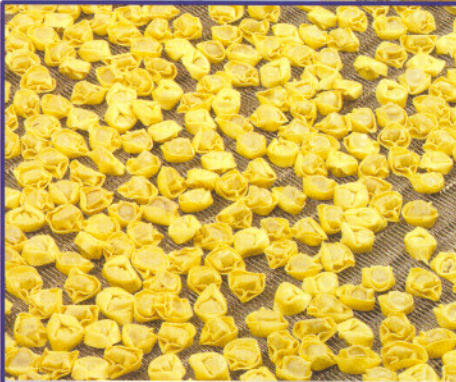


Compact omnia freezer/cooler



COMPACT OMNIA FREEZER/COOLER

MINIMUM SPACE - MAXIMUM CAPACITY

THE FIRST STEP TOWARDS INDUSTRIAL FREEZING OF THE MOST DIFFERENT PRODUCTS RAW OR COOKED, BULK OR NOT , BREADED OR UNBREADED: FROM MEAT TO FISH, FROM VEGETABLES TO FRUIT, FROM BAKED PRODUCTS TO READY MEALS.

Compact Omnia represents a technical solution "COMPACT AND EASY", with innumerable advantages:

EASY TO INSTALL

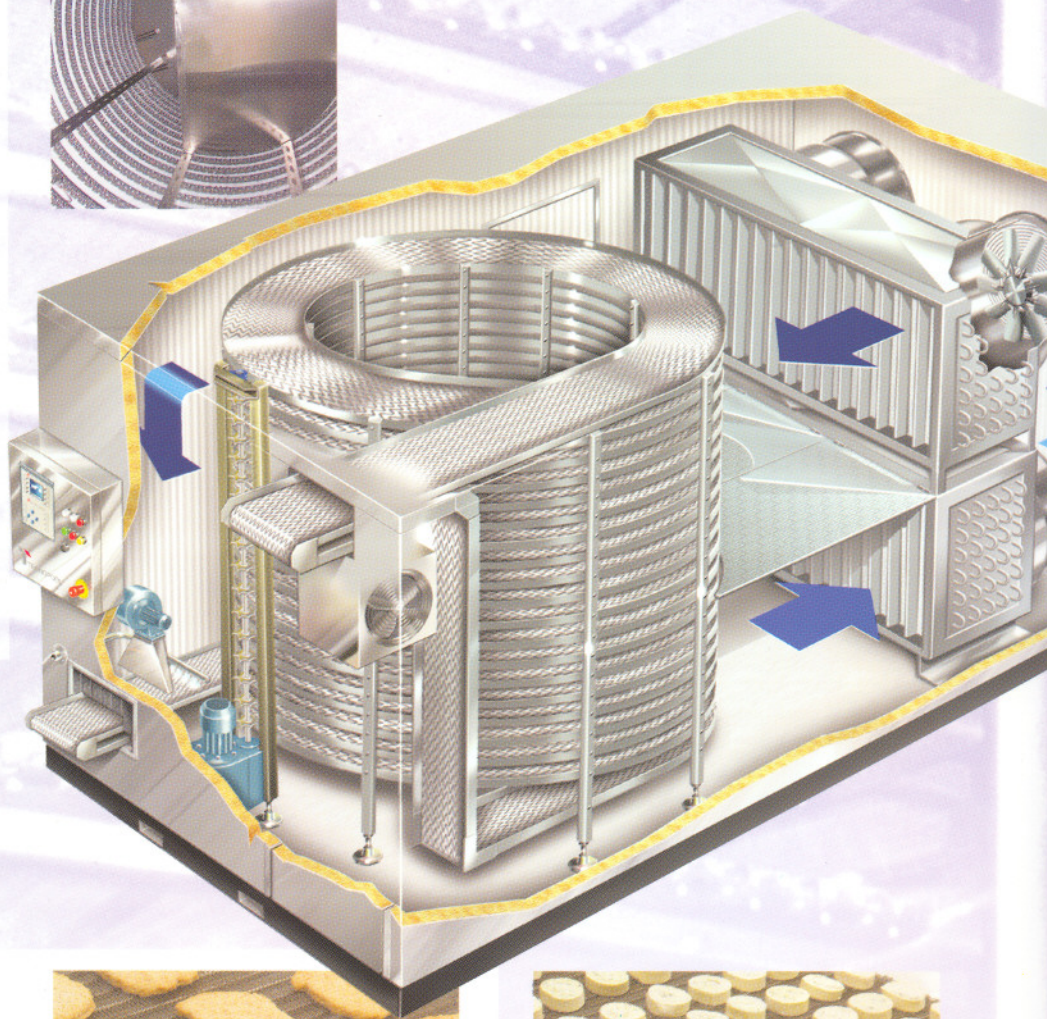
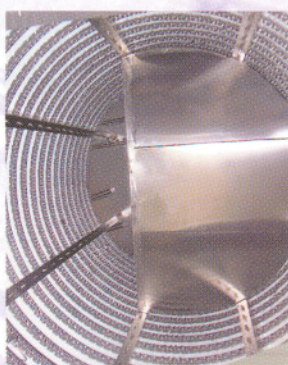
The pre-assembling and the pre-final test already done in our production plant allow a drastic reduction of time during the machinery start up phases .

EASY TO TRANSPORT

Thanks to the minimum size it presents an extreme easiness of transport and of positioning inside the final production unit.

EASY TO MOVE

The "container size" of the system allows an easy and economic subsequent movement in all cases in which, due to the succeeding of new production requirements, we need to change the position of the machinery on the factory lay-out.





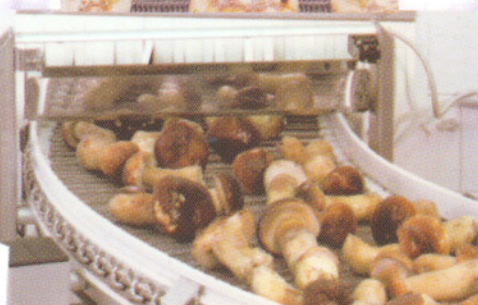
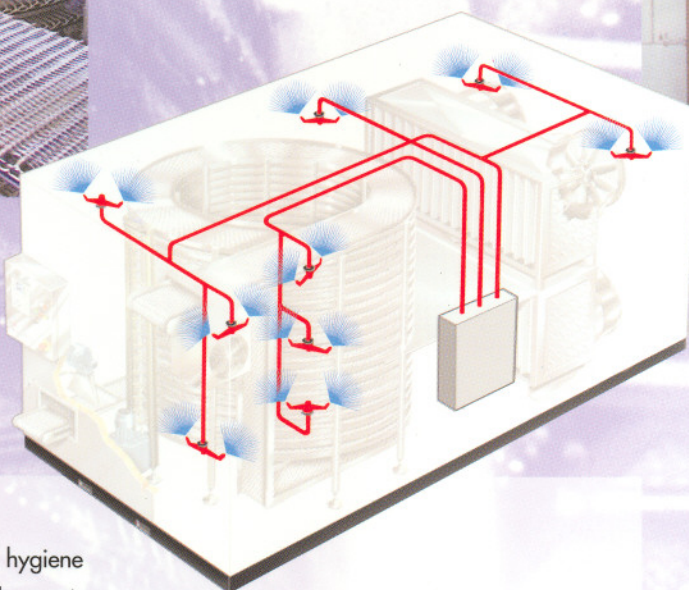
EASY TO MANAGE

Thanks to the ergonomic configuration of the control panel it is possible to manage and inspect the total process with some simple operations. The data management system can also be custom designed according to the production requirements of the customer with a touchscreen display and with a PLC system



EASY TO INTEGRATE

The uniqueness of each suggested technical solution is such as to be easily integrated in any production line, including also pre-existing ones.



EASY TO CLEAN

The maintenance of a high level of hygiene and cleanliness is made easier by the particular supporting structure of the spiral which, being internally devoid of those reticular elements typical of the traditional systems, allows the access at its inside, making easier the inspection on the hidden points. Moreover hygiene is guaranteed by the modular automatic washing system of the belt and of the insulated cabinet. Furthermore the shape of the stainless steel profiles and supports used prevent any type of stagnation of dirt, making its elimination easy.

EASY TO ADAPT - CUSTOM MADE -

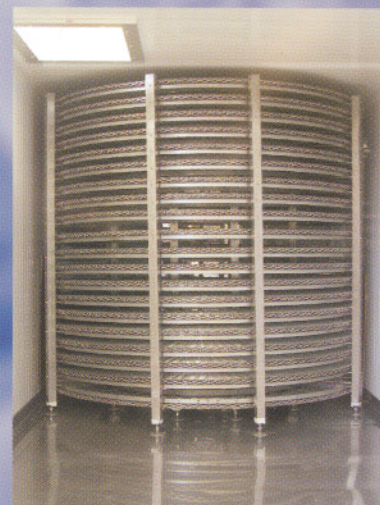
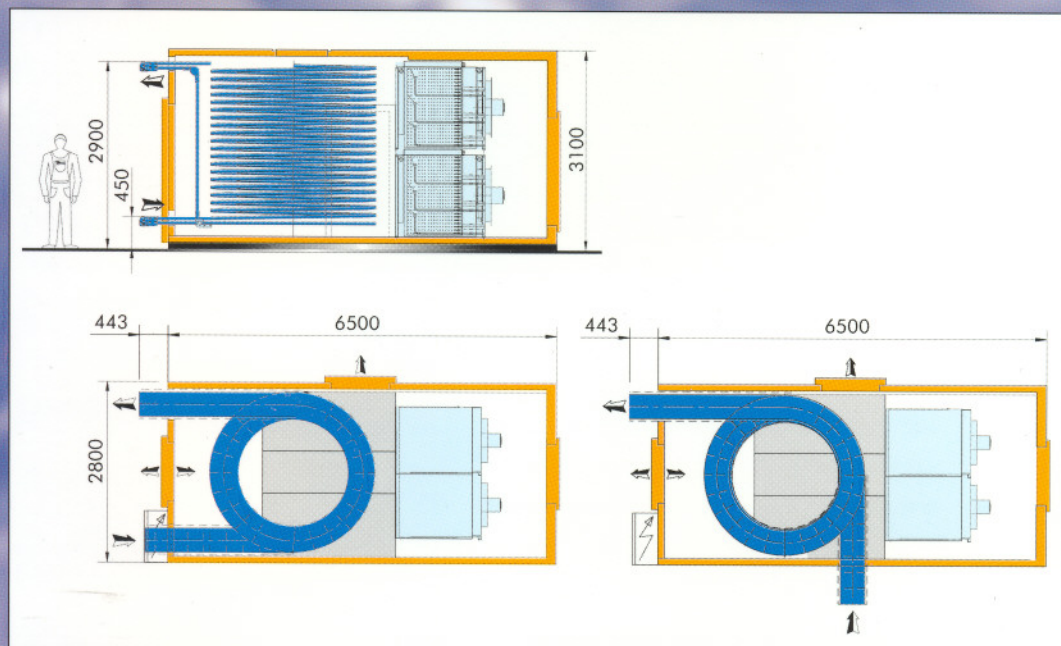
Compact Omnia results as an extreme flexible system such as to allow an infinite number of technical solutions, each of them realised according to customer's requirements. Every installation is characterized by different product treatment times, by different tiers pitch of the spiral, by different belt types and by different levels of productivity.



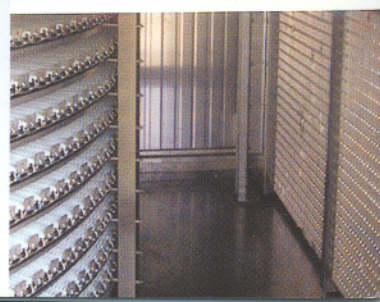


A wide range of belt types is available: with bars or with mesh, with s/s surface or in plastic, suited to meet all specific production requirements due to typology and dimension of each transported product.

ELITE Pubblicità



TECHNICAL FEATURES		
BELT WIDTH	400 mm	400 mm
NUMBER OF TIERS	from 11	to 21
CLEARANCE BETWEEN THE TIERS	from 50	to 120 mm
PRODUCT HEIGHT	from 45 mm	to 115 mm
BELT TOTAL LENGHT	from 100 mm	to 185 mm
LENGHT	6.500 mm	
WIDTH	2.800 mm	
HEIGHT	3.100 mm	
INFEED HEIGHT	500 mm	
OUTFEED HEIGHT	2.900 mm	
FRIGORIFIC CAPACITY	from 60 kW	to 90 kW
PRODUCT CAPACITY	from 300 kg/h	to 600 kg/h
REFRIGERATION MEDIUM	ammonia (NH ₃)	freon



TECNOPOOL S.p.A.
FOOD PROCESSING EQUIPMENT

TECNOPOOL s.p.a.

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