



PERFORMANCE UNDER PRESSURE

POSIDRIVE SPIRAL®: BUILT FOR EXTREME FOOD PROCESSING

BUSINESS CHALLENGE

Extreme environments can spell trouble for food processing equipment. For Protech Food Machinery, this meant finding a conveyor belt solution that can withstand the smoke, air circulation, high temperatures, fat, and tar build-up in their continuous smoking systems. Ashworth was able to offer a customized solution thanks to the PosiDrive Spiral® System.

ASHWORTH'S SOLUTION

Ashworth designed the PosiDrive Spiral system to withstand factors that can cause issues in traditional Lotension drive systems. Vertical ribs on the center spiral drum move the unique driving tabs on the inside edge. Unlike traditional Lotension drive systems, this method does not rely on friction to move the belt, so grease and oils do not affect drive performance.

The PosiDrive Spiral system also maintains lower belt tension, decreasing stress on the belt and extending its life. Additionally, the lower tension means the PosiDrive system supports increased product load capacity, making it perfect for moving the large slabs of bacon in Protech's continuous smoking system and maximizing system output.

The PosiDrive Belt also features Ashworth's patented 360-degree weld, building hygiene into the belt but eliminating the hard-to-clean areas created by traditional bridge welds.



Protech
We value food



SCAN TO WATCH THE
ASHWORTH/PROTECH
POSIDRIVE SPIRAL®
SUCCESS STORY

Utilizing PosiDrive technology, Protech's Continuous Spiral Smoker streamlines production. The system only requires two operators compared to the 40 needed by manual smokers – Saving processors as much as \$1.3 million in labor costs. With labor shortages, the cost of work-related injuries, and the cost of human error, the actual savings could exceed this.

Another benefit of Protech's Continuous Smoker is that the conveyor system moves the product through all production steps, from prep, cooking, smoking, and freezing, eliminating the need to transport product from one step to the next manually, and reducing the potential for product waste during transport.

Product waste is also reduced due to the consistency in Protech's system and the PosiDrive Spiral. Every product enters and exits the system in the same orientation, and the temperature is monitored throughout each process, ensuring consistency.



1.3 MILLION

LABOR COST SAVED BY USING A PROTECH SPIRAL SYSTEM OVER A MANUAL SMOKING OPERATION.



8,800 LBS (3.991 KG)

PROTECH CONTINUOUS SMOKER PROCESSES AS MUCH AS 8,800 LBS. (3.991 KG) OF PRODUCT PER HOUR.



ENDURANCE

THE POSIDRIVE SPIRAL CAN WITHSTAND THE HEAT, SMOKE AND CLEANING DEMANDS OF THE PROTECH FOOD TREATMENT PROCESS



Contact Ashworth for a consultation on your system

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