



PROOFING

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

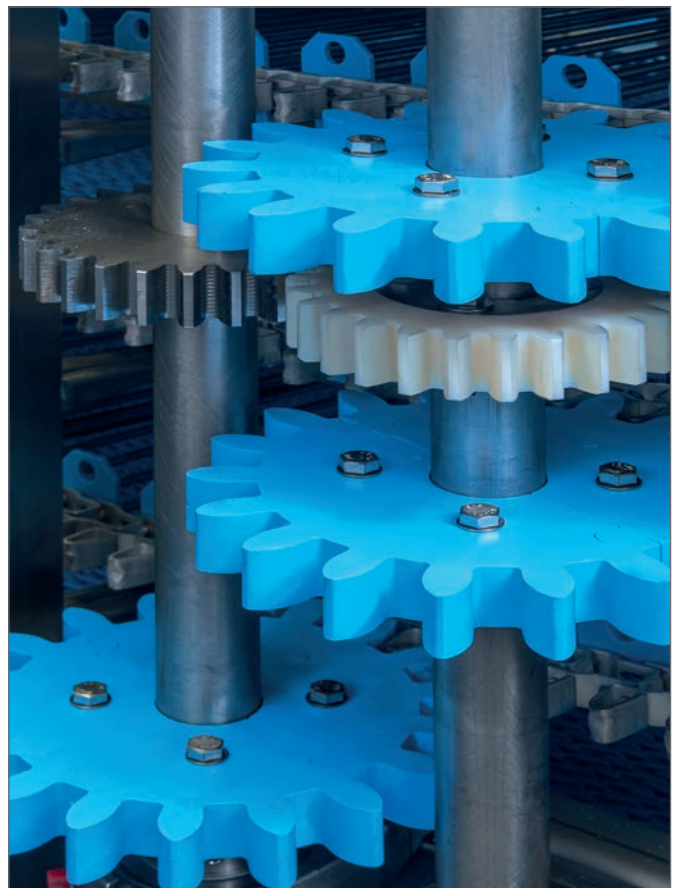
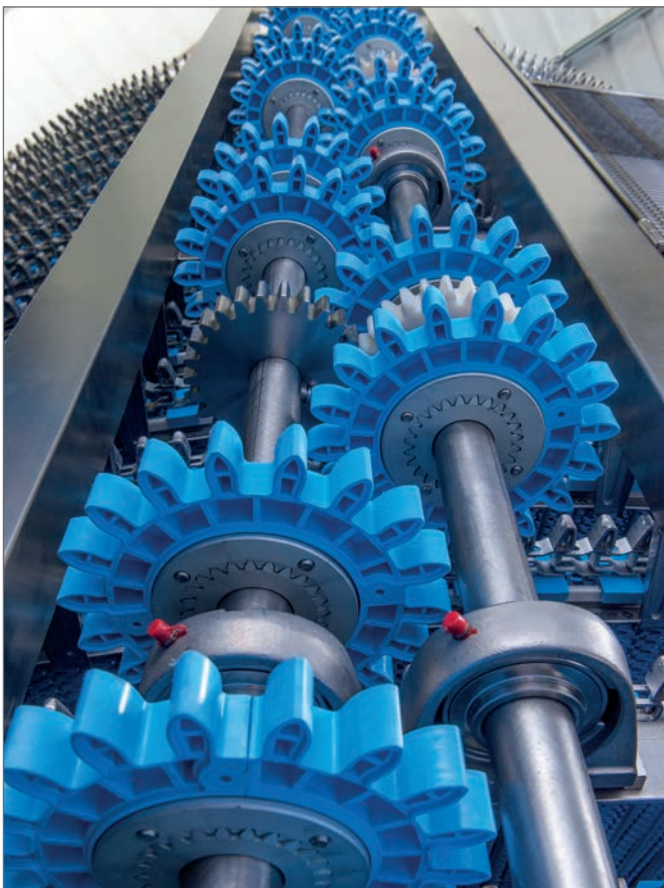
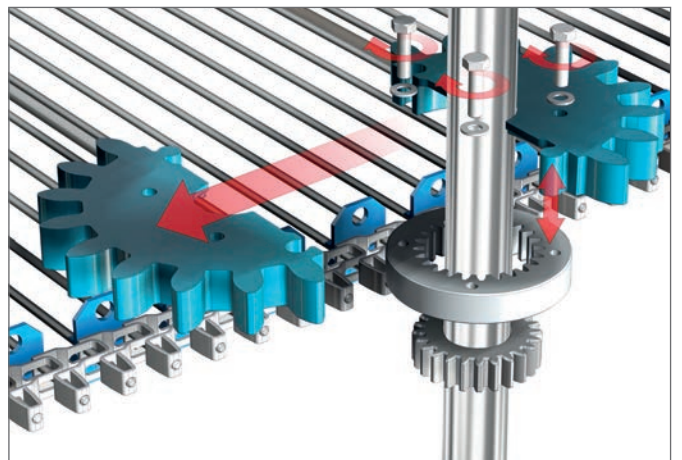
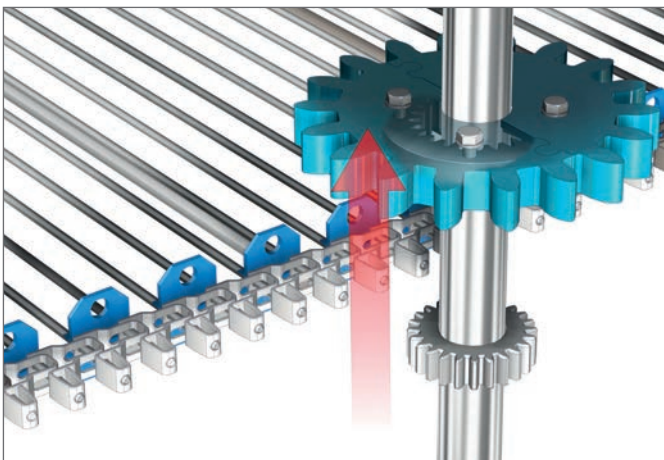
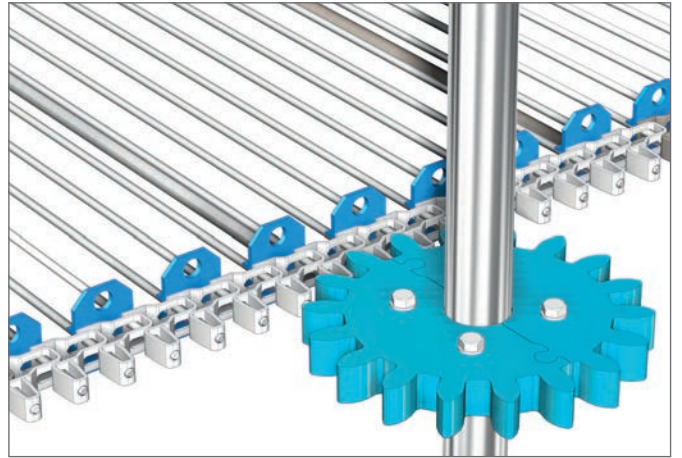
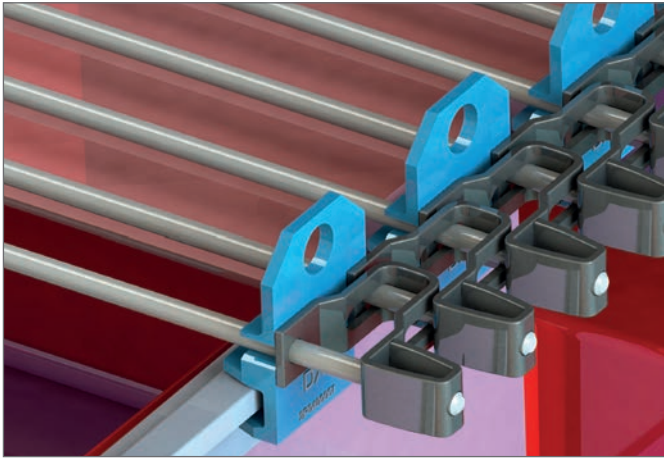
Highly-resistant stainless steel conveyor belt

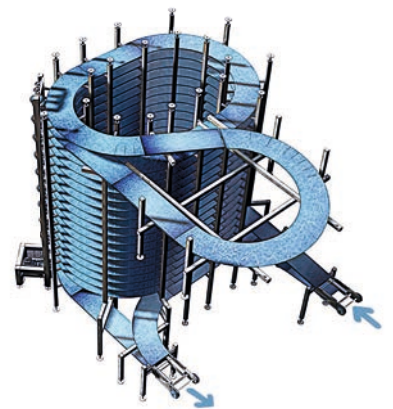
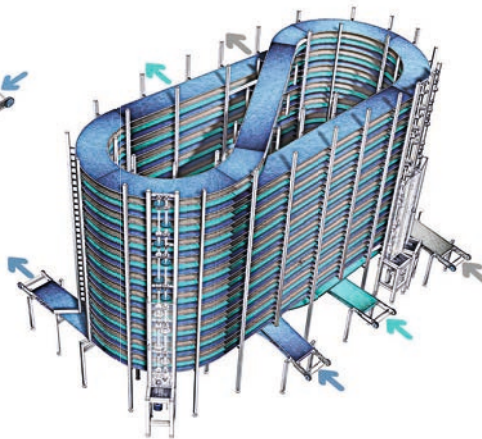
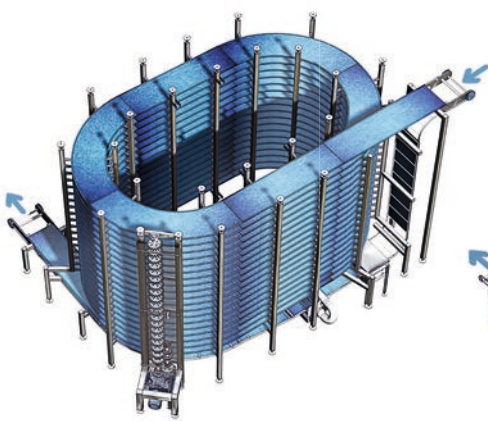
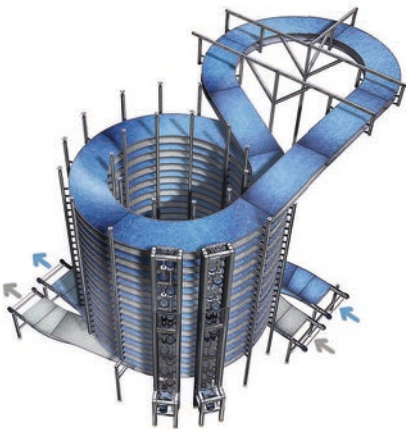
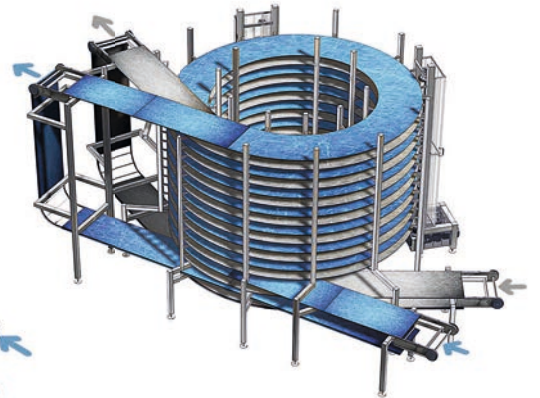
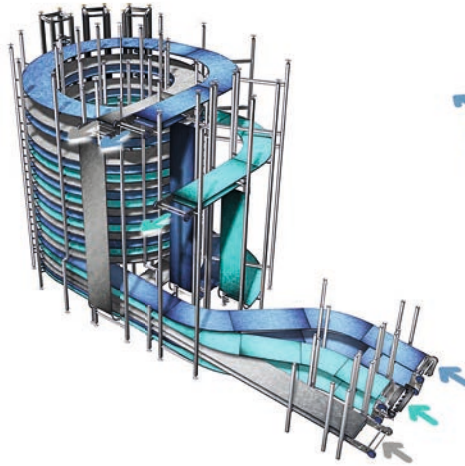
Affordable and simple maintenance

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

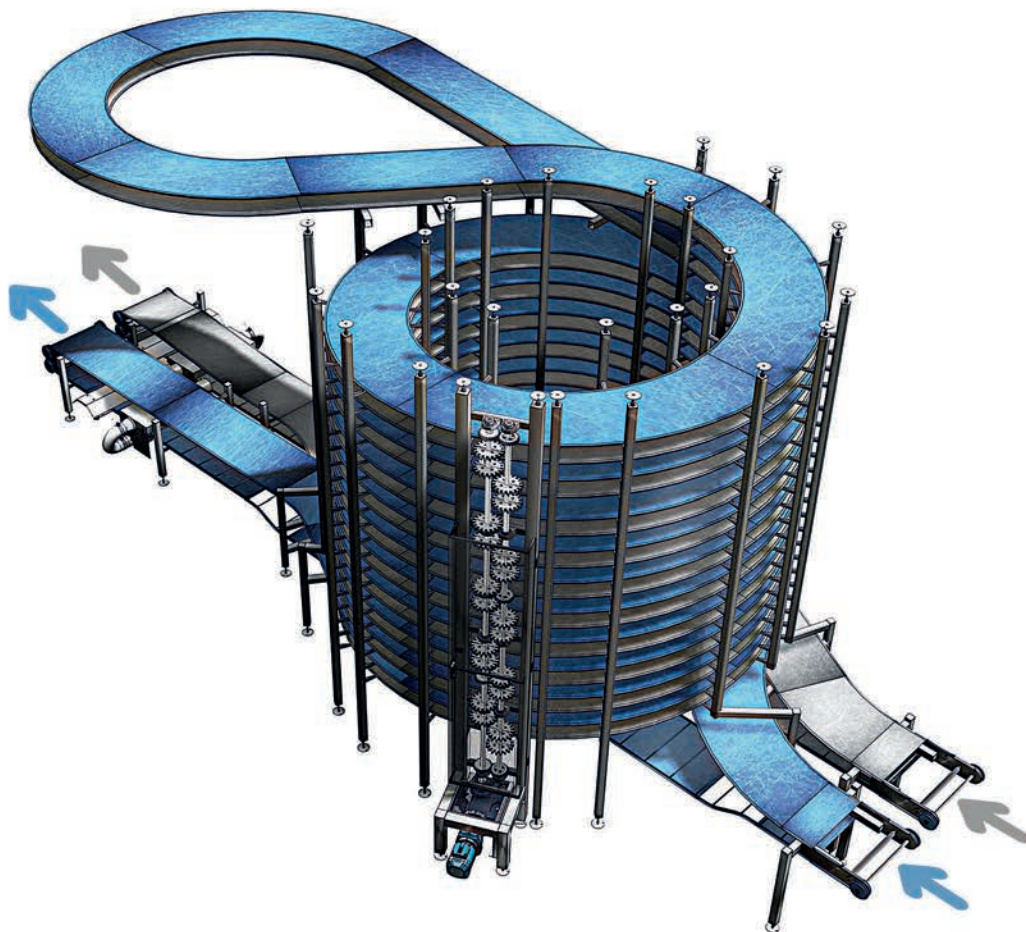
A special reverse system allows the infeed and outfeed to be positioned at the same height.

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.



PRECISION IN EVERY **VARIABLE.**

When speaking of proofing, one cannot do without considering temperature, humidity and time: variables that in every sense of the word are a decisive factor in the final outcome. All our plants allow their users to precisely check each one of these parameters, but without ever negatively affecting the production cycle.

PERFECT CALIBRATION

Proofing takes place in an air-conditioned sealed chamber inside which the temperature and humidity are rigorously monitored.

MODULAR SETTINGS

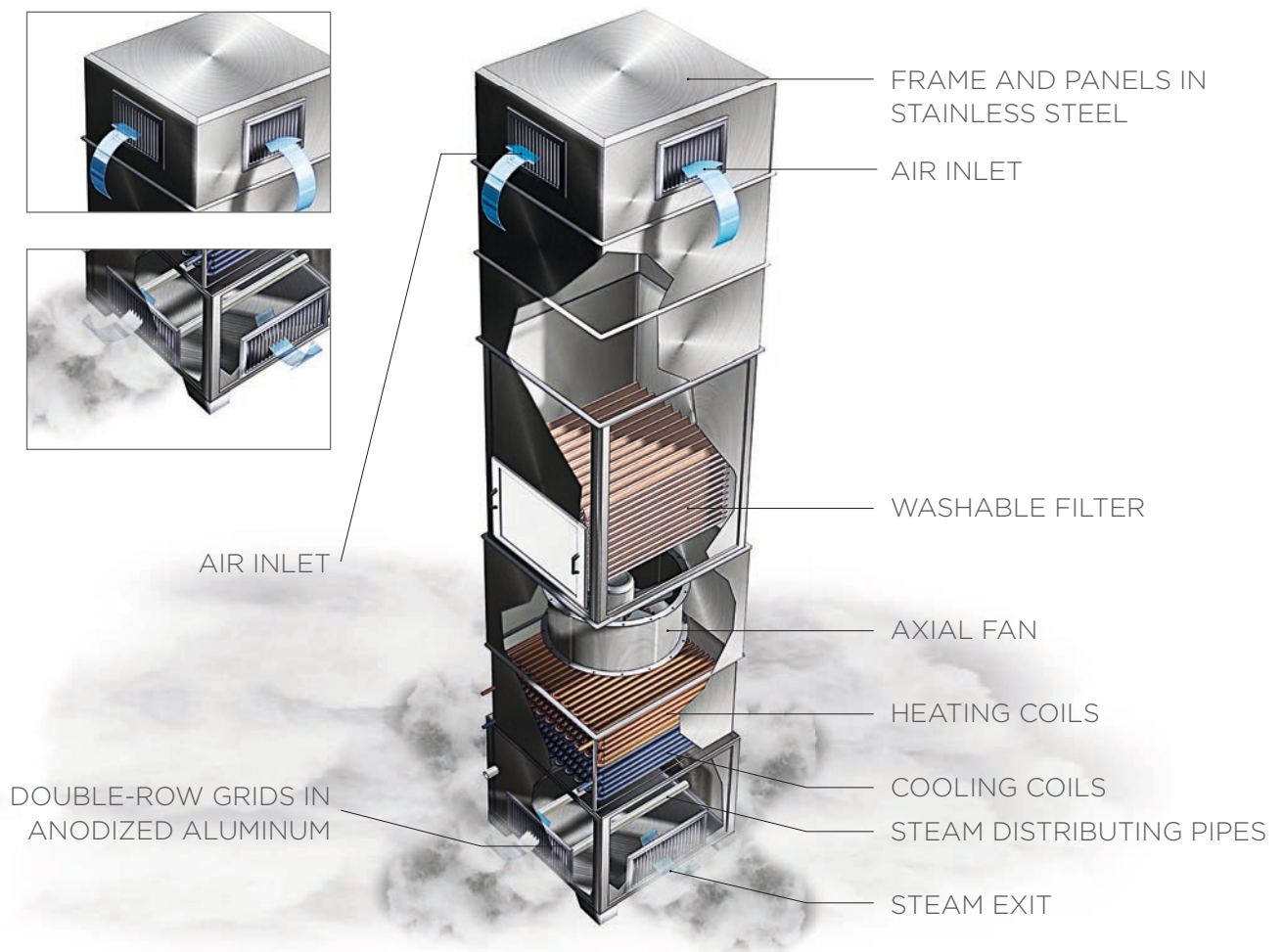
The settings can be changed depending on the food product, its qualities, the result aimed for and also special seasonal environmental conditions.

UNINTERRUPTED CONVEYING

The product is conveyed in continuous by the T-Worth belt, without any type of transfer along the path, to avoid vibrations that could damage the proofed product.

SUITABLE FOR ANY PRODUCT

The T-Worth conveyor belt adapts perfectly to both bulk food products and those in pans and containers.





NATURALLY PERFECT PROOFING.

Such a delicate process deserves all our attention: which is why we have always developed perfectly calibrated plants that do not alter the properties of the food products and which therefore respect both the end product and the consumer.

Our plants are designed for proofing:

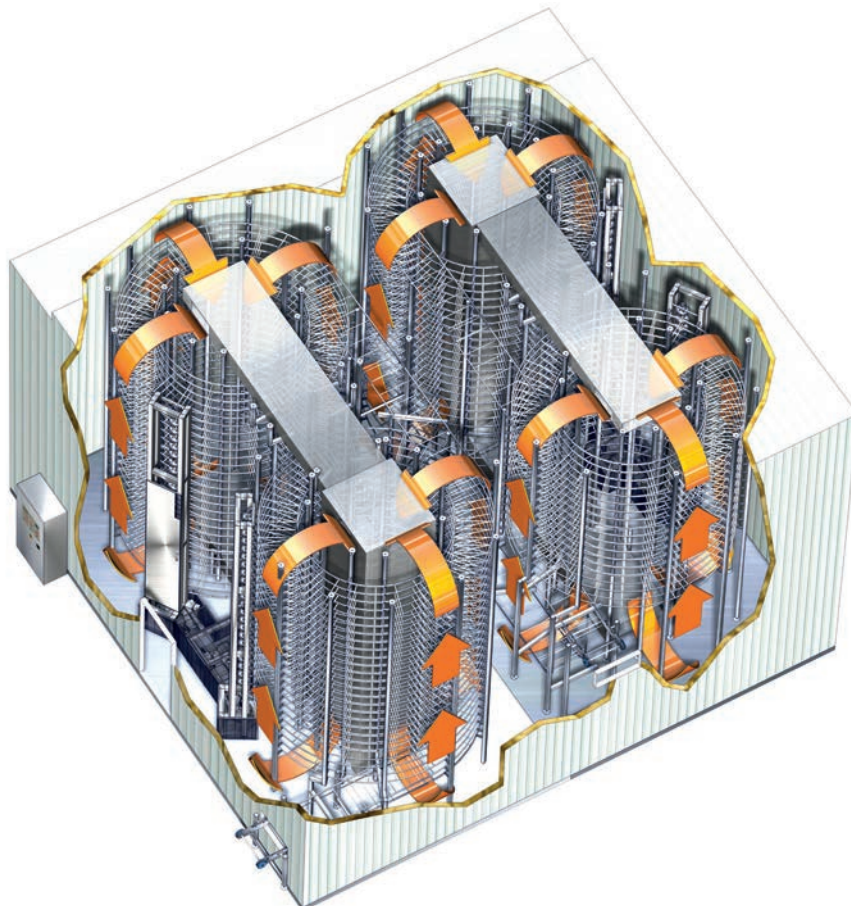
- › in pan;
- › directly on the T-Worth conveyor belt;
- › on special supports studied, based on the physical features of the food product.

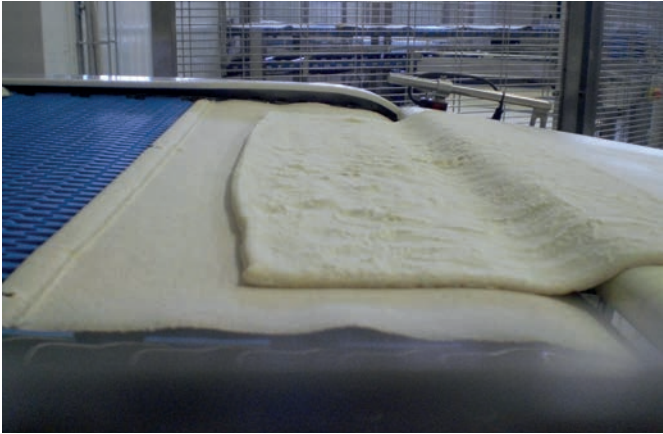
NATURAL PROOFING

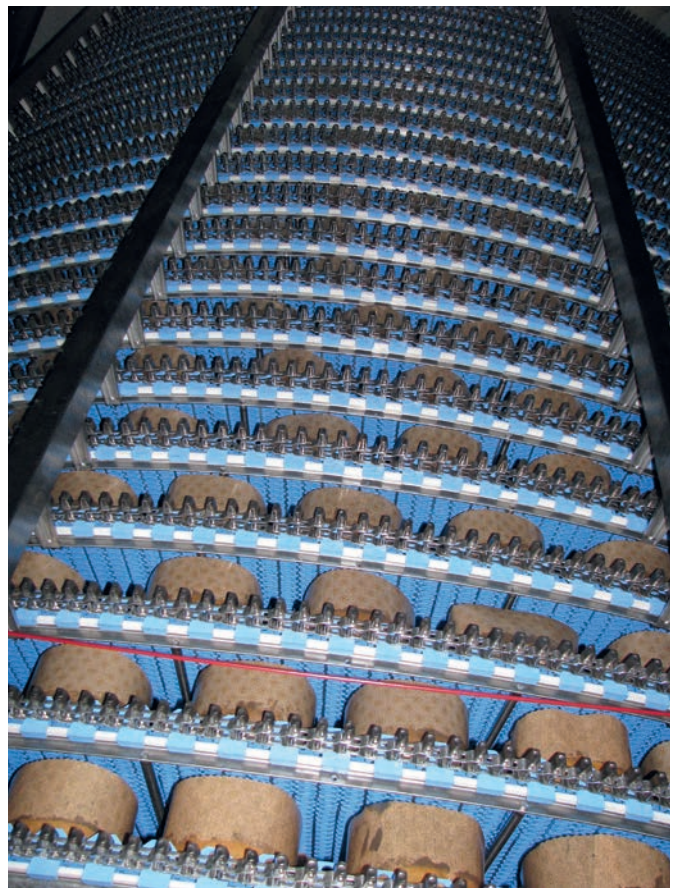
The plant favors a natural proofing process.

PERFECT SHAPE: "RISES, BUT DOESN'T STICK"

The quality and accuracy of the proofing treatment are such to guarantee that during the process, the product does not stick on the bearing surface, regardless of whether it is a pan, the conveyor belt, or other supports, which means its shape will not be mechanically deformed.



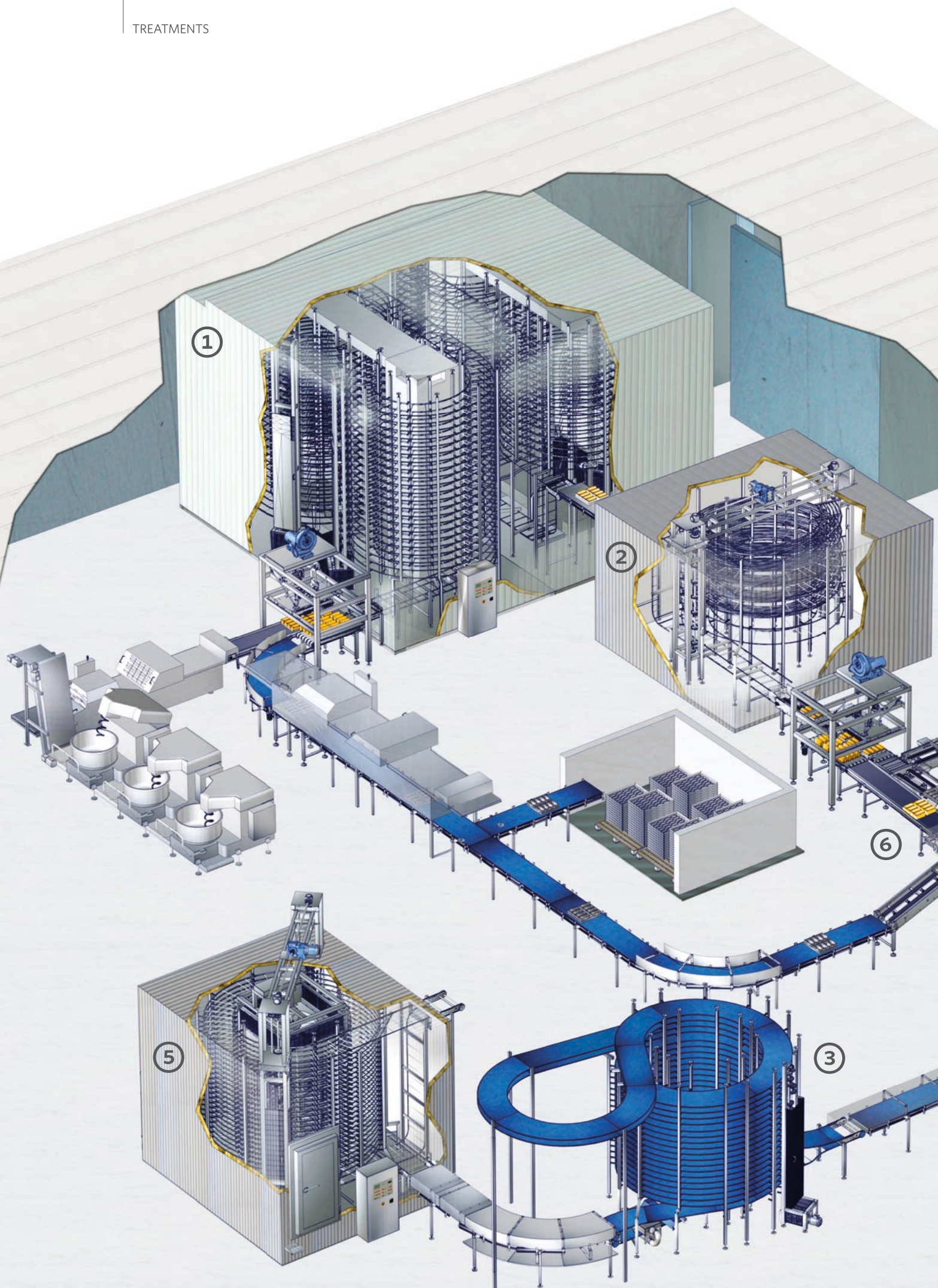




HIGH RESISTANCE OF THE BELT.

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

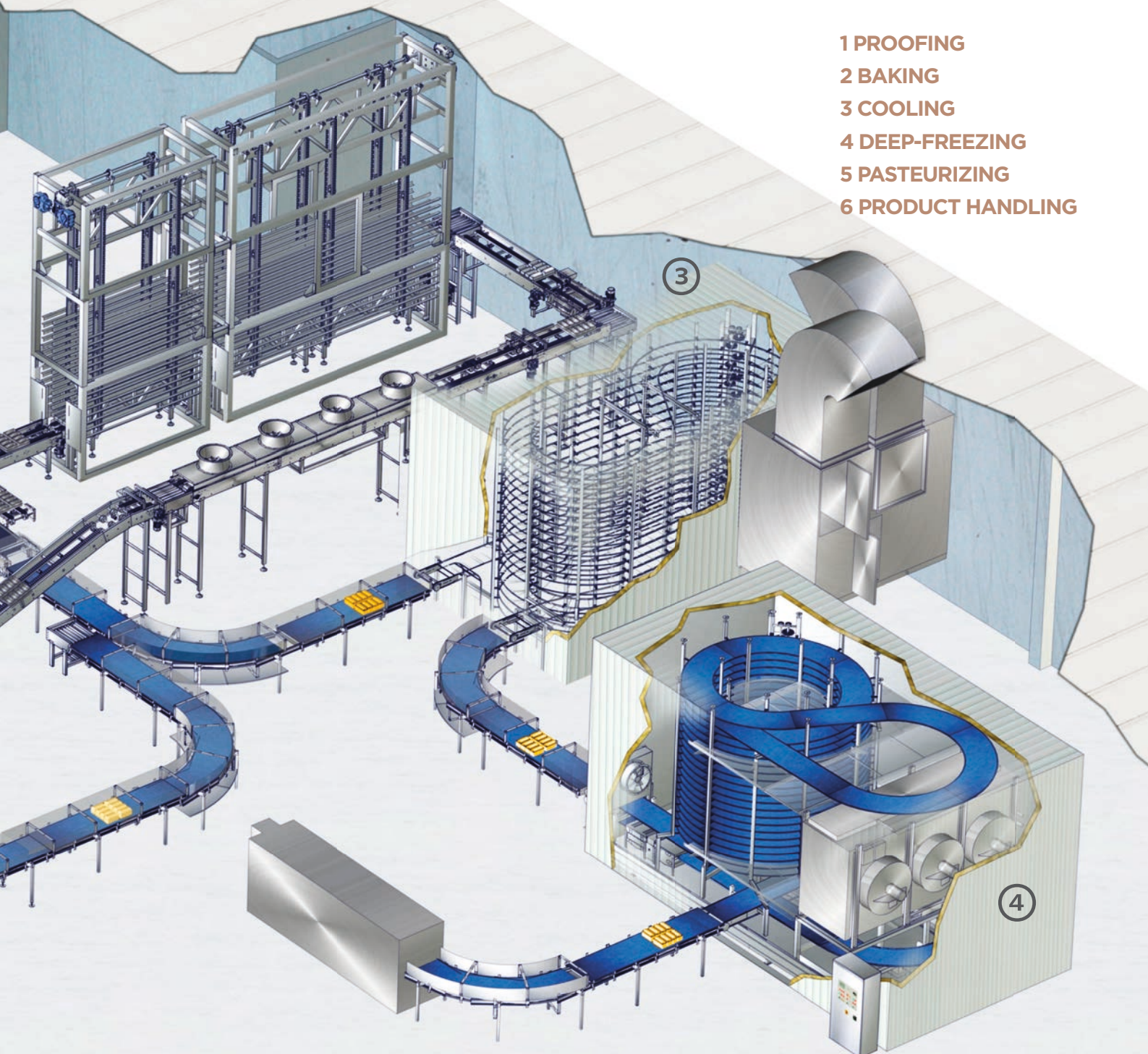




COMPLETE PLANTS: WE TRANSPORT YOU TO ALL SECTORS.

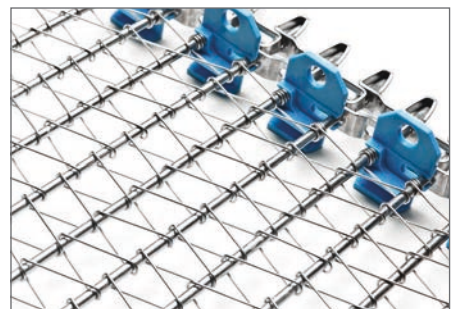
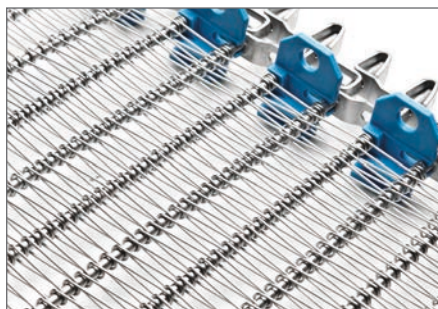
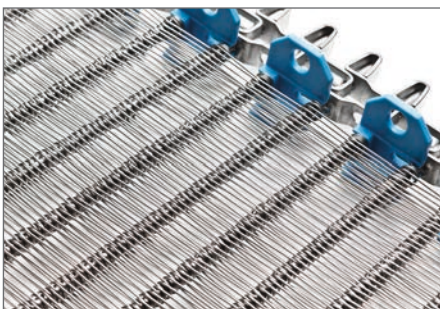
Proofing plants, but there's more. The expertise we've developed when it comes to planning and designing our installations, allows us to manufacture plants suitable for any type of thermal treatment, even in sectors that are apparently worlds apart.

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

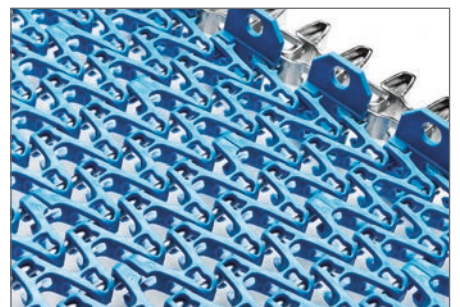
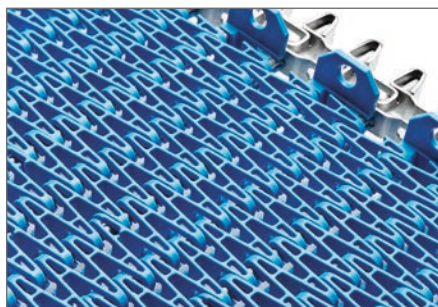
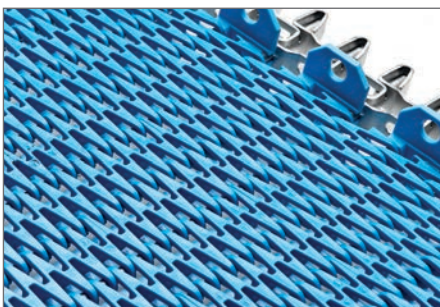


EVERY PRODUCT **HAS ITS OWN BELT.**

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

PROOFING 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 proofing system because it stands for reliability, flexibility and efficiency.

BRIGHT BAKERY › DECO INDUSTRIE
S.C.P.A. › DOLCIARIA ACQUAVIVA
SRL › FERNANDES BAKKERIJ N.V. ›
FGF BRANDS › FORNETTI GROUP ›
FRESYSTEM SPA › GRUPO BIMBO ›
IL VECCHIO FORNO ARTIGIANO ›
INTERNATIONAL DELIGHTS LLC › KINGS
HAWAIIAN BAKERY › KUWAIT FLOUR
MILLS › LANTMANNEN UNIBAKE ›
MAPO SRL › MODERN BAKERY › OAO
LIPEZKCHLEBMAKARONPROM › OY
MOILAS › PANRICO S.L.U. › SEMENZATO
- RO.MAR. › SOAVE SRL › SOHAR BEACH
BAKERY & STORES LLC › WOHLWEND
AG. TIEFKÜHL SPEZIALITATEN

TECNOPOOL S.p.A.

Via Buonarroti, 81
35010 San Giorgio in Bosco (PD) - Italia

T + 39 049 945 31 11
F + 39 049 945 31 00
E info@tecnopool.it

↓ discover more on www.tecnopool.it