volta™
Belting Technology

The Next Step
in **Belting**



Dairy Industry

Conveying Solutions

Volta is the Right Choice for the Dairy Industry

Volta's innovative hygienic belting serves the dairy industry with the highest quality and efficiency, providing a cost-effective solution which reduces bacteria counts and maintenance costs.

Simply Cleaner



Dairy products are known as high-risk in terms of bacterial development and Volta's homogeneous flat and positive drive belts stay cleaner for longer and streamline the entire cleaning process. At every stage of the production process through packaging, the buildup of product residue is minimized and food safety is enhanced.

The saving in time and water used for cleaning reduces the cost of ownership and frees more time for production. Volta belts support the HACCP Quality and Food Safety Program and the finished product can have enhanced shelf-life resulting from the typically lower bacteria counts.

Meets international hygiene standards for quality, reliability and food contact.

- Complies with EU, FDA and USDA regulations. Consistent with EHEDG Guideline 43.





Soft Cheese: Volta belts are in wide use for soft cheese production where molds are transported on trays and profile belts provide food grade protection as well as dimensional reliability and strength. The belts can be exposed to the various liquids such as whey and offer long belt life.



Hard Cheese: Volta's homogeneous flat belt material will not absorb water and oils and has no ply. Ply is prone to soak up liquids thereby developing high concentrations of bacteria and causing cracks to form in the laminated surface. Volta smooth surface belts can be scraped with no resulting damage to welded joints and no danger of grooving. Further fabrications such as flights and side walls for containment make this system adaptable to elevators and even swan-neck conveyors.





Secondary Processing - a significant percentage of cheese production goes through secondary processing, whether as reworked cheese mass, sliced for packs or grated for further use in products such as pizzas. This necessitates transporting on additional conveying systems where hygiene becomes critical as the product is exposed yet again to belting surfaces.

Deep Freeze Applications: The Volta Low Temperature (LT) belt material is unique in its ability to work well in temperatures well below zero for transporting frozen cheese in grated or block form. The LT material does not stiffen and can be used on relatively small pulley diameter. It will not be damaged by the abrasion of the frozen product.

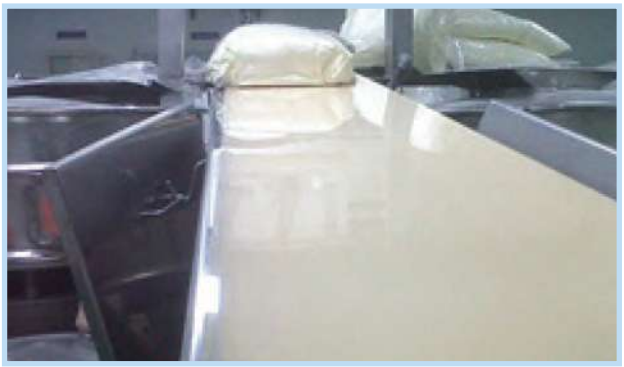


Packaging Lines: Volta's homogeneous material does not absorb odors and will reduce contamination in general in the processing room. Many packaging lines incorporated inside the production hall need food grade belts to prevent cross-contamination. Moving large cheeses may pose a problem in terms of handling while sliced or grated cheese has more exposed surface area and greater care is needed in hygienic belt selection.





Other Dairy Products: Products like powdered milk are often repacked into consumer packaging and the prevention of loose fibres from ply belts entering the food flow is a major concern. Volta Metal Detectable (MD) belting can give additional security in some cases.



Volta Textures and Fabrications:

- Mini Cleat (MC) belts are used to assist in small inclines where the product would otherwise slip.
- HF welded cleats have a hygienic joint to the base belt ensuring quicker and more cost effective cleaning.

Positive Drive

The Positive Drive range combines all the classic advantages of the Volta material with extruded drive teeth suited to almost any conveyor pulley diameter from 48mm and upwards.

- The SuperDrive™ and Mini SuperDrive™ belts have a central tooth configuration that serve as a built-in guide mechanism for the conveyor, eliminating belt slippage and preventing off-tracking. This minimizes maintenance and allows for hygienic conveyor designs with reduced electric consumption.
- The Positive Drive belts are available in several food grade colors as well as in a Low Temperature (LT) version and a Metal Detectable (MD) version each of which suits the requirements of the given industry and its demands from external auditors and QA.
- The bottom surface of the belt is a smooth extrusion which prevents the growth of bacteria in the areas which are more prone to harbor food residue. The Volta material has a surface quality not found in other plastic belts and can help reduce the use of caustic chemicals used in the dairy industry to remove 'soil'.



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