

Conveyor Viking

Safe and Clean

Conveyor belt systems for food and beverages





Choosing the right conveyor belt to meet your processing requirements is one of the most important decisions you can make.

For over 55 years Viking Conveyor has been working with local New Zealand food processing businesses to offer them technical support and a comprehensive range of conveyor belts to meet the specific requirements of the food industry. From Fish and Seafood, Meat and Poultry, Dairy, Fruit and Vegetables, Bakery and Pastry, Beverages and Food Processing, Viking Conveyor has the ability to source, install and provide after sales support to ensure the belt you choose will meet your specific processing requirements.



Does your conveyor system have specific requirements?

Viking Conveyor will work with you to establish the specific requirements of your conveyor belt systems as part of your food processing, taking into account key factors such as:

■ PRODUCT

What product is being manufactured on the belt? What are its dimensions and temperature? Do you need a belt that is non-absorbent and odour resistant so it doesn't damage your food products? What does the surface of the belt need to be like? Are you looking for a smooth surface that is abrasion resistant? Is your product sticky and requires a surface that makes product release easy?

■ PROCESS

What process is the belt involved in; heating, cooling, washing? Do you have a HACCP and if so are there any conveyor belt specifications which must be met as part of this system?

■ LAYOUT

How will the belt be physically arranged e.g. inclining/declining, twisting, side flexing; what are the lengths of the sectors and width; Are their transfer zones and is there a need for the separation of different foods or foods from non-food items

■ ENVIRONMENT

What are surroundings like e.g. what temperature, humidity, atmosphere and other conditions will the belt be exposed to which could impact on the food?

■ FOOD SAFETY

What are the food standards that must be met and what special needs to be addressed to ensure your food is safe for the consumer to eat? Is the belt FDA and USDA certified so they meet the toughest international standards for food contact materials?

■ CLEANING & MAINTENANCE

What are your cleaning and hygiene requirements?

■ COMMERCIAL FACTORS

What are the maintenance standards, desired lifetime, production optimisation targets. How easy is the belt to clean to avoid any build up of bacteria?



Food safety is the only choice

Consumers have the right to expect that the food they consume will be safe and free of any contaminants such as E.coli and Listeria. There is no room for complacency when it comes to food safety.

Conveyor belts come into regular contact with food as part of their processing, and are therefore an important component in producing a product that is safe. A product that is produced on a hygienic, clean belt will protect the consumer and the reputation of your brand.

Viking Conveyor can assist in controlling your identified contamination hazards through specifying, installing and maintaining the right conveyor systems to cope with the specific food safety requirements.



Uni-chain has developed uni ECB Snap Link which is a modular pinless belt. By removing the pin and pinhole major bacteria traps are eliminated, and by removing the brick-lay pattern the downtime for cleaning will be reduced. The unique surface of the belt is designed to ensure no foreign objects are transferred from the belt to the food.



Ammeraal Ropanyl belts are extremely impact and cut resistant and can handle high temperatures. With excellent resistance to oils and fats, Ropanyl remains very easy to clean, resulting in low risk of contamination and ensuring the life of the belt can be extended.

Easy to Clean

Viking Conveyor can help you deliver on your Food Safety Programme through understanding your conveyor belt cleaning processes and requirements. With our wide range of belt solutions we can make cleaning easy and fast, control exposure to hazards, reduce cleaning costs and limit the amount of water and labour required.

The lifetime of the belt

To ensure you get the most value from your conveyor belt system, Viking Conveyor recommends that you choose high quality material and belt systems that undergo regular maintenance. This will assist in reducing any potential down time, deliver production optimisation and extend the lifetime and condition of your conveyor belt system.

Volta belts are made from high quality materials and techniques, which will stop you removing your belt early on through:

- No fabric layers that can be contaminated or cause possible delamination
- Rugged, damage resistant surfaces that eliminate belt contamination
- High resistance to oils and chemicals gives the belt the ability to maintain its resilience over many years.

Peace of mind

Viking Conveyor stands behind its conveyor belt systems and workmanship. Our products have been tested for quality assurance and our long standing experience in the market provides you with peace of mind that you are working with the right team, who are easy to work with.

Nation wide support

Viking Conveyor has a nationwide team of distributors who are skilled in specification and installation of Conveyor Belt Systems. No project is too big or too small.

Viking Conveyor offers a range of proven brands including Ammeraal, Volta and Uni-chain modular belting. Our conveyor systems have been developed and installed both locally and internationally, to meet specific food processing requirements.



Full technical data is available for our Volta, Uni-chain and Ammeraal Beltech Conveyor Belt Solutions

Did you know?

In New Zealand, around 10,000 cases of food-related illness are reported every year. However, many never report having suffered illness and the actual number is estimated to be around 300,000.

Why should you talk to us?

- Are you looking for a belt that is easy to clean?
- Would you like to replace your current conveyor belt?
- Are you looking for technical expertise?
- Do you need to improve the hygiene levels in your food processing?
- Are you concerned about bacteria build on your conveyor belt?
- Do you need nationwide support?
- Do you need a strong robust and durable conveyor belt?
- Are you looking for a belt that is fit for purpose and built to last?

YES	NO
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>

Protecting your brand

If your food is safe you can be confident that your business will be safe.

If you've answered YES to any of the questions above - call us on **0800 845 464** to discuss your engineering and technical requirements.



Case Study Fishing Industry

Talley's Group Ltd

Challenge

Talley's Group operates a fleet of 8 deep sea fishing vessels, and has wide ranging commercial interests in the New Zealand fishing and agricultural industries.

They sustainably harvest and process a wide range of seafood species, both within the New Zealand Exclusive Economic Zone, and around the world.

Their fleet of modern factory trawlers utilise a network of conveyor belts in their on-board factories to process their catch. Talley's needed to source a new belt as their current belt product was being discontinued and they were looking for an alternative solution from a reliable supplier, with the ability to offer local service to allow for short turn-around times in port.

Solution

Viking Conveyor and their local distributor discussed with Talley's how the Uni-chain MPB belts would effectively assist in the processing of the fish on their boats, making life easier for the fishing team.

The key benefits of the Uni-chain MPB belt for Talley's and the fishing industry are:

- Easy to clean
 - Reducing the time and effort taken to clean belts
- Durability
 - The Uni modules are extremely strong and robust and stand up to mechanical damage and heavy loads
 - The sprockets are Long Life sprockets, made from Acetal and will outlast competitor sprockets
- Life of belt
 - The Uni modular belts are manufactured to last, durable and fit for purpose

Viking Conveyor worked closely with their local distributor and Talley's to trial the Uni-chain belts to make sure they would deliver on Talley's requirements.

Further to the benefits of the belt, Viking Conveyor was able to offer Talley's strong technical advice and a commitment to supporting Talley's in the future, while responding effectively to today's needs. For example to ensure that Talley's is able to replace a belt quickly and minimise downtime on the boats, Uni-Chain Conveyor belt stock is held locally for prompt build and delivery. Turn-around times have been reduced and it fact in some cases Viking Conveyor have replaced belts within a matter of hours.

Viking Conveyor and their local distributor have worked with the skippers and work crews to ensure the Conveyor Belts are fitted correctly to perform at their peak.

Result

Uni-Chain MPB, from Viking Conveyor, is exceeding the customers expectations. Talley's were happy with the old belts they had, until they trialled the Uni-chain MPB and realised the product was better suited to the fishing boats. It outperformed their old Conveyor Belts, particularly in relation to how easy the Uni-Chain MPB belts are to clean, the strength of the belt and its extended life.

Viking Conveyor continues to provide comprehensive technical support, advice and service to ensure that the team at Talley's have the support they need and innovative conveyor belt solutions to maximise their processing efficiency. For example, Viking Conveyor reduced some of the aperture sizes in the Conveyor Belts open format, from standard 22% down as low as 18%, to avoid soft fillets being damaged and minimising icing of the belts in the freezers.

Conveyor
Viking



Auckland Office
80 Alexander Crescent, Otara
PO Box 14-541, Panmure
Auckland 1741, New Zealand

Christchurch Office
2 Nazareth Avenue, Middleton
PO Box 9117, Tower Junction
Christchurch 8149, New Zealand

T. 0800 845 464
F. 0800 845 460
orders@vikingconveyor.co.nz
www.vikingconveyor.co.nz

