

**Solve problems.
Simplify processes.
Save money.**



Intralox ThermoDrive®



Breakthrough Processing Technology

Intralox ThermoDrive Belting

In commitment to providing customers with innovative solutions to help simplify processes and save money, Intralox has partnered with Mol Belting Systems to become the exclusive provider of the revolutionary ThermoDrive conveyor belt line. This partnership brings you the best of both worlds: patented ThermoDrive technology backed by Intralox's world-class service, support, and guarantees. By offering this new conveyance technology, Intralox is further enhancing its comprehensive line of hygienic solutions for food processing.

What is Intralox ThermoDrive Technology?

Intralox ThermoDrive technology is a patented conveying solution that combines the benefits of positive drive, low-tension belting with a continuous, easy-to-clean surface. This match is ideal for hygiene-sensitive applications in food processing as it dramatically improves food safety and lowers operating costs through substantially reduced usage of water, chemicals, and cleaning labor and time. The results are extremely high levels of food safety and better product yields and margins.

Developed according to the American Meat Institute's Sanitary Design Checklist, ThermoDrive belting combines the positive drive benefits of modular belting with the hygienic benefits of solid plastic belting.

Dependable performance

Enhanced food safety



What can ThermoDrive technology do for *your* bottom line?

Improved Food Safety

- **Reliable sanitation results with less skill and effort** due to hingeless, continuous belt surface.
- **Consistently low swab counts and reduced risk of allergen cross-contamination** as the non-porous, homogenous, thermoplastic belt material discourages bacteria harborage.

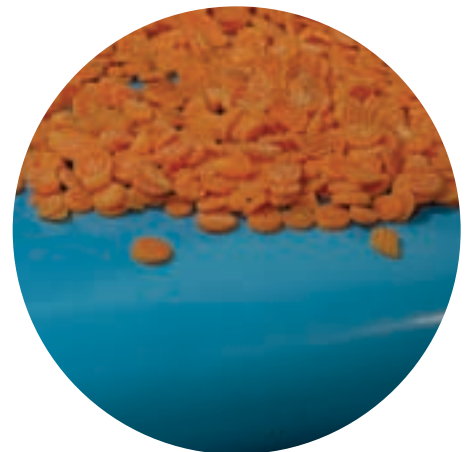
Better Product Yields and Improved Margins

- **Less waste resulting in increased saleable product** from a 100% closed surface with scraping and troughing capabilities.
- **Supports corporate sustainability initiatives** as sanitation water, chemicals, and cleaning labor and time are substantially reduced.
- **High operational reliability** from a low-tension, sprocket-driven system (no tensioning/mistracking problems).
- **Faster mid-production changeovers** due to quick and easy cleaning.



“[With] ThermoDrive, our estimated sanitation time was reduced 62%, water consumption 55%, and swab tests were 53% better. These significant results gave us great opportunities to improve our product conveying system, reduce sanitation positions and reduce our water use during sanitation.”

-Major Poultry Processor



ThermoDrive technology brings unmatched to hygiene-sensitive applications in food pro

INTRALOX THERMODRIVE TECHNOLOGY: A BETTER ALTERNATIVE

Low Tension	A conveyor with Intralox ThermoDrive belting is a low-tension system. • Extremely durable; long belt life • No take-up system required • Increased bearing life • Less wear on the conveyor • Easily accessed for sanitation
Positively Driven / Zero Pre-Tension	Intralox ThermoDrive belting is positively driven, therefore no belt pre-tensioning is required. • Drive bars eliminate belt slippage • No belt stretching or ripping • Quick belt installation (no extra time required for tensioning, tracking, or steering adjustments)
Continuous Conveying Surface	Intralox ThermoDrive belting features a 100% closed conveying surface. • No hinges, niches, or seams to trap debris • Smooth, non-stick surface allows for quick cleaning • Quick-drying surface allows for fast changeovers • Non-porous surface means no risk of leakage or migration of fluid in food products through the belt
Non-Reinforced Homogeneous Material	Intralox ThermoDrive belting is made from a single homogeneous thermoplastic material. • No Kevlar strands or fabric reinforcements to absorb fluids and harbor bacteria • No crazing / fraying of the belt • Splicing simplified due to non-reinforced belt material; minimal heating / cooling time required to produce strong joints

ThermoDrive belting is available in two pitch sizes (26 and 50 mm) and the following surface styles:

- Flat Top
- Embedded Diamond Top
- Nub Top™



26 mm



50 mm

advantages processing

USDA, NSF, and 3A certified ThermoDrive belting does not contain fabric and features a closed, solid surface that is easy to clean.

INTRALOX THERMODRIVE TECHNOLOGY: A BETTER ALTERNATIVE

Enhanced Sanitation

Truly clean rather than visibly clean.

- Achieve zero bacteria at start up and maintain low swab counts during production
- Non-porous material virtually eliminates bacteria harborage
- Always free from pre-tension, ThermoDrive belting can be simply lifted in place, either manually or with belt lifters, to easily access belt underside, conveyor frame, and wearstrips for cleaning
- Belts can be cleaned on the conveyor

Simplified Conveyor Design

- No tensioning or take-up devices required
- No need for complicated drive or tracking devices
- Simple and clean conveyor design allows for much quicker frame cleaning and lower construction and maintenance costs

Flexibility: Flights and Configurations

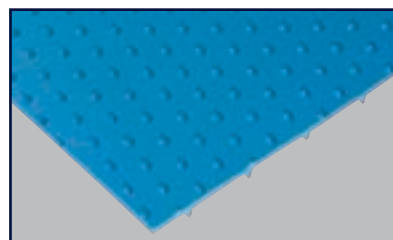
- Flights are made of the same material as the belt and are molded onto the belt, resulting in a very strong and hygienic joint
- Center drive, z-elevators, inclines, and head drive conveyors are possible with ThermoDrive belting



Flat Top



Embedded Diamond Top



Nub Top

Challenging Applications Simplified

The unique design of Intralox ThermoDrive belting provides real solutions



Ready-to-eat processing lines:
Meets required low bacteria counts in direct food contact applications.



Wet or oily applications:
Non-porous belt surface prohibits liquid migration from products with water, juices, fats, and other fluids.

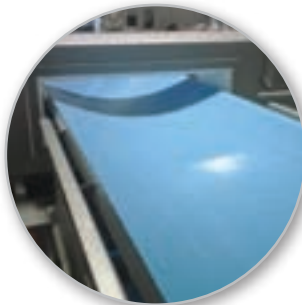


Ground or other fine products:
Hygienic design is ideal for applications such as ground meat lines where contamination risk is high. Product yield is improved by better fluid capture.

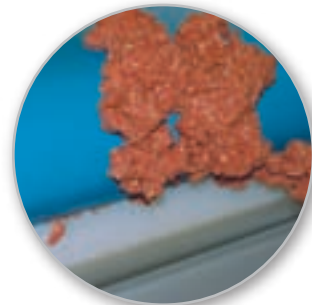
Valuable features optimize your conveyor's performance



Quick cleanup: Achieve faster changeover for products with different sauces or seasonings.

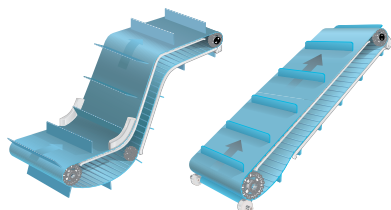


Troughing: When troughed, the 100% closed, non-porous surface is the definitive solution for containment of slurries and loose product.



Scrapers for improved yield:
The closed, continuous conveying surface is a perfect match for scrapers.

Drive configurations:
ThermoDrive belting can be configured for center drive, z-elevators, inclines, and head drive conveyors.



The ThermoDrive Splicing System
Used to quickly produce permanent, hygienic splices on your conveyor on-site, the ThermoDrive Splicing System allows you to respond to even the smallest problems swiftly and cost-effectively.



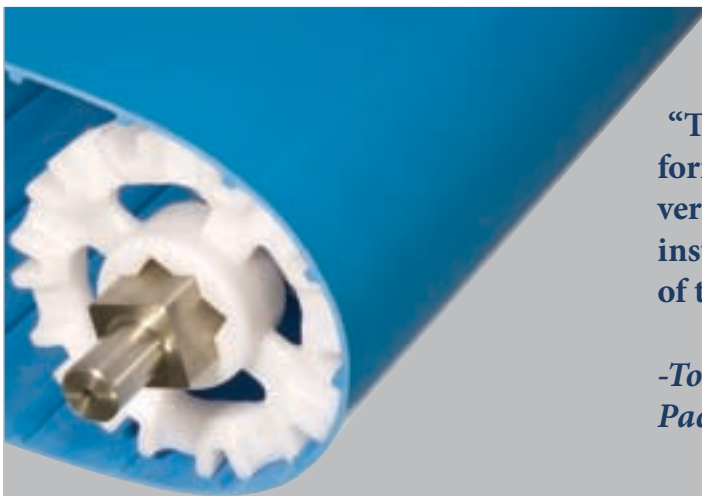
For more details on the Splicing System or other joining alternatives, please contact Intralox Customer Service.

Reliable Sanitation, Measurable Results

- **Reduce conveyor sanitation costs:**
 - Lightweight ThermoDrive belting is easy to clean in place, and reduces labor, time, and water usage
- **Decrease contamination risks caused by belt damage:**
 - The continuous, non-porous, solid plastic surface eliminates exposed fabric, frayed edges, surface crazing, and cover delamination
- **Eliminate downtime due to mistracking and tensioning:**
 - With ThermoDrive, belt containment is simple – there are no complicated tracking systems or daily tracking or tensioning procedures
- **Improve yield:**
 - The 100% closed surface has scraping and troughing capabilities
- **Lessen belt replacement costs:**
 - Eliminating belt pre-tensioning significantly extends belt life
- **Reduce maintenance:**
 - The simple design makes ThermoDrive belting extremely easy to repair and maintain; high operational reliability
- **Eliminate costs related to belt vulcanizing and cover checking:**
 - Belt repairs are quick and easy using a simple splicing device that requires only electricity

Intralox ThermoDrive technology is easy and cost-effective to implement, and has proven, immediate impact on operating costs in a plant.

*At Intralox, we know there's no single solution for everyone. We use our industry and application expertise to help you upgrade your processes, developing customized solutions targeting your most critical production issues. **Call Customer Service today to be immediately connected with an expert who speaks your language or find out more at www.intralox.com/ThermoDrive.***



“The [ThermoDrive] belts have been performing very well...they look good and are very easy to clean. I am looking forward to installing a few more in key areas as a result of the belts’ performance.”

**-Todd Kendall,
Packaging Supervisor of JR Simplot**



The Intralox Difference

WE WORK DIRECTLY WITH OUR CUSTOMERS in order to achieve the highest standards of service, support, and delivery anywhere in the world.

OUR TECHNICAL EXPERTISE AND KNOWLEDGE OF OUR CUSTOMERS' INDUSTRIES position us to develop solutions that address our customers' greatest challenges.

OUR ONGOING COMMITMENT TO INNOVATION through reinvestment is vital to our ability to continuously support the strategic priorities of our customers.

INTRALOX'S WRITTEN PERFORMANCE GUARANTEES demonstrate our commitment to stand behind every solution that we recommend — for every customer, every time.



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