



COMPANY PROFILE



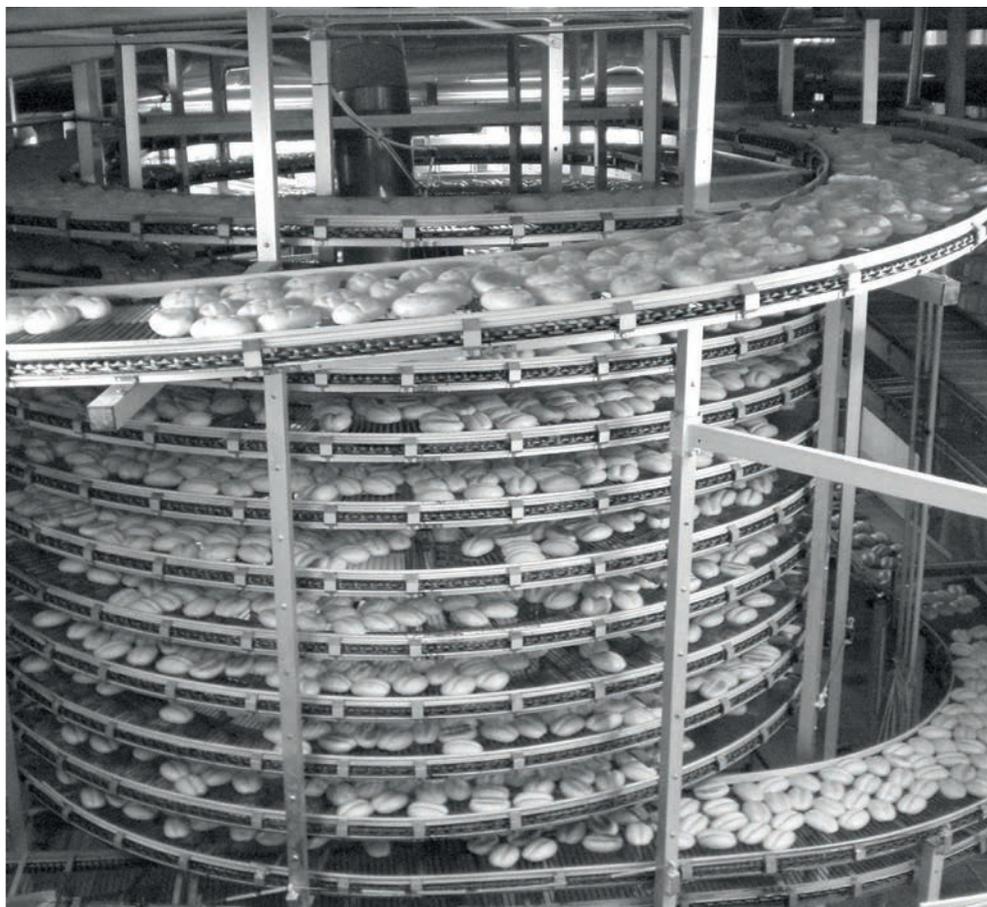
A STORY THAT GOES ON SINCE 1980.

From the first conveyor belt for food products to the new challenges of the global market: 30 years of success after success under the sign of excellence.

The story of Tecnopool is one born out from a big idea: **design, manufacture and install** machinery for the treatment and processing of food products.

A story that began in 1980 with the patenting of **Anaconda: the first conveyor belt** conceived by the company's founder, Leopoldo Lago. A winning and above all versatile product, suitable for all manufacturing processes where food products need to be thermally treated.

It was the beginning of a success story that has never stopped, as the results achieved in the last 30 years testify: growth of sales, an increasingly more widespread presence on foreign markets, an ongoing evolution of the products. The story of Tecnopool began in Padua, but today that story has crossed domestic boundaries to be told **all over the world**.



WHEN NUMBERS SAY MORE THAN ONE THOUSAND WORDS.

We have developed all kinds of plants and in every continent of the globe: our history is a witness, our numbers speak loud and clear.

3.352

plants installed

80%

abroad

20%

in Italy

1080

ambient cooling



775

freezers



420

air forced cabinet cooling



165

automatic proofers



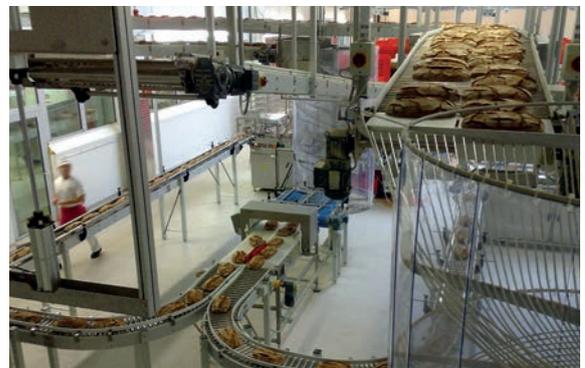
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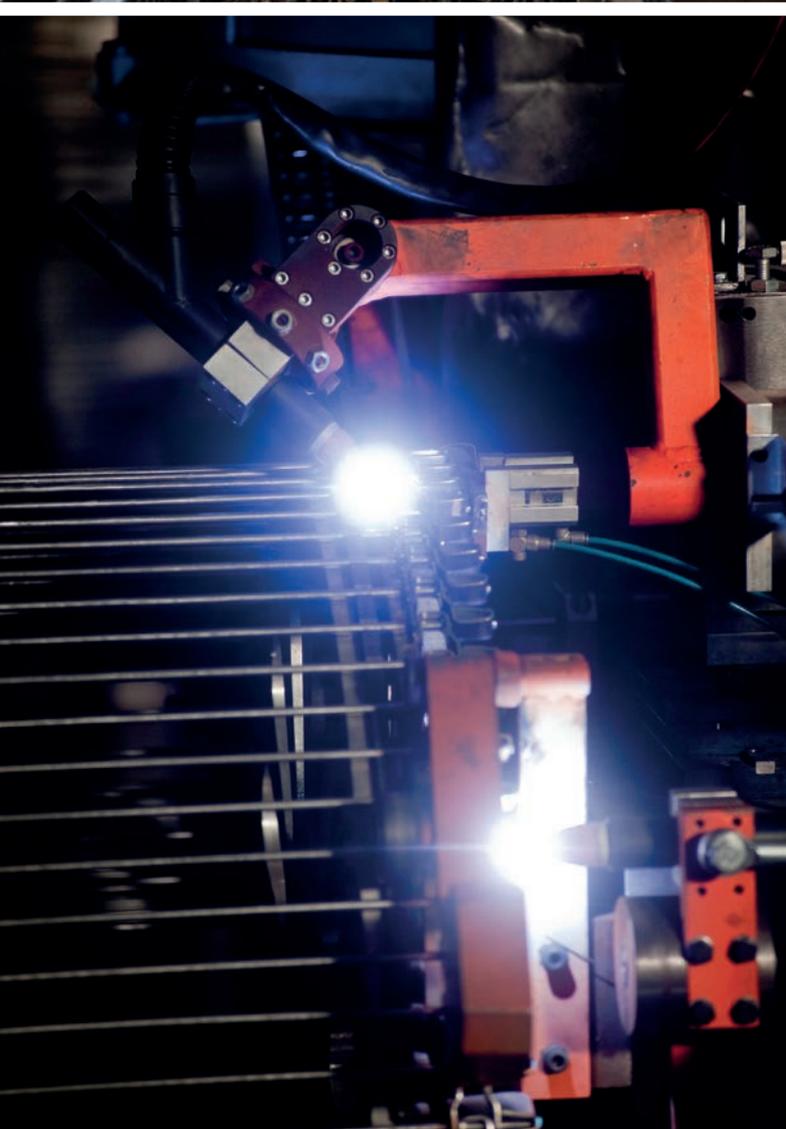
pasteurizers
and baking plants



830

product handling lines





3 PRINCIPLES, A SINGLE PHILOSOPHY.

Research, customization and securing the customer's loyalty: these are the three founding principles that inspire and guide us towards the future and towards guaranteed success.

1

RESEARCH & DEVELOPMENT

WE MAKE PROGRESS THROUGH RESEARCH, WE WALK INTO THE FUTURE.

We started moving in 1980 and have never stopped since.

Guided by a dynamic and active entrepreneurial vision, we have learned to interpret the demands of a constantly changing market, always putting **development and technological evolution** in first place, and **investing over 10% of our turnover in research and development:** and so develop tomorrow's solutions today.

2

CUSTOMIZATION

EVERY PLANT CATERS TO YOUR PRECISE DEMANDS:

Our plants adapt perfectly to our customers demands.

Every company has specific requirements, which we know how to satisfy with the correct solutions.

Every reality has its own demands, which we have learned to **listen to, interpret and solve.**

The result is that **every customer has a unique plant built to size:** designed according to his needs and customized to the centimeter.

This is how we have become reliable suppliers; this in short is how we have become Tecnopool.

3

CUSTOMER LOYALTY

WE SPEAK THE SAME LANGUAGE OF OUR CUSTOMERS.

Every customer desires the best for his business. We know this well and succeed in delivering it both from a technical and project point of view, as well as from a human and personal perspective.

Dialogue is the first step towards establishing a constructive relationship: we understand this immediately- from the very beginning and we keep it in mind day after day. This is why **every demand always finds a fast and effective answer.**

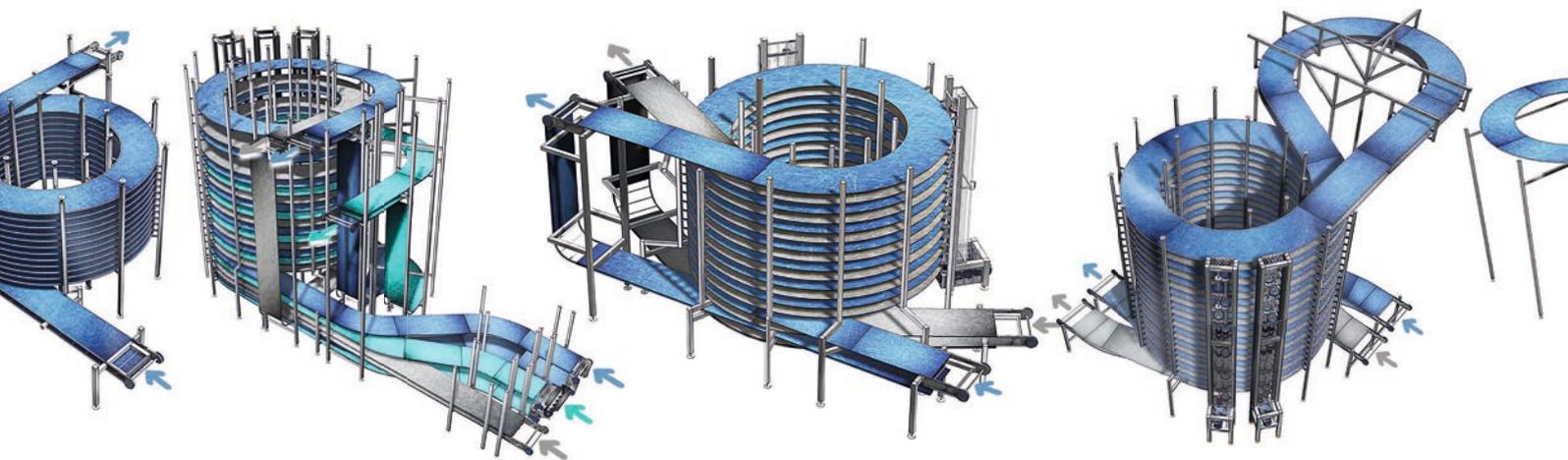
EVERY PRODUCT REFLECTS OUR SKILLS, AND YOUR NEEDS.

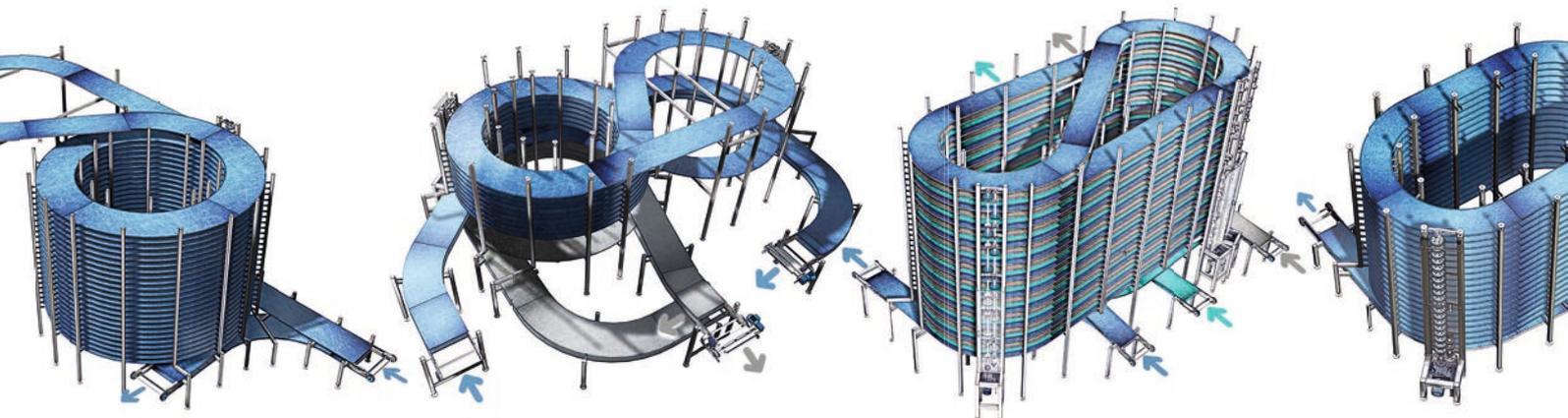
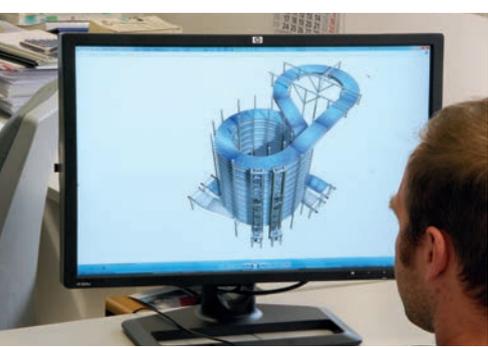
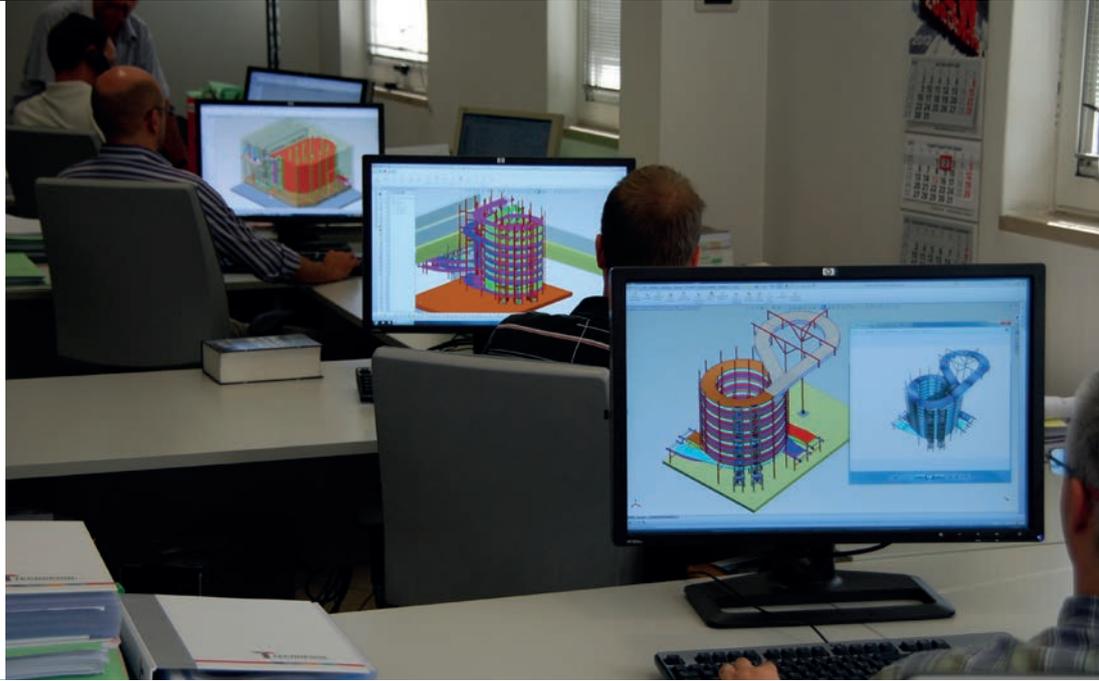
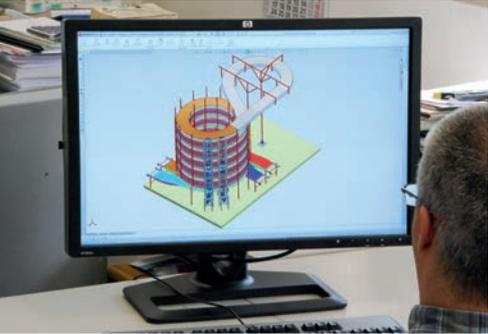
From deep-freezing to cooling, from pasteurizing to proofing, from product handling all the way to baking: the term flexibility goes hand in hand with all our solutions.

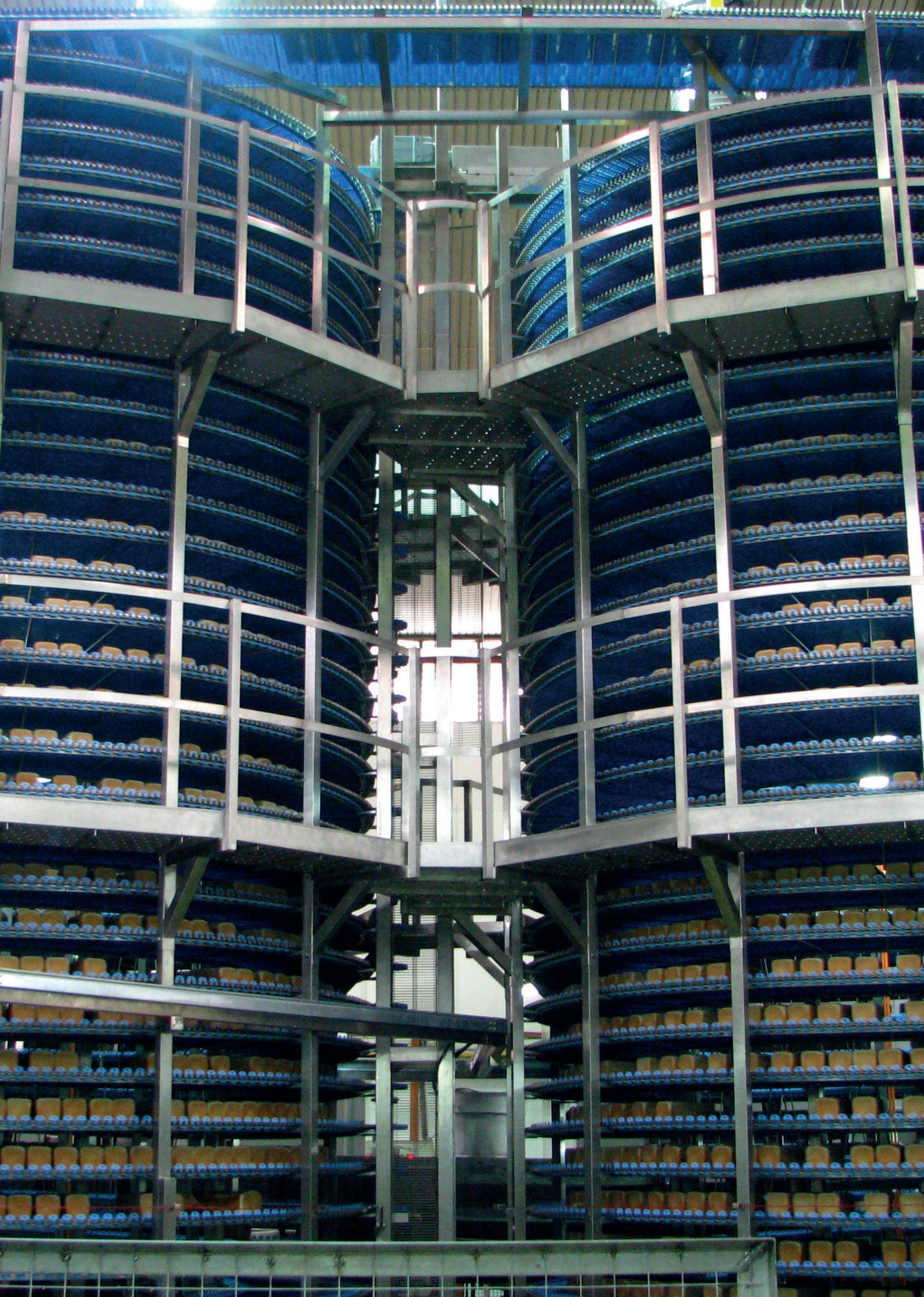
Before developing a plant, we think of those who will use it, because flexibility for us is not only a mental factor, it's above all a work approach.

This is precisely the purpose of our design office: it helps to establish **an exclusive relationship** with the customers, one based on straightforwardness and clarity and competence. A relationship in which the ability to listen is matched with a readiness to provide answers. A relationship built on the meeting and exchanging of ideas that starts early in the planning phase and ends with the construction of the system.

This is how we develop plants **that are truly customized for each customer and for every type of space**, plants that guarantee the maximum in terms of productivity and the minimum in terms of maintenance.







THE HEART OF OUR PLANTS HAS A PRECISE NAME: **T-WORTH.**

A new concept for conveying food products that solves the problem of lubrication, raises the level of hygiene and ensures concrete advantages.

It's not simply a conveyor belt, but a patented system we've 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.



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.



CONVEYING SPEED

The drive unit and sliding systems allow the belt to reach a speed of over 30 meters per minute.



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.



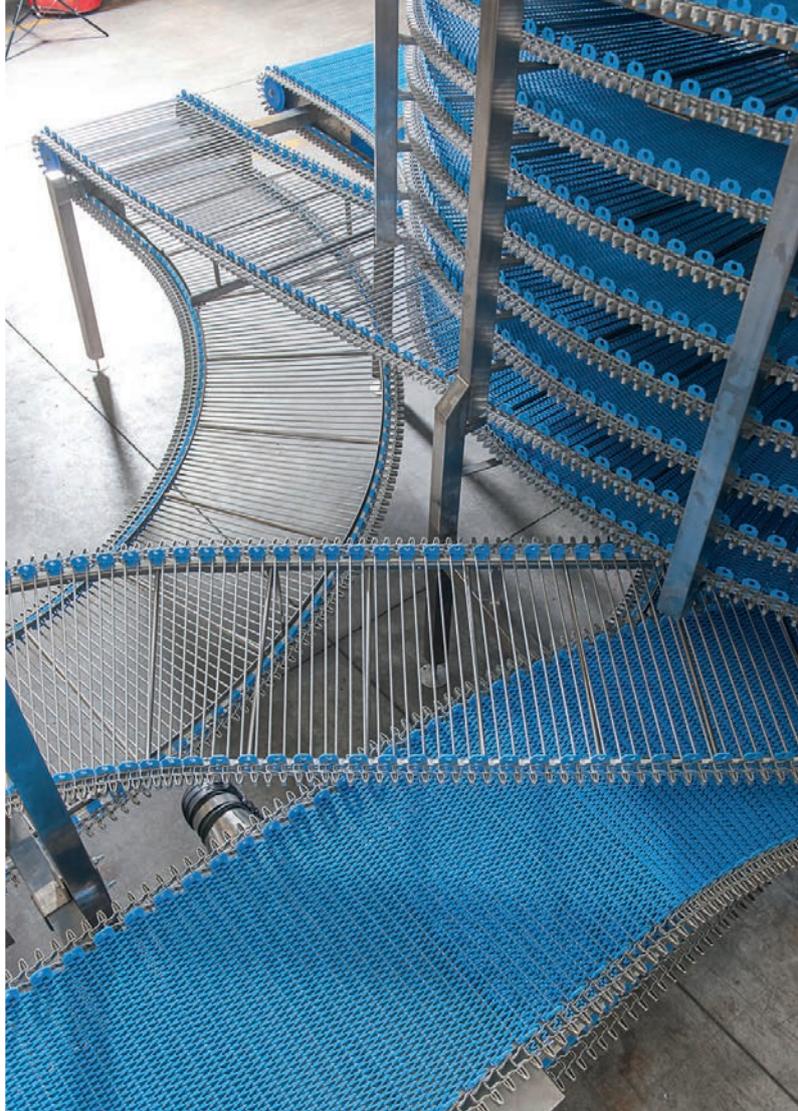
CLEANING TASKS MADE SIMPLE

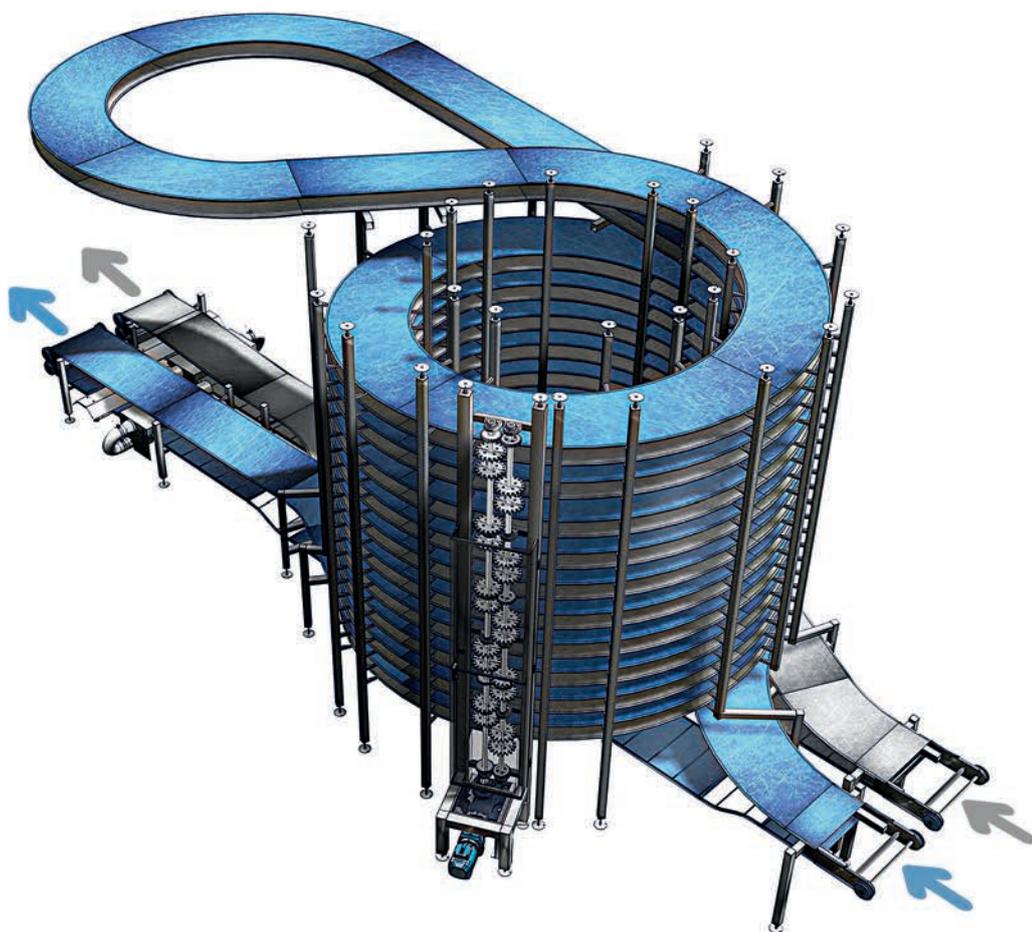
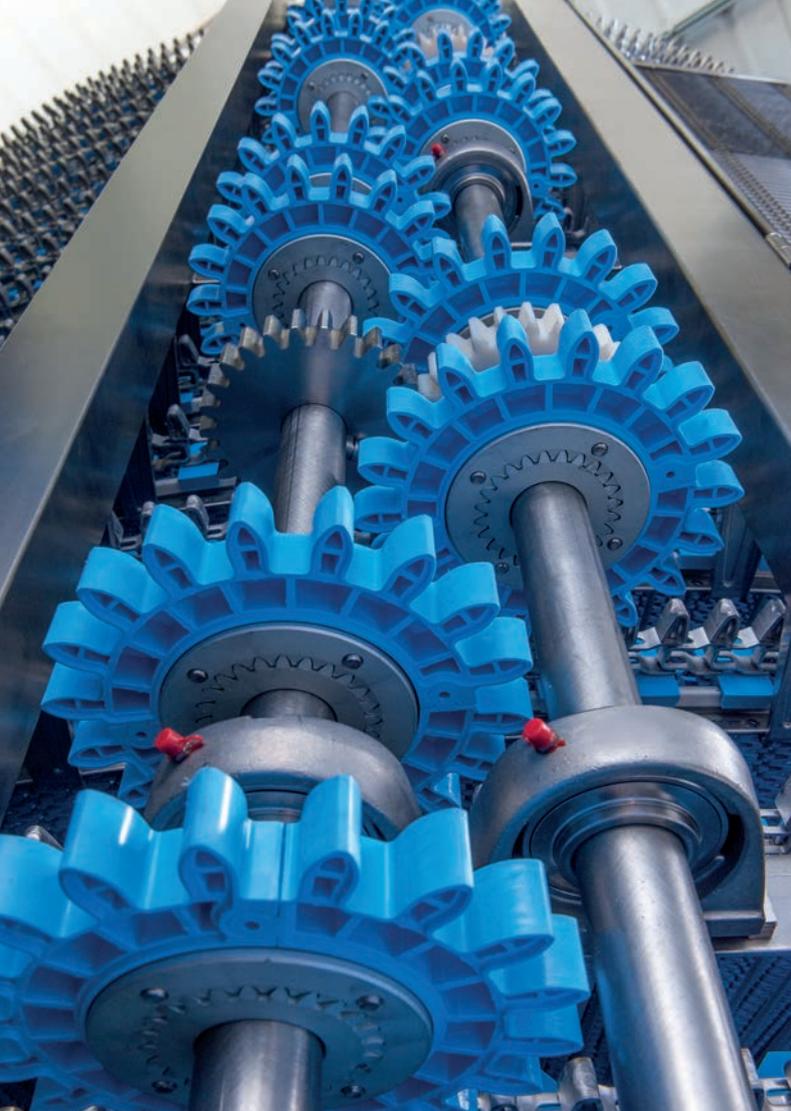
The conveyor belt, made entirely out of stainless steel, and the special constructional system, that allows the user to reach easily every part of the spiral, make it possible to achieve the high hygiene and health standards required by the food industry.

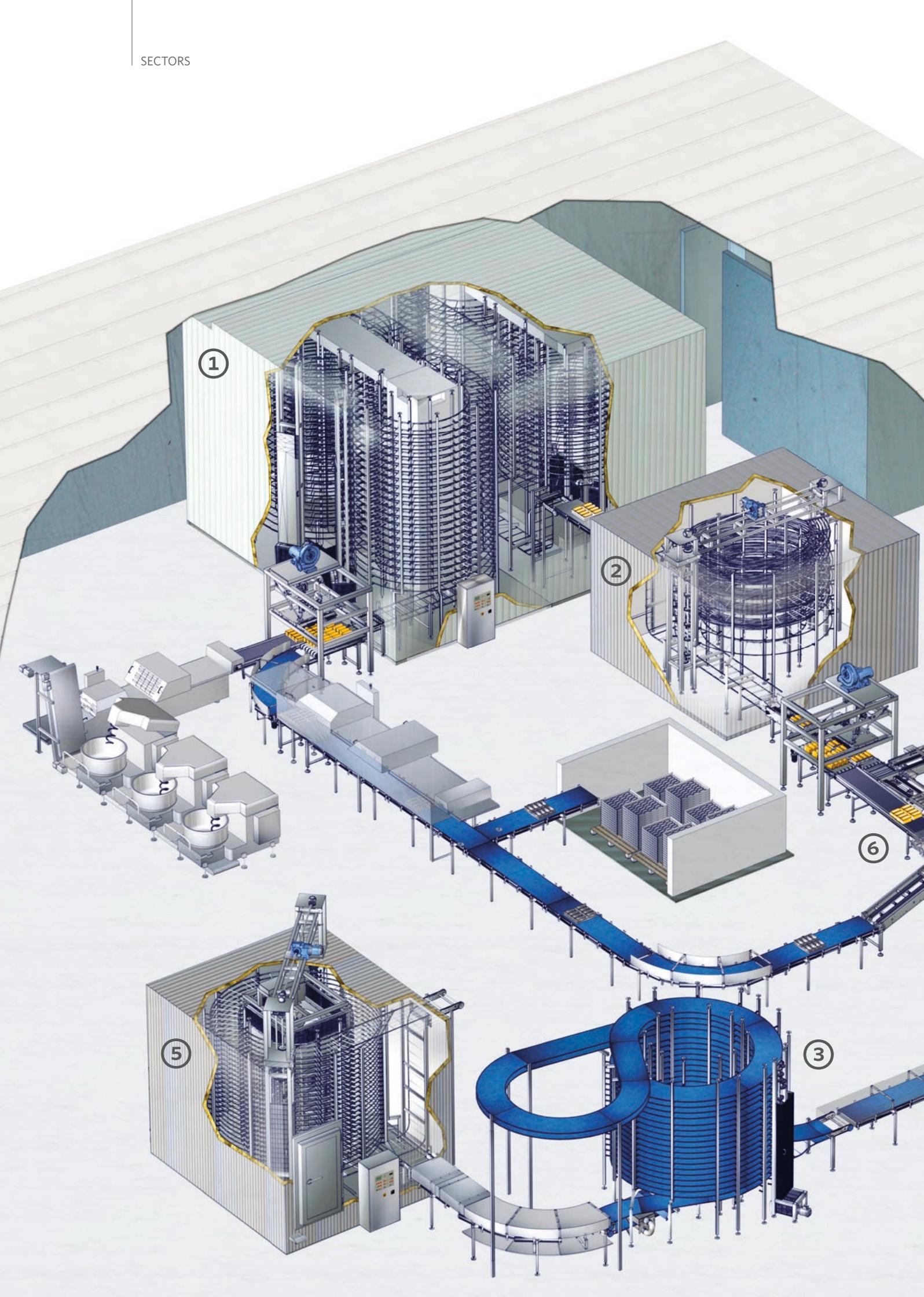


SUITABLE FOR ANY TEMPERATURE

The conveyor belt supplied is suitable for the widest range of temperatures from -40°C to +300°C (from -40°F to +572°F).







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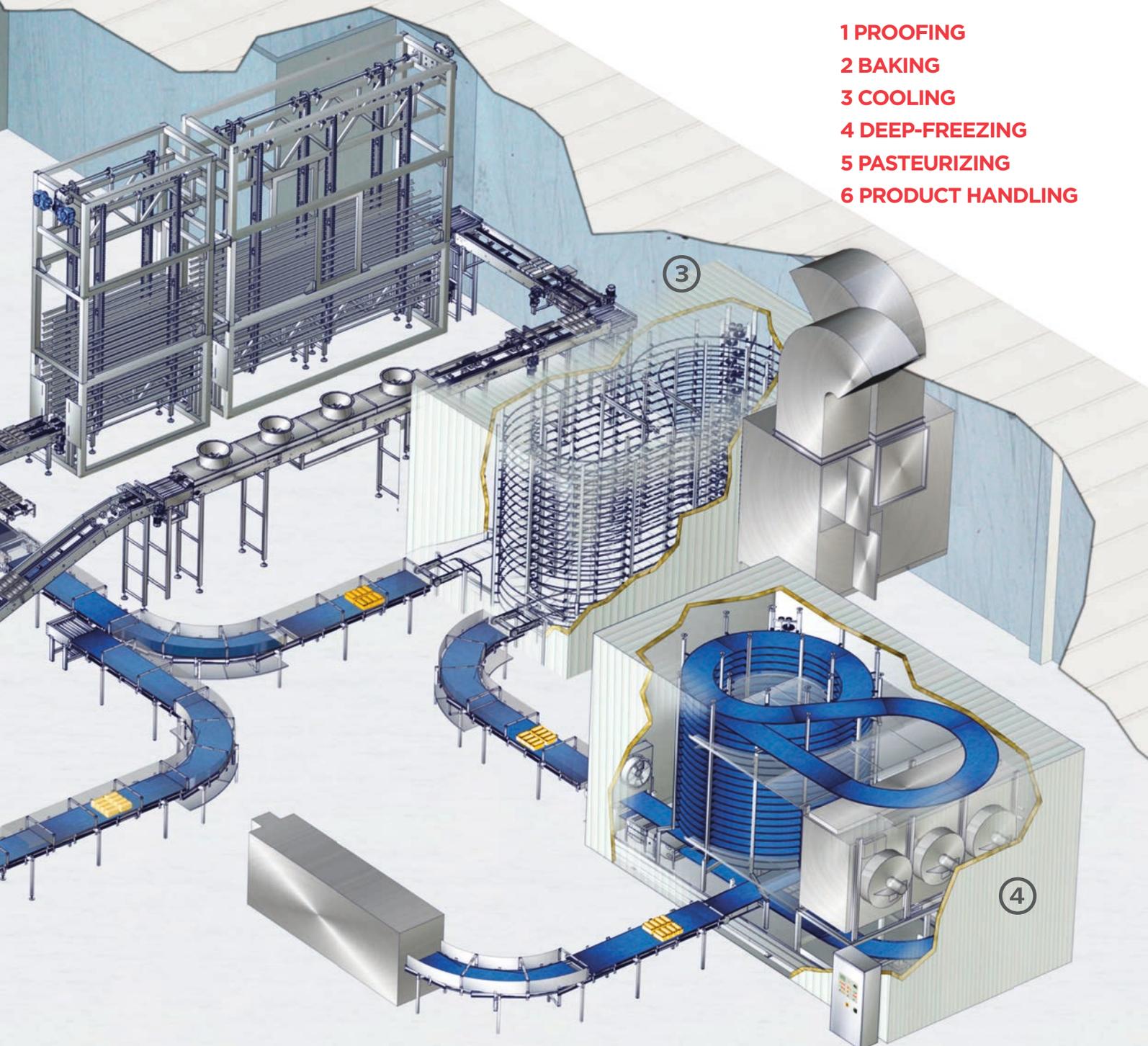
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③

THE SECTORS CHANGE, THE EFFICIENCY REMAINS THE SAME.

The versatility of our plants is proven by the sectors in which it is applied: it's no coincidence that our technology is often behind the processing of a food product.

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



DEEP-FREEZING

The know-how we've acquired allows us to guarantee a method that is absolutely avant-garde for the treatment of packaged or bulk food products, that are conveyed on belt and deep-frozen in cabinets that have insulated walls with variable thickness.



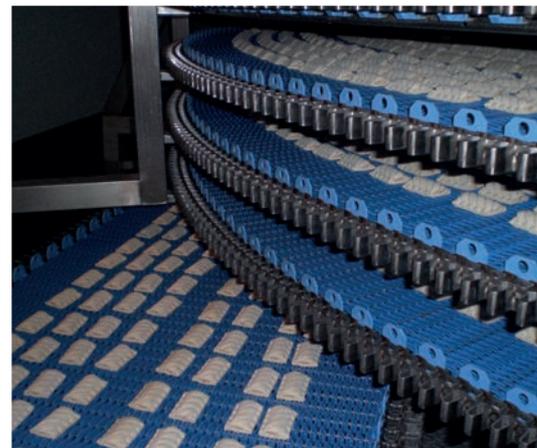
COOLING

A system designed for two types of cooling: ambient and with forced air in room. It is precisely this flexibility that makes it suitable for any manufacturing line and any kind of packaged or bulk food product.



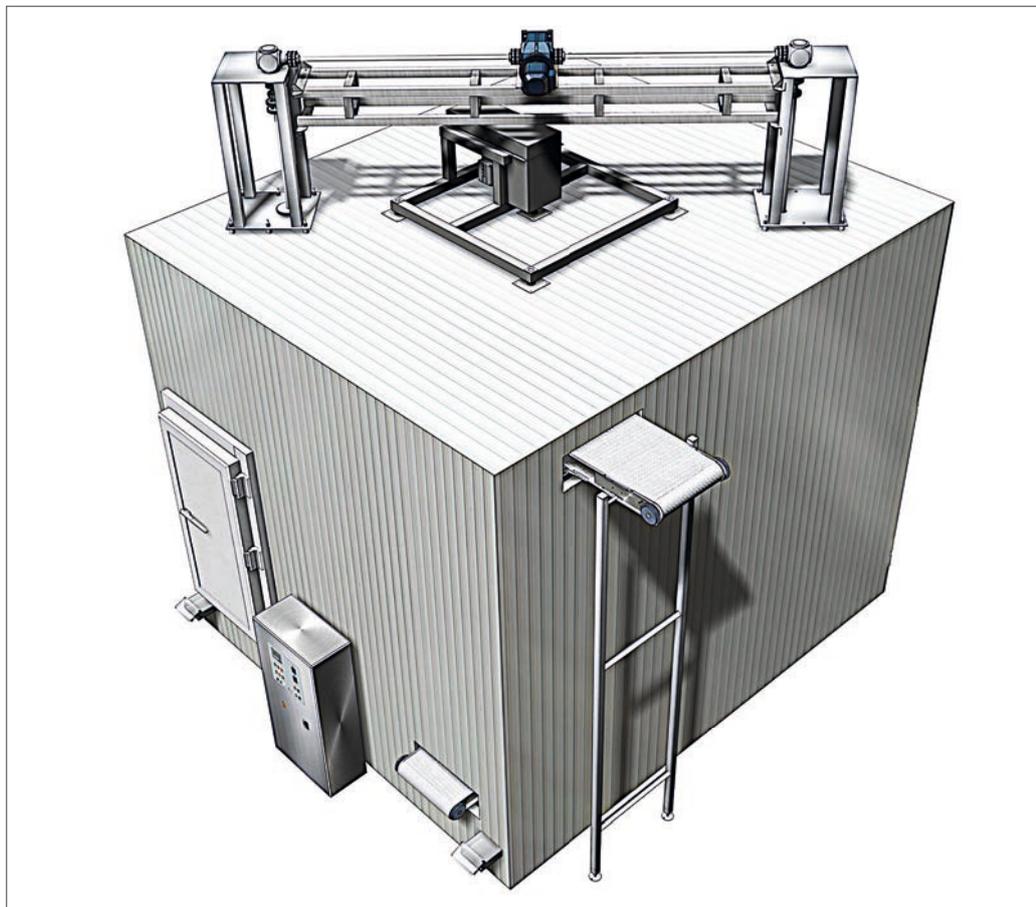
PROOFING

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



PASTEURIZING

To make the treated products reach the right temperature within the required time, it is essential to carefully cover every detail: it is no coincidence we design complex plants that use insulated rooms to treat the food products in accordance with parameters that are constantly monitored.



BAKING

A plant that sets itself apart from those available on the market till now: ovens are usually tunnel-shaped, while ours is spiral-shaped. A system that blends all the characteristics that are typical of our products with an exceptional thermal yield: flexibility, reduced space, simple maintenance.



PRODUCT HANDLING

The flexibility of our technology is proven in this field: every handling system can be designed for any type of food product and can be developed according to preference with an endless number of combinations of curves, straight stretches, ascents, descents and spirals with the technical solutions most fitting to the manufacturing requirements of the customer.



WORKING ALONGSIDE **THE GREATEST BRANDS** IS OUR TECHNOLOGY.

The brands that have chosen us are the best acknowledgement to our work: We thank them and continue to evolve with them.

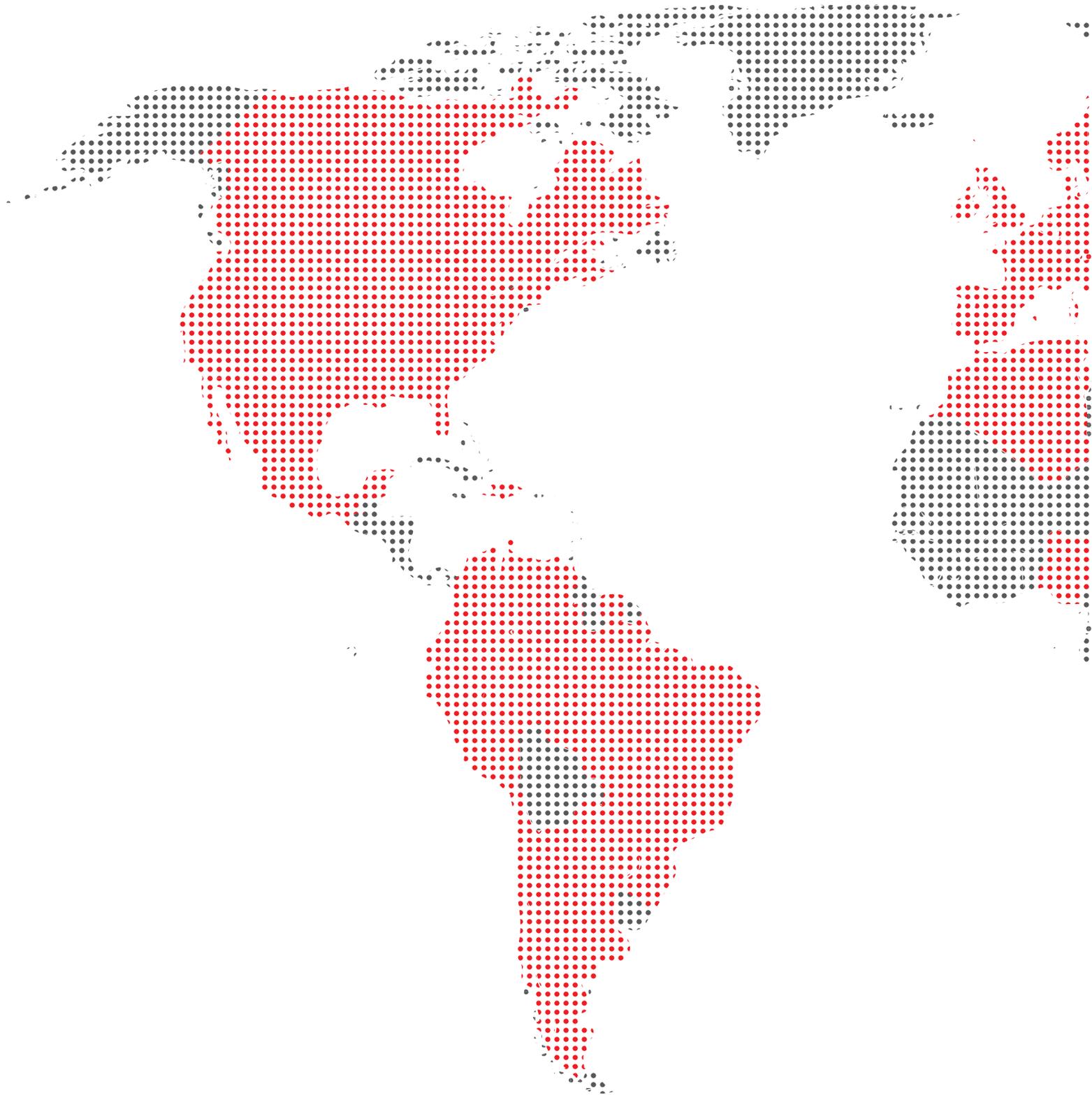
Wherever there are great brands, you're sure to find Tecnopool technology. The most important manufacturing companies of the food industry, the most established and recognizable, have entrusted themselves to our plants. To all of them we have guaranteed reliability, flexibility, efficiency and thirty years of history always hand-in-hand with excellence.

AJINOMOTO FROZEN FOODS CO. INC.
JAPAN › AL JADEED › BAKERS
MAISON SDN BHD (GARDENIA) ›
BREDENMASTER CHILE S.A. › BRIGHT
BAKERY › CARL MULLER GMBH &
CO. › CASA DELLA PASTA › CEYLON
COLD STORES LTD › CONEINN
SALMONSHOUSE › CP RAM THAILAND ›
DECO INDUSTRIE S.C.P.A. › DELMOTTE
SA PATISERIE › ERHARD VIENNOISERIES
TRAITEUR › FERNANDES BAKKERIJ
N.V. › FGF BRANDS › FORNETTI KFT ›
FRENCH BAKERY AS › FRESYSTEM SPA ›
FUJIPANCO CO. LTD JAPAN › GARDENIA

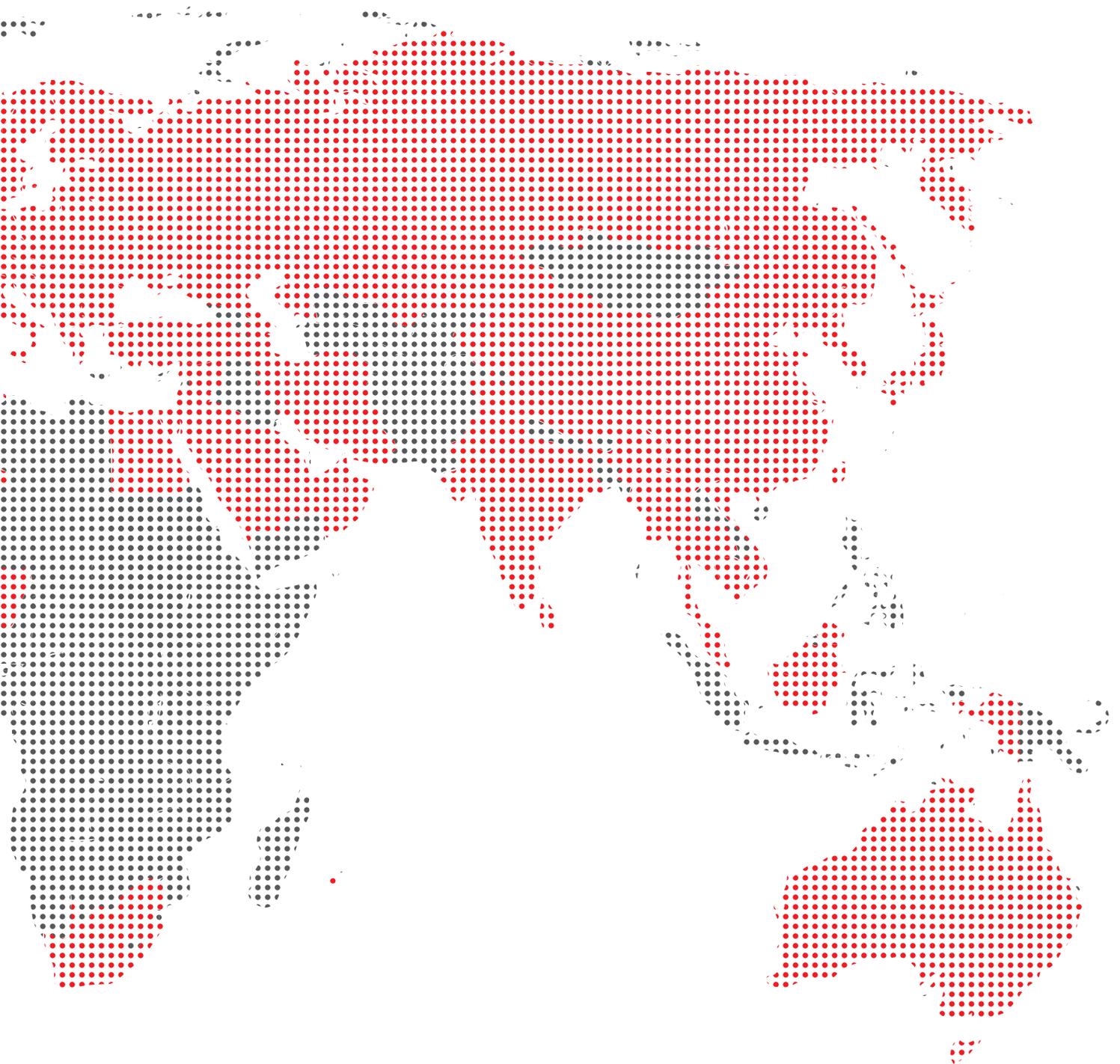
BAKERIES (K.L.) SDN BHD › GIVESCO SA ›
GRUPO BIMBO › GRUPPO COLUSSI ›
HARRY BROT GMBH › INTERNATIONAL
DELIGHTS LLC › KAMPS › KING'S
HAWAIIAN BAKERY › KRAFT FOODS ›
KUWAIT FLOUR MILLS › LANTMANNEN
UNIBAKE › LIEKEN › MARIA RA ›
MAYEKAWA MFG CO. LTD › MEIJI ›
MIRITAL › MOROZKO - LLC CAESAR ›
NESTLE' › OOO KEGICHEVSKOYE
(KULINICHI) › ORANGE BAKERY ›
PALACIOS ALIMENTACION S.A. ›
PANRICO S.L.U. › PASTIFICIO RANA ›
PESQUERA VENTISQUEROS ›
POLARBRÖD › PRESIDENT BAKERY ›
RANA MEAL SOLUTIONS LLC ›
SEMENZATO - RO.MAR. › SHIKISHIMA
BAKERY JAPAN › SILVER BIRD › SOHAR
BEACH BAKERY › SUGAR & SPICE ›
SURGITAL › TELEPIZZA S.A. › WALMART ›
WARBURTONS LTD › WELLBAKE - LE
PETIT BRETONNE › WESTON BAKERIES
LIMITED › WOHLWEND AG.TIEFKÜHL
SPEZIALITATEN › YAMAZAKI GROUP

A BUSINESS **WITHOUT BOUNDARIES.**

Tecnopool is in every corner of the world: we have qualified agents and are permanent guests at 30 trade fairs each year.



Since 1980, we have been skillfully operating on all markets and with our glance always projected to new horizons. From Japan to the United States, from Europe all the way to South America: **we've exported our technology across the globe** and in every country we've learned to confront ourselves with diverse work customs and different technical standards. But most of all, wherever we've landed, we've never backed down at the sight of new challenges, but have always risen up to face and overcome them. Today our agents are the face we choose to present the Tecnopool brand in the five continents and the trade fairs we take part in are a further opportunity for encounters and exchanges to take place and new relationships are formed.





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