grade black rubber guides
4. Breakage-free belts for elevators – no risk of plastic fragments; no leakage of juice; easy to clean (on line)
5. All belts are made from food grade materials and fabricated with food grade technology
6. On-site 24/7 service given
7. Unique production methods and technology which saves a factory thousands of cubic metres of water in a season, saves down time and maintenance, wastes less product and gives an improved working environment

Volta has wide experience in the tomato industry and has proven time and again that homogeneous thermoplastic belts are the future.

Old Tomato Processing Systems



Installing Volta Belts

Volta Belts in Action

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