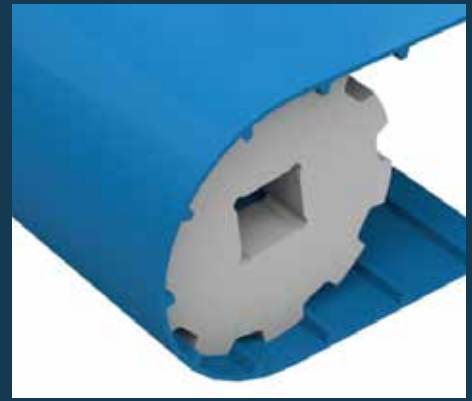


A Head-to-Head Comparison of Positive Drive Conveyors using **30S-PD50 Belting** Versus **Modular Belting** in a Real World Slaughterhouse Setting



OBJECTIVE

This white paper aims to highlight the benefits of replacing a modular belt with a **30S-PD50 belt**. The belt tested by the customer was implemented in real conditions in the cutting room of a slaughterhouse.



CONDITIONS OF THE STUDY

The slaughterhouse wanted to implement several measures aimed at improving productivity while maintaining optimal quality and hygiene standards.

In the cutting rooms, this productivity gain is partly achieved by reducing the time spent on cleaning operations, as well as the costs inherent in each of these operations.

The conveyors in the cutting rooms are an essential part of the production line as they serve each workstation. Once the animal has been butchered and deboned manually, the select cuts are separated from the scrap.

With two cutting lines of equal capacity, the production managers decided to implement a Polyflex Drive belt to compare the results with the modular belt originally used on the conveyors.

WHAT IS A **MODULAR BELT?**

The modular belt is an assembly of plastic modules connected with pins and driven by sprockets.

Modular belting is not always an ideal option, as its hinge design and uneven surface has nooks and crannies which can lead to hygiene and maintenance issues increasing the risk of health hazards.



WHAT IS **POLYFLEX DRIVE 30S-PD50?**

Positively-driven Polyflex Drive can be implemented in place of modular belting.

The smooth surfaces of 30S-PD50 allow for simple, efficient cleaning. It provides optimum food safety and reduces cleaning times and detergent consumption in addition to a totally silent operation.

Manufactured with 100% polyurethane or polyester resins, Polyflex Drive meets the most stringent hygiene standards of the food industry.





SANITATION OF CONVEYOR BELTS

CONSISTS OF
3 MAIN STEPS:

01

Pre-rinsing removes the main residue present on the belt and in the conveyor.

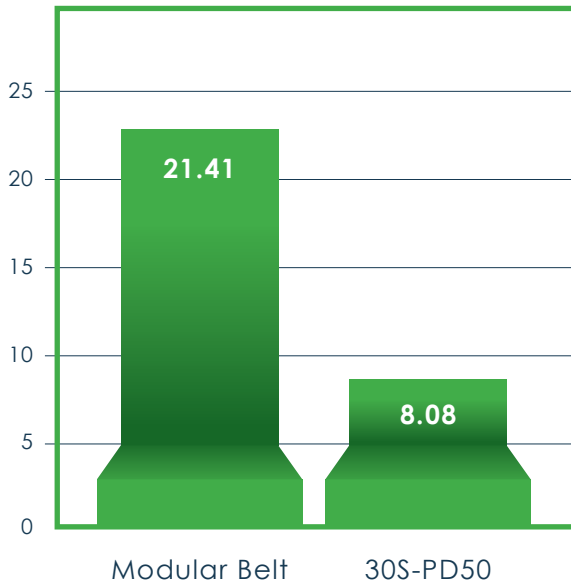
02

Applying a foaming solution consisting of water and alkaline detergents. A few minutes are needed to allow the detergent to optimize the disinfection of the equipment.

03

A final rinse is required before the conveyor goes back into production. This step is critical to maximize the life of the belting. Prolonged contact with certain chemicals can damage the belt.

RESULTS OF THE STUDY



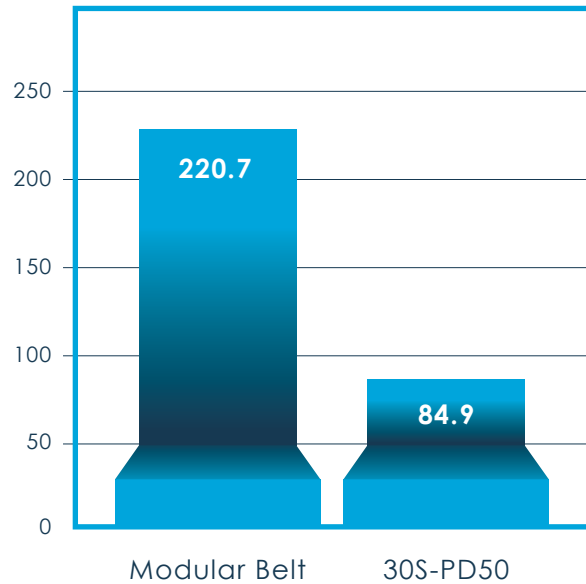
 Cleaning Time in Minutes

Cleaning

The modular belt took an average of 21.5 minutes to clean, while the 30S-PD50 took only 8 minutes – 13 minutes less per cleaning, which is a 63% reduction in cleaning time.

Duration of test: 10 days.

This factual data was supplied by the users, who also noted a drastic reduction in detergent consumption (not considered in the study).



 Water Consumption in Gallons

Water Consumption

The modular belt consumed an average of 220.7 gallons of water, while the 30S-PD50 consumed only 84.9 gallons – a saving of 135.8 gallons per cleaning or 62% water saved.

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