



BAKING



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.

1

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.

2

CONVEYING SPEED

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

3

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.

4

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.

5

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:

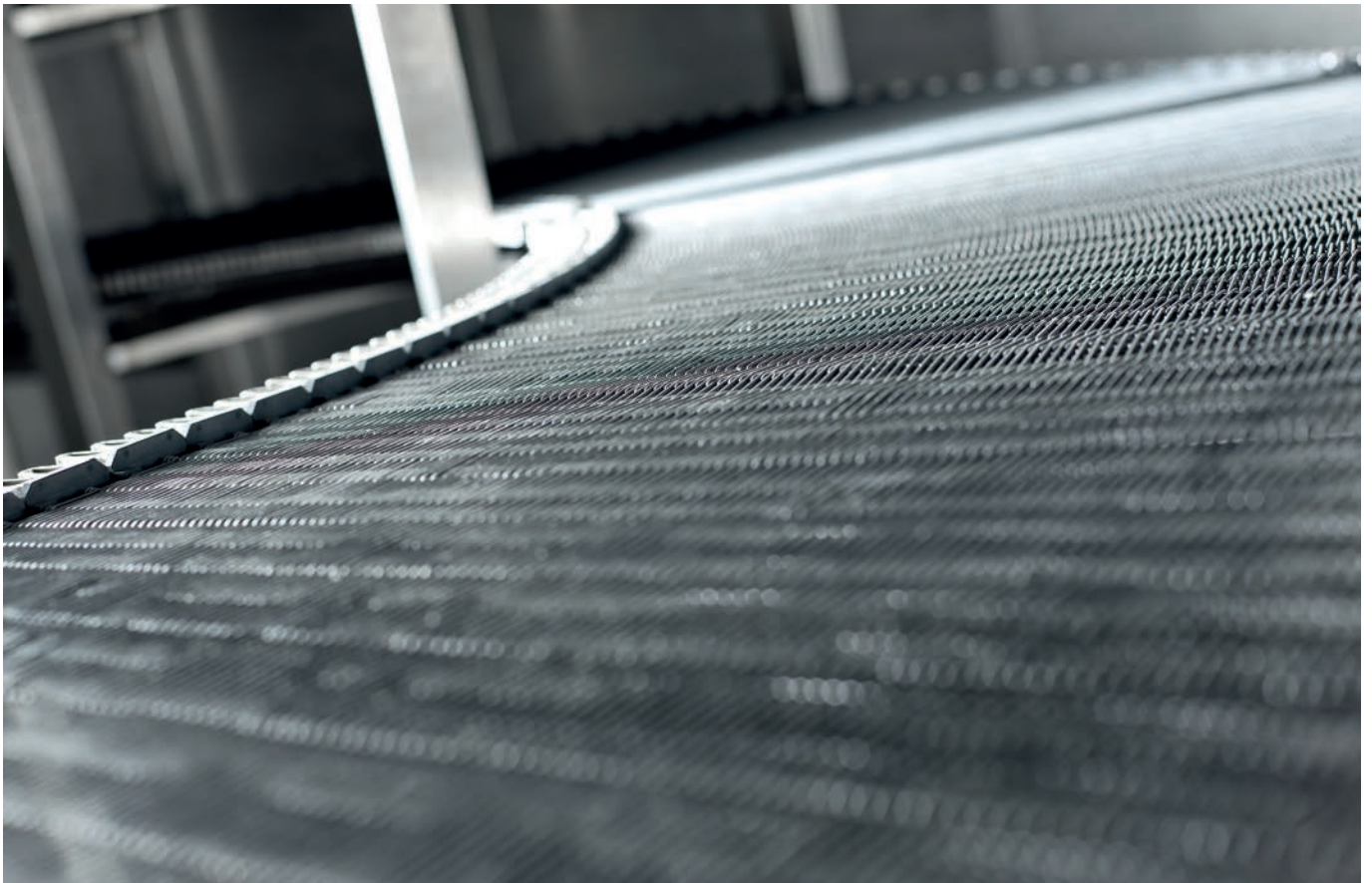
Simple mechanics

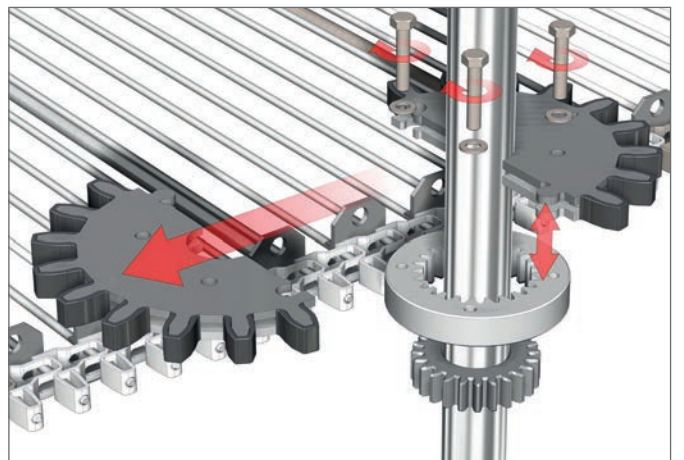
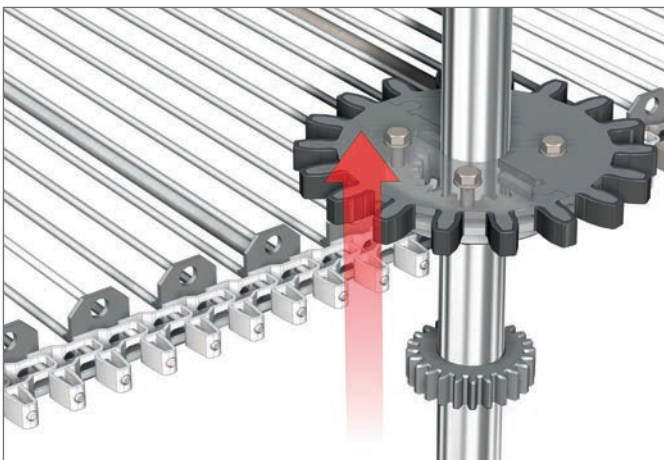
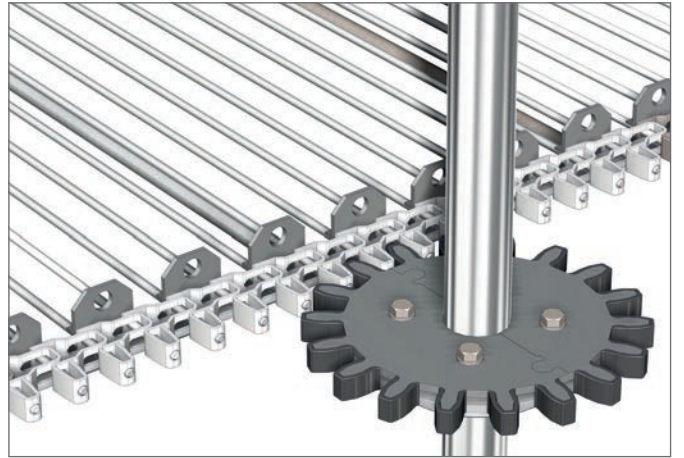
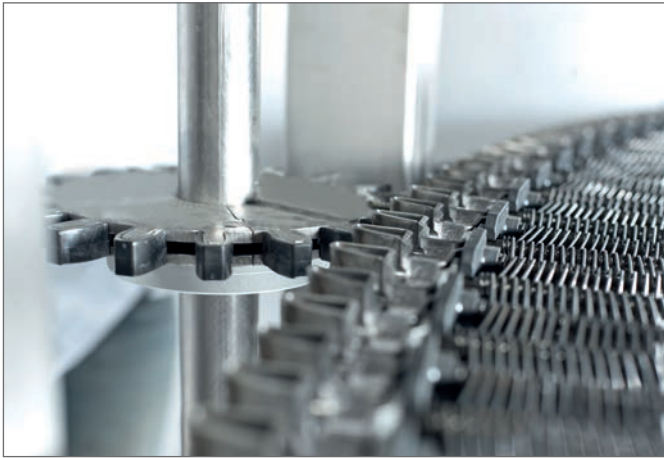
Highly-resistant stainless steel conveyor belt

Affordable and simple maintenance

Simple tasks

Unique and specific technical solutions designed for each customer.





MORE THAN JUST PLAIN BAKING.

The baking process is an especially delicate phase: it is precisely the care for certain details that makes all the difference between a good baking process and an outstanding one.

IDEAL BAKING

The oven is not ventilated and does not have forced air circulation inside, hence it optimizes thermal yield, lowering the loss of product moisture and consequently baking better.

RADIATION BAKING, CONVECTION BAKING OR BOTH

Heat is transferred by radiation, but the special design of the radiant tubes creates a convection effect that allows us to have a combined effect of both.

TEMPERATURE ADJUSTMENT

The temperature can be adjusted, creating as many zones as each product requires.

MAXIMUM YIELD, ALWAYS AND NO MATTER WHAT

The plant ensures ideal yield independently of the quantity of products being baked.

DIATHERMIC OIL

The oven runs on diathermic oil, fit to be heated to high temperatures and specific for the food industry.



WE DO ALL IT TAKES FOR THE UTMOST THERMAL YIELD.

Thermal yield is essential for a baking plant. The various heat exchangers featured by our systems are there precisely for this purpose: to obtain a perfect baking temperature and to make the word “limit” foreign to its vocabulary

TEMPERATURE KEPT UNDER CONTROL

The system of heat exchangers monitors the temperature and yields the baking curve required for each case, and it is designed to extend the useful life of the diathermic oil as much as possible, on plants fully supplied by us.

INDEPENDENT SUPPORT

Support of the heat exchangers is independent of the conveyor belt, allowing the user to exploit the thermal power only when necessary.

QUALITY CONTROL

The heat exchangers are screened by the most exacting and specific quality control, to guarantee the absence of leaks or breakage.

CERTIFIED TESTS

All the tests passed by the heat exchangers are certified and documented by our technicians.

FLUID MANAGEMENT

The diathermic oil that circulates in the heat exchangers is controlled by modulating valves managed by temperature regulators that send the data to the PLC.



MORE THAN EVOLUTION, IT'S A DOWNRIGHT REVOLUTION.

Industrial baking plants are usually tunnel-shaped! Ours is spiral-shaped. A choice that may seem a counter-trend to the market, but is actually perfectly in line with those who are seeking advantages and performance.

LESS ENCUMBERANCE

The spiral system allows one to lower the need for occupied space to the bare minimum.

MAXIMUM FLEXIBILITY

The plant adapts to any project and to any manufacturing process.

STATIC HEAT TRANSMISSION SYSTEM BY RADIATION

The heat radiation system allows users to work at lower temperatures compared to other traditional systems, considerably lowering consumption.

FAST MAINTENANCE

The system is designed to allow for a simple, cheap and swift maintenance.

BAKING ON CONVEYOR BELT AND PAN

The baking process can take place directly on the belt or on a pan, depending on your requirements.



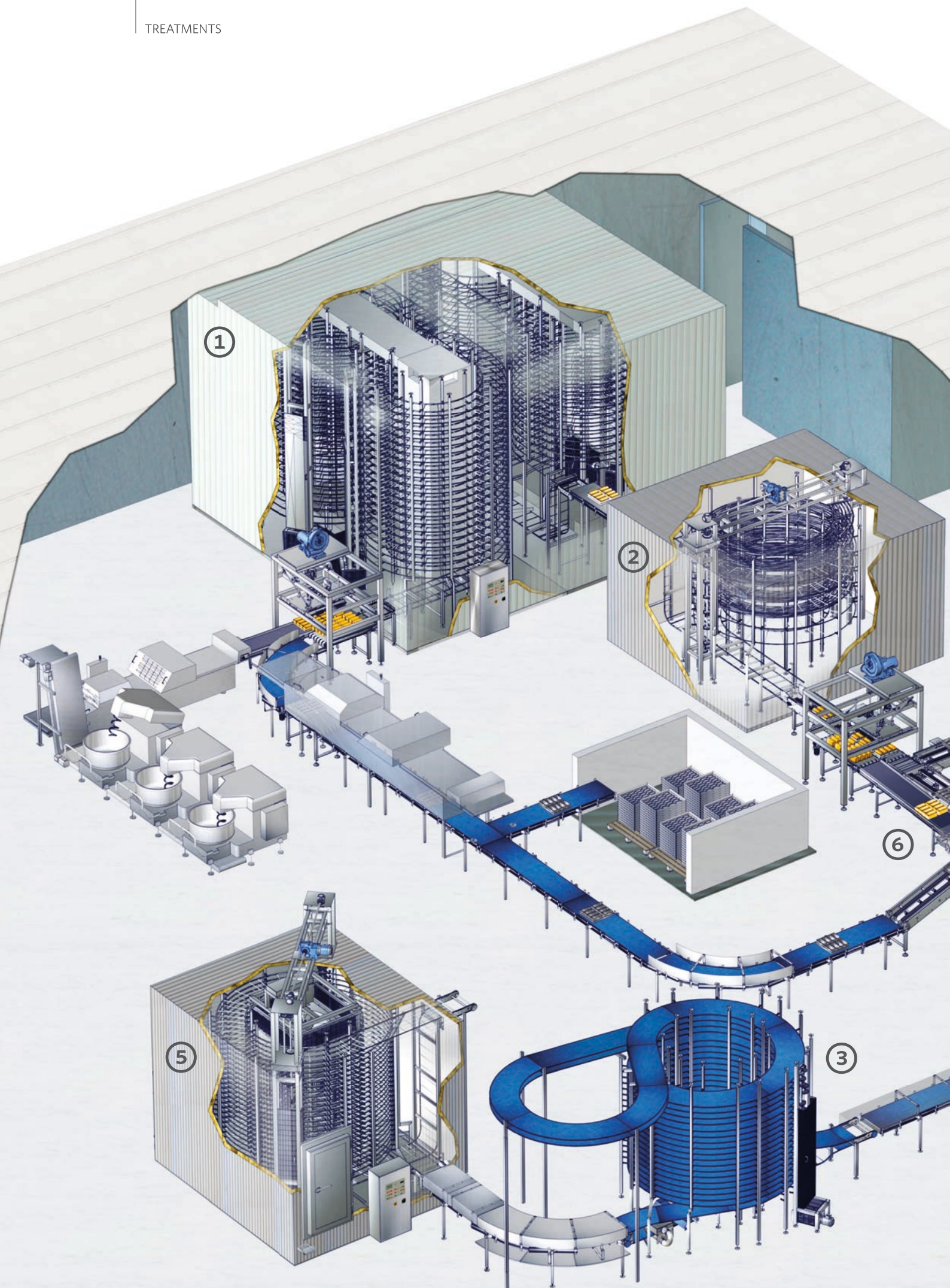




HIGH RESISTANCE OF THE BELT.

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

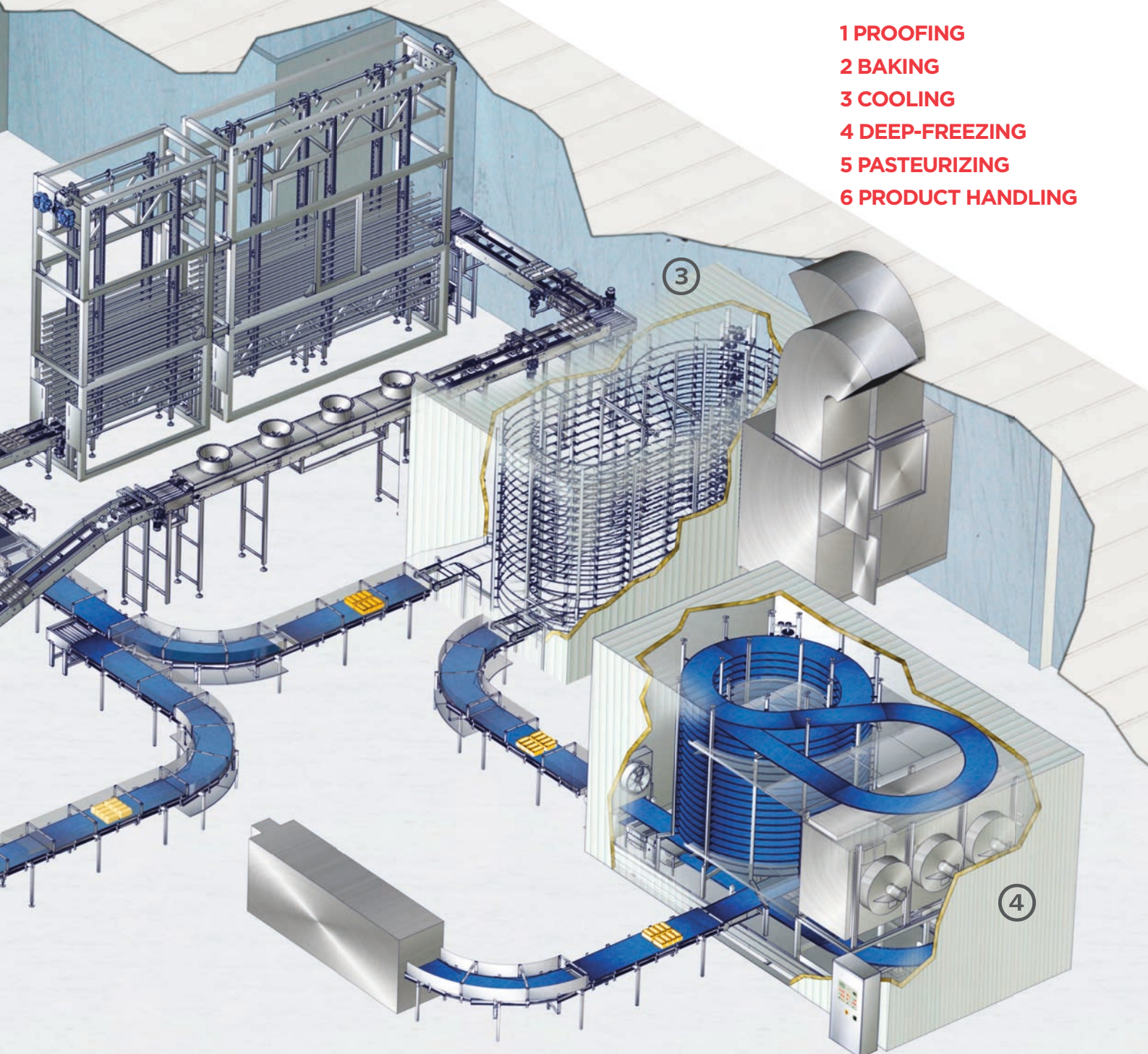


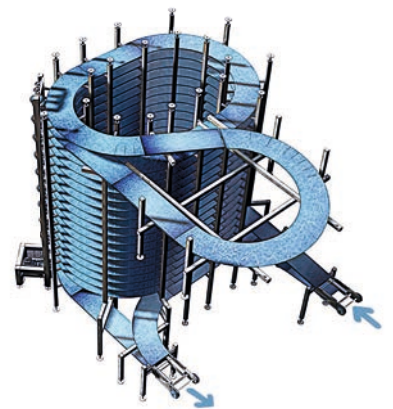
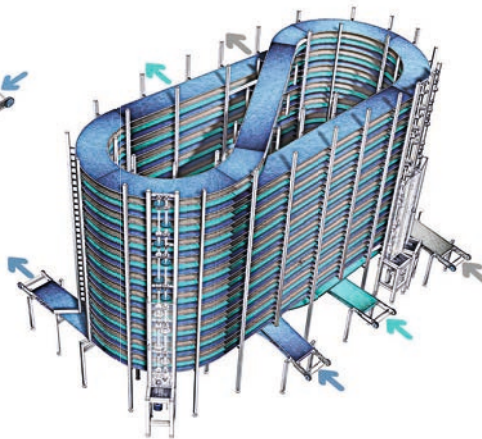
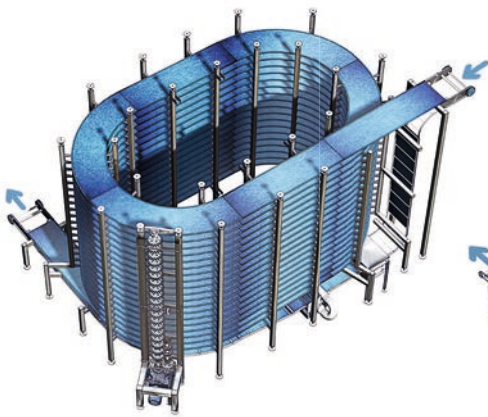
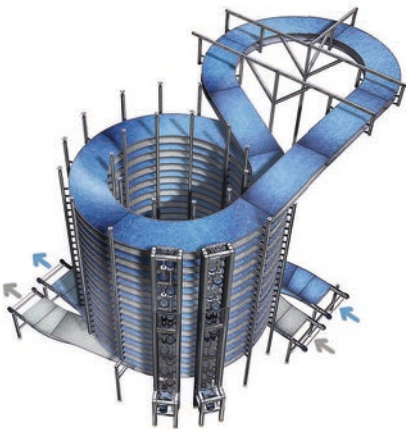
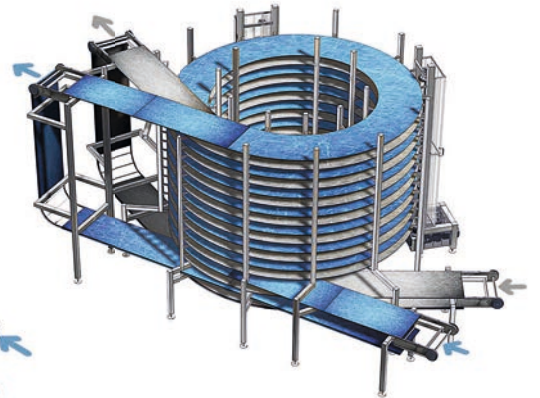
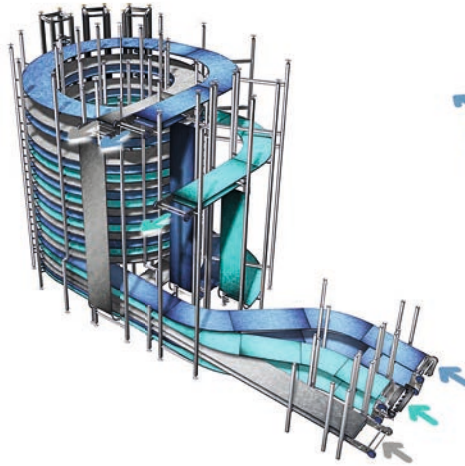


COMPLETE PLANTS: WE TRANSPORT YOU TO ALL SECTORS.

Baking 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**





A PLANT CUSTOMIZED TO EVERY NEED.

If companies change, so do our systems.

Every plant is conceived and developed to reflect the requirements of those who use it, guaranteeing performance well beyond common expectation.

INFEEED AND OUTFEED ON SAME LEVEL

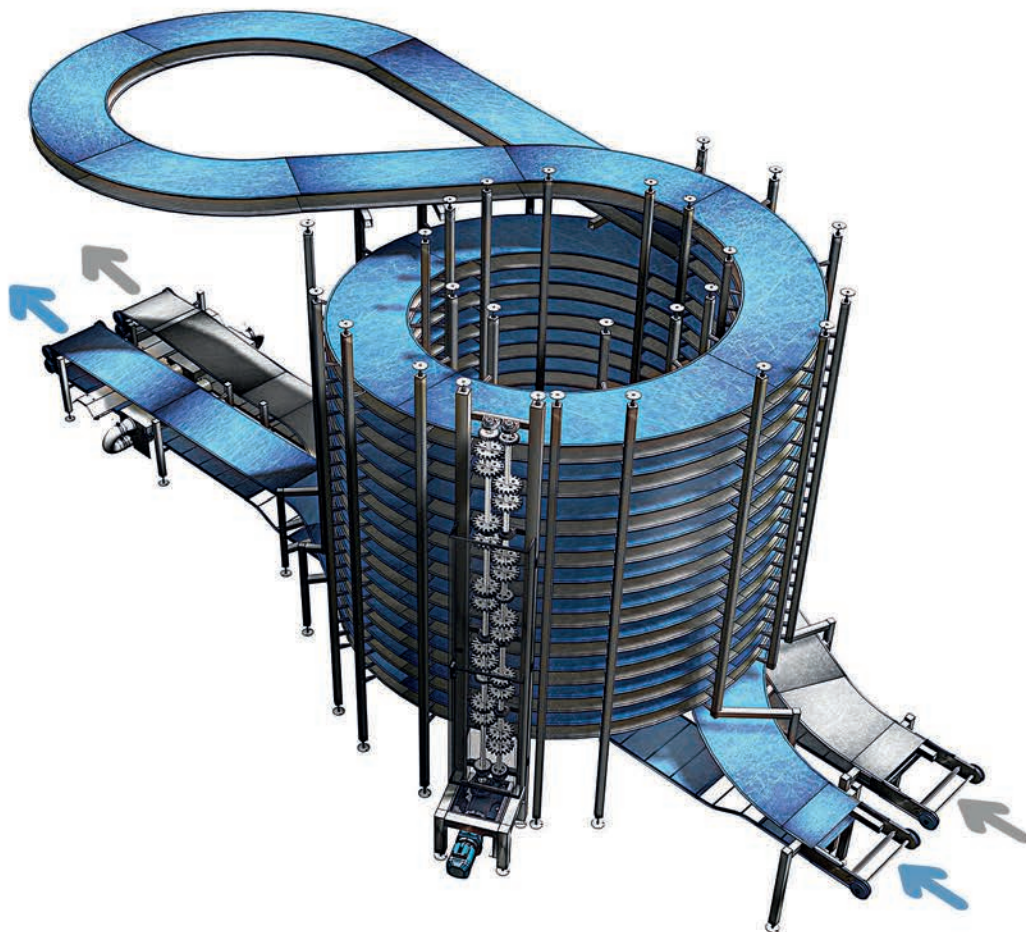
A special reverse system allows the infeed and outfeed to be positioned at the same height.

CONFIGURATIONS BUILT TO SIZE

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

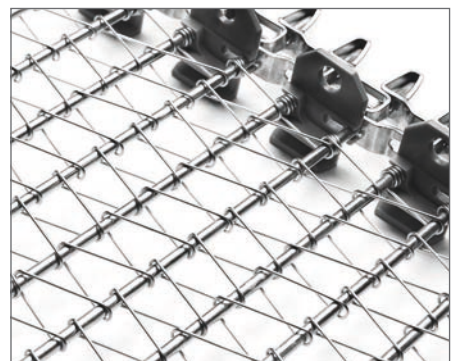
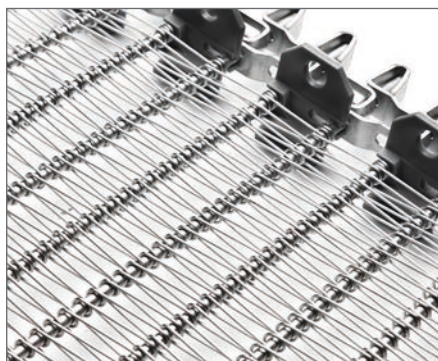
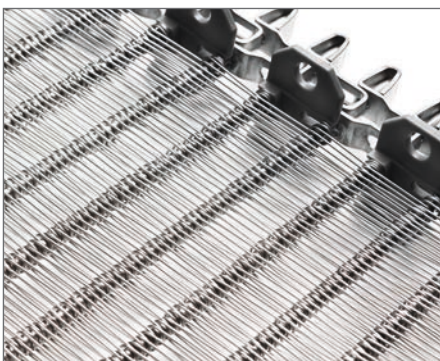
COMPLETE PLANTS

All details of the manufacture are covered 360°, from the conveyor belt to the thermal treatment rooms.



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

PITCHES OF BELT MESHES

| Tipo Maglia | 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. |

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 |

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 baking system because it stands for reliability, flexibility and efficiency.

AJINOMOTO FROZEN FOODS CO. INC. JAPAN › AL
JADEED › BAKERS MAISON SDN BHD (GARDENIA) ›
BREDENMASTER CHILE S.A. › BRIGHT BAKERY › CARL
MULLER GMBH & CO. › CASA DELLA PASTA › CEYLON
COLD STORES LTD › CONEINN SALMONSHOUSE ›
CP RAM THAILAND › DECO INDUSTRIE S.C.P.A. ›
DELMOTTE SA PATISERIE › ERHARD VIENNOISERIES
TRAITEUR › FERNANDES BAKKERIJ N.V. › FGF BRANDS ›
FORNETTI KFT › FRENCH BAKERY AS › FRESYSTEM SPA ›
FUJIPANCO CO. LTD JAPAN › GARDENIA BAKERIES
(K.L.) SDN BHD › GIVESCO SA › GRUPO BIMBO › GRUPPO
COLUSSI › HARRY BROT GMBH › INTERNATIONAL
DELIGHTS LLC › KAMPS › KING'S HAWAIIAN BAKERY ›
KRAFT FOODS › KUWAIT FLOUR MILLS › LANTMANNEN
UNIBAKE › LIEKEN › MARIA RA › MAYEKAWA MFG
CO. LTD › MEIJI › MIRITAL › MOROZKO - LLC CAESAR ›
NESTLE' › OO KEGICHEVSKOYE (KULINICHI) › ORANGE
BAKERY › PALACIOS ALIMENTACION S.A. › PANRICO
S.L.U. › PASTIFICIO RANA › PESQUERA VENTISQUEROS ›
POLARBRÖD › PRESIDENT BAKERY › RANA MEAL
SOLUTIONS LLC › SEMENZATO - RO.MAR. › SHIKISHIMA
BAKERY JAPAN › SILVER BIRD › SOHAR BEACH BAKERY ›
SUGAR & SPICE › SURGITAL › TELEPIZZA S.A. › WALMART ›
WARBURTONS LTD › WELLBAKE - LE PETIT BRETONNE ›
WESTON BAKERIES LIMITED › WOHLWEND AG.TIEFKÜHL
SPEZIALITATEN › YAMAZAKI GROUP





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