Modular belt

i-Drive™ transport

Suitable for:

“Offers endless transport without conveyor belt transfer points”

The i-Drive transport is an endless transport system that is created by combining modular conveyor belts with Intralox i-Drive modules. This provides endless internal transport that is safe for food and which requires little maintenance. It is suitable for transporting packed and unpacked products in the food processing industry. The i-Drive transport is particularly suitable for the bakery and pastry industry.

The solution to your logistics requirements when:

• You need an endless loop seamless transport system
• You need cooling transport in the form of a cooling unit
• When both straight, curved and vertical transport needs to be combined within one system

The advantages of i-Drive™ transport:

• Creates an endless loop seamless conveyor system
• No belt lubrication required, which increases food safety
• Ultra-low belt tension
• Guarantees reliability and slip-free transport
• Numerous extension possibilities, such as a CIP unit and integration with other types of transporters.
Modular belt

**i-Drive™ transport**

**Endless transport**

The i-Drive technology was developed in collaboration with Intralox. Each i-Drive module has teeth, which grip the links in the modular conveyor belt. This unique technology makes it possible to supply transport systems without conveyor belt transfer points in any required length. The advantage of seamless transport is that products are not damaged during transport.

The i-Drive transport is completely custom-built for turn-key projects and can be fully integrated in an existing transport system (retrofit). Furthermore, our systems can also be installed on roof structures (complete with work platforms), raised structures and as standing structures on the ground. Marvu will be pleased to consider the options with you - the possibilities are endless.

**Transport that is safe for food**

The food processing industry places a high priority on food safety. This is one of the reasons why the i-Drive transport systems are fitted with modular conveyor belts. In contrast to conventional systems with metal roller bars, a modular conveyor belt does not need lubrication. This means that there is less contamination which leads to higher food safety.

The CIP (Cleaning in Place) unit has been developed to clean the modular conveyor belt. The CIP unit cleans plastic chain belts in an efficient, food-safe and environmentally friendly way. If preferred, the unit can be incorporated within the transport system that comes with a mobile unit.

i-Drive transport systems have been developed to meet the European Machines Directive 2006/42/EG and in accordance with HACCP standards. The systems are manufactured entirely from stainless steel and plastic materials which have been approved by the American Food and Drug Administration (FDA).

**Transport that requires little maintenance**

For each project, we prepare a specification of the ways in which the i-Drive modules have to be installed and connected electronically to each other. The system has an extremely low belt tension in comparison with other systems, which means breakdowns and maintenance are kept to a minimum. Furthermore, the transport system is simple to assemble and components can be easily replaced.
References

i-Drive transport systems are used in many European countries. For instance, an i-Drive cooling line (ambient) and an i-Drive freezer (-20°C), both of which are approximately 200 metres in length, were installed at Kohberg in Denmark. The La Lorraine group in Belgium uses various systems with i-Drive modules which cross distances of around 1000 metres.

‘I never have to worry about either of them.’

In the Netherlands, Millenaar Bakery switched to the Marvu cooling system.

Jaap Zwart, Head of Technical Services at Millenaar:
“We now use two Marvu cooling systems and I never have to worry about either of them. I can recommend switching to a Marvu cooling system with i-Drive™ modules to anyone. It is an exceptionally hygienic system. In addition, I also think it’s really important to work with a dependable supplier. The level of trust we built up and the pleasant working relationship with Marvu were also decisive factors for us.”

Would you like to know what i-Drive™ transport could mean for your company?

We would be glad to discuss the possibilities with you. Contact our project team by telephone: +31 (0)413 478 828 or email: info@marvu.nl.
About Marvu  |  ‘Excels in connecting’

Marvu specialises in internal transport systems for the food processing industry. Since the company’s foundation in 1993, we have been making transport systems and special machines for bakeries and patisseries, meat, seafood, convenience food and fresh produce processing plants, and the dairy industry.

The high-quality manufacturing techniques we use in an efficient, ergonomic and hygienic work environment are based on our solution-driven approach and harness our wealth of knowledge of the food processing industry.

Our fast and effective service response minimises production downtime. Marvu can take on all aspects of the development and manufacturing of food processing machinery from advice, design, production, assembly and commissioning to service and overhaul.

Our team would be glad to assist you and can provide a tailored solution for any logistics requirement. For us, a project is only successfully completed when you are satisfied!

In short, what's stopping you from challenging Marvu to find a solution for you?