

TURBO FREEZER

BREADS AND
DERIVATIVES



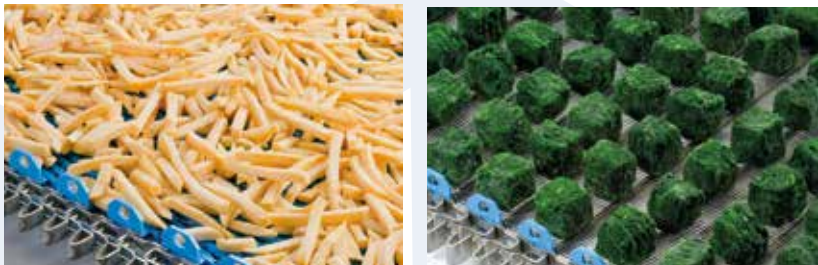
PASTRY
PRODUCTS



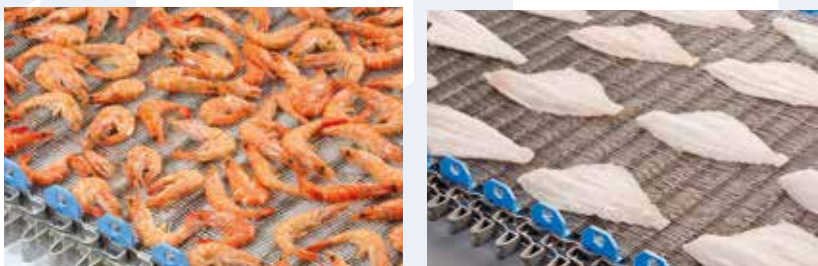
FRESH
PASTA



FRUITS AND
VEGGIES



FISH



READY MEALS
AND MEATS



TURBO FREEZER

BELT AND MESH PITCH

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.				

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	5367	/ 214" 61/64	3281	/ 131" 06/64	16590	/ 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	6261	/ 246" 54/64	3875	/ 150" 38/64	19424	/ 765" 48/64
TW 1150	1130	/ 44" 31/64	6493	/ 257" 31/64	4007	/ 157" 06/64	20153	/ 799" 01/64
TW 1200	1180	/ 46" 29/64	6875	/ 267" 61/64	4289	/ 166" 09/64	21137	/ 832" 11/64
TW 1250	1230	/ 48" 28/64	7043	/ 281" 22/64	4363	/ 174" 29/64	21900	/ 873" 47/64
TW 1300	1280	/ 50" 25/64	7319	/ 288" 10/64	4533	/ 178" 29/64	22748	/ 895" 38/64
TW 1350	1330	/ 52" 23/64	7629	/ 301" 14/64	4743	/ 187" 38/64	23721	/ 934" 46/64
TW 1400	1380	/ 54" 21/64	8033	/ 316" 17/64	5003	/ 196" 62/64	24930	/ 981" 32/64

TP FOOD GROUP is born, the group that unites the specialized skills of each company to find the best integrated solution for total food processing.



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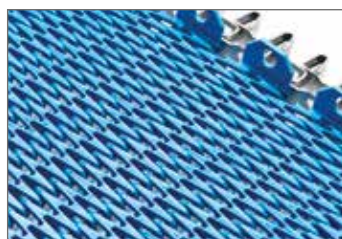
The change is taking shape.

A BELT

FOR ALL YOUR PRODUCTS.



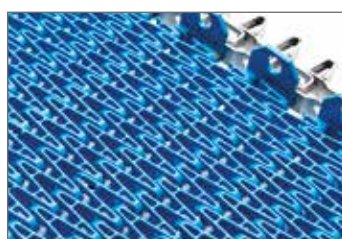
Every food is different: so are the belt variants and types of nets attached as they are designed to adapt themselves to any type of product and its characteristics.



plastic net from 12 to 36 mm



stainless steel net from 4 to 24 mm

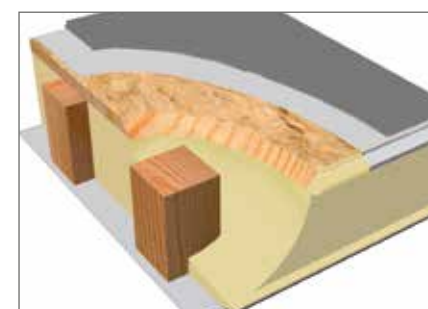


THE T-WORTH SYSTEM AT A GLANCE:

Simple mechanics
Stainless steel and highly resistant belt
Economic and Easy Maintenance
Ease of intervention
Unique technical solutions, customized around each customer



FLOORING



Section of the floor panel



1 Support frame
2 Insulating panel
3 Basin with drain



Draining

DRUM FREE

- No more central drum
- Totally accessible interior

NO DOWNTIMES

- No stop even without or more tier drives

NO BELT TENSION

- No wearing of the metal belt

SPACE SAVING

- Small footprint
- Each tier driven separately

VERY FAST MAINTENANCE

- No blind spots= all accessible & cleanable

ENERGY SAVING

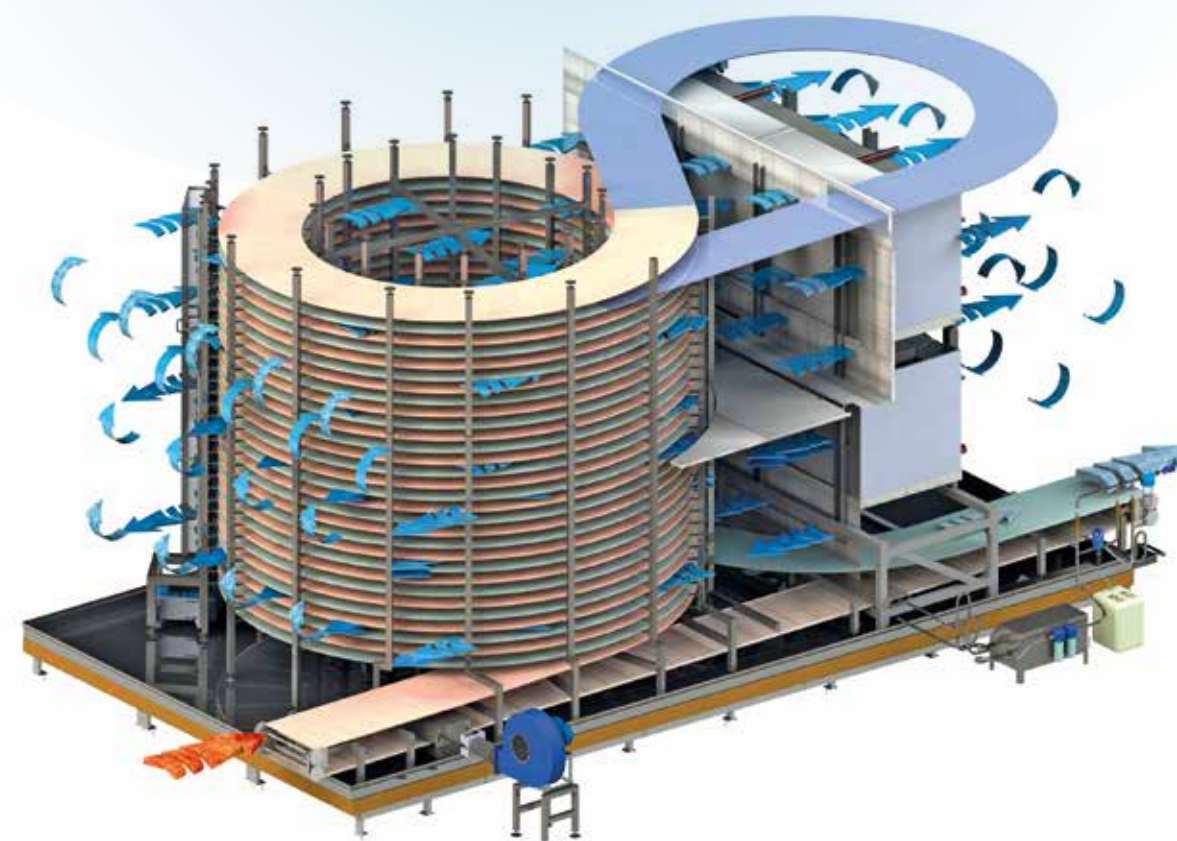
- Smaller drive motors
- Less energy consumption

OPTIMUM DESIGN

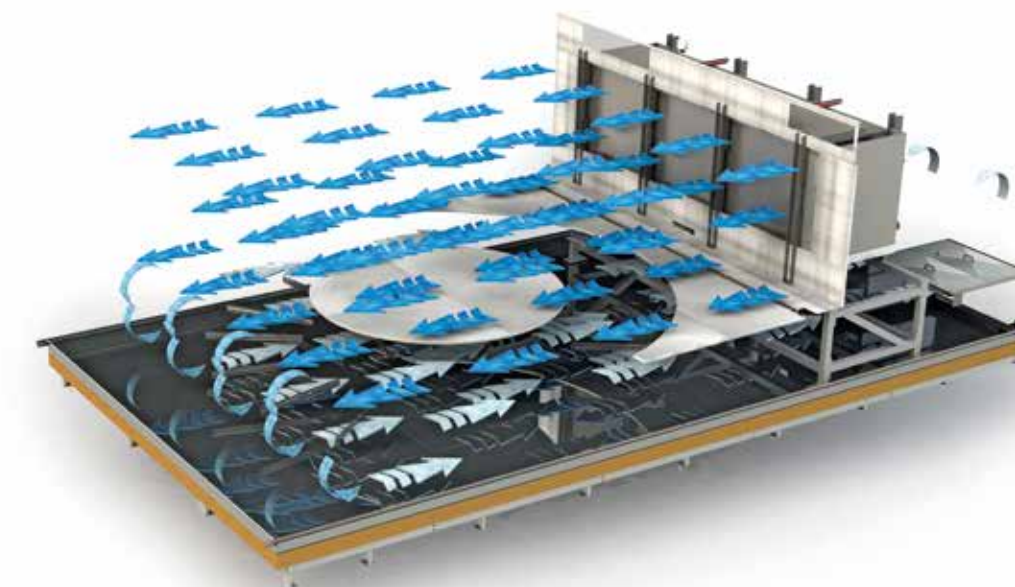
- Air-flow optimization
- Best results

FLEXIBLE LAYOUT

- Adaptable to every new or existing production line



TURBO FREEZER



HEAT EXCHANGERS DESIGNED TO CUSTOM

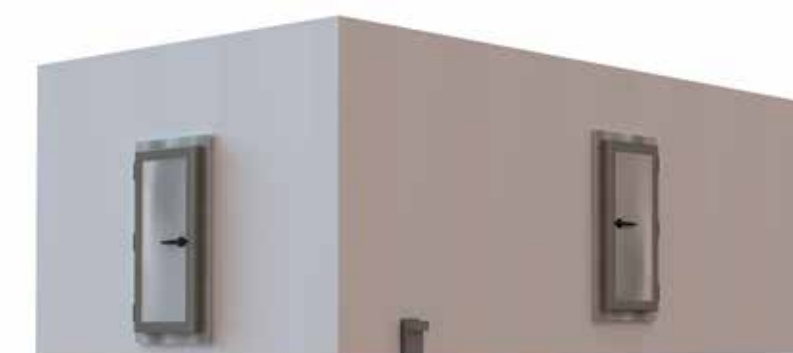
To boost performance, the evaporators are sized based on the type of food products and on customer's requirements.

DEFROSTING WITHOUT HALTING PRODUCTION

The plant is defrosted without interrupting the production cycle.

IDEAL AIR FLOW

Our spirals, owing to their structure void of any central obstacle and to the conveying steel sheets, allow the user to optimize circulation of the air, which is channeled and thus uniformly and effectively covers all the products inside the freezing room.



WATER DRAIN

SS BASIN

REINFORCED FLOOR PANEL

GALVANIZED SUPPORT FRAME

INSULATED CABINET

- Internal panels with SS skin
- External panels with SS skin or prepainted skin
- SS basin covering floor panels
- Slope floor facilitates water drainage
- No water leakages
- Forced or natural underfloor ventilation
- Long lifespan

