



The Next Step in Belting



Fruit & Vegetables  
Industry

Conveying Solutions

# Clean, Process & Package with confidence on Volta conveyor belts for enhanced quality



## Hygiene Inspired

Fresh produce gets added value from increased hygiene level.



## Food Safety Focus

Avoid contamination and extend shelf life for healthy profits.

- ✓ Advanced Cleanliness. Belts have easy to clean surface that simplifies the sanitation process.
- ✓ Smooth Homogeneous belts with no moving parts restrict the formation of pathogenic contamination in niches that harbor harmful organisms.
- ✓ Solid belt without fabric layers which soak up water, delaminate and form breeding grounds for impurities.
- ✓ Solid Flexible material gently absorbs the impact of delicate falling produce.
- ✓ Volta's H material withstands the harsh effects of natural acidity released from raw produce. No cracking or deformation of top surface.
- ✓ Wide range of special impression top surfaces for non-stick or high grip applications.
- ✓ The SuperDrive<sup>TM</sup> positive drive concept with built-in guide mechanism prevents off-tracking and preserves the belt quality for long term use.
- ✓ Custom-made thermo-welded fabrications and easy onsite installation and repair.
- ✓ Greatly reduced noise levels.
- ✓ Reduce Cost of Ownership by at least 50% - superior lifetime, great water savings, less maintenance and downtime on critical work stations.



### ✓ Fresh Ready-to-Eat Salads and Leaves

Smooth belt surfaces prevent germs from lodging in gaps during processing. The structure is simple to clean, maintaining hygiene. In the processing of freshly-picked products, direct contact with Volta belts from washing until packing helps prevent raw produce from retaining impurities.



### ✓ Washing Leafy Greens

VOLTA perforated belts ensure a smooth through-flow while keeping bacteria levels down. It provides an ideal solution for drainage of water-runoff in the food cleaning process. No layers of fabric to obstruct the hole formation and no fiber ends left to contaminate your product.



### ✓ Non-stick

The various textured easy release surfaces facilitate product discharge thereby contributing to keeping the belt cleaner for longer.



### ✓ SuperDrive™

The positive drive concept and built-in guide mechanism prevents off tracking and eliminates product wastage due to spillage. Performs well on **elevators and Z conveyors**.



### ✓ Frozen Fruit & Vegetable Processing

The Volta Low Temperature (LT) flat belts are most suitable for working in environments with minus temperatures down to -35°C / -41°F and give optimal results in minus temperature applications. Perforations are also an excellent concept to consider for the circulation of air to flow in Individually Quick Frozen (IQF) applications.



## ✓ Bead Elevators

Welding solid Volta homogeneous flat material with high square flights, result in a tough fabrication and high performance belt for these machines. The Low coefficient of friction of Volta 'H' material suffers less from abrasion resulting from the belt continuously coming into contact with the conveyor casing thus increasing the belt life considerably.



## ✓ Hammocks & Slides

The flexible 'M' material is ideal for forming, and is used on potato intake chutes and other areas where a gentle transfer can prevent bruising. The belt material absorbs the impact of falling products, saving the majority of waste and rejects due to this condition.



## ✓ Canning

The extremely strong thermoplastic RCW reinforced profile displays outstanding wear resistance and is most suitable for conveying full and empty can applications. The low friction properties of this profile allows for smooth, constant conveying even where accumulation on the line may occur. Volta homogenous flat belts are used in conjunction with metal detectors and magnetic systems.



## ✓ Sorting Sleeves

VOLTA Sorting Sleeves used to cover rollers on fruit sorting machines are a great success. The belt material used is highly resistant to acids, cuts and abrasion and will not absorb any odors or liquids which make it particularly suitable for this application. The Volta belt will enhance the running of the rollers and ensure that the produce (oranges, apples, eggplants etc.) is moved along the sizing and sorting process line smoothly.



## Material Quality Advantages

The harsh acidic nature of fruit and vegetables tend to wear away at the top surface of PVC and standard PU belts. The thick solid Volta 'H' material withstands the effects of these acids far better. Juices that are released during processing will not penetrate the homogeneous non-absorbent belt. No cracking, pitting or crumbling of the belt takes place.

Modular belts require strong water pressure and soaking to release clogging of products from gaps. Volta's smooth surface is quick and simple to clean.

### Garlic, Onion:

Volta is highly non-absorbent to strong odors or acids released from these fresh products.



### Grains, Rice, Beans:

Eliminate clogging and product wastage that lodge in the modular belt surface holes and hinges.



### Potato:

Volta belts are highly resistant to the aggressive nature of starch which tends to corrode the belt surface.



### Grapes, Pineapple:

High level of acidity. Volta belts withstand this threat.



### Carrots:

The acidity of these products will not damage the belts.



### Tomatoes:

Volta homogeneous belts prevent juice leaking into conveyor. Resistant to acidity.



Meets international hygiene standards for quality, reliability and food contact. FDA/USDA Approved. Declaration of Conformity verifying compliance with general requirements (article 3) in EU Regulations No.10/2011 amended by 2017/752, 1935/2004 and 2023/2006 and FDA Art. 21. CFR.177.2600. Supports HACCP Food Safety Management Principles.



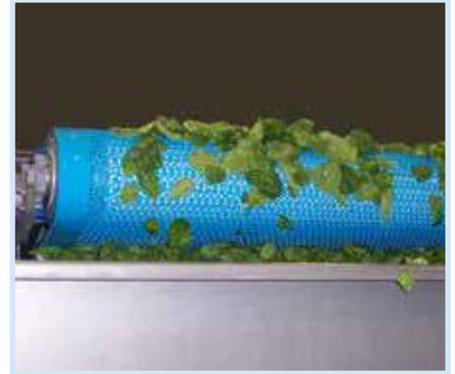
## Fruit & Vegetable Applications



Grapes Processing



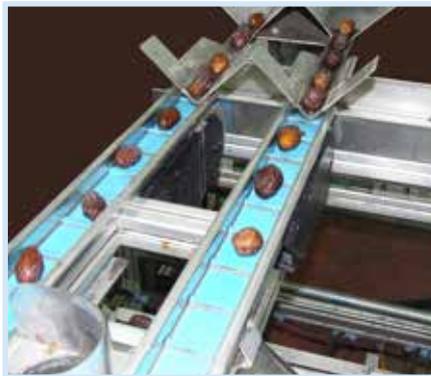
Cabbage Elevator



Spinach Washing



Rice Processing



Dates Sorting



Corn Cutting



Pineapple Canning



Mushroom Sorting



Corn Elevator