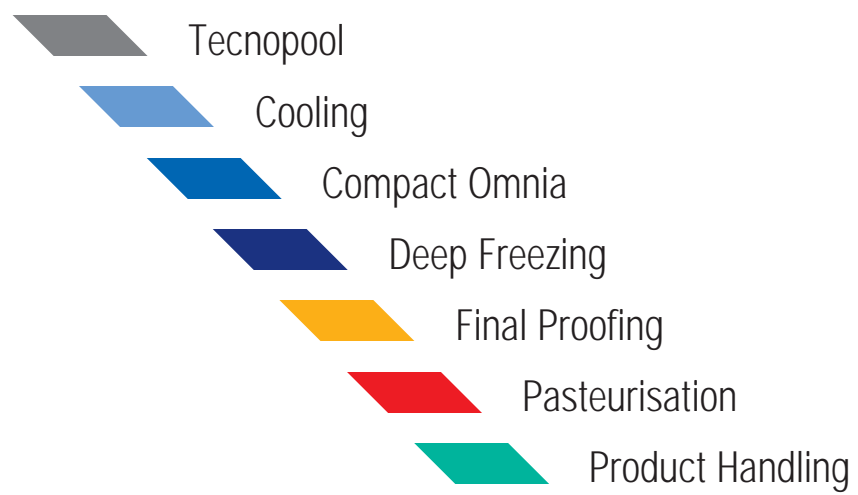




TECNOPOOL
FOOD PROCESSING EQUIPMENT



TECNOPOOL



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Born from a group founded more than 30 years ago, Tecnopool has imposed itself in the food processing equipment industry since 1980.

During these years of activity, Tecnopool has designed a range of installations that are reliable, versatile, efficient, technologically advanced and totally automatic.

These plants feature high productivity rates in:

- Handling
- Proofing
- Cooling
- Deep freezing
- Pasteurizing
- Seasoning
- Warming

All kinds of food products.

Tecnopool's plants can also be integrated into existing installations including those constructed by others manufacturers.

Thanks to their considerable versatility, it is also possible to carry out modifications at a later date, to adapt the installations for newer production requirements, without necessarily incurring heavy investment costs.





COOLING

There are two main cooling system options available, one for room cooling and another for forced cold-storage cooling. In either case, the cooling process takes place along the uninterrupted production line with either bulk or packaged products or in containers, making these systems particularly suited for use even in large scale systems.

Room cooling systems, owing to their extraordinary versatility, can be installed in any position that may best utilize the available space.

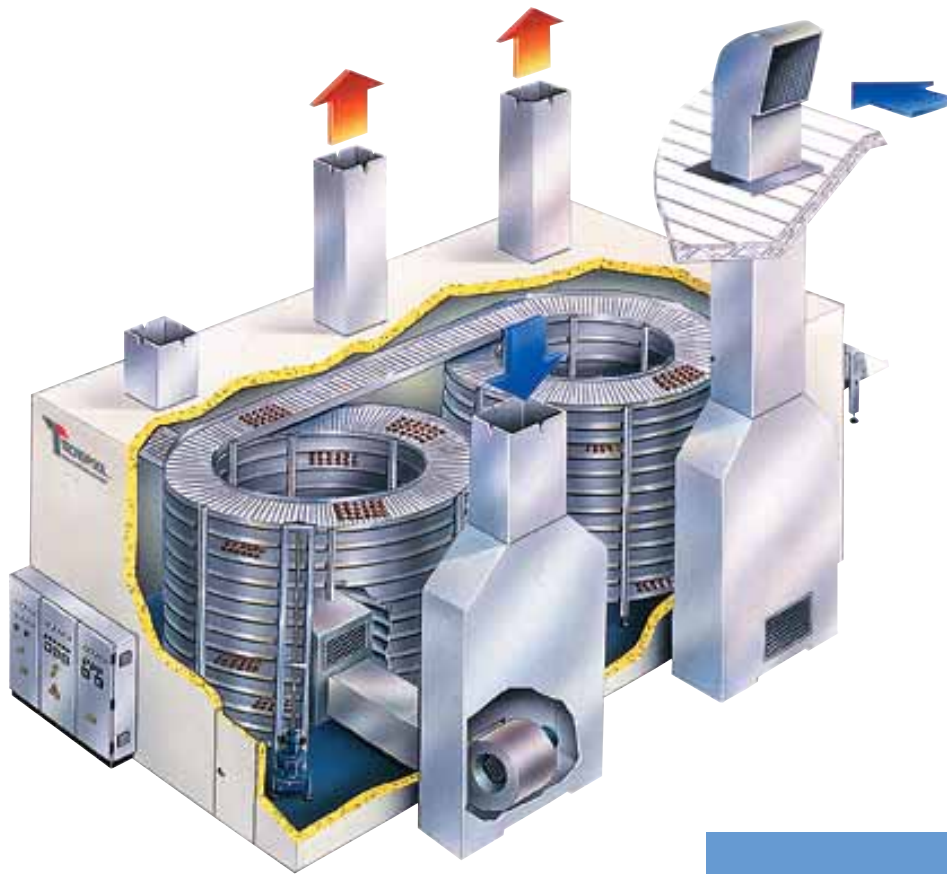
Forced cold-storage cooling is ideal for applications requiring the most hygienic conditions, or in the case where products entering at high temperature need to be rapidly cooled down before being run out of the cold-storage.

Cold-storage cells may be either insulated or no, depending on the input and output temperatures, and include efficient forced air circulation means with filtering at input.



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COMPACT OMNIA FREEZER/COOLER

From minimum space with 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.

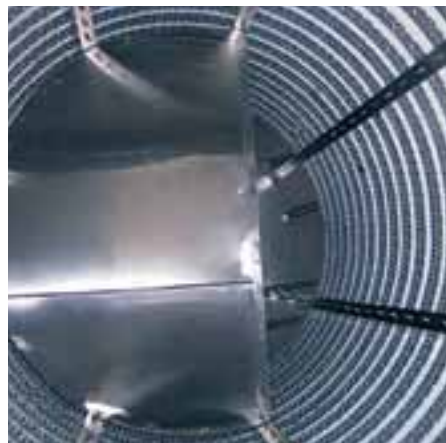
Compact Omnia represents a technical solution "COMPACT AND EASY", with innumerable advantages:

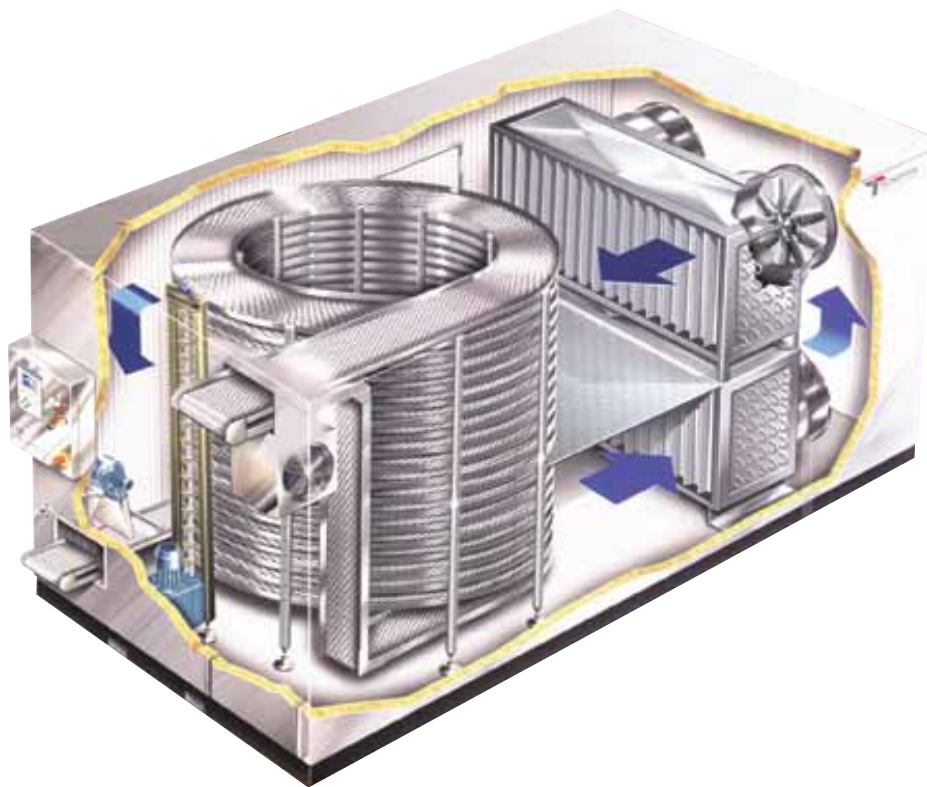
EASY TO INSTALL: the pre-assembly and the pre-final test already done in our production plant allow a drastic reduction of time during the machinery start up phases.

EASY TO TRANSPORT AND TO MOVE the CONTAINER size presents an extreme easiness of transport and of positioning inside the final production unit.



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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.

EASY TO CLEAN thanks to the absence of those internal reticular elements typical of the traditional systems and to the modular automatic washing system of the belt and of the cabinet.

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 realized according to customer's requirements.



DEEP FREEZING

The deep freezing process is performed inside cold-storage cells with insulated walls whose thickness depends on the internal temperature required.

This system is particularly suitable for use in the treatment of a wide range of products, including all bulk or packaged products that can be transported on conveyor belts such as bread, pizzas, pastry products, seafood vegetables, fruit, etc. . .

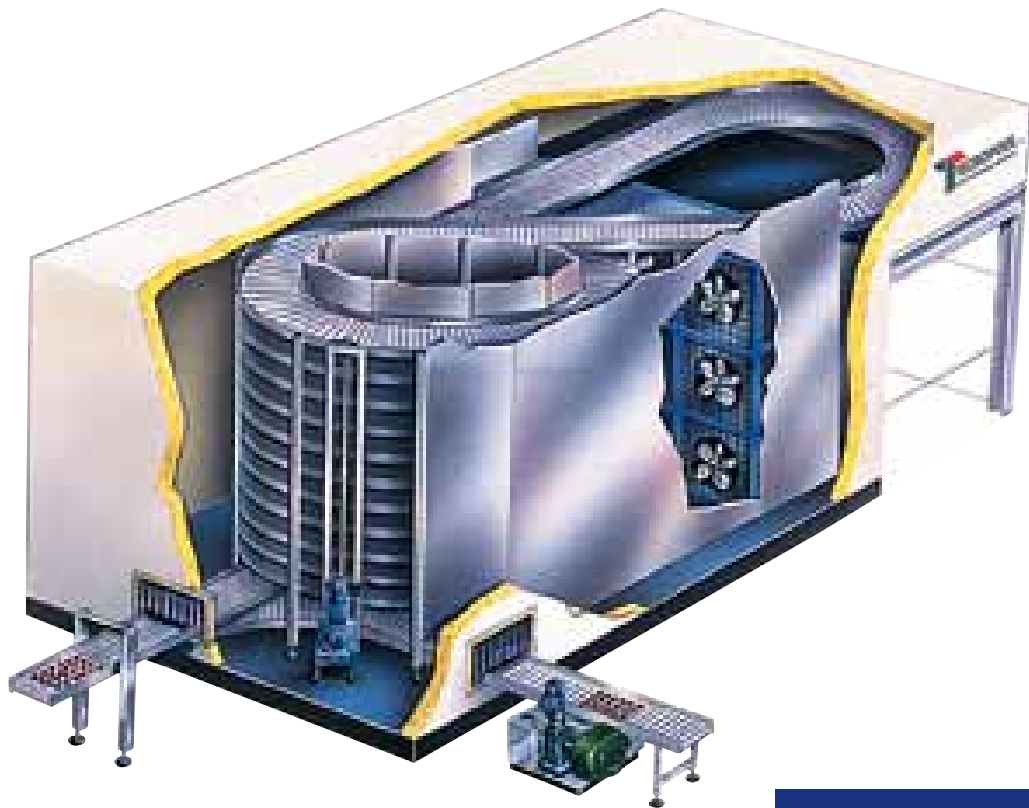
Cold-storage cells are equipped with suitable evaporator units capable of providing an efficient exchange of heat for rapid deep freezing of products and producing homogeneous storage conditions inside.

The special conveyor system, which is specifically designed for use at low temperatures, combined with the exceptional cooling capacity of the cold-storage system, provides a highly efficient production line processing.



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FINAL PROOFING

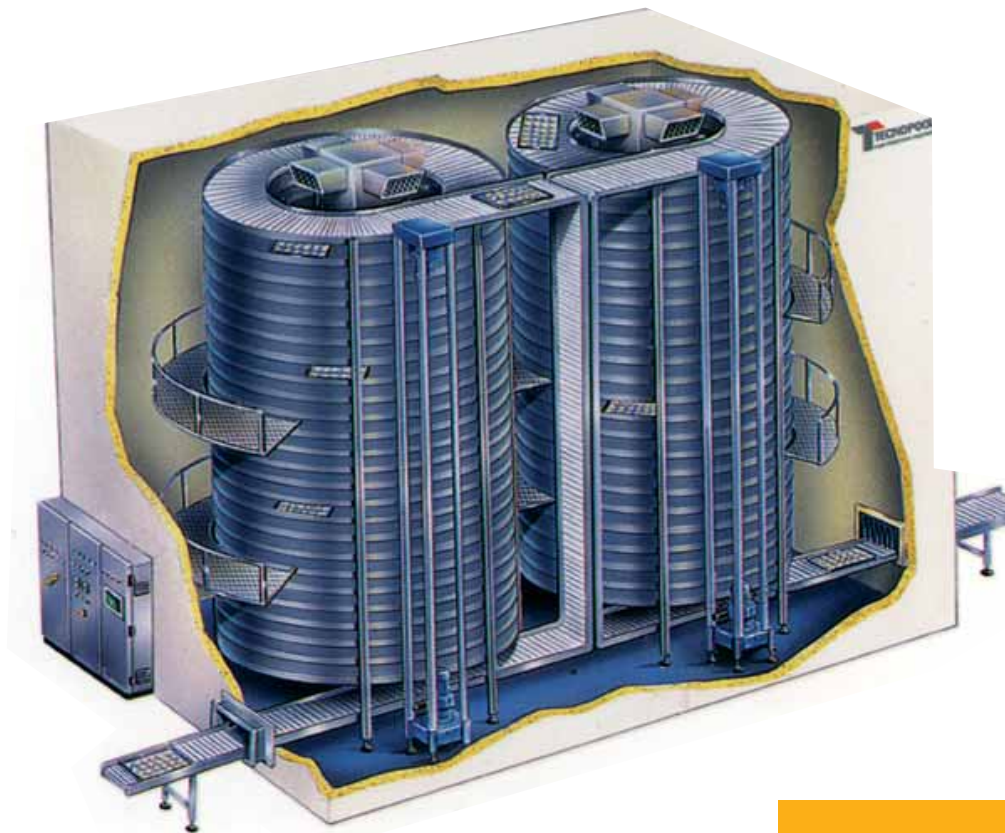
The proofing process is performed within a closed room with controlled temperature and relative humidity conditions, depending on the kind and quantity of products to be stored.

The conveyor system, which runs along the production line without interruption, carrying bulk products, or products in containers or baking pans, checks the incoming product quantities and the conveyor speed to ensure that the outgoing products have been treated in an absolutely homogeneous manner and are ready to under go subsequent processing operations.



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P A S T E U R I S A T I O N

The pasteurization units consist of fully insulated cells especially designed and constructed to heat the production up to temperatures as high as 110° C. The special construction techniques adopted in these units make it possible to bring all the products stored in the cells to the desired temperature. The special TecnoPool conveyor has been specifically designed for use at high temperatures, making it possible to obtain bulk or packaged products all with perfectly homogeneous characteristics.



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PRODUCT HANDLING

Tecnopool's belt conveyor system are modular, continuous-loop units equipped with an electronic speed control. These enable any amount of product to be carried at any distance around bend, up ascents, down descents or in spiral paths, departing and arriving at any required place and height. The conveyor belt, which is made galvanized metal or stainless steel, may be from 200 to 1000 mm wide and is made to slide on self lubricating guides, while all the component elements are connected by stain-less steel plates to enable mounting of variable containing guides.



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The choice of either bar or net configurations with varying pitch make them suitable for handling any kind of product, even of very small size, without the risk of altering their shape and providing excellent airing.



PRODUCT HANDLING



s/s single bars belt pitch 27,5 mm



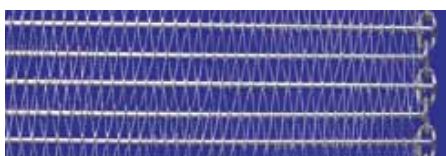
s/s single/double bars belt pitch 18,5 mm



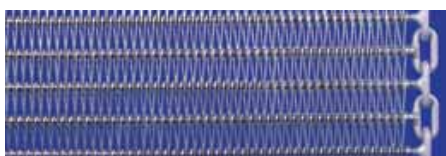
s/s double bars belt pitch 13,75 mm



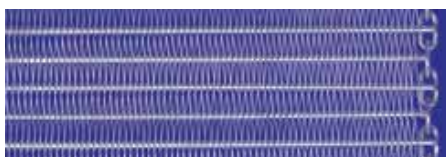
18



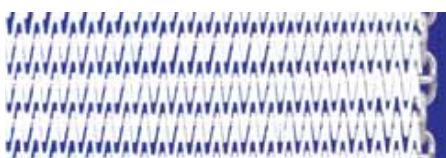
s/s belt with s/s mesh pitch 12 mm



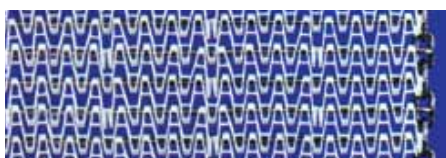
s/s belt with s/s mesh pitch 8 mm



s/s belt with s/s mesh pitch 4 mm



s/s belt with plastic mesh pitch 4 mm



s/s belt with plastic mesh pitch 12 mm





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