volta™
Belting Technology

Meat Processing

The Complete Guide to Conveyor Solutions



Hygienic Belting for Safe
Meat Processing & Packaging

Section 1: Meat Processing Challenges

The Raw Truth: Modern Meat Processing Challenges

In modern meat processing, precision and hygiene are critical throughout the complex journey from initial stunning to final processing. Volta Belting's deep understanding enables specialized solutions that address the meat industry's intricate operational demands, providing innovative approaches to ensure food safety, product durability, and operational efficiency:



Hygiene & Cleaning

Rigorous sanitation protocols protect against dangerous bacteria like Salmonella and E. coli demand frequent and thorough cleaning to maintain food safety standards.

Durability Issues

Heavy meat loads, sharp bones, and abrasive materials cause significant wear and tear, requiring robust conveying solutions



Belt Performance

High-humidity environments and extreme temperature variations demand belts engineered to prevent slippage and maintain alignment.



Operational Impact

Solutions are required to minimize maintenance downtime and replacement costs, in order to optimize production schedules and operational expenses.

Product Quality Concerns

Advanced belt surfaces that resist material buildup and harsh cleaning chemicals, are needed to prevent cross-contamination and maintain product integrity.

Meeting Global Standards in Food Safety

Our commitment to safety and quality is reflected in our comprehensive certifications:

- EU, FDA, and USDA compliant
- HACCP compatible

End-to-End Excellence: Volta's Meat Processing Solutions

Volta's thermoplastic elastomeric (TPE) belts provide comprehensive solutions to meat industry challenges through an innovative design featuring a homogeneous, impervious surface that actively prevents bacterial growth while requiring significantly less cleaning time and resources.

Extreme Performance Capabilities

They also feature an exceptionally durable construction capable of withstanding heavy loads and sharp edges across extreme temperature ranges from -35°C to processing temperatures. This robust design ensures reliable performance in even the most challenging meat processing environments.

Advanced Tracking Technology

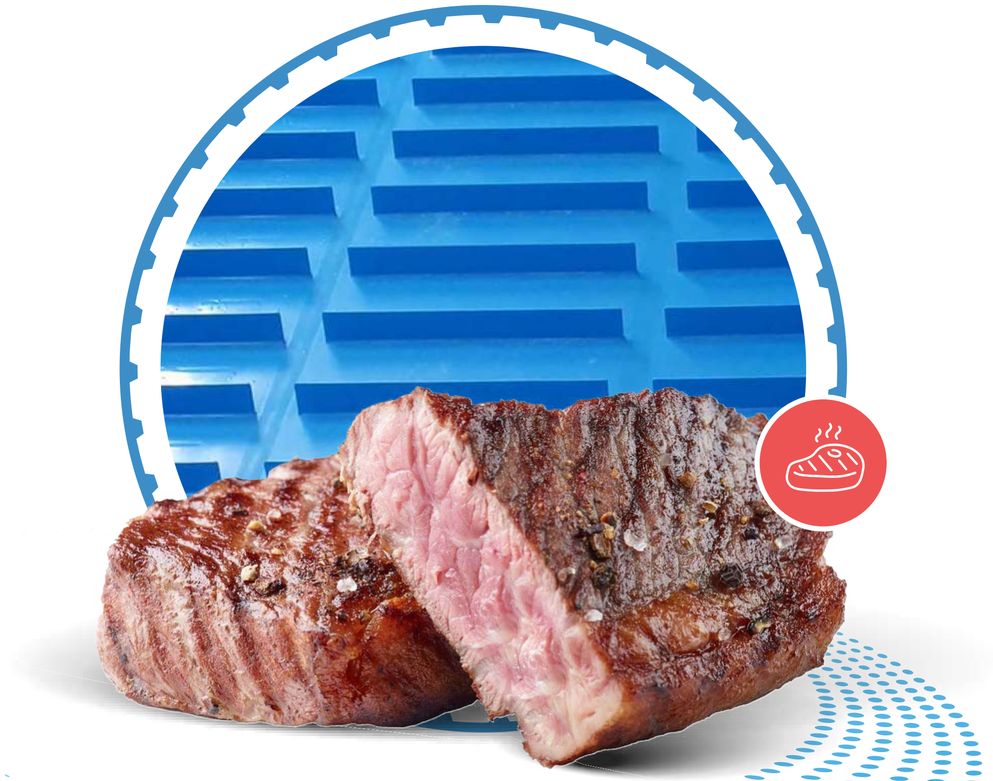
Our unique SuperDrive™ technology ensures reliable tracking even in wet conditions.

Maintenance and Operational Efficiency

Volta belts' innovative design delivers operational advantages including easy on-site repair capabilities, CIP solution compatibility, dramatically reduced downtime, and lower overall operational costs.

Comprehensive Industry Solutions

From slaughterhouse lines to frozen meat processing, our solutions deliver exceptional durability, superior hygiene, and optimal efficiency while consistently meeting stringent industry regulations.



Section 2: Technological Solutions

Homogeneous Safety & Quality: Revolutionizing Meat Processing Conveyor Technology

Volta Belting introduces a revolutionary approach to conveyor systems that redefines safety, efficiency, and quality standards:and operational efficiency:

1. Advanced Cleanability: Minimizing Downtime, Maximizing Productivity

Rigorous sanitation protocols protect against dangerous bacteria like Salmonella and E. coli demand frequent and thorough cleaning to maintain food safety standards.

- Minimize sanitation downtime
- Reduce waste management efforts
- Extend continuous production time

2. Homogeneous Structure: Engineering Total Safety

Unlike conventional conveyor systems, Volta's belts feature:

- No moving parts or links
- No exposed fabric layers or edges
- Welded features that cannot detach, fracture, or abrade into the product flow

3. Improved Shelf Life: Protecting Product Quality

By significantly reducing bacteria counts, Volta's belting technology:

- Extends product preservation time
- Enhances food safety
- Minimizes the risk of product recalls

4. Hydrolysis Resistance: Engineered for Extreme Conditions

Volta's specialized DR material provides exceptional resistance to:

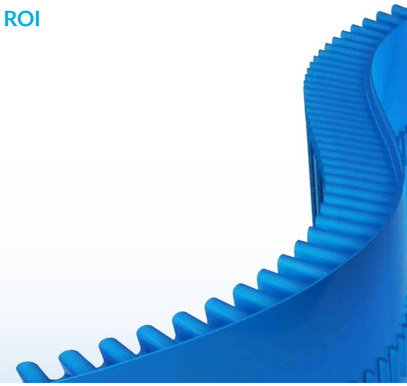
- Blood
- Oils
- Salt
- Fats

5. Additional Performance Advantages

Beyond standard functionality, our belt technology offers key performance enhancements:

- Low Noise: Creates a more comfortable working environment
- Easy On-Site Repair: Minimizes operational disruptions
- Compliant with EU, FDA, and USDA Regulations





Section 3: Comparative Analysis - Volta vs. Modular and Plied Belts

Homogeneous Belting: Revolutionizing Meat Processing Conveyor Solutions

Volta Belting rethinks every aspect of conveyor design:

Modular Belts: Significant Drawbacks



- **Cleaning Challenges:**
  - Require hours of intensive cleaning
  - Must be removed and soaked for bacteriological compliance
- **Performance Issues:**
  - Abrade and fragment with frozen products
  - Plastic particles enter product flow
  - Costly module replacements
  - High maintenance requirements

Plied Belts: Critical Limitations



- **Weak Splices:** Finger splices prone to contamination and delamination.
- **Hygiene Issues:** Fabric underside traps microorganisms, frays, and can't be fully sanitized.
- **Structural Weakness:** Flights detach easily under impact.

Volta Belting:

A Superior Meat Conveyor Solution



Key Advantages

- **Homogeneous Surface:** Prevents bacterial buildup
- **Hygienic Design:** No cracks, links, or hinge pins
- **Durability:** Resistant to cuts, abrasion, and extreme conditions
- **Cleaning Efficiency:** Can be cleaned on conveyors
- **Cost-Effective:** Reduced water and manpower usage

Volta Solutions for Meat Processing
Specialized Conveyor Systems

Slaughterhouse Lines	Frozen Meat Handling	Further Processing	Environmental and Safety Benefits
• High-impact boning and de-boning • Sub-zero temperature operations	• Operates down to -35°C • No product flow contamination • Metal detectable options available	• Offal lines with compartmentalized tracking • Minced meat conveyance • Sausage machine applications • Slicing and packaging lines	• Reduced water consumption • Lower environmental levies • Improved worker safety conditions • Minimized industrial health risks

Section 4: Global Partnership Approach

Volta: Global Solutions Through Strategic Partnerships

Volta Belting bridges technological gaps through strategic partnerships and cutting-edge conveyor solutions. With a presence spanning Europe, the United States, and Asia, Volta doesn't just provide equipment—we deliver comprehensive engineering excellence that transforms operational limitations into opportunities for advancement. Our commitment goes beyond manufacturing, focusing on collaborative problem-solving:

Worldwide Presence

Volta Belting Technology operates globally with strategic headquarters and partnerships:

- **Europe:** Precision engineering hub for advanced conveyor solutions
- **USA:** Innovation center
- **Asia:** Strategic market expansion and localized support network



Volta's Innovative Solutions

SuperDrive™ (SD) & DualDrive™ (DD) Technologies

- **SuperDrive™:**
  - Precision-engineered for extreme manufacturing environments
  - Adapts to most challenging conveyor specifications
- **DualDrive™:**
  - Intelligent belt design minimizes mechanical interference
  - Breakthrough in predictive conveyor performance

Partnership Approach

- **Customized Solutions:** Transforms unique challenges into engineered opportunities
- **Quick Response:** Accelerates product development cycles
- **Reliability:** Guarantees consistent operational excellence
- **Continuous Innovation:** Anticipates future industry transformation

Partner Capabilities

- **OEM Integration:** Seamlessly bridges technological gaps
- **Distributor Support:** Extends global technological reach
- **Technical Consultation:** Provides expert problem-solving strategies
- **Custom Fabrication:** Converts conceptual designs into practical solutions
- **On-site Technical Support:** Ensures immediate operational continuity

Versatile Solutions Across Every Process Stage

In the meat processing industry, one size does not fit all. Volta leads the industry with a comprehensive range of materials and surface textures, each engineered to meet specific meat processing demands. From initial processing to final packaging, our state-of-the-art fabrications deliver customized solutions that prevent product residue and eliminate bacteria traps.

Special features include:



- **Support Flights:** Providing optimal stability and smooth product movement
- **Cleated Belt Elevators:** Ensuring secure transport of frozen meat
- **Custom Surface Textures:** Preventing product adhesion and contamination
- **Advanced Fabrications:** Eliminating bacteria traps through innovative design

From complete slaughterhouse lines to specialized processing applications, Volta's versatile solutions ensure seamless integration and maximum efficiency throughout your entire operation.



TALK TO US!

Want to learn more about how Volta's solutions can optimize your meat processing operations? Contact our experts today for a personalized consultation.

sales@voltabelting.com