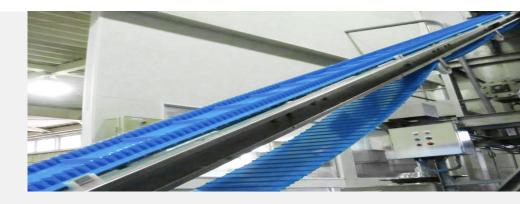
# **CONVEYANCE SOLUTIONS**

## **VOLTA POSITIVE DRIVE BELTING**



Manufactured with cut- and abrasion-resistant materials, Volta eliminates places where bacteria grow. This makes for easy and efficient cleaning — saving labor and downtime.



#### **FEATURES**

- Extruded teeth prevent belt slippage
- High flexibility extends operating life
- Smooth, homogenous surface for low bacteria counts, longer shelf life, and odor resistance
- Nonsticking, smooth, or impression top for easy product release
- Resistant to water, oil, and chemicals
- No fabric or modular components
- Minimal belt pretension reduces elongation
- Lower sanitation costs

### **CLEAN, EFFICIENT SOLUTIONS**

Available in multiple combinations of colors, temperature ranges, and cover styles, Volta positive drive belts offer solutions to support a variety of food handling applications. Need help choosing the best belt? Mi Conveyance Solutions has the knowledge, expertise, and inventory to support your application requirements.

#### AVAILABLE THREE WAYS

A standard in the meat, poultry, and baking industries, all three styles of Volta positive drive belts meet FDA, USDA, EU, and 3A Dairy food suitability requirements.

#### DualDrive™

- · Replaces modular belting with minimal retrofit
- No seams, finger splicing, pins, or hinges
- May be used as cleats when teeth face up

#### Dual Drive SP™

- Ideal for small pulleys (50 mm and 62 mm)
- · Provides tight transfer of products
- Lighter conveyor construction

#### **SuperDrive™**

- · Used primarily on newer OEM equipment
- · One solid lug in center of conveyor
- Engages drive sprocket for low-tension, no-slip running









# Partners. The Best Part of All.®

