



PASTEURIZING

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:

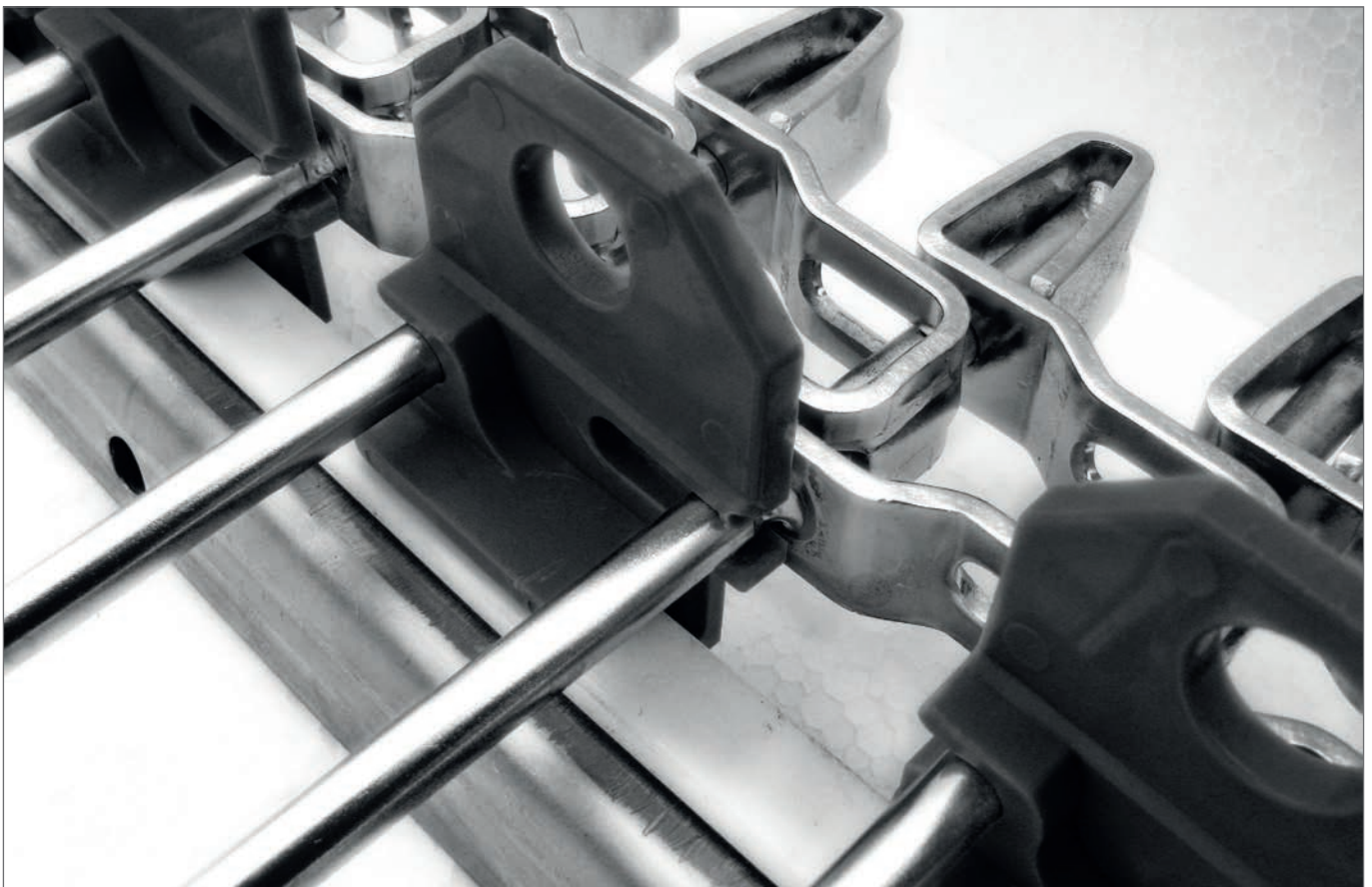
Simple mechanics

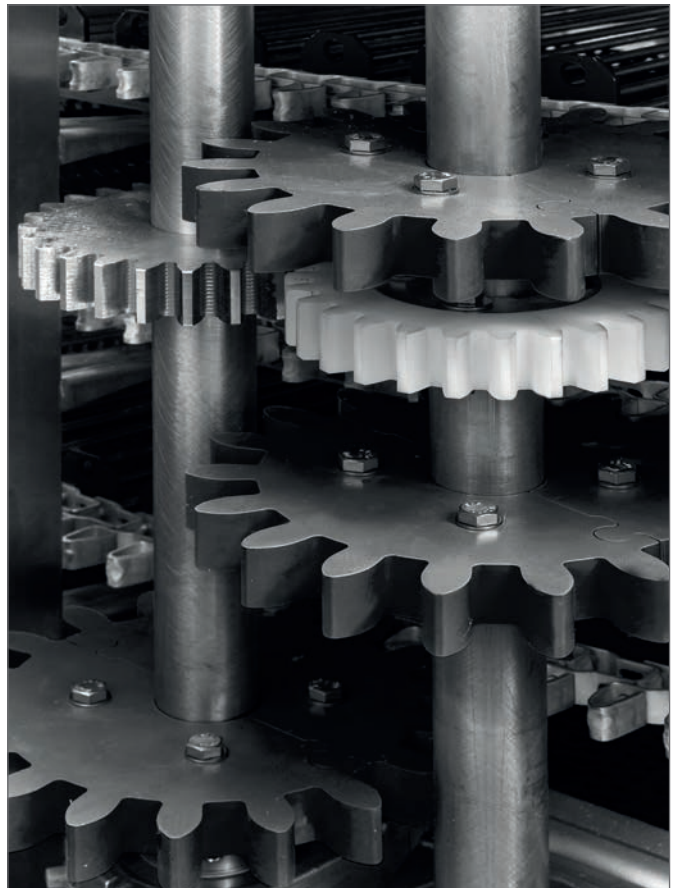
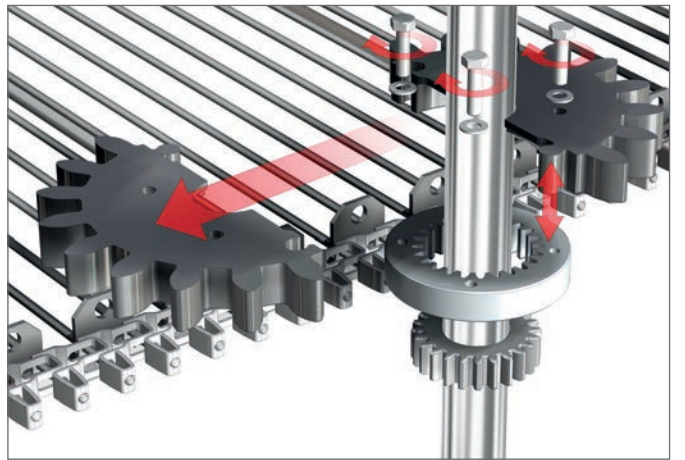
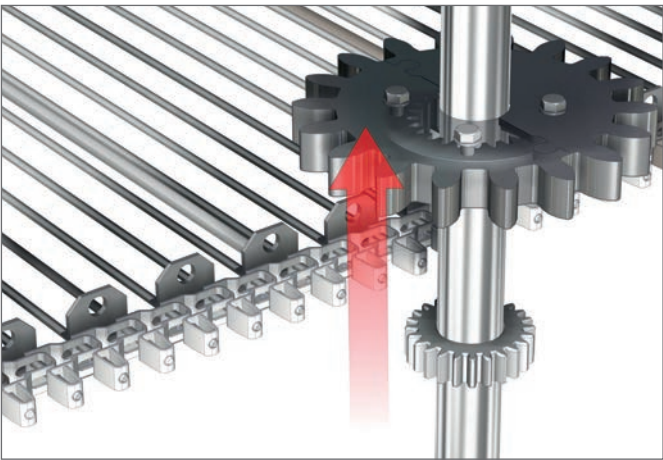
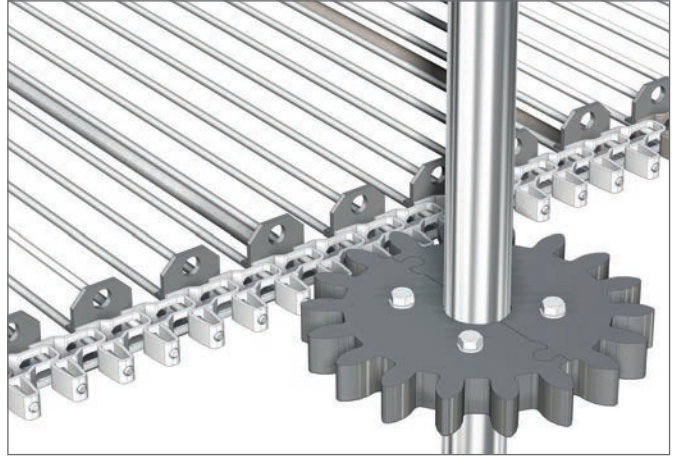
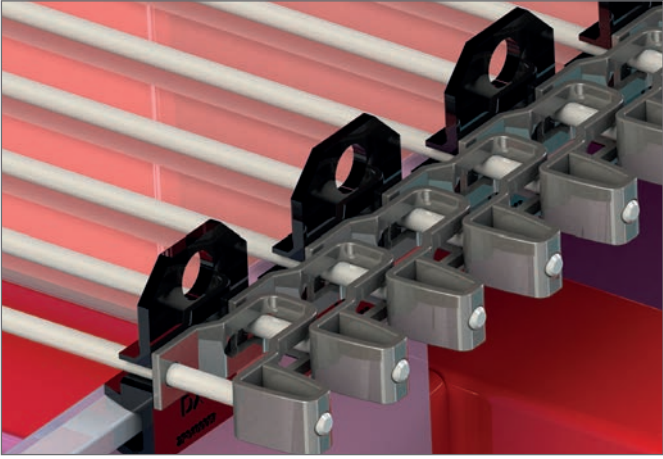
Highly-resistant stainless steel conveyor belt

Affordable and simple maintenance

Simple tasks

Unique and specific technical solutions designed for each customer.





T-WORTH AND INSULATED ROOMS: ADVANTAGES START HERE.

To make the treated food products reach the right temperature and within the required time, it is essential to carefully cover every detail: it's no coincidence that we design complex plants that use insulated rooms to reach the indicated temperature and the T-Worth conveyor belt to support high production cycles.

INSULATED ROOMS

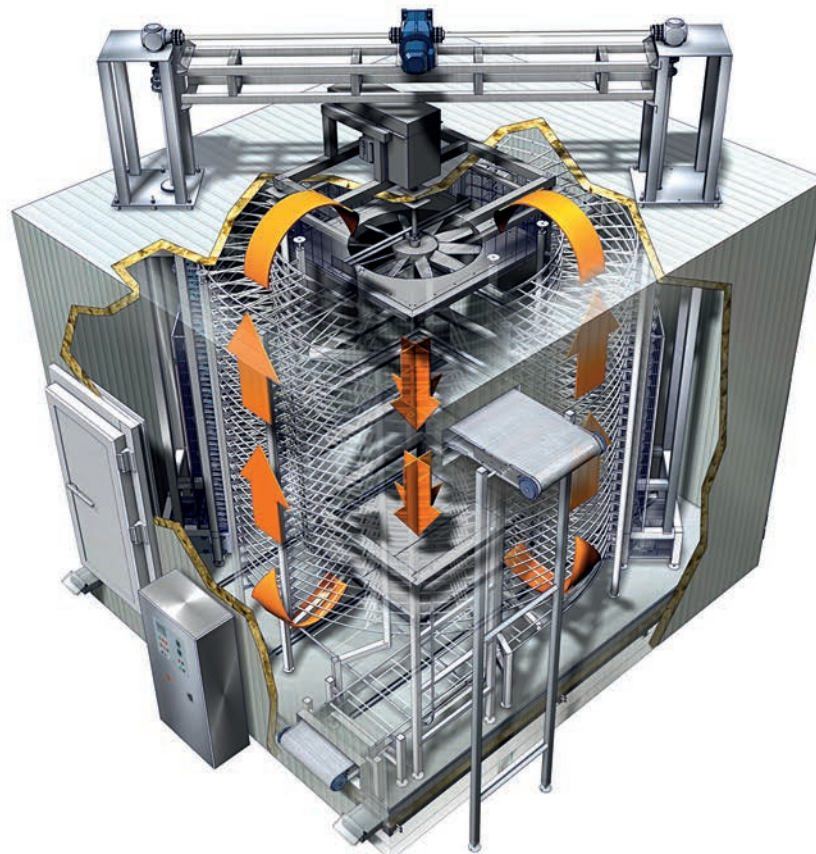
The insulated rooms allow for the products to be brought to the right temperature and within the required time.

OUTSTANDING ADAPTABILITY

The plant uses the T-Worth conveyor belt, which adapts to any manufacturing context and to all food products.

POSSIBILITY OF WORKING AT HIGH TEMPERATURES

The T-Worth conveyor belt is designed to work without problems at high temperatures.



CONVECTION AND FLEXIBILITY: OUR PLANT IN TWO WORDS.

The heating step during the pasteurizing sequence is not only important: it is crucial. For this reason, our plants use convection heating to ensure uniform and quality results. And what's more, the option of differentiating the temperatures is the distinctive trademark of a plant built around the concept of flexibility.

UNIFORM TREATMENT

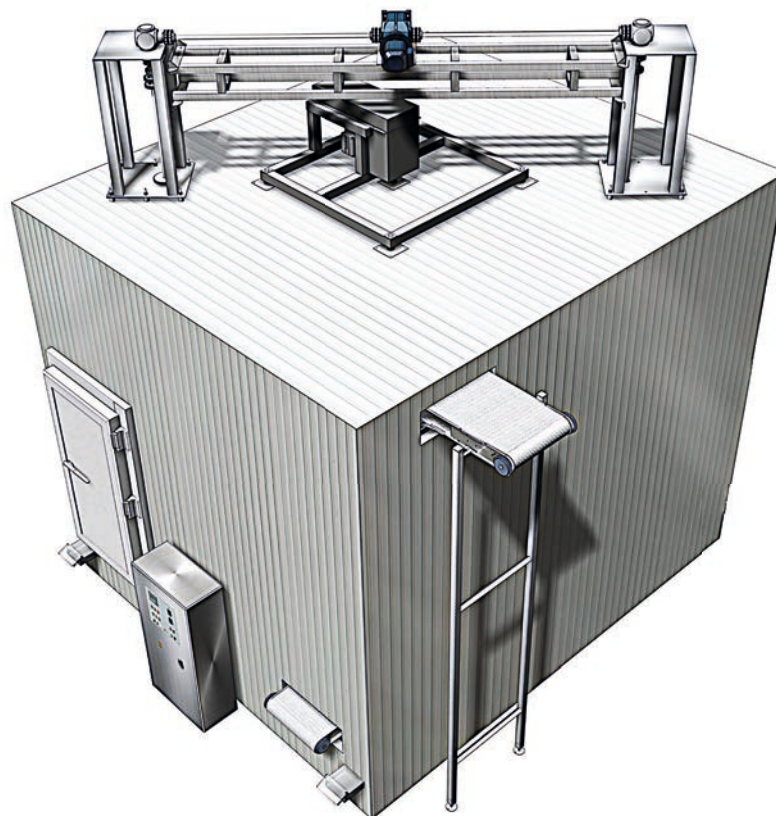
Convection heating heats the food product uniformly, independently of moisture content.

DIFFERENTIATED HEATING

The food products can be heated in sequence at different temperatures: either in separate rooms or in the same room divided into compartments.

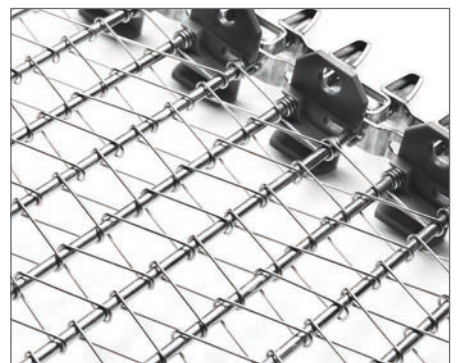
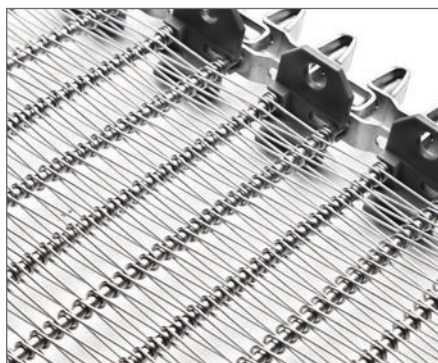
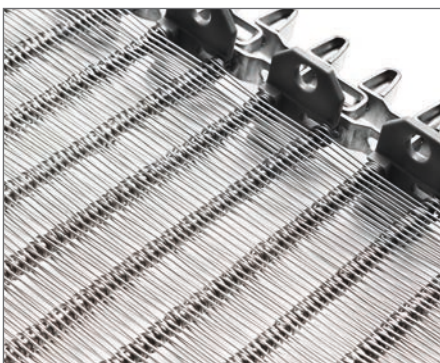
EVERYTHING UNDER CONTROL

The plant allows the user to control the heating and temperature-stabilizing time.



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.



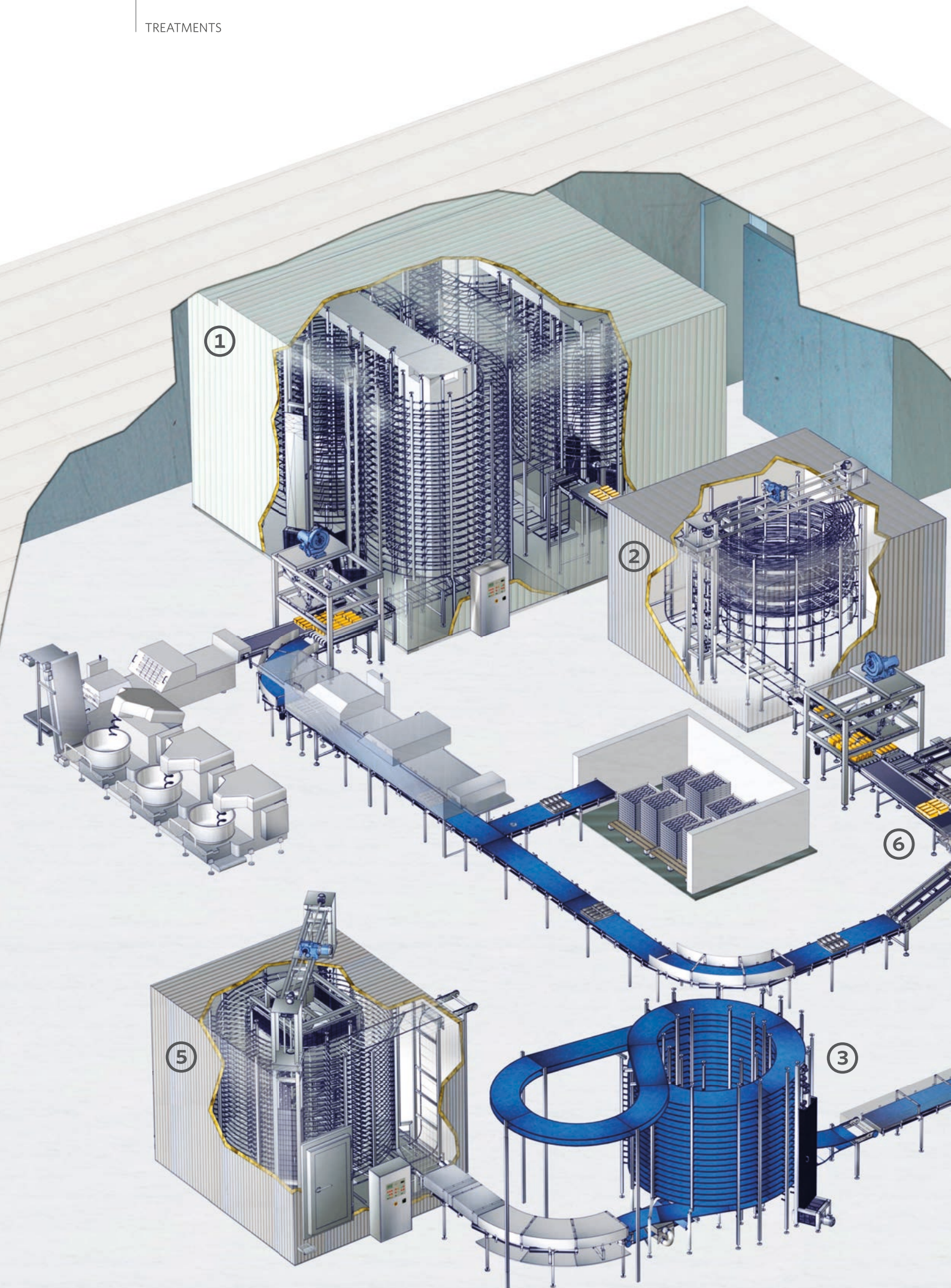
stainless steel mesh from 4 to 24 mm

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.

TECHNICAL SPECIFICATIONS OF BELT

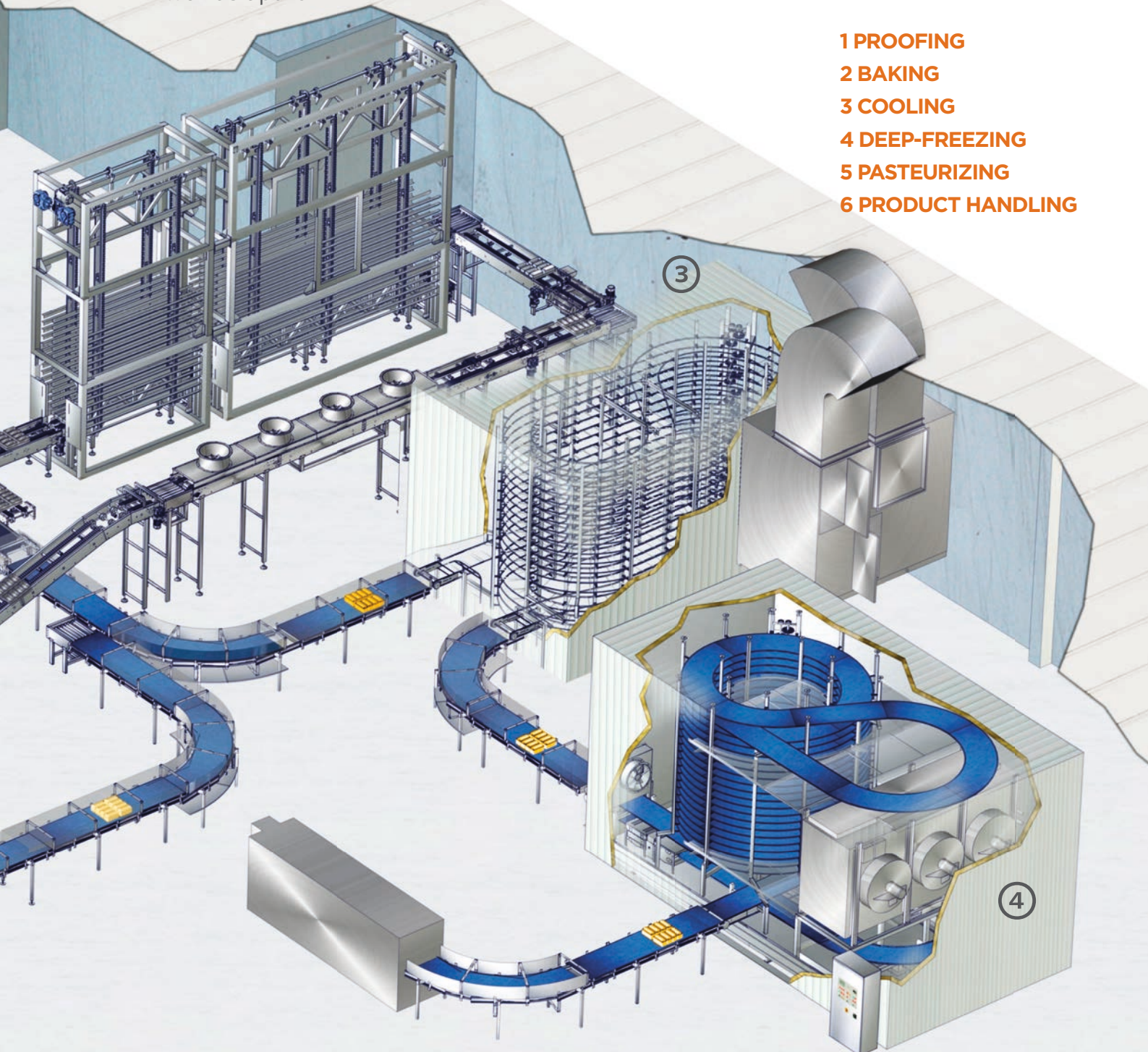
T-WORTH	Usable width		External Diameter		Internal Diameter		Development 1 cycle	
	mm	/ inch	mm	/ inch	mm	/ inch	mm	/ feet
TW 250	0230	/ 09" 04/64	1620	/ 063" 50/64	0925	/ 036" 27/64	04840	/ 190" 35/64
TW 300	0280	/ 11" 01/64	1851	/ 072" 53/64	1065	/ 041" 60/64	05570	/ 119" 19/64
TW 350	0330	/ 12" 63/64	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

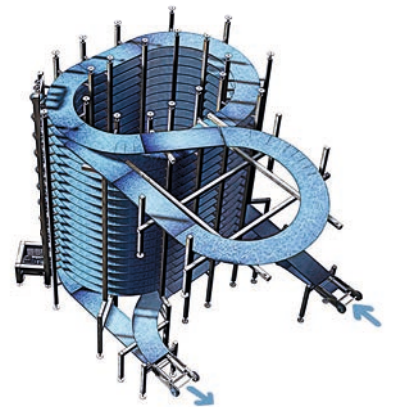
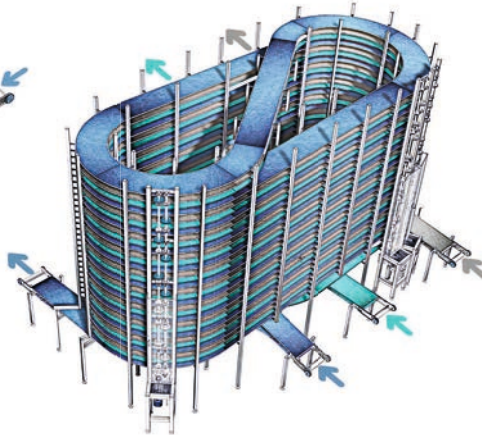
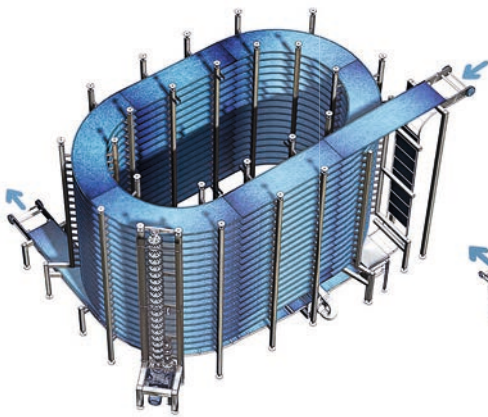
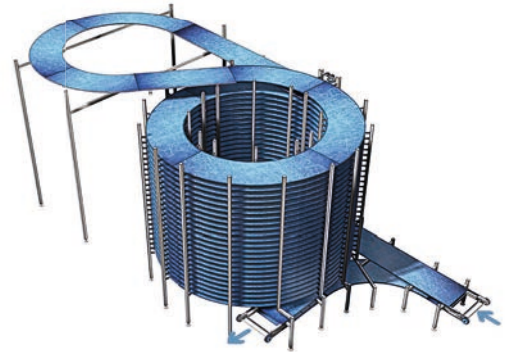
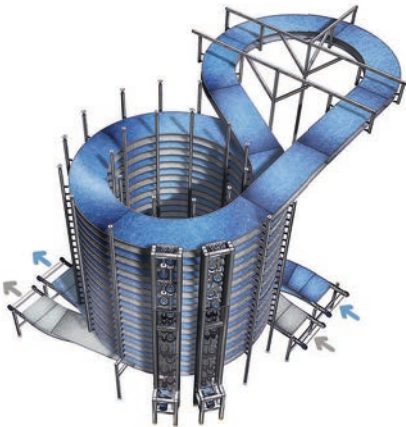
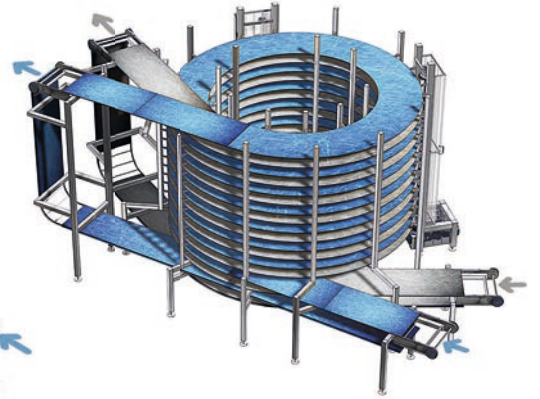


COMPLETE PLANTS: WE TRANSPORT YOU TO ALL SECTORS.

Pasteurizing 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**





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

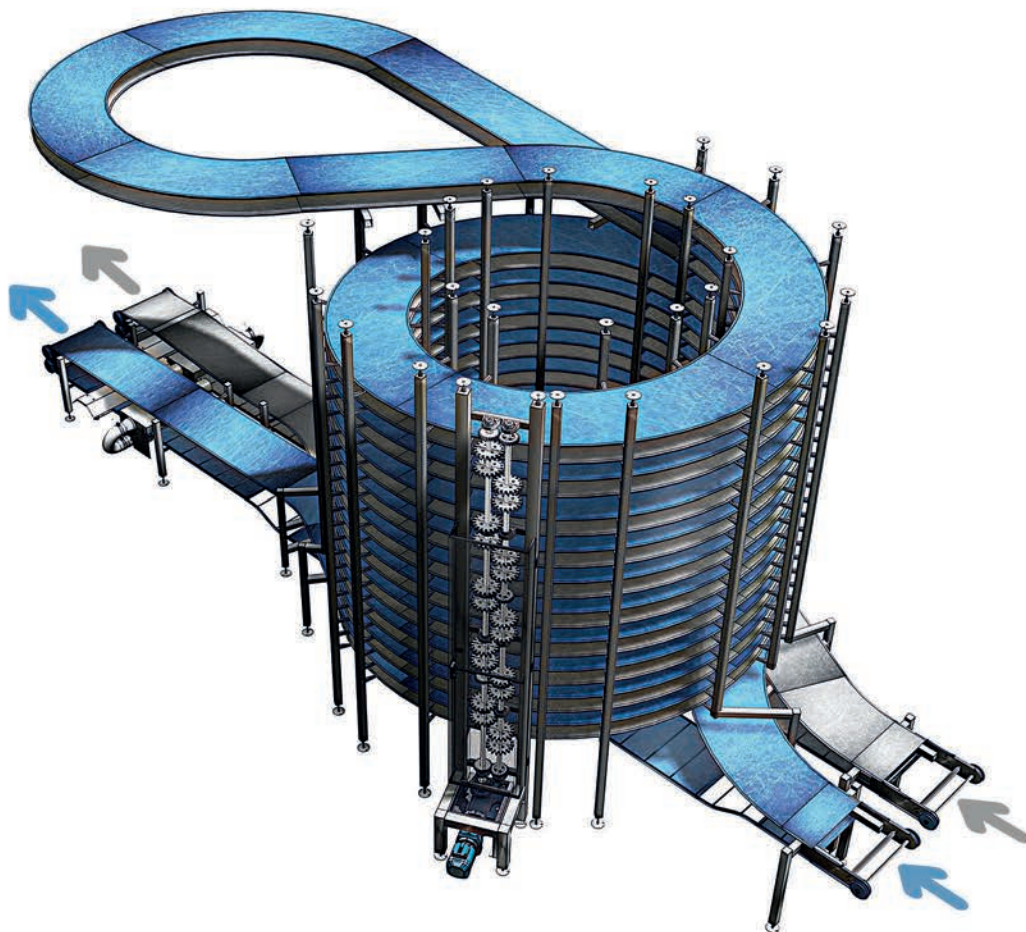
A special reverse system allows the infeed and outfeed to be positioned at the same height.

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.



HIGH RESISTANCE OF THE BELT.

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



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