



COOLING



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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

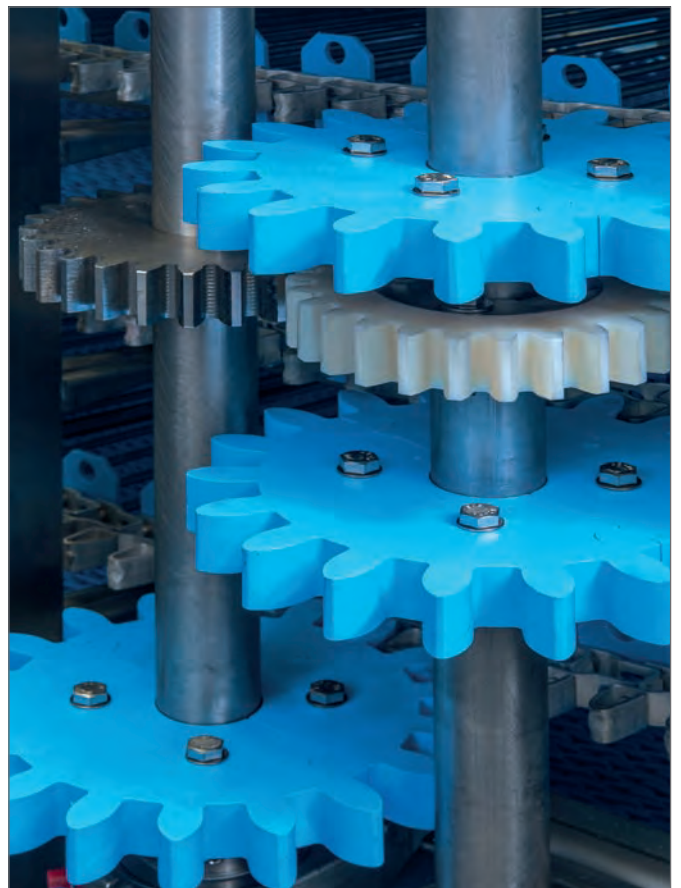
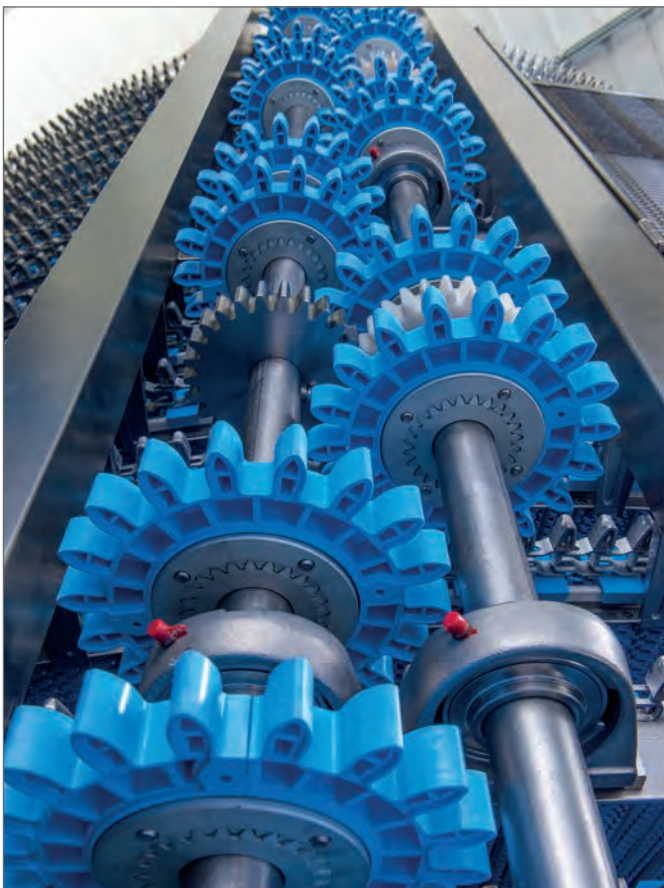
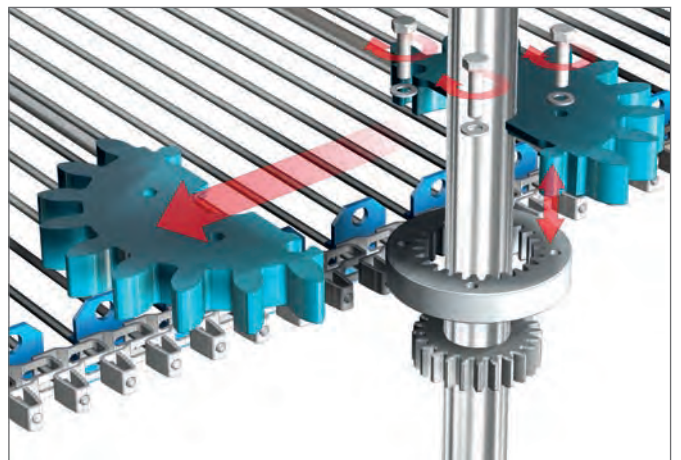
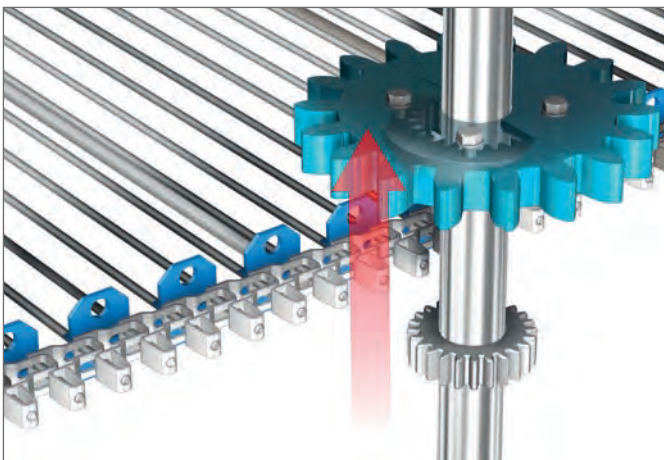
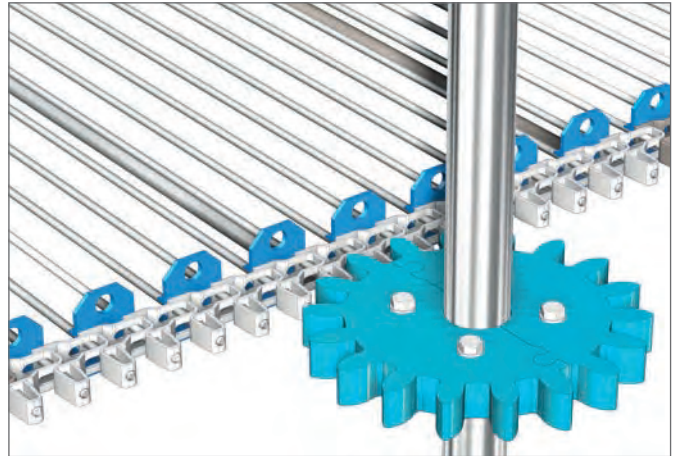
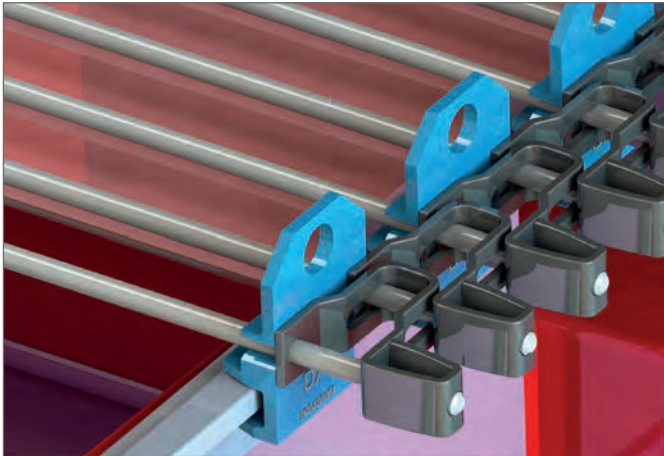
Highly-resistant stainless steel conveyor belt

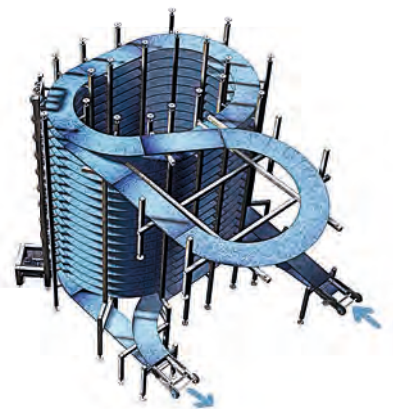
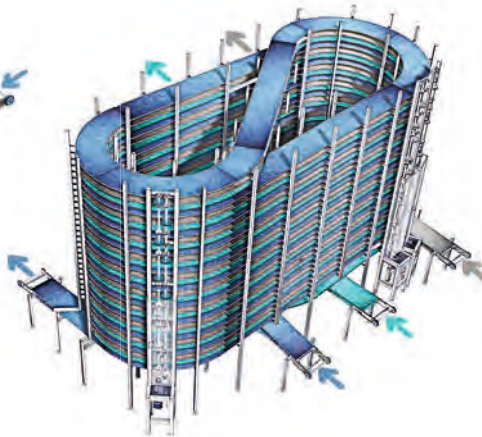
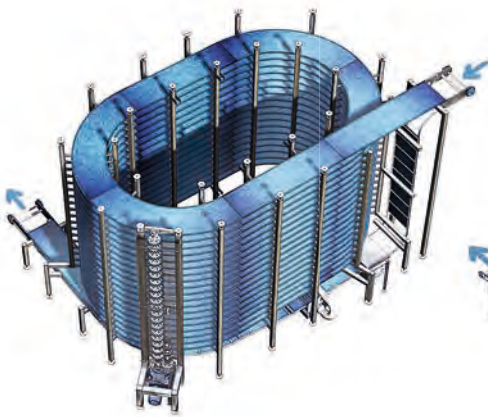
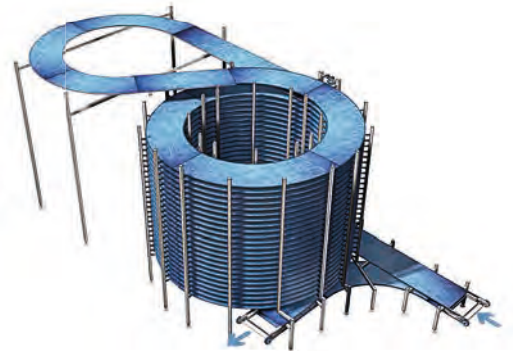
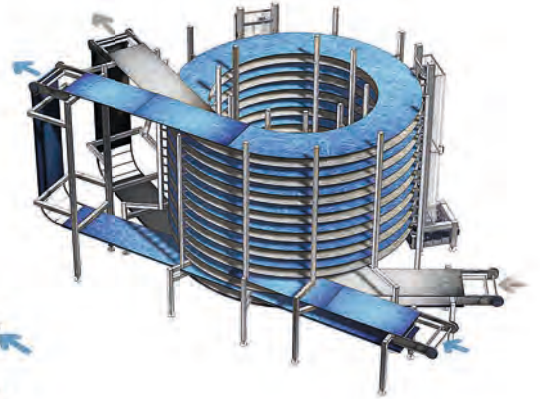
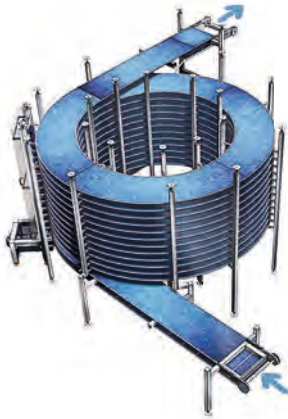
Affordable and simple maintenance

Simple tasks

Unique and specific technical solutions designed for each customer.







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

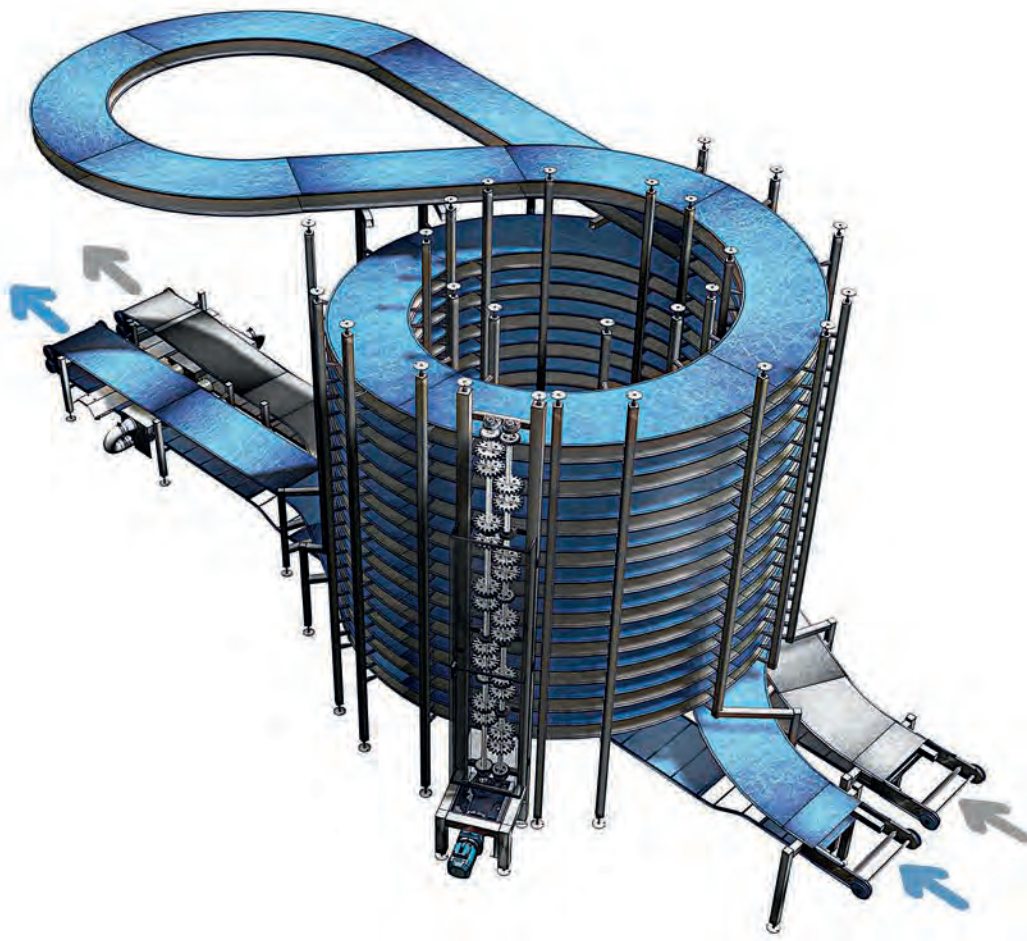
A special reverse system allows the infeed and outfeed to be positioned at the same height.

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.

1

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.

2

FORCED-AIR ROOM COOLING

TEMPERATURE LOWERED FAST

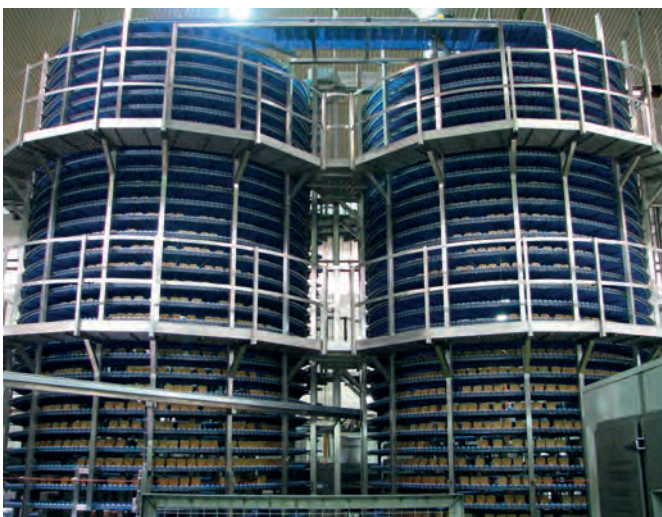
The ideal solution when one needs to quickly lower the temperature of a food product.

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

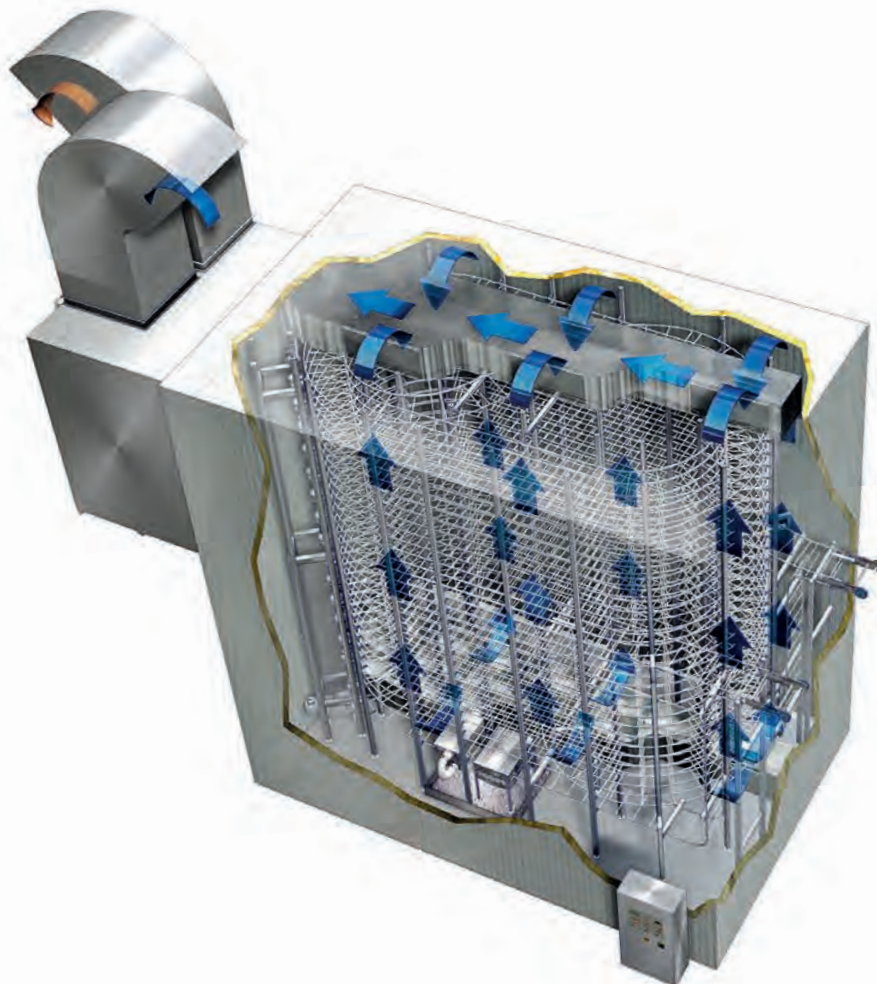
The system is developed on a case-by-case basis, depending on the specific manufacturing requirements.

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.



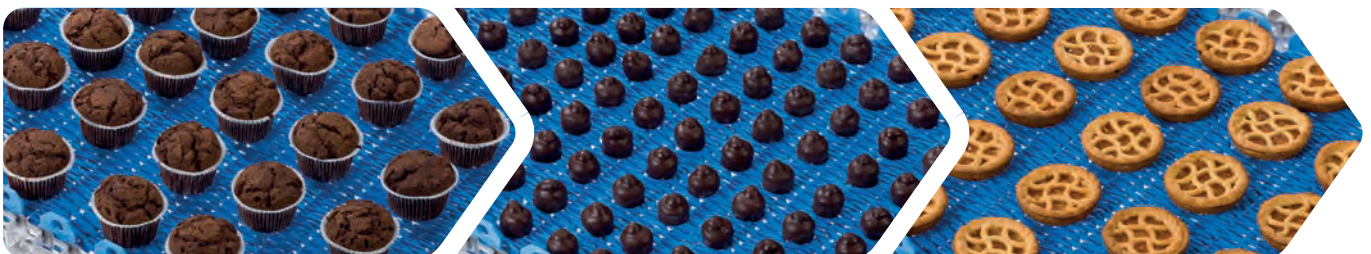
IDEAL FOR ANY TYPE OF FOOD PRODUCT.

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

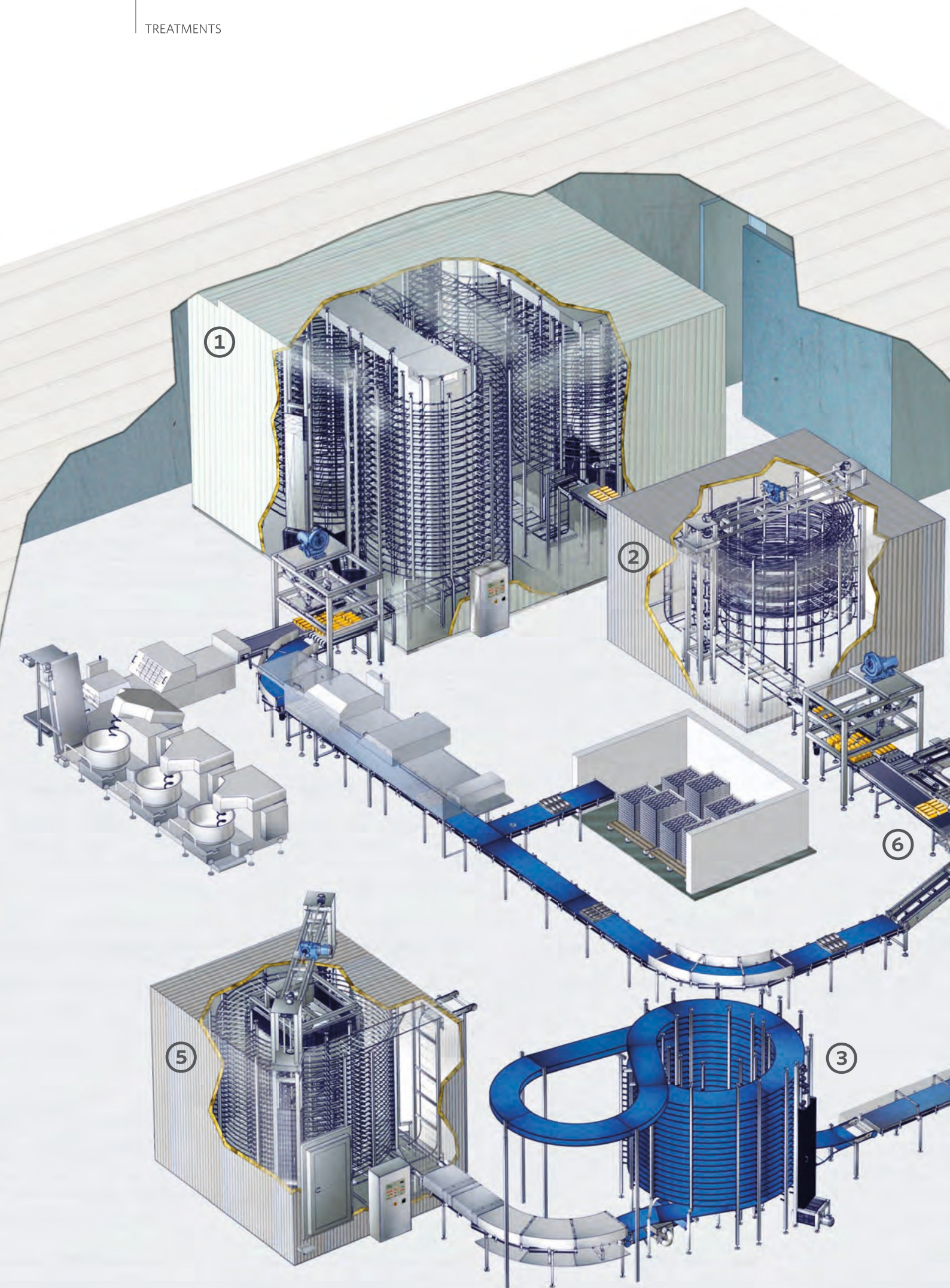




HIGH RESISTANCE OF THE BELT.

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

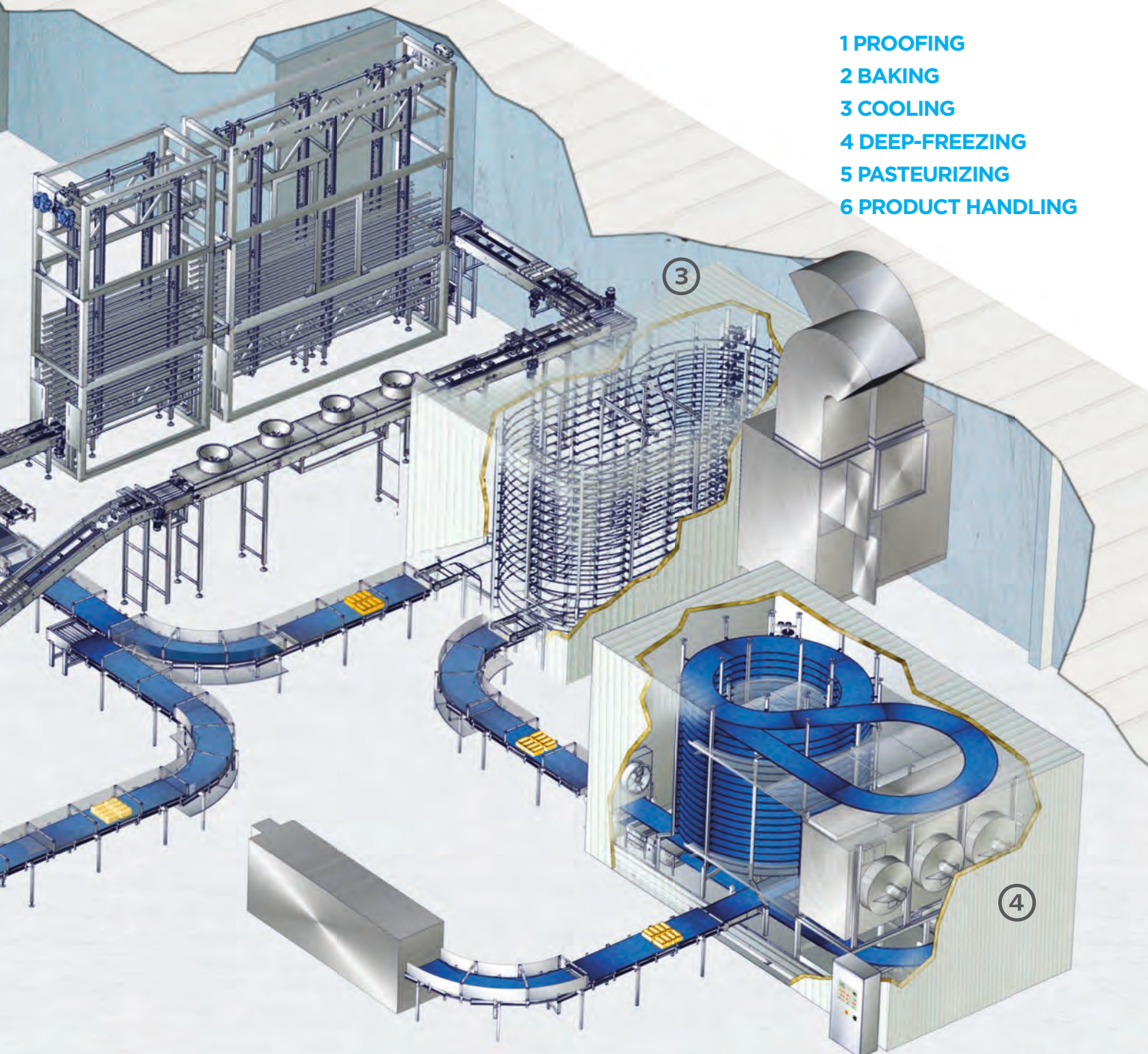




COMPLETE PLANTS: WE TRANSPORT YOU TO ALL SECTORS.

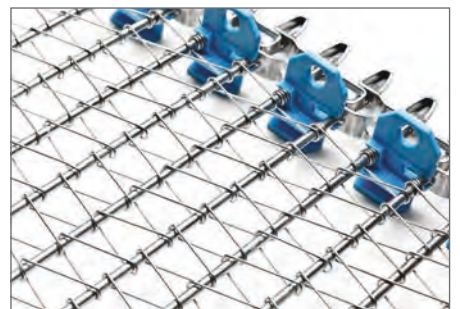
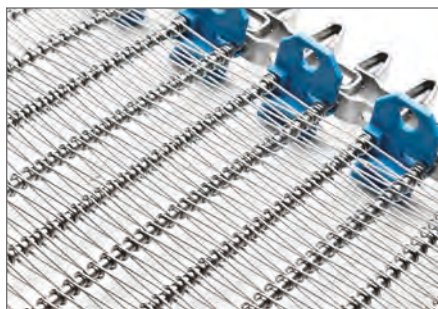
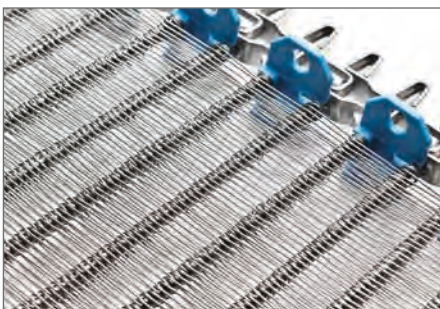
Cooling plants, but there's more. The expertise we've developed when it comes to planning and designing our installations, allows us to manufacture plants suitable for any type of thermal treatment, even in sectors that are apparently worlds apart.

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

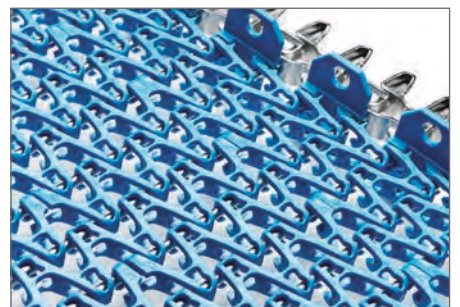
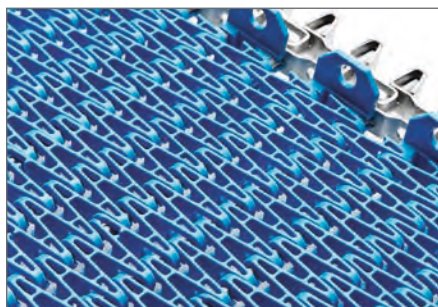
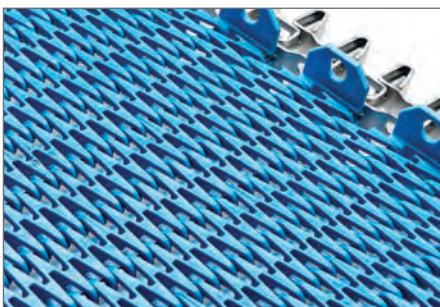


EVERY PRODUCT **HAS ITS OWN BELT.**

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.

AL HASA › AL JADEED › [ATYAB BAKERY LLC](#) › BAKERS MAISON SDN BHD (GARDENIA) › [BREDENMASTER CHILE S.A.](#) › BRIGHT BAKERY › [CAMSU](#) › CARL MULLER GMBH & CO. › [CICI CIKOLATA](#) › COOP GENOSSENSCHAFT OE › [CP RAM THAILAND](#) › DAWN FOODS OMAN › [DULCESA SA](#) › FAZER LEIPOMOT OY › [FERNANDES BAKKERIJ N.V.](#) › FGF BRANDS › [FRANCIA MOZZARELLA GMBH](#) › FRENCH BAKERY AS › [FUJIPANCO CO. LTD JAPAN](#) › GARDENIA BAKERIES (K.L.) SDN BHD › [GIVESCO SA](#) › GOMAN HONEFOSS › [GRUPO BIMBO](#) › GRUPPO COLUSSI › [HARRY BROT GMBH](#) › IL VECCHIO FORNO ARTIGIANO SRL › [JAWAD BAKERY](#) › JOSEF MANNER & COMP. AG. › [KAMPS](#) › KING'S HAWAIIAN BAKERY › [KRAFT FOODS](#) › KUWAIT FLOUR MILLS › [LIEKEN](#) › MAPO SRL › [MEC 3](#) › MENZ & GASSER SPA › [MISTER DAY SRL](#) › MORATO PANE SPA › [NESTLE'](#) › OOO KEGICHEVSKOYE (KULINICHI) › [OY MOILAS](#) › PALACIOS ALIMENTACION S.A. › [PAMBAC](#) › PANEM › [PANETTERIE ITALIANE](#) › PANRICO S.L.U. › [PASTIFICIO RANA](#) › PEKARNA GROSUPLJE › [POMONE SAS](#) › PREALPI SPA › [PRESIDENT BAKERY](#) › SALAMAT FARD IRAN › [SHIKISHIMA BAKERY JAPAN](#) › SILVER BIRD › [SNELLMANIN KOKKIKARTANO OY](#) › SOHAR BEACH BAKERY › [SVOBODA VYROBA DOMACICH KNEDLIKU S.R.O.](#) › TELEPIZZA S.A. › TOSCOPAN SRL › VAASAN › [WALMART](#) › WARTBURTONS LTD › [WELLBAKE-LE PETIT BRETONNE](#) › WESTON BAKERIES LIMITED › [WOHLWEND AG. TIEFKÜHL SPEZIALITATEN](#) › YAMAZAKI GROUP › ZITO LUBLIJANA

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