



DEEP-FREEZING



SPIRAL CONVEYOR BELTS: OUR SUCCESSFUL CHOICE.

There are three types of spiral conveyor belts on the market: drum-type, self- stacking and tier-to-tier. Each one is supported by a specific technology, each one has its own characteristics. To be able to evaluate and choose the right system is the first step towards achieving excellence.

WE'VE MADE OUR CHOICE

Our installations use a tier to tier: a well thought out decision which is the result of **know-how built over time**. A choice, above all, that puts **performance in first place**.

THE HEART OF OUR INSTALLATIONS HAS A PRECISE NAME: T-WORTH

Not only a simple conveyor belt, but **a patented system manufactured entirely in our factory**. Built entirely in stainless steel, but with sliding blocks and sliding profiles in plastic material, the conveyor belt guarantees prolonged resistance over time without wear.



SMOOTH SLIDING

The coupling of the sliding blocks and sliding profile in self-lubricating plastic material, allows friction to be reduced to a bare minimum, greatly improving sliding smoothness.



CONVEYING SPEED

The drive unit and sliding systems allow the belt to reach a speed of over 30 meters per minute.



EASY AND REDUCED MAINTENANCE

Maintenance tasks are confined to the single drive unit and are made simple and faster also thanks to a patented engage and release system for the drive unit wheels.



CLEANING TASKS MADE SIMPLE

The conveyor belt, made entirely out of stainless steel, and the special constructional system, that allows the user to reach easily every part of the spiral, make it possible to achieve the high hygiene and health standards required by the food industry.



SUITABLE FOR ANY TEMPERATURE

The conveyor belt supplied is suitable for the widest range of temperatures from -40° C to +300 °C (from -40°F to +572°F).

OUR PLANTS REVOLVE AROUND ONE WORD: SIMPLICITY.

Technology needs to be accessible to everyone: only then does it truly aid those who use it and allows them to save on energy and resources. Our conveying system is developed with a structure in stainless steel and guides in plastic simple to replace: to perform all maintenance in a short time span and quickly restart the manufacturing process.

THE T-WORTH SYSTEM IN A NUTSHELL:

Simple mechanics

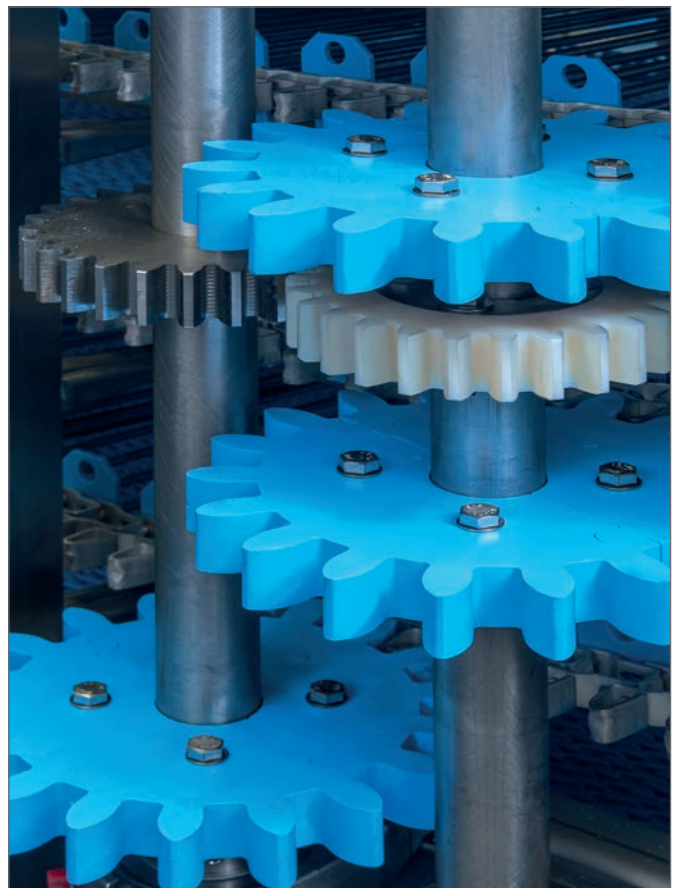
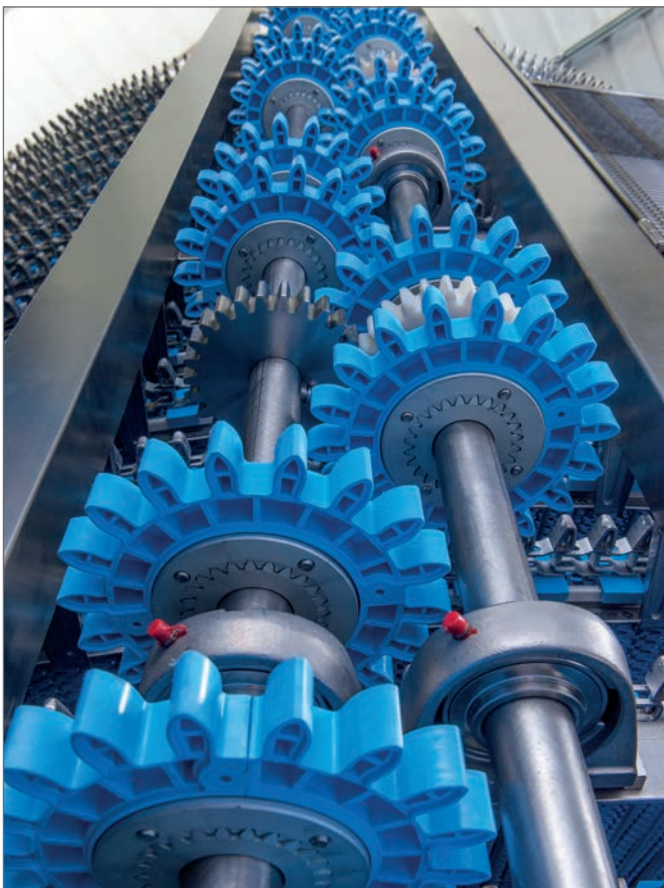
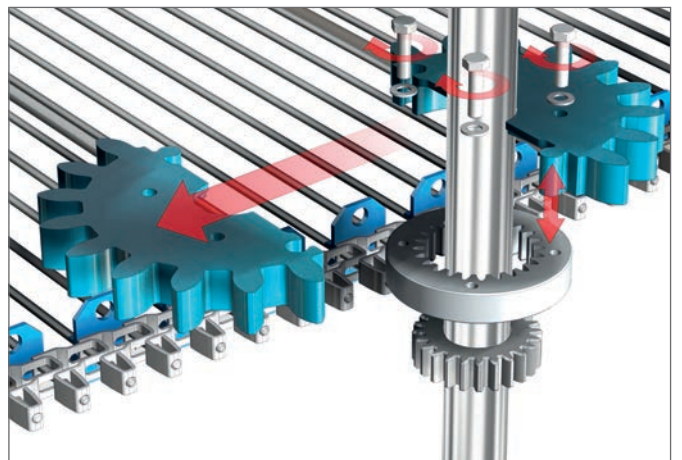
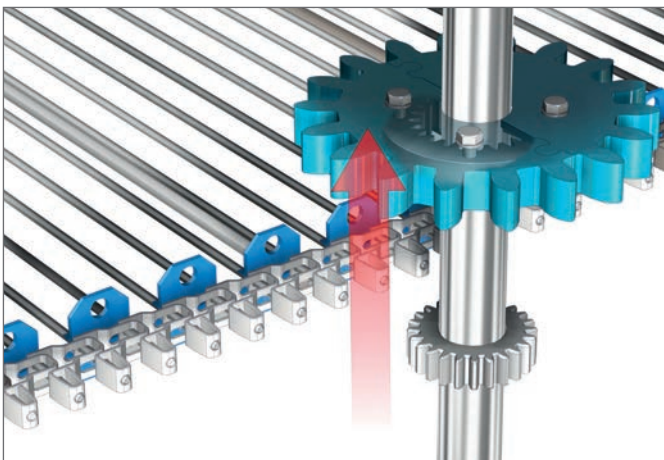
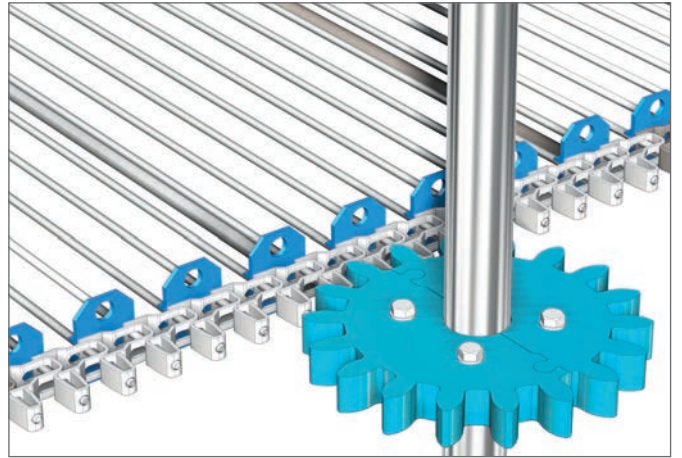
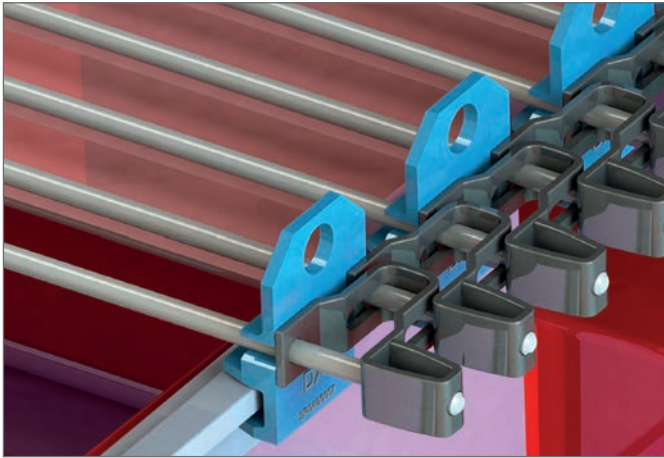
Highly-resistant stainless steel conveyor belt

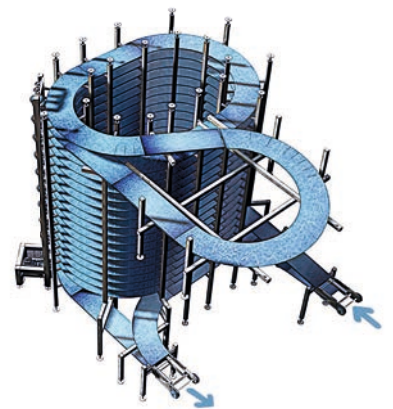
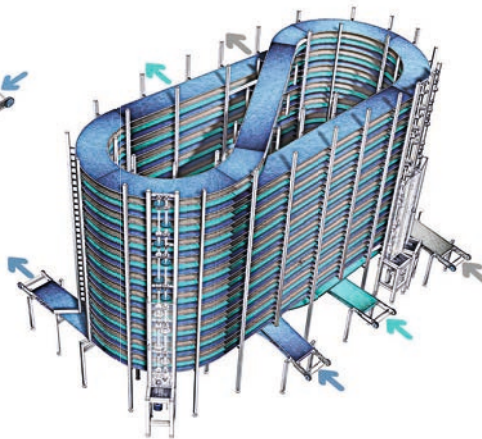
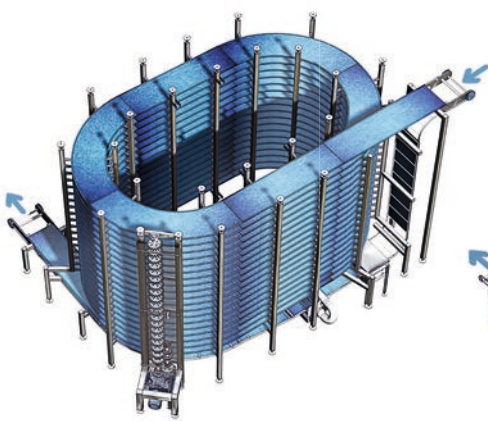
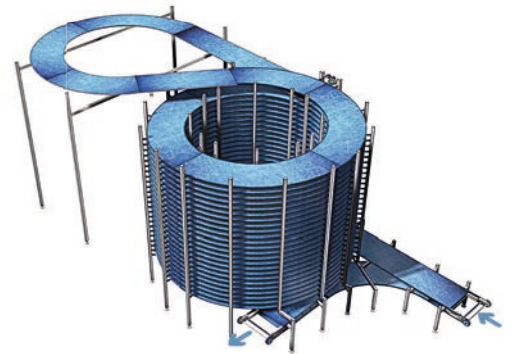
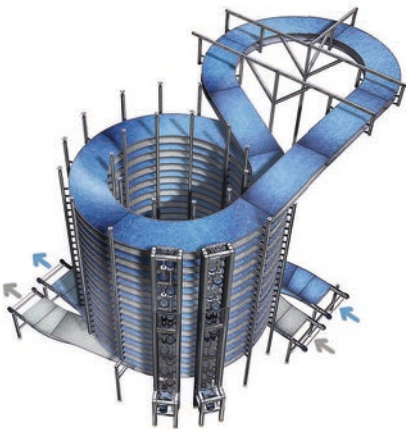
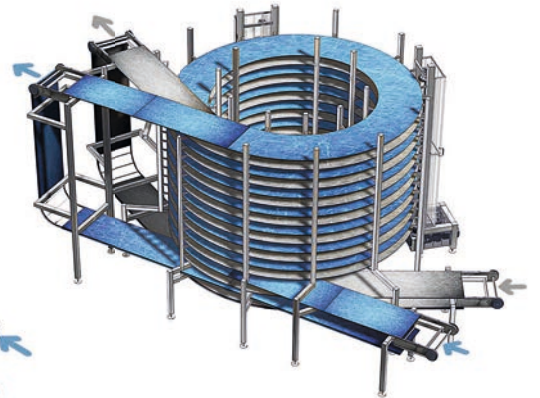
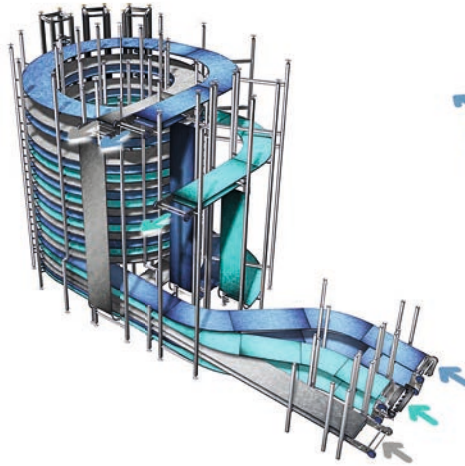
Affordable and simple maintenance

Simple tasks

Unique and specific technical solutions designed for each customer.







A PLANT CUSTOMIZED TO EVERY NEED.

If companies change, so do our systems.
Every plant is designed and developed to reflect the requirements of those who use it, guaranteeing performance well beyond common expectation.

INFEEED AND OUTFEED AT THE SAME LEVEL

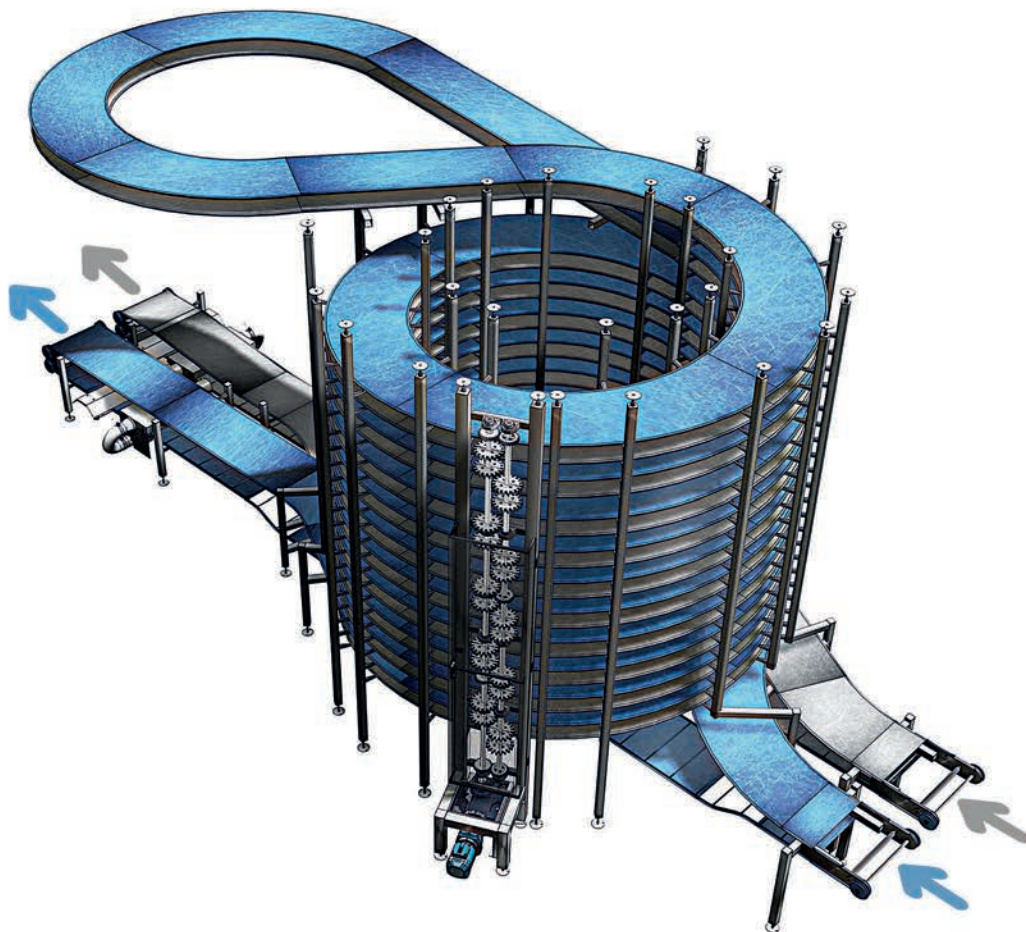
A special reverse system allows the infeed and outfeed to be positioned at the same height.

CUSTOM MADE AND BUILT TO SIZE

The flexibility of the solutions makes it possible to configure plants of any kind and any type of need but above all, that are perfectly adaptable to any existing production line.

COMPLETE INSTALLATIONS

We take care of all details 360°, from the conveyor belt to the thermal treatment cabinets.



DEEP-FREEZING: AN EVOLVING SECTOR, JUST AS OUR TECHNOLOGY.

A sector that is expanding fast deserves our best technology. The know-how we continue to acquire helps us guarantee the best technical solutions for the treatment of packaged or bulk food products: a state-of-the-art process that allows users to preserve the natural aroma, color and flavor of food products intact.

MODULAR ROOMS

The cabinets consist of prefabricated panels with a thickness that varies from 150 to 200 mm.

SIMPLE TO INSTALL

The panels are joined through grooves: special hooks ensure their seal.

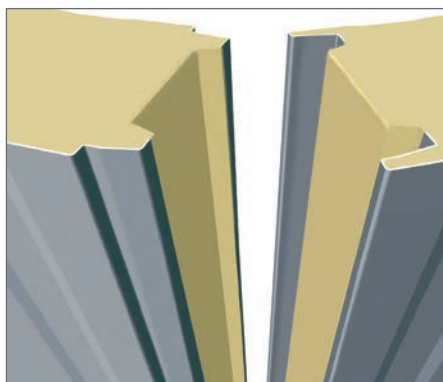
INTUITIVE CONTROL PANEL

The main panel allows the operator to keep everything under control instantly and intuitively.

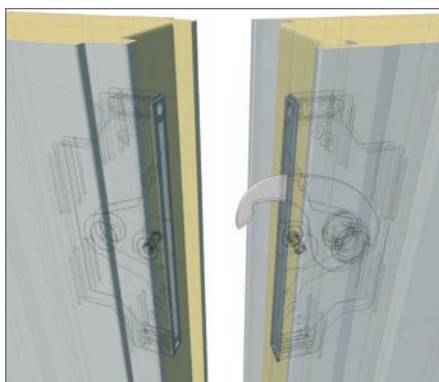




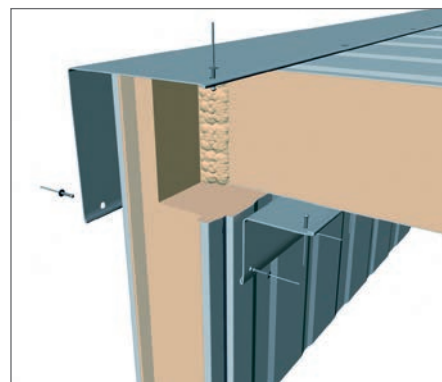
THE WALLS



Section of room panels

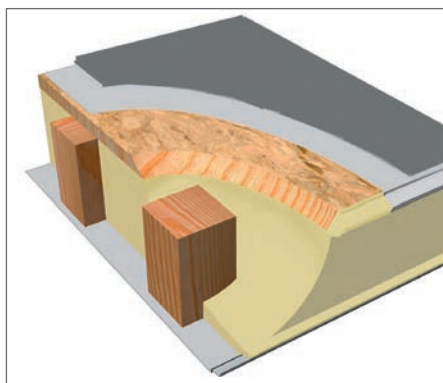


Panel fastening system

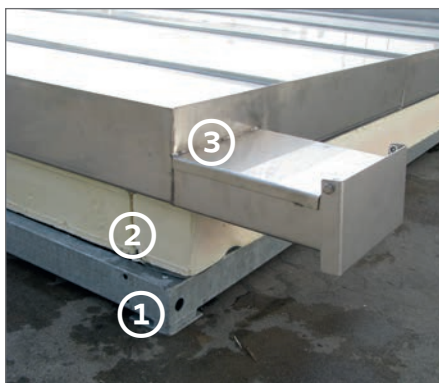


Section of room ceiling

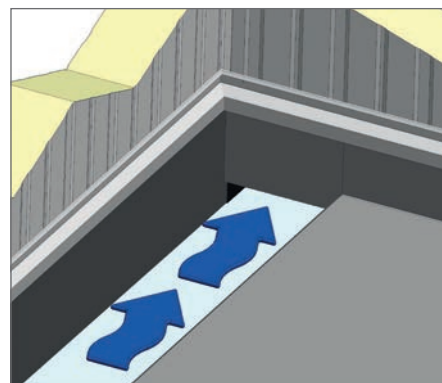
THE PAVEMENT



Section of pavement



1 support frame
2 insulating panel
3 tank with drain



Drain pipe

DEEP-FREEZING: CERTAIN DETAILS AREN'T JUST...DETAILS.

We take care of the slightest technological detail in every plant of ours, because we've learned it's the combination of many small elements that makes all the difference in the end.

HEAT EXCHANGERS DESIGNED TO CUSTOM

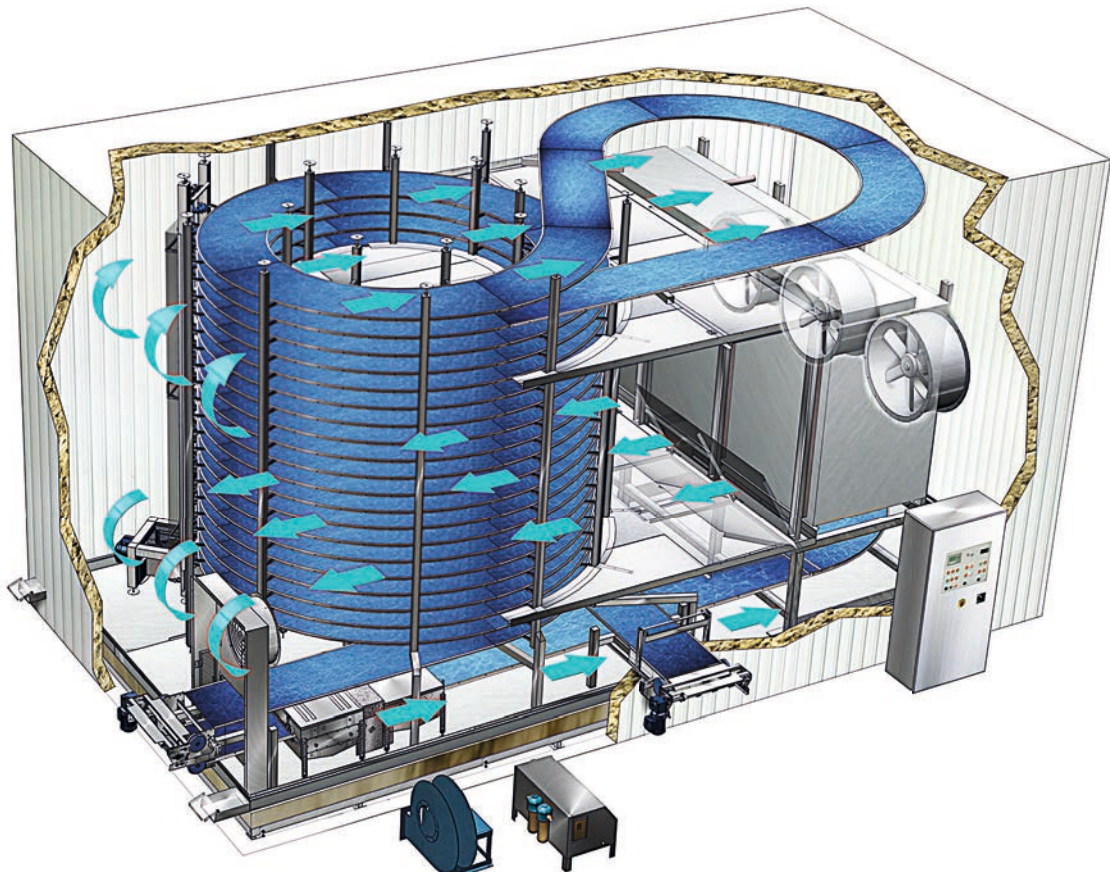
To boost performance, the evaporators are sized based on the type of food product and on the customer's requirements.

DEFROSTING WITHOUT HALTING PRODUCTION

The plant is defrosted without having to interrupt the production cycle.

IDEAL AIR FLOW

Our spirals, owing to their structure void of any central obstacle and to the conveying steel sheets, allow the user to optimize circulation of the air, which is channeled and thus uniformly and effectively covers all the products inside the freezing room.



BREAD AND DERIVATIVES



PASTRY PRODUCTS



FRESH PASTA



FRUITS VEGETABLES



FISH



PRECOOKED MEALS AND MEATS

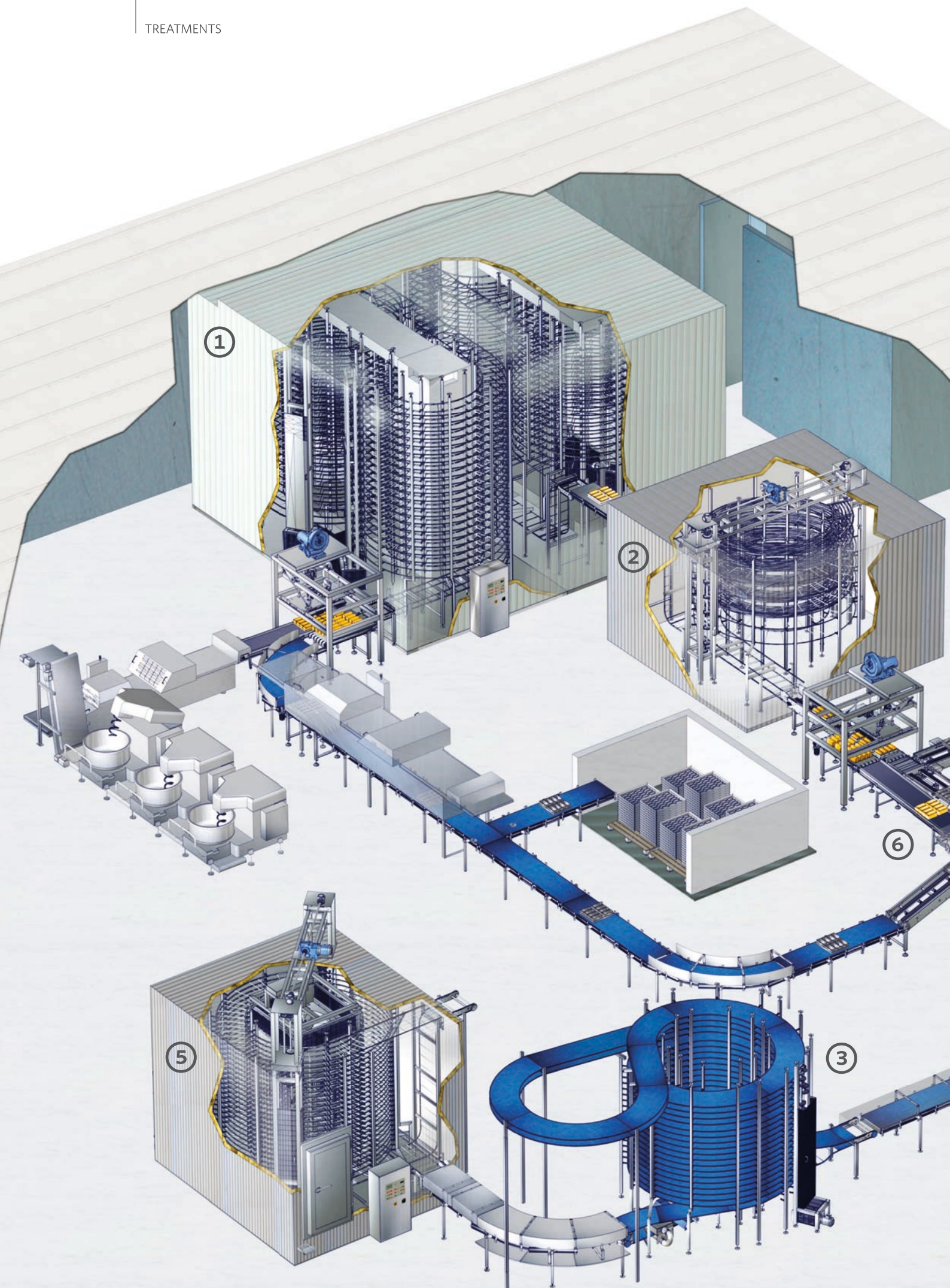




HIGH RESISTANCE OF THE BELT.

Resistance beyond your fathomable imagination.
If we weren't absolutely certain, would we have dared to do this?

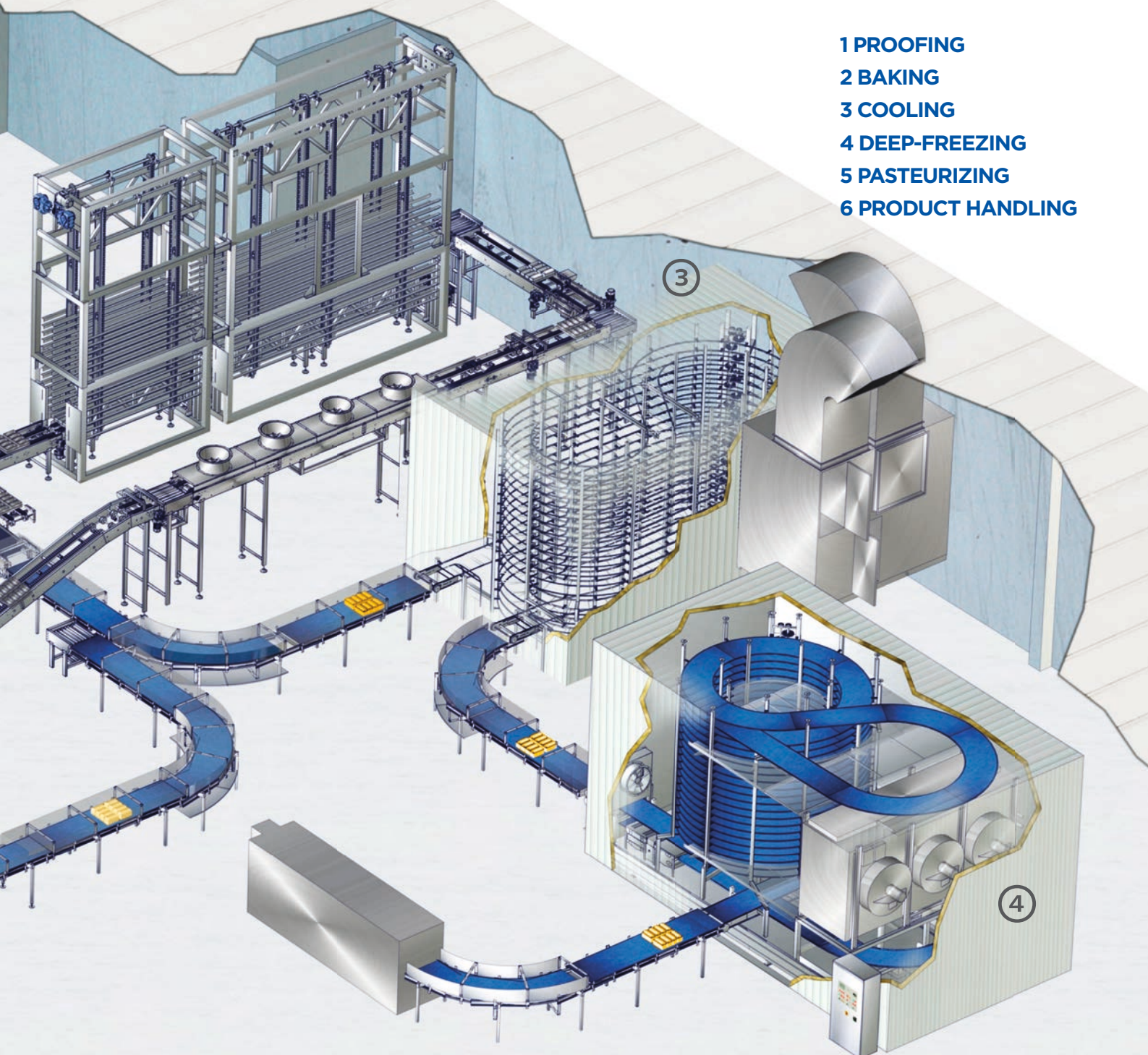




COMPLETE PLANTS: WE TRANSPORT YOU TO ALL SECTORS.

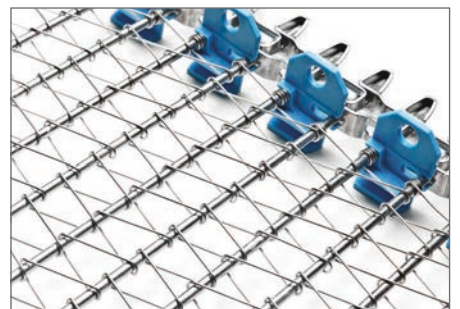
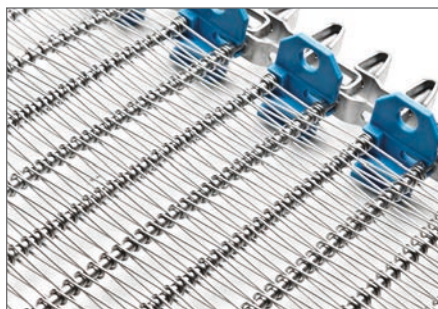
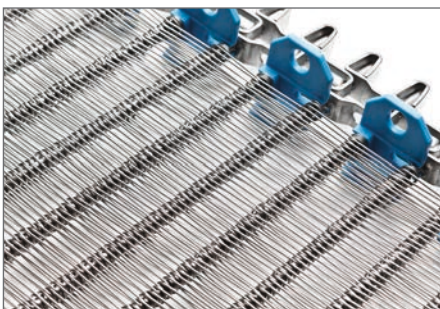
Deep-freezing plants, but there's more. The expertise we've developed when it comes to planning and designing our installations, allows us to manufacture plants suitable for any type of thermal treatment, even in sectors that are apparently worlds apart.

- 1 PROOFING**
- 2 BAKING**
- 3 COOLING**
- 4 DEEP-FREEZING**
- 5 PASTEURIZING**
- 6 PRODUCT HANDLING**

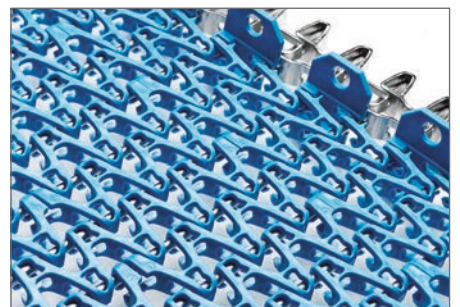
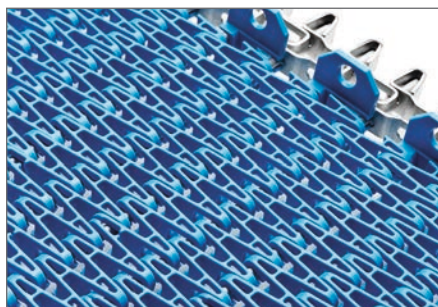
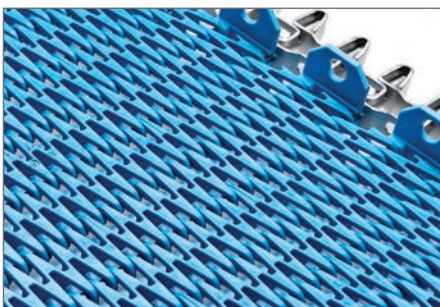


EVERY PRODUCT **HAS ITS OWN BELT.**

Each foodstuff is different from the other: the varieties of conveyor belt and the types of mesh applied to it are studied and adapted to any type of food product and to its characteristics.



stainless steel mesh from 4 to 24 mm



plastic mesh from 12 to 36 mm

PITCHES OF BELT MESHES

Type of mesh	Pitch	Ø Thread			
Stainless steel	4 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	6 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	8 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	10 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	12 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	18 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	24 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Plastic mesh	12 mm.				
Plastic mesh	18,5 mm.				
Plastic mesh	36,5 mm.				
Plastic self-extinguishing mesh	12 mm.				
Plastic self-extinguishing mesh	18,5 mm.				
Plastic self-extinguishing mesh	36,5 mm.				
Plastic mesh with Grip	12 mm.				

TECHNICAL SPECIFICATIONS OF BELT

T-WORTH	Usable Width			External Diameter			Internal Diameter			Development 1 cycle		
	mm	/	inch	mm	/	inch	mm	/	inch	mm	/	feet
TW 250	0230	/	09" 04/64	1620	/	063" 50/64	0925	/	036" 27/64	04840	/	190" 35/64
TW 300	0280	/	11" 01/64	1851	/	072" 53/64	1065	/	041" 60/64	05570	/	119" 19/64
TW 350	0330	/	12" 63/64	2157	/	084" 59/64	1271	/	050" 03/64	06530	/	257" 06/64
TW 400	0380	/	14" 61/64	2387	/	093" 63/64	1401	/	055" 10/64	07254	/	285" 38/64
TW 450	0430	/	16" 59/64	2655	/	104" 34/64	1569	/	061" 49/64	08096	/	318" 47/64
TW 500	0480	/	18" 57/64	2999	/	118" 04/64	1813	/	071" 24/64	09176	/	361" 17/64
TW 550	0530	/	20" 55/64	3242	/	127" 41/64	1956	/	077" 01/64	09940	/	391" 22/64
TW 600	0580	/	22" 53/64	3471	/	136" 42/64	2085	/	082" 06/64	10659	/	419" 42/64
TW 650	0630	/	24" 51/64	3787	/	149" 06/64	2301	/	090" 38/64	11652	/	458" 47/64
TW 700	0680	/	26" 49/64	4069	/	160" 13/64	2483	/	097" 49/64	12538	/	493" 40/64
TW 750	0730	/	28" 47/64	4335	/	170" 43/64	2649	/	104" 19/64	13373	/	526" 32/64
TW 800	0780	/	30" 45/64	4563	/	179" 42/64	2777	/	109" 21/64	14090	/	554" 46/64
TW 850	0830	/	32" 43/64	4825	/	189" 61/64	2939	/	115" 45/64	14913	/	587" 08/64
TW 900	0880	/	34" 41/64	5124	/	201" 47/64	3138	/	123" 35/64	15852	/	624" 06/64
TW 950	0930	/	36" 39/64	5460	/	214" 61/64	3330	/	131" 06/64	16900	/	665" 22/64
TW 1000	0980	/	38" 37/64	5595	/	220" 18/64	3409	/	134" 13/64	17332	/	682" 23/64
TW 1050	1030	/	40" 35/64	5942	/	233" 60/64	3656	/	143" 60/64	18422	/	725" 18/64
TW 1100	1080	/	42" 33/64	6270	/	246" 54/64	3825	/	150" 38/64	19450	/	765" 48/64
TW 1150	1130	/	44" 31/64	6540	/	257" 31/64	3990	/	157" 06/64	20295	/	799" 01/64
TW 1200	1180	/	46" 29/64	6806	/	267" 61/64	4220	/	166" 09/64	21137	/	832" 11/64
TW 1250	1230	/	48" 28/64	7146	/	268" 10/64	4431	/	163" 40/64	22193	/	832" 33/64
TW 1300	1280	/	50" 25/64	7319	/	288" 10/64	4533	/	178" 29/64	22748	/	895" 38/64
TW 1350	1330	/	52" 23/64	7651	/	301" 14/64	4765	/	187" 38/64	23742	/	934" 46/64
TW 1400	1380	/	54" 21/64	8033	/	316" 17/64	5003	/	196" 62/64	24930	/	981" 32/64

DEEP-FREEZING TECNOPOOL: WORKING ALONGSIDE THE GREATEST BRANDS.

Wherever there are great brands, you're sure to find Tecnopool technology. The most important manufacturing companies of the food industry have entrusted their production to our deep-freezing system because it stands for reliability, flexibility and efficiency.

AJINOMOTO FROZEN FOODS CO. INC. JAPAN ›
ALLIED MILLS › AUSTRALIAN BAKELS ›
BREDENMASTER CHILE S.A. › CAMPO LINDO › CASA
DELLA PASTA › CEYLON COLD STORES LTD › CUGINI
STEFFAN SRL › DELMOTTE SA PATISERIE › DGM
SHIPPING A.S. › DIA SPA › DAWN FOODS MEXICO ›
ERHARD VIENNOISERIES TRAITEUR › FERCESA › FGF
BRANDS › FORNETTI KFT › FRENCH BAKERY › GRUPO
BIMBO › INTERNATIONAL DELIGHTS LLC › ITALSUR
SRL › LINA › MARIA RA › MAXMAT › MAYEKAWA MFG
CO. LTD › MEIJI › MILANO PANE SRL › MIRITAL ›
MOROZKO - LLC CAESAR › NORDHAUS OU ›
NORTURA › OOO KEGICHEVSKOYE (KULINICHI) ›
ORANGE BAKERY › PALACIOS › PAN SURGELATI
SRL › PESQUERA VENTISQUEROS › POLARBRÖD ›
PRECOCINADOS POZO › QUICK & TASTY › RANA
MEAL SOLUTIONS LLC › SFOGLIAGEL › SOAVE SRL ›
SUGAR & SPICE › SURGITAL › THE SAUDI JORDANIAN
INDUSTRIAL › VORONEZH › WOHLWEND AG.TIEFKÜHL
SPEZIALITATEN



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