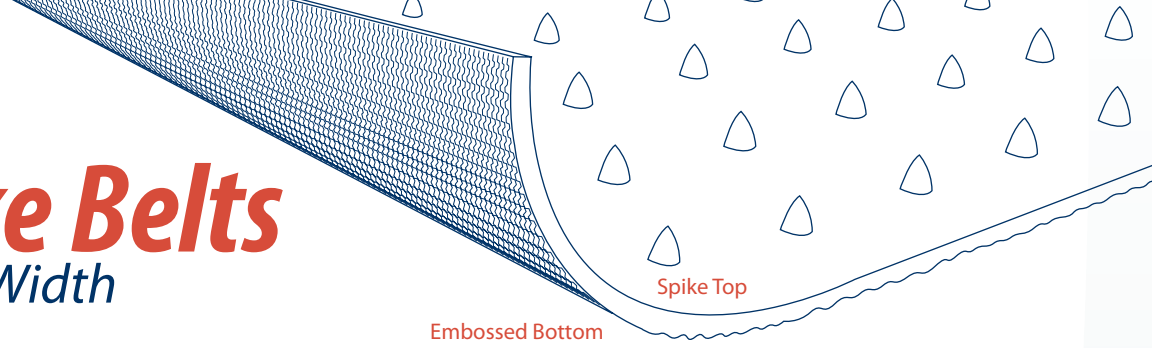




Spike Belts

Full Width

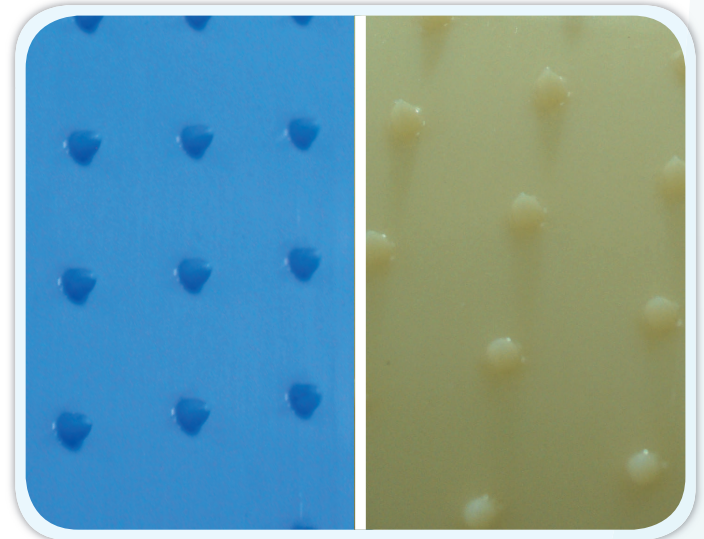


Presenting Volta Spikes, especially designed for applications requiring good grip of unstructured materials such as fresh fish, meat or poultry.

➔ The Spike material is fully extruded in one piece as a part of the flat homogenous belt. This ensures that there are no weak points at the spike base or crevices to trap bacteria or germs. Our Spikes are sturdy and reliable, and stand up to hard use without wear or breakage.

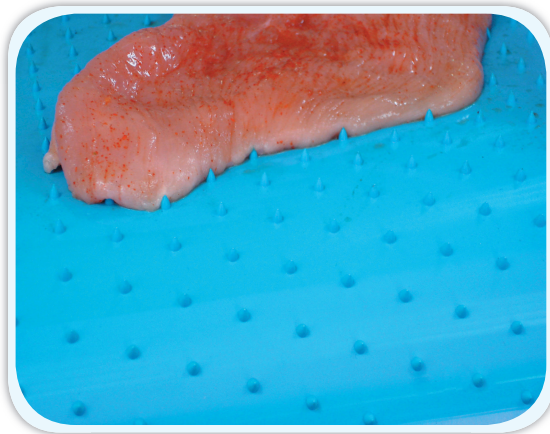
➔ Spike belts are available in full flat belt production size W=1500mm (60"), L=30Mt. (100ft.) and can be supplied in various colors, thicknesses and in two different shore hardnesses. The Spike can also be applied as a special top coating to V profiles when necessary.

➔ Spikes share all of the regular Volta characteristics you can expect: non absorbent to water, oil and chemicals which makes it highly resistant to decay and odors. Volta spike belts are easily cleaned and sanitized lowering bacteria levels considerably. These features are particularly appreciated in the food industry where the highest standard of hygiene is essential.



FEMB

FEMW



Suitable applications:

- Fish, Meat & Poultry processing
- Pin Boners
- Filleters
- Skinner Applications
- Bakery Industry: frozen pizza, etc.
- Food industry Slicers
- Fur and Hide Processing
- Incline conveyors conveying loosely formed materials & leafy products
- General Conveyors: Carpet production plant

Product	FEMB-SP			FEMW-SP			FELB-SP		
Color	Blue			Beige			Light Blue		
Thickness (mm)	2	2.5	3	2	2.5	3	2	2.5	3
Min. Pulley Dia. Normal Flex* (mm)	40	45	50	40	45	50	20	24	28
Shore Hardness	95A / 46D			95A / 46D			80A		
Temperature Range	-20°F to 140°F -30°C to 60°C			-20°F to 140°F -30°C to 60°C			-40°F to 120°F -40°C to 50°C		
Food Approvals	FDA/ USDA Dairy/ EU			FDA/ USDA Dairy/ EU			FDA/ USDA Dairy/ EU		