

The Next Step in **Belting**



Snack Food Industry

Conveying Solutions

What should a processor of salted potato snacks, extruded flour snacks, seeds, nuts and dried fruit expect from a modern conveyor and conveyor belt?



The conveyor and belt create an environment that is prone to two problems in the Snack Food Industry;

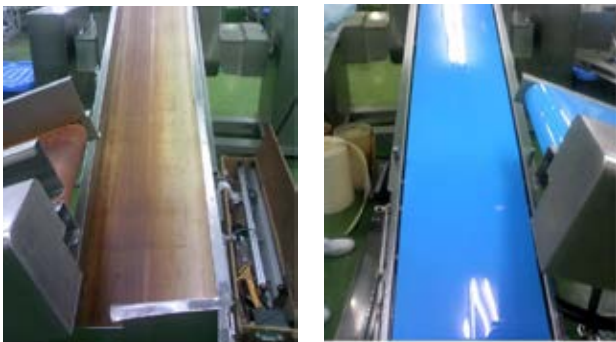
- ✓ Product loss.
- ✓ Contamination from pathogens on the conveyor system and belt surfaces.

Good materials and a good design can both limit loss and reduce contamination on the system and in the surrounding environment. This should offer producers good machine lifespan and savings that do not burden the user with spiraling costs of production. The investment must be economically sound.

A snacks processor must consider the exposure of the system to salt, seasoning and oils while handling friable and delicate material foodstuffs.

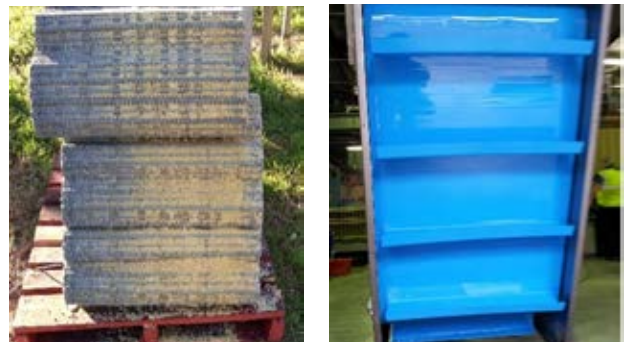
Volta's Positive Drive belts tick all the boxes - our unique materials create a long-lasting hygienic platform while Volta SuperDrive™ and Mini-SuperDrive™ enable the safe transfer of product on cleanable, hygienic, low-cost conveyors with reduced electrical consumption. Auditors view this combination as the gold standard for food processing.

Volta Belt Materials Limit Food Processing Contamination:



Compare a fabric PU belt with a monolithic homogeneous PU belt used with oily snacks.

Volta Belts Do Not Trap Food Particles:



Compare a modular belt with the replacement Volta Positive Drive belt

Correct Loading and Containment:



Containment of product (cashews)

Handling frozen snacks



Raw Materials and Primary Processing Lines:



Raw material intake



Raw product mass

Handling of Wet Product:



Unaffected by hydrolysis

Transfer of Oily or Baked Material:



On Seasoning and Salting Lines:



On Cooling & Retention Lines:



Transfer of Finished Product Prior to Packaging:



Profiles for Flat Materials & Enrobing Lines:



In metal detectors



and even for packaging conveyors

Conveyors can be designed to conform to principles of Hygienic Design;

- ✓ Fewer components and more effective transfer points reduce waste, wash down time and cleaning chemical consumption, lowering running costs.
- ✓ Lowering amp draw and electrical consumption can greatly improve efficiency.



Volta are the acknowledged experts in hygienic belting with decades of experience in food processing and Hygienic Design. Contact us for more information and assistance.

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