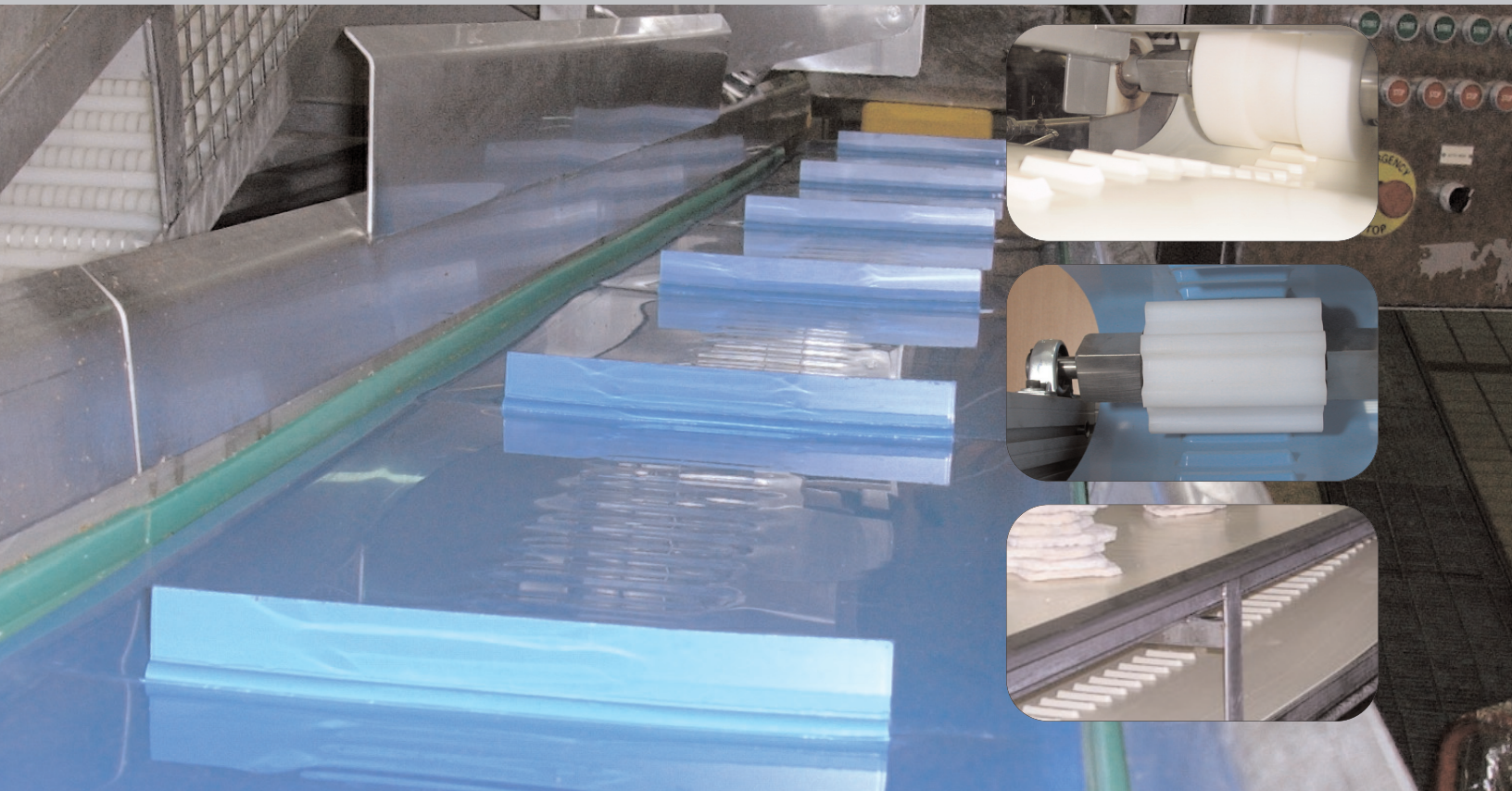


VOLTA SuperDrive®



VOLTA SuperDrive®

The Hygienic Positive-Drive Belt

The development of the new VOLTA **SuperDrive®** belt was motivated by the need to address the four biggest belting-related challenges faced by the meat processing industry:

- » *Positive drive*
- » *Tracking*
- » *Durability*
- » *Sanitation and hygiene*

Conventional belt materials and designs provide few solutions. Modular belts—a popular alternative—offer positive drive, tracking and durability, but are comparatively difficult and expensive to clean consistently when compared to smooth surfaced belting products.

The time has come for something NEW...Something BETTER! Volta **SuperDrive®**!



Product Benefits

VOLTA **SuperDrive**® belts are designed to combine a smooth, durable, easily cleaned surface material, with positive drive and tracking technology.

- » Volta drive teeth are precisely positioned on the underside of the belt. These teeth are an integral part of the belt itself—not a fabricated accessory! This feature maintains the homogeneous character of all VOLTA **SuperDrive**® belts.
- » Homogeneous construction and positioning of the teeth eliminates hidden crevices, promoting ease of cleaning and sanitation.
- » Located on the drive shaft of the conveyor, the drive sprocket features a radius engagement profile to smoothly engage the drive teeth on the belt.
- » Drive teeth are also designed to provide a guided tracking mechanism to eliminate mistracking—a leading cause of premature belt damage and failure.
- » VOLTA **SuperDrive**® belts do not require pre-tensioning to operate effectively. This allows the belt to operate without stress and permits easy access to the underside of the conveyor belt and support deck during washdown operations.
- » Converting existing conveyor frames to accommodate VOLTA **SuperDrive**® belts is easy with VOLTA drive sprockets, outboard pulleys and shaft collars.
- » VOLTA **SuperDrive**® belts can be joined endless without need for mechanical joints or fasteners—a potential source of microbial contamination!

Technology

And that's not all!

VOLTA **SuperDrive**® belts are produced utilizing over a quarter century of manufacturing technology and worldwide application experience with thermoplastic conveyor belt.

VOLTA **SuperDrive**® belts are manufactured from FDA materials that meet 3-A sanitary standards and are USDA Dairy approved. The belts also have USDA Meat and Poultry, FSIS (Food Safety and Inspection Service) approval. In accordance with newly created standards, VOLTA **SuperDrive**® belting is being submitted to USDA, AMS (Agricultural Marketing Services) for acceptance and certification to NSF/3-A standard 14159-3 (*Hygiene Requirements for the design of Mechanical Belt Conveyors used in Meat and Poultry Processing*).



VOLTA **SuperDrive**® belts are easier to clean and sanitize than conventional belts or products made with hinges and pins. VOLTA materials resist cutting and gouging, require no fabric reinforcement and are designed to be free from entrapment areas, which can provide a breeding ground for microbial contamination by being difficult to access during plant sanitation. The smooth surface of VOLTA **SuperDrive**® belts means you will likely require less water and chemicals to achieve effective sanitation levels.

To learn more or receive a free technical evaluation, contact the Ammeraal Beltech office nearest you, or visit our website at:

www.Ammeraal-Beltechusa.com

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