

# COOLING







# 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

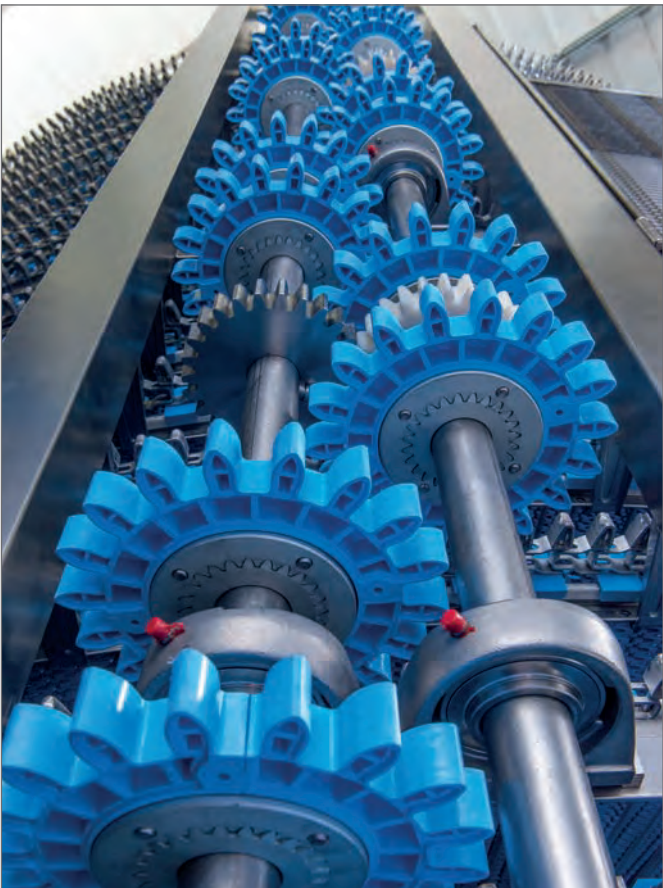
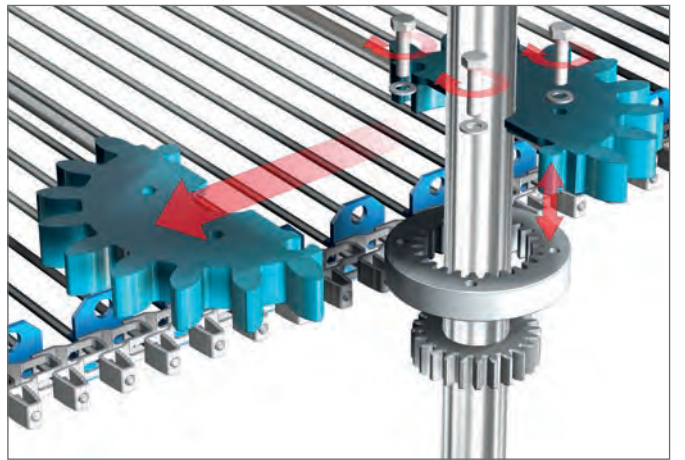
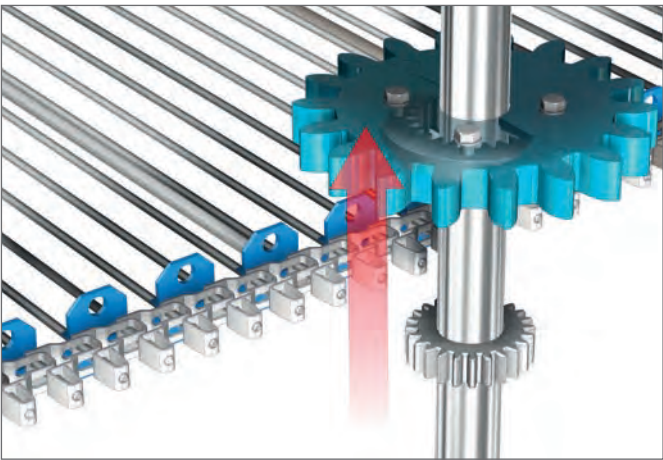
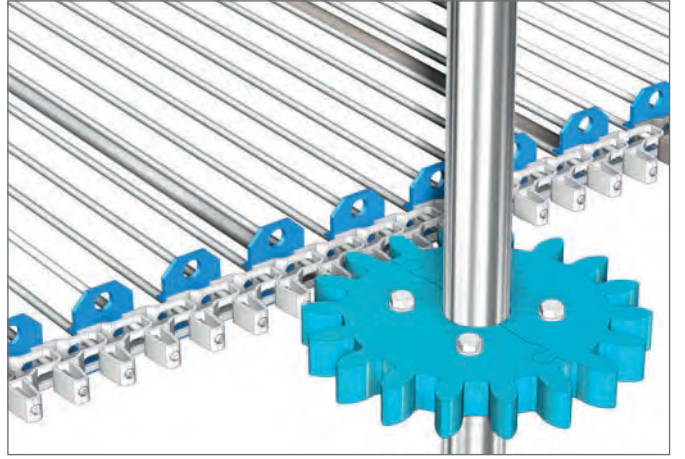
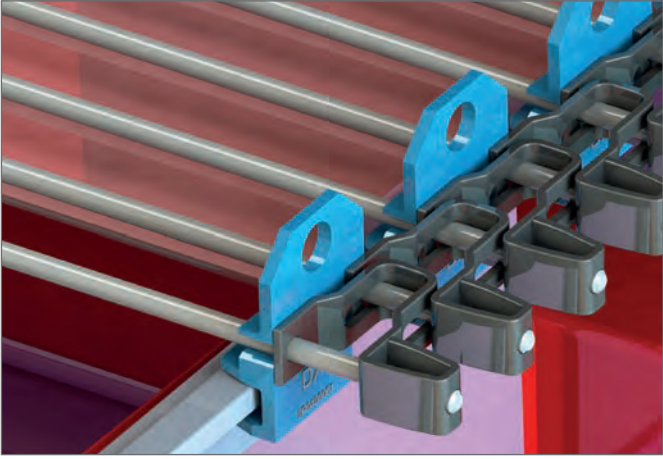
Affordable and simple maintenance

Simple tasks

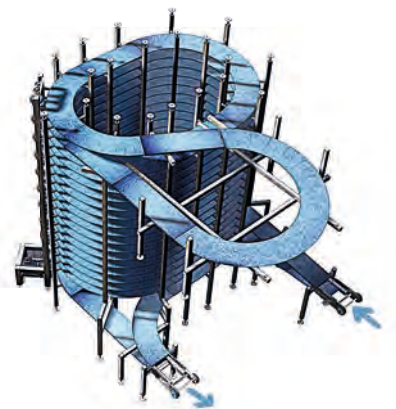
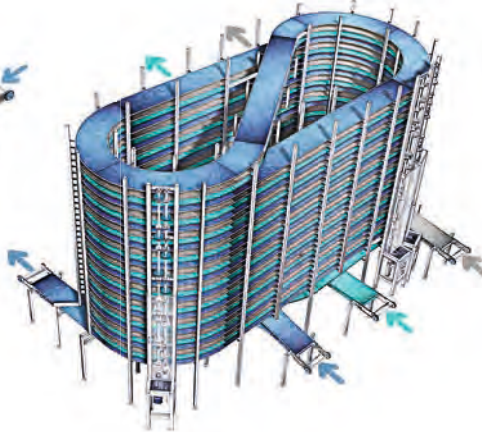
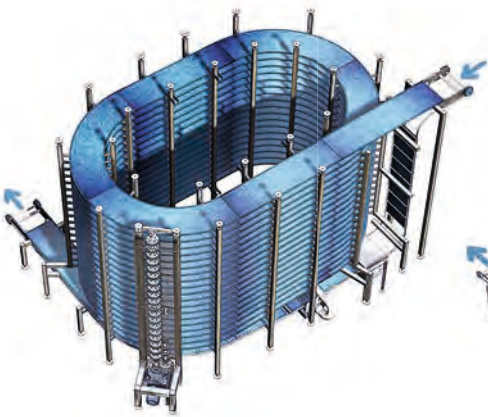
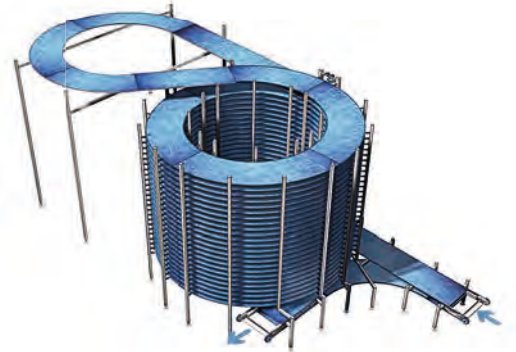
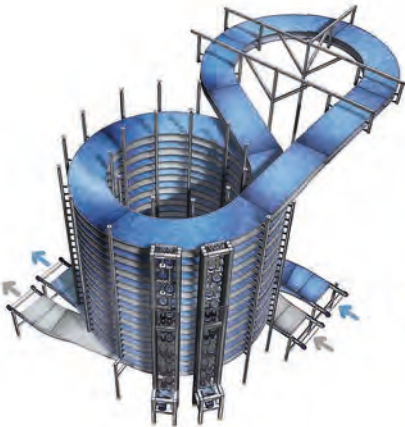
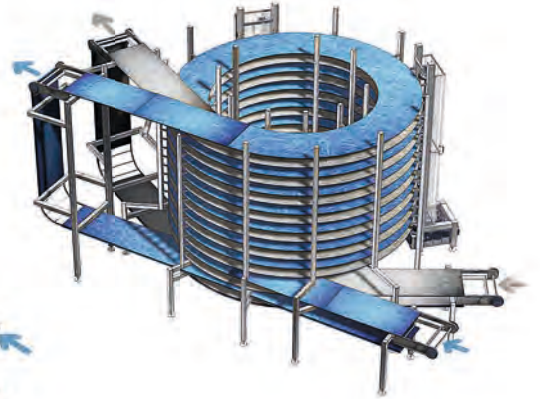
Unique and specific technical solutions designed for each customer.











# 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**

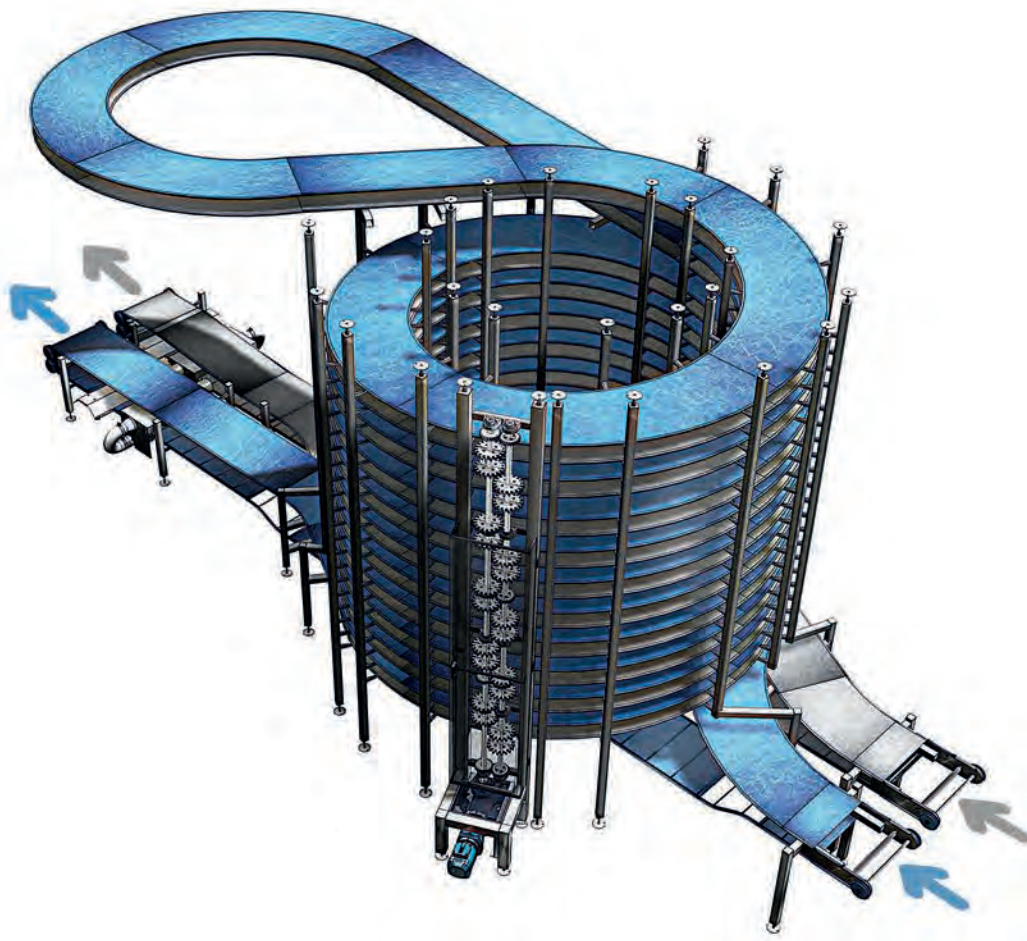
A special reverse system allows the infeed and outfeed to be positioned at the same height.

## **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.





# TWO **COOLING** OPTIONS, A MYRIAD OF ADVANTAGES.

The flexibility of our technology is such that we can develop plants for both ambient cooling and forced-air room cooling: each with distinctive features, each with specific advantages.

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## AMBIENT COOLING

### **IDEAL FOR ANY TYPE OF FOOD PRODUCT**

Any type of food product can be treated with these systems.

### **ALWAYS AND ONLY THE BEST PERFORMANCE**

The plant guarantees a top-level treatment and ensures the highest performance.

### **LESS SPACE AND MASS PRODUCTION**

The versatility of the entire structure allows users to make the most out of the available space, even when it is quite limited, without however particularly limiting the range of sustainable production.

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## FORCED-AIR ROOM COOLING

### **TEMPERATURE LOWERED FAST**

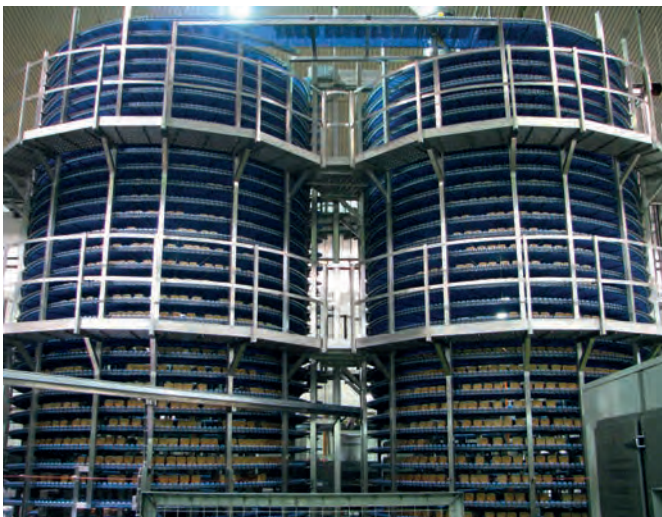
The ideal solution when one needs to quickly lower the temperature of a food product.

### **ABSOLUTE PRECISION**

The plant manages the whole process by accurately checking every parameter.

### **MAXIMUM HYGIENE**

The food products are processed in keeping with the most stringent conditions of hygiene.







Ambient cooling



Forced-air room cooling



# THE TEMPERATURE DROPS WHILE **FLEXIBILITY** INCREASES.

Each customer has his own requirements, and each requirement deserves a precise technical response: it must be customized. The cooling plant has been conceived precisely for this purpose: to adapt to any manufacturing reality, to any type of food product and to the expectations of those who always and only seek the best.

## **EXTREME FLEXIBILITY**

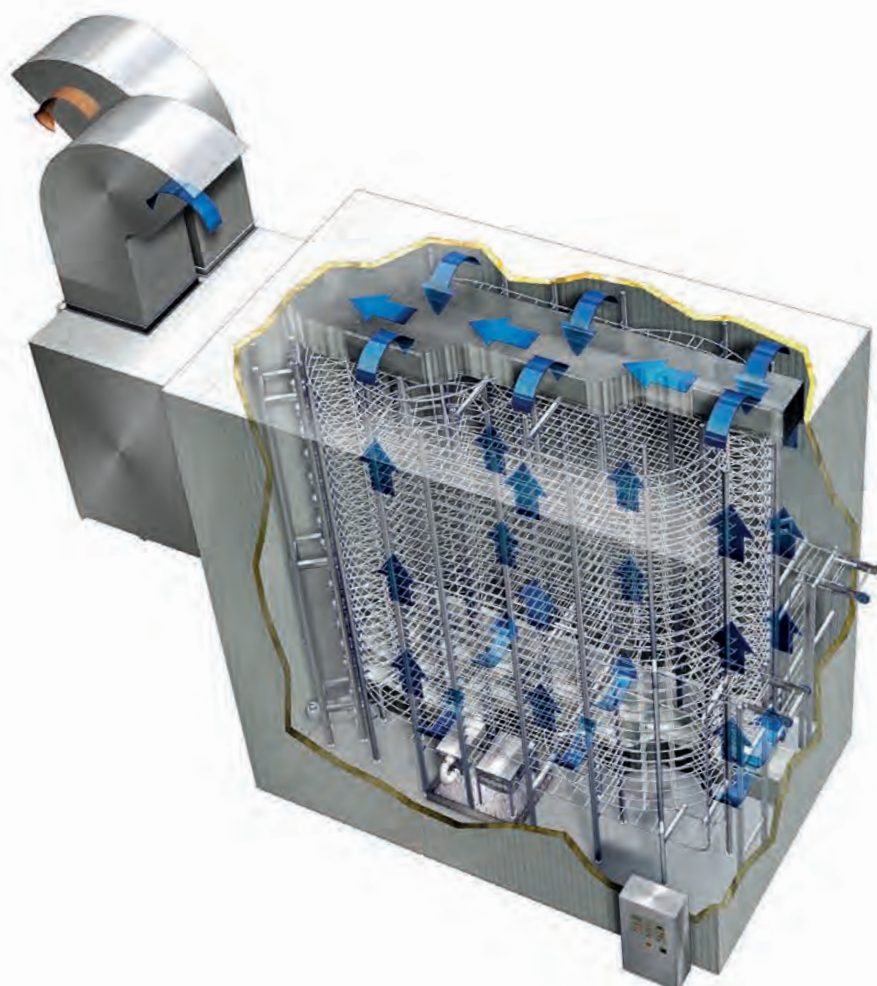
The system is developed on a case-by-case basis, depending on the specific manufacturing requirements.

## **IN-LINE PROCESS**

The system allows for the performance of processes in continuous which thanks to the broad selection of belts are intended for both bulk and packaged food products.

## **ROOMS BUILT TO SIZE**

In the case the customer opts for room over ambient cooling, a cooling system is used with forced circulation of air in the room, with the possibility of checking both the level of cleaning of the air by means of special filters and its humidity. The rooms can be supplied with different levels of thermal insulation.





# IDEAL FOR ANY TYPE OF FOOD PRODUCT.

Sweet or salted, it makes no difference: our cooling plant can treat any type of food product and always yield exceptional results.

## BREAD PASTA AND DERIVATIVES



## PASTRY PRODUCTS



## OTHER PACKAGED PRODUCTS







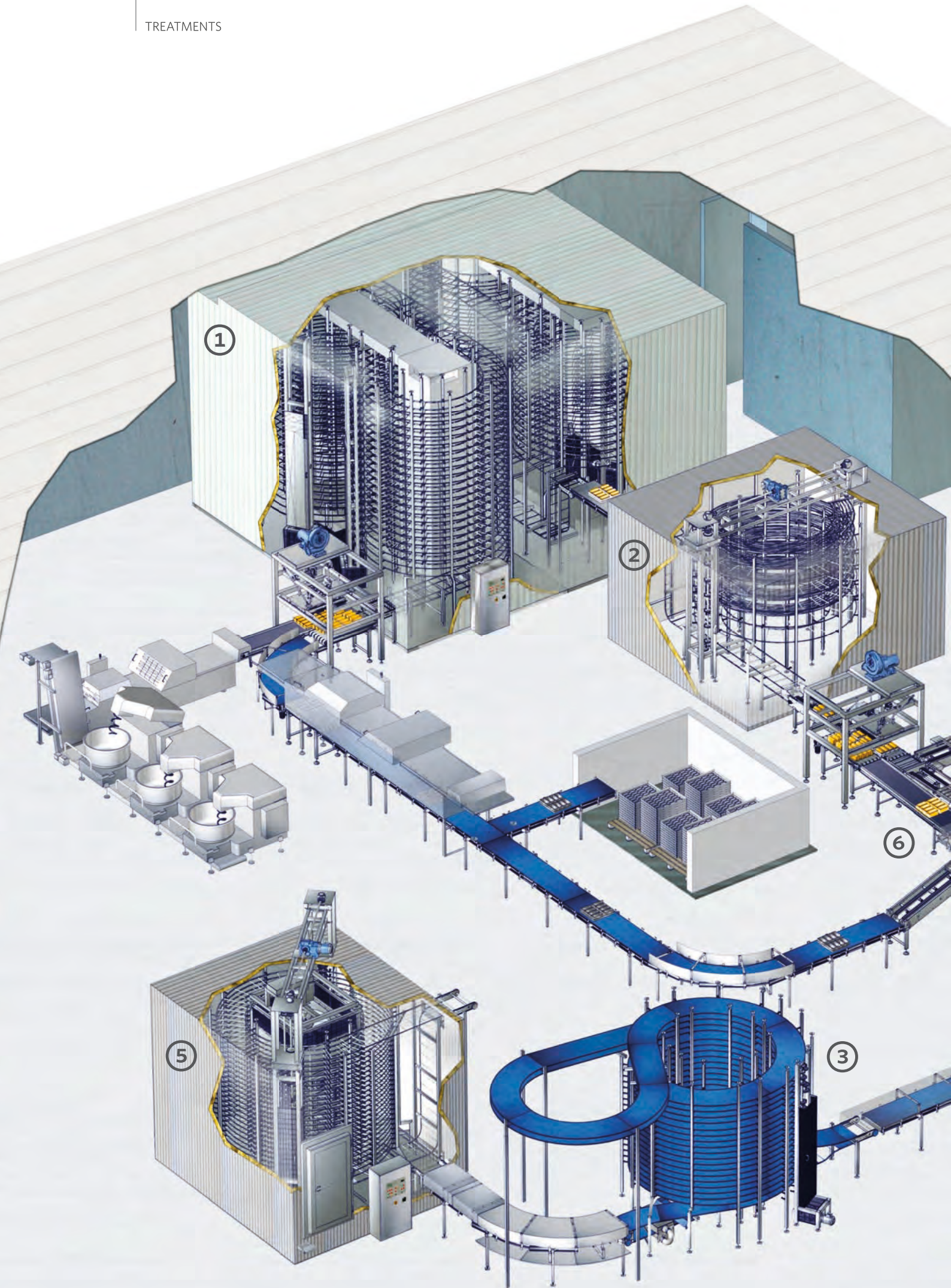


# HIGH RESISTANCE OF THE BELT.

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





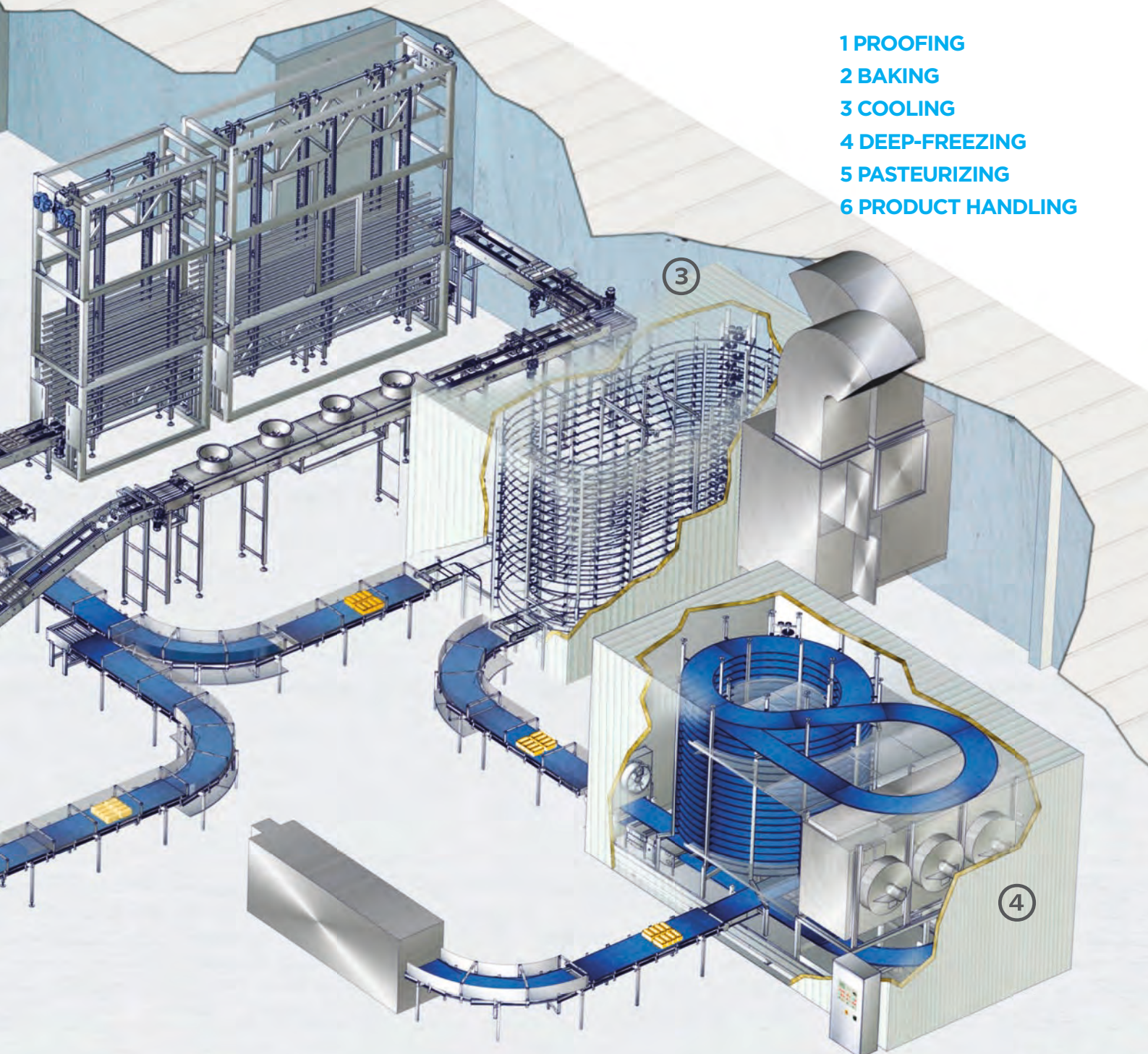




# COMPLETE PLANTS: WE TRANSPORT YOU TO ALL SECTORS.

Cooling 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.

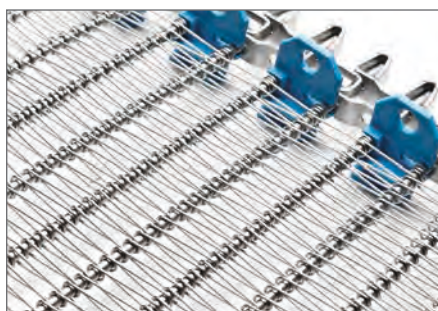
- 1 PROOFING
- 2 BAKING
- 3 COOLING
- 4 DEEP-FREEZING
- 5 PASTEURIZING
- 6 PRODUCT HANDLING



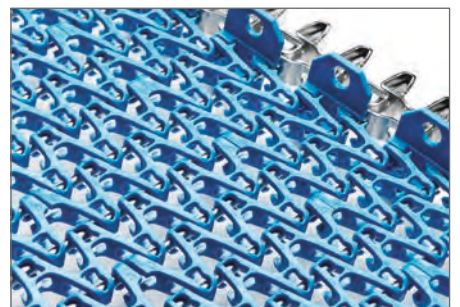
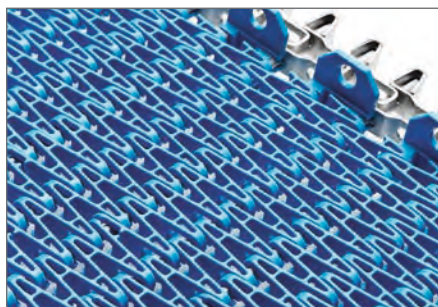
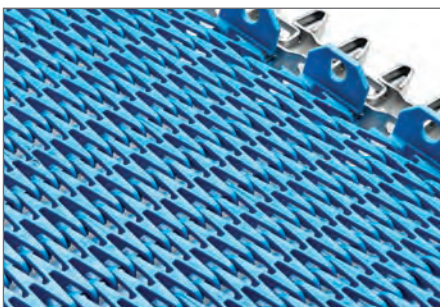


# EVERY PRODUCT HAS ITS OWN BELT.

Each food product 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 foodstuff 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

# COOLING 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 cooling system because it stands for reliability, flexibility and efficiency.

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