



Product Page SuperDrive™

“We’ve found that the process of cleaning conveyor belts is easier and far more effective when performed on Volta Belting products such as the SuperDrive™.”

Mr. David Kernoghan of Johnson Diversey

Extremely Hygienic

SuperDrive™ is a homogeneous belt with extremely smooth operating surfaces. There are no mechanical parts, joints or crevices to harbor bacteria. What’s more, the SuperDrive™ belt is FDA/ USDA/ USDA Dairy/ EU Approved.

Easy to Clean

The SuperDrive™ belt has an extremely smooth, cut and abrasion resistant surface that ensures effective and easy cleaning.

Positive Drive

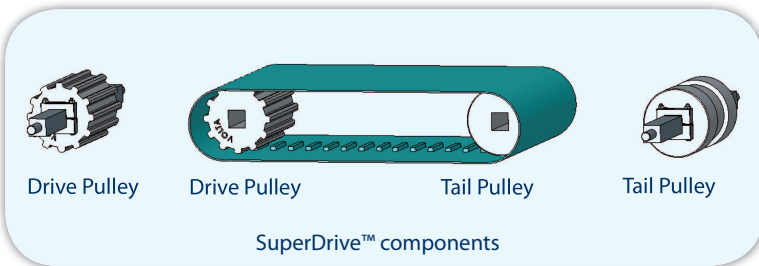
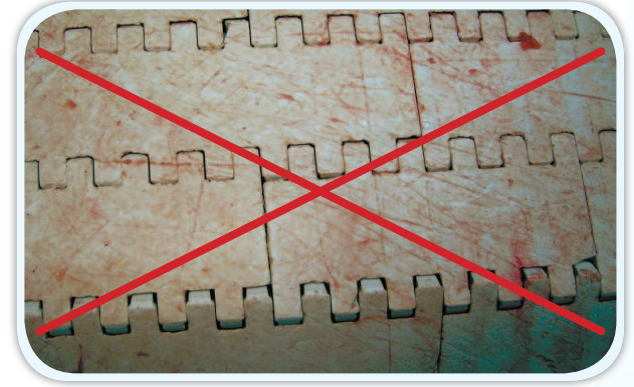
The positive-drive feature eliminates slippage and pre-tensioning. This reduces elongation and strain on the belt, extending belt life and performance.

Eliminates Off-Tracking

Integral teeth on the drive-side of the SuperDrive™ belt serve as a built-in guide. This lessens belt damage & product loss.

Reduced Operating Noise

Lowers noise levels significantly due to the elimination of the hard, rigid modular components.



Cost Savings

Easy & effective cleaning dropping downtime to a minimum. Huge savings in water, energy and water treatment costs. Low bacteria counts resulting in high production profit. Long belt life.

Product	FHW		FHW-ITO 50		FHB		FHB-ITO 50		FMW		FMB		FMB-ITO 50
Color	Off-white		Off-white		Blue		Blue		Beige		Blue		Blue
Thickness (mm)	3	4	3	4	3	4	3	4	3	4	3	4	3
Min. Pulley - Normal Flex* (mm)	100	140	100	140	100	140	100	140	80	120	80	120	80
Min. Pulley - Back Flex* (mm)	150	160	150	160	150	160	150	160	100	150	100	150	100
Pulley Diameter (O.D)	100.5mm, 151.4mm, 152.3mm**, 202.9mm, 204.4mm**												
Shore Hardness	55D						53D						
Temperature Range	-20° C to +75° C						-20° C to +60° C						
Food Approvals	NSF/ FDA/ USDA/ USDA Dairy/ EU Approved						FDA/ USDA/ USDA Dairy/ EU Approved						

* Dimensions are relevant for ambient temperature above 0° C/ 32° F. ** 152.3mm and 204.4mm Outside Pulley diameter for SD-4mm only!

Declaration of Conformity in compliance with EU Regulations No. : 10/2011, 1935/2004 and Directive 2002/72/EC. Suited to HACCP standards.

