www.tecnopool-r.ru

TECNOPOOL-R

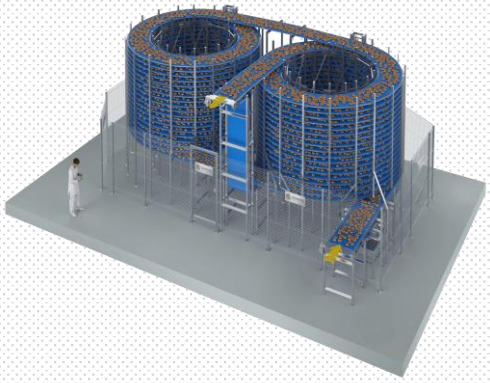
OWN MODERN FACTORY

MADE IN RUSSIA

COOLING

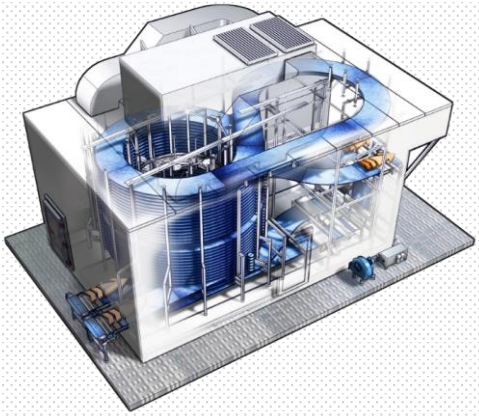
OF PASTRY AND BREAD PRODUCTS

SPIRAL COOLER (AMBIANT COOLING)



Natural cooling in the shop is product cooling using conveyor systems deployed in a room of the enterprise. Such cooling type implies absence of a heat-insulating chamber and refrigerating equipment, and the function of a cabinet is performed by walls of the production shop. Using such cooling method the product can only be cooled to the ambient temperature.

SPIRAL COOLER (FORCED COOLING)



Due to more intense heat exchange the forced foodstuff cooling systems are more compact, and the cooling process takes less time. Another advantage of the forced cooling system is constancy of selected temperature and humidity at any time of the year, which allows to precisely set up the production process and ensure always predictably high product quality.

COOLING TEMPERATURE (0 °C to 20 °C)

COOLING DURATION (15 to 240 min)

2 MAIN FORCED COOLING TYPES:

CLASSIC COOLING USING AN AIR COOLER INSIDE CHAMBER AND A COMPRESSOR UNIT WITH A CONDENSER

ADVANTAGES(+): AFFORDABLE; EASY INSTALLATION AND MAINTENANCE

DISADVANTAGES (-): POWER CONSUMPTION, IT IS IMPOSSIBLE TO REGULATE HUMIDITY

COOLING USING A VENTILATION SYSTEM AND A CHILLER WITH A POSSIBILITY OF OUTDOOR AIR SUCTION

ADVANTAGES (+) LOW POWER CONSUMPTION; ADJUSTABILITY OF HUMIDITY IN THE COOLING CHAMBER; CONTINUOUS AIR RENEWAL IN THE CHAMBER

DISADVANTAGES (-) MORE EXPENSIVE SYSTEM, OVERALL DIMENSIONS, COMPLICATED INSTALLATION

Depending on the product type, recipe and production technology, it is necessary to forcedly maintain a definite temperature in the effective cooling chamber.
Tecnopool-R equipment has sufficiently wide ranges of regulation of product dwell time and temperature in the cooling chamber.

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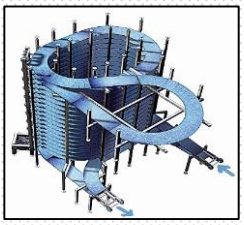
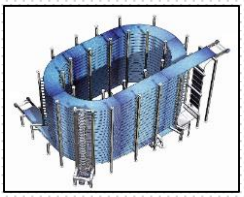
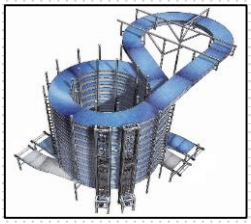
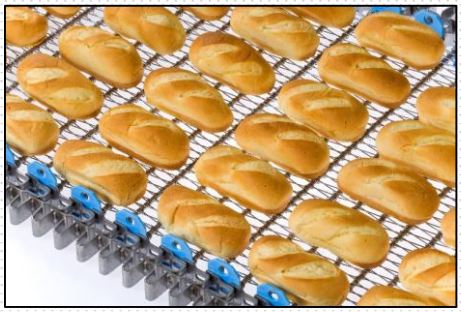
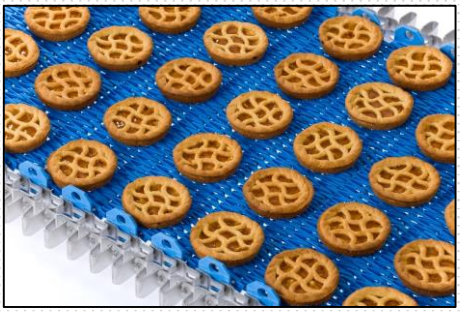
- Due to its versatility our spiral conveyor product transportation system allows creating multiple line configurations: round or oval, with one, two, three or even four independent belts on a single “tower” with product feeding and discharge at any level.
- Such an approach satisfies even the most demanding customers entirely and allows tackling the task in the smallest, low-ceiling and non-standard premises.
- Various belt coating types (without winding; plastic winding; metal winding) allows efficient and careful cooling of different product types.







A WIDE SELECTION OF SPIRAL CONVEYOR BELT WIDTHS

BELT CLASS	Usable width (mm)	External diameter (mm)	Inner diameter (mm)	One tier length (mm)
T-R 330	0330	2157	1271	06530
T-R 380	0380	2387	1401	07254
T-R 430	0430	2655	1569	08096
T-R 480	0480	2999	1813	09176
T-R 530	0530	3242	1956	09940
T-R 580	0580	3471	2085	10659
T-R 630	0630	3787	2301	11652
T-R 680	0680	4069	2483	12538
T-R 730	0730	4335	2649	13373
T-R 780	0780	4563	2777	14090
T-R 830	0830	4825	2939	14913
T-R 880	0880	5124	3138	15852
T-R 930	0930	5460	3330	16900
T-R 980	0980	5595	3409	17332
T-R 1030	1030	5942	3656	18422
T-R 1080	1080	6270	3825	19450
T-R 1130	1130	6540	3990	20295
T-R 1180	1180	6806	4220	21137
T-R 1230	1230	7146	4431	22193