



## FREEZING

OF BREAD PRODUCTS, DOUGH  
SEMI-FINISHED PRODUCTS, PIZZA, DOUGHNUTS, MEAT, ETC.

### SPIRAL FREEZER (INLINE SHOCK FREEZING)

Spiral shock freezers manufactured by Tecnopool-R are used for the purposes of inline industrial production of frozen food-stuff with line capacity from 200 kg/h to 5000 kg/h.

The best component parts and materials are used in Tecnopool-R spiral freezers. They ensure long failure-free service life and efficient equipment operation. Vast experience and over 200 completed projects all over Russia ensure deep understanding of the process and allow designing equipment with smallest overall dimensions possible, minimum shock freezing time, minimum operation costs and stable output product quality (minimum loss of moisture from the product, absence of cracks, absence of deformations, etc.)

#### BASIC COMPOSITION OF THE SPIRAL FREEZER:

- Heat-insulating chamber made of sandwich panels with reinforced floors
- Metal structures inside the chamber (shields and membranes for arranging air flows, ladders, service platforms)
- "Tecnopool-R" spiral conveyor
- Industrial air cooler
- A set of refrigerating equipment (compressor unit, condenser, oil cooler, air cooler automation, refrigeration and compressor unit automation)
- Automatic conveyor belt washing/drying and CIP wash



**SHOCK FREEZING TEMPERATURE**  
(-32 °C to -36 °C)

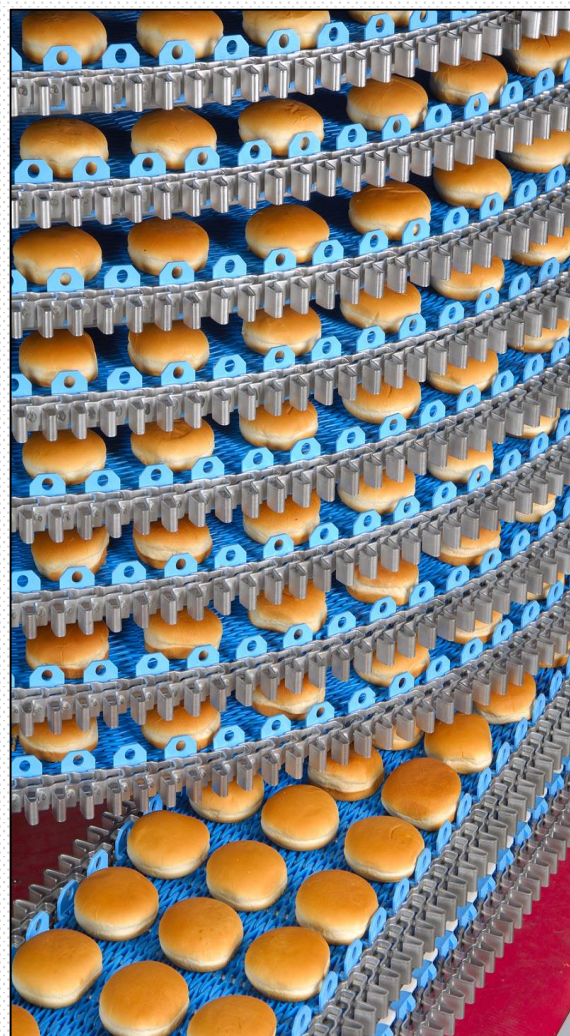
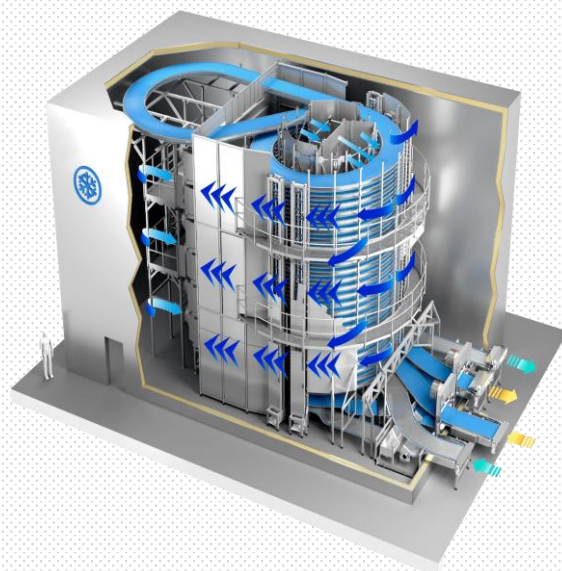


**FREEZING DURATION**  
(15 to 240 min)



**DURATION OF CONTINUOUS  
OPERATION TILL DEFROSTING**  
min 20 HOURS

Depending on the capacity, product type, recipe, overall dimensions, initial temperature and humidity, presence of packing and other parameters, the required refrigeration capacity power (kW) and the required conveyor belt length are estimated individually, taking into account the overall dimensions and the customer premises' configuration.

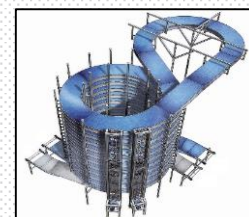
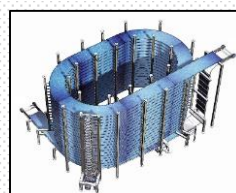
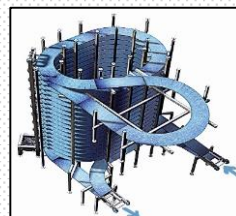




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- Due to its versatility our spiral conveyor product transportation system allows creating multiple line configurations: round or oval, with one, two, three or even four independent belts on a single "tower" with product feeding and discharge at any 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 freezing of different product types directly on belt or in special trays.



### 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