



# PRODUCT HANDLING





# CONVEYOR BELTS AND LINE ACCESSORIES: OUR SUCCESSFUL CHOICE.

As an accessory for our spiral systems, we have developed conveyor belts and auxiliary components that allow us to complete product handling in all the phases of the production cycle, making the process automated exactly to the extent requested of by the customer.

## WE'VE MADE OUR CHOICE

Our conveying systems use a direct, specific and exclusive drive for our TWA conveyor belt: a carefully pondered 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: TWA

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.



### 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 even the highest speed.



### 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 it, make it possible to achieve the high hygiene and health standards required by the food industry.

# **STEEL AND PLASTIC:** A WINNING DUO FOR A CONVEYOR BELT ALWAYS AT THE TOP.

The combination of stainless steel and sliding elements in plastic not only provides outstanding mechanical resistance, but also simplifies those maintenance tasks that make sure one has a conveyor belt that is basically always new.

## **STRUCTURE IN STAINLESS STEEL**

Stainless steel is used also to manufacture the support structures, in line with the requirements of the food industry in terms of hygiene and health.

## **CONTAINING PROFILES**

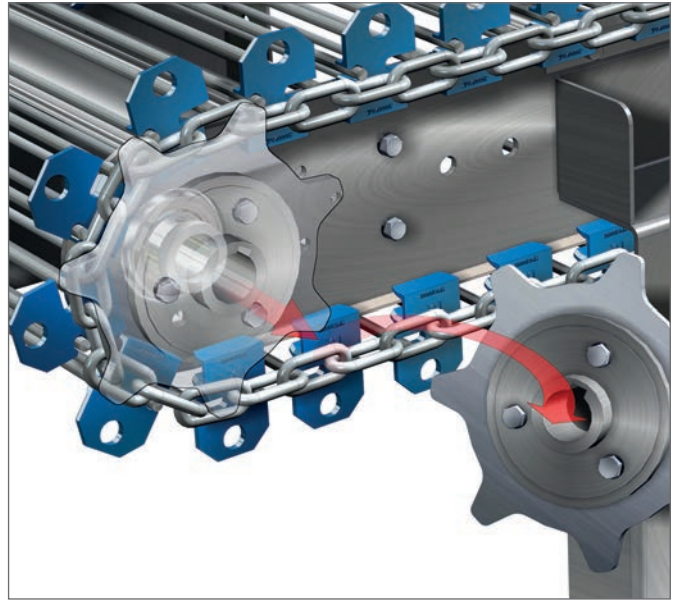
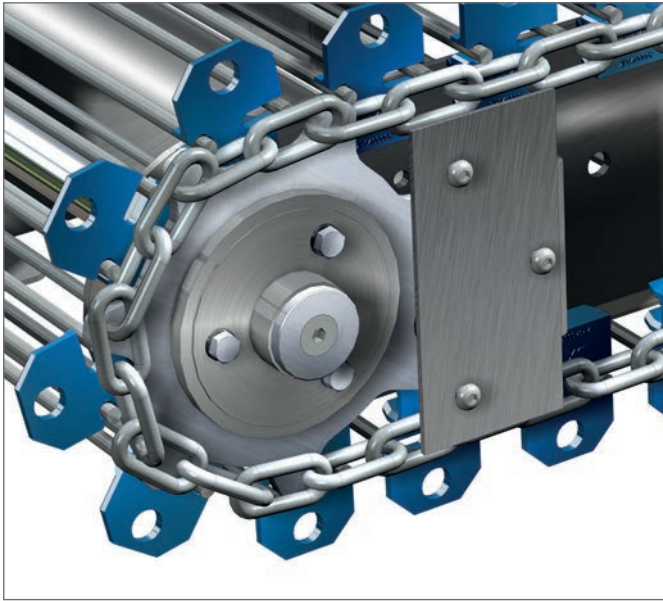
Containment borders can be installed made both of non-toxic plastic and steel.

## **PLASTIC OR STAINLESS STEEL MESH**

The conveyor belt is supplied with small steel bars to which either a plastic or stainless steel mesh is applied, if required by the type of conveyed product.









# WE MOVE IN THE DIRECTION OF YOUR **NEEDS.**

The flexibility of our technology is a fact known to everyone: every handling system can be designed for any type of food product and can be developed according to personal preference with an endless number of combinations of curves, straight stretches, ascents, descents and spirals featuring the technical solutions most fit to the customer's manufacturing requirements.

## **SPEED CONTROL**

The speed of the conveyor belt can be controlled based on the manufacturing requirements.

## **FREEDOM TO CHOOSE INFEEED AND OUTFEED**

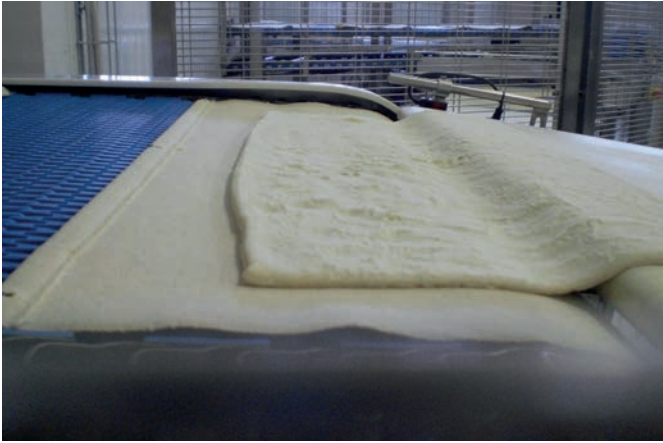
The infeed and outfeed can be developed at any height and position, making them easier to add onto already existing production lines.

## **VARIABLE WIDTH**

The width of the conveyor belt varies from 200 to 1,400 mm depending on requirements.



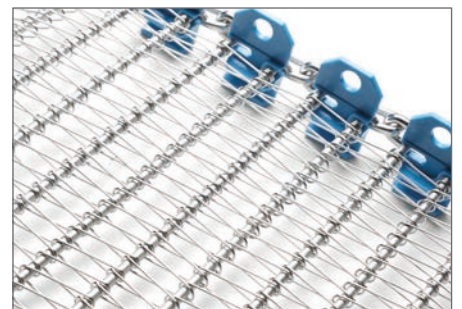
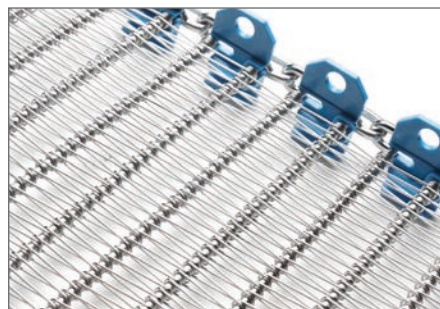
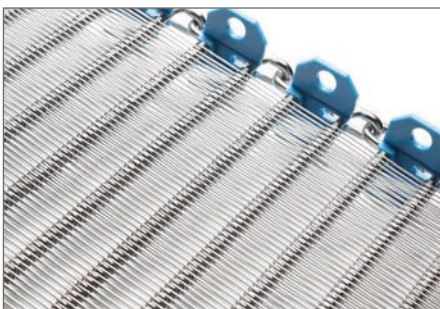




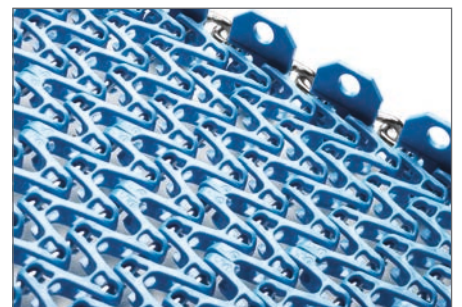
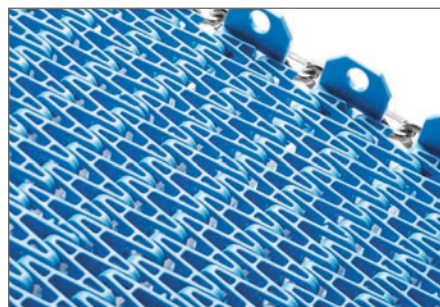
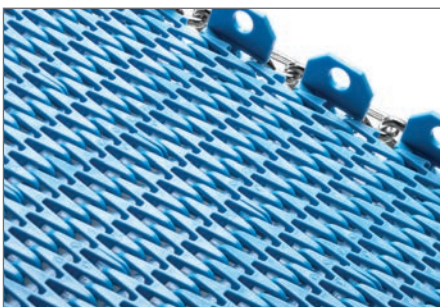


# EACH PRODUCT HAS ITS OWN BELT.

Each food product is different from the other: the varieties of conveyor belts and the types of meshes applied to them are studied to adapt to any type of product and to its characteristics.



stainless steel mesh from 4 to 24 mm



plastic mesh from 12 to 36 mm

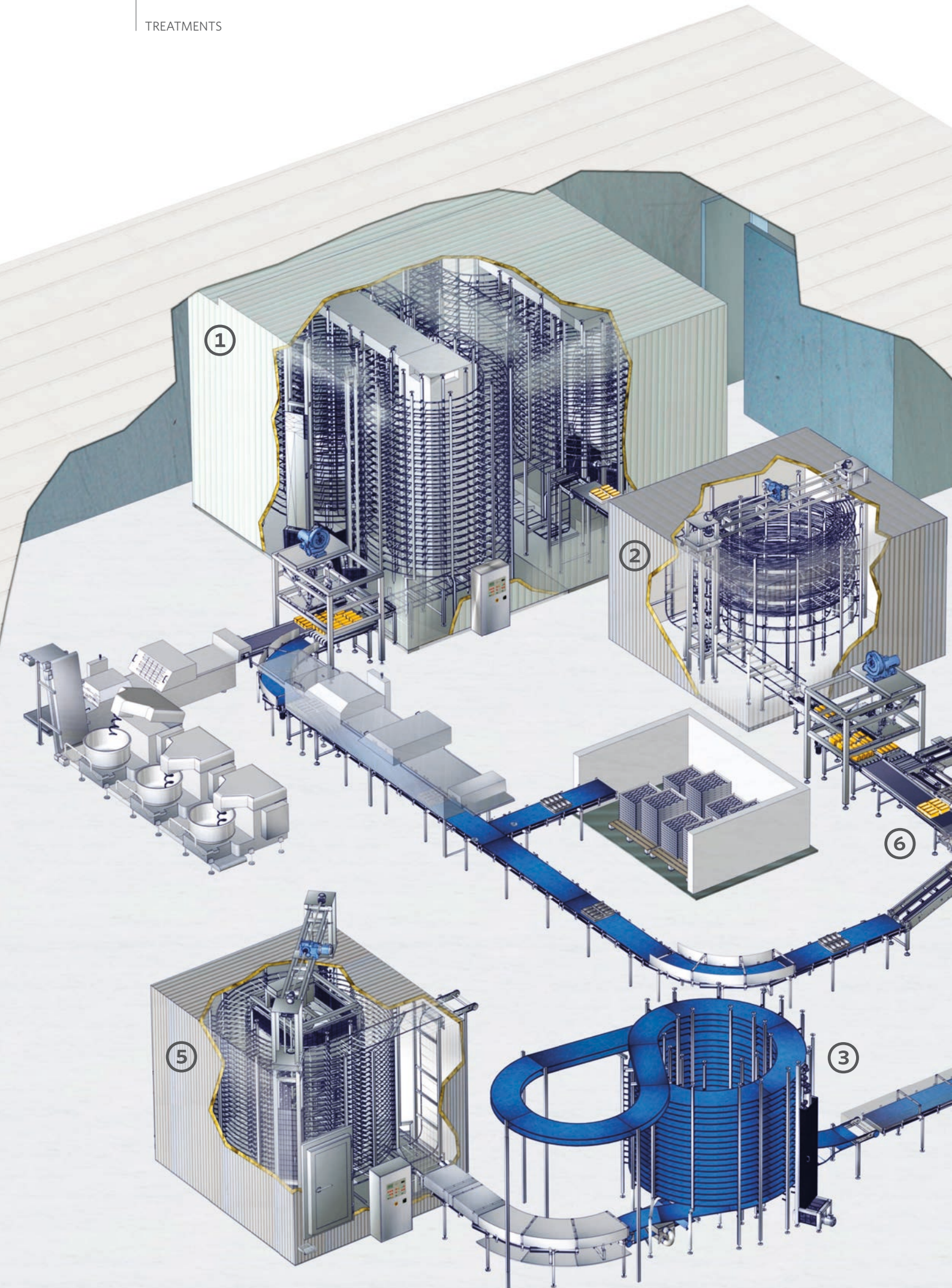


## PITCHES OF BELT MESHES

Mesh type	Pitch	Ø Thread			
Stainless steel mesh	4 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel mesh	6 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel mesh	8 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel mesh	10 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel mesh	12 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel mesh	18 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel mesh	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.				
Self-extinguishing plastic mesh	12 mm.				
Self-extinguishing plastic mesh	18,5 mm.				
Self-extinguishing plastic mesh	36,5 mm.				
Plastic mesh with Grip	12 mm.				

## TECHNICAL SPECIFICATIONS OF THE TWA BELT

TWA	Usable width			Total width		
	mm	/	inch	mm	/	inch
TWA 250	0230	/	09" 04/64	342	/	13" 29/64
TWA 300	0280	/	11" 01/64	392	/	15" 28/64
TWA 350	0330	/	12" 63/64	442	/	17" 26/64
TWA 400	0380	/	14" 61/64	492	/	19" 24/64
TWA 450	0430	/	16" 59/64	542	/	21" 22/64
TWA 500	0480	/	18" 57/64	592	/	23" 20/64
TWA 550	0530	/	20" 55/64	642	/	25" 18/64
TWA 600	0580	/	22" 53/64	692	/	27" 15/64
TWA 650	0630	/	24" 51/64	742	/	29" 13/64
TWA 700	0680	/	26" 49/64	792	/	31" 12/64
TWA 750	0730	/	28" 47/64	842	/	33" 10/64
TWA 800	0780	/	30" 45/64	892	/	35" 08/64
TWA 850	0830	/	32" 43/64	942	/	37" 58/64
TWA 900	0880	/	34" 41/64	992	/	39" 04/64
TWA 950	0930	/	36" 39/64	1042	/	41" 01/64
TWA 1000	0980	/	38" 37/64	1092	/	42" 63/64
TWA 1050	1030	/	40" 35/64	1142	/	44" 61/64
TWA 1100	1080	/	42" 33/64	1192	/	46" 60/64
TWA 1150	1130	/	44" 31/64	1242	/	48" 58/64
TWA 1200	1180	/	46" 29/64	1292	/	50" 56/64
TWA 1250	1230	/	48" 28/64	1342	/	52" 53/64
TWA 1300	1280	/	50" 25/64	1392	/	54" 51/64
TWA 1350	1330	/	52" 23/64	1442	/	56" 49/64
TWA 1400	1380	/	54" 21/64	1492	/	58" 47/64

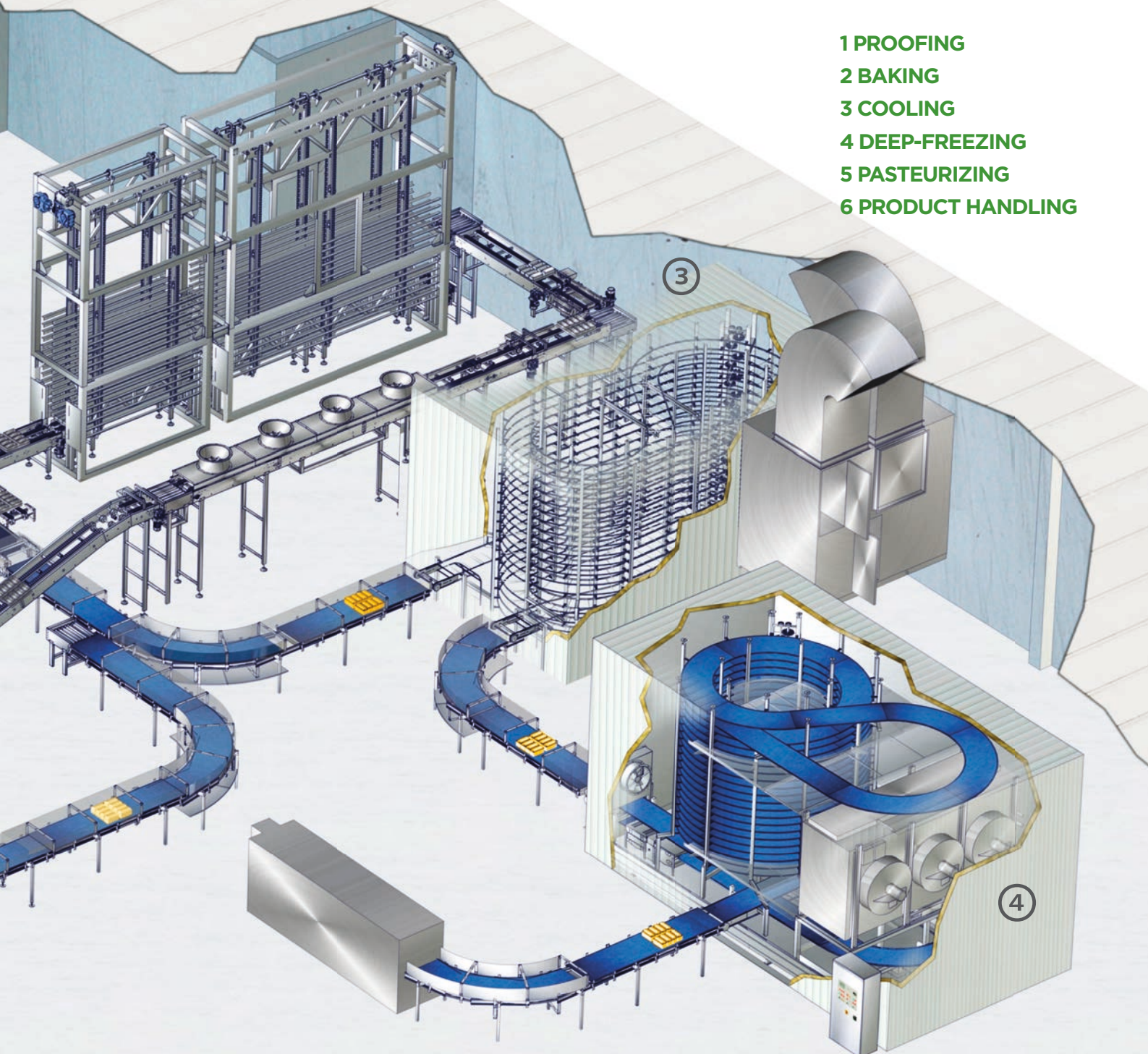




# COMPLETE PLANTS: WE TRANSPORT YOU TO ALL SECTORS.

The expertise we've developed when it comes to planning and design allows us to manufacture plants intended 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





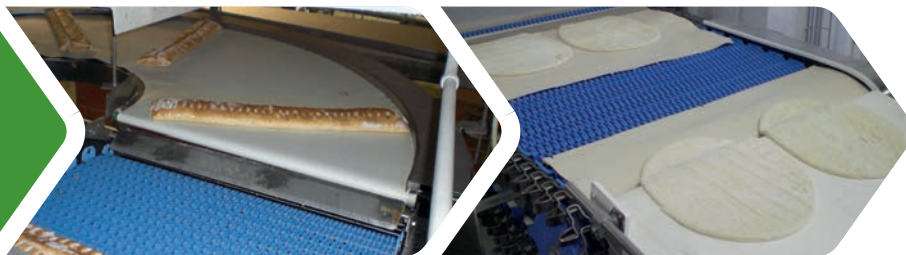
# MORE THAN JUST CONVEYOR BELTS.

Our offer includes a broad choice of special machinery which can be positioned upstream and downstream of the conveyor belts to develop complete production lines.





**CURVES  
AND BELTS  
IN PVC**



**LIFTERS**



**DEPANNERS  
DELIDDERS**



**DEVIDERS  
COMBINERS**



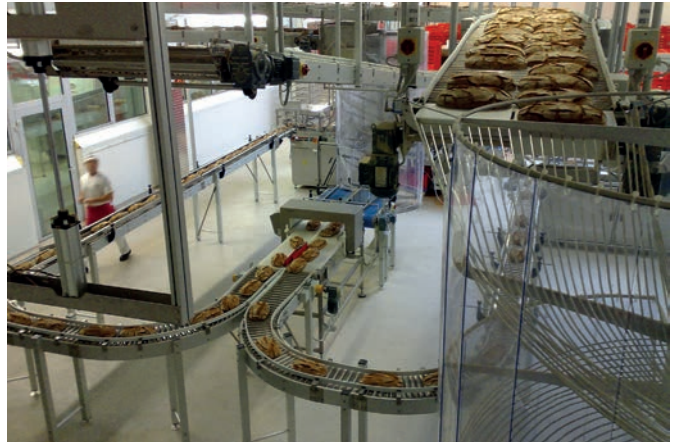
**OVEN-LOADERS  
OVEN-UNLOADERS**



**GRAVITY CHUTES**









# HIGH RESISTANCE OF THE BELT.

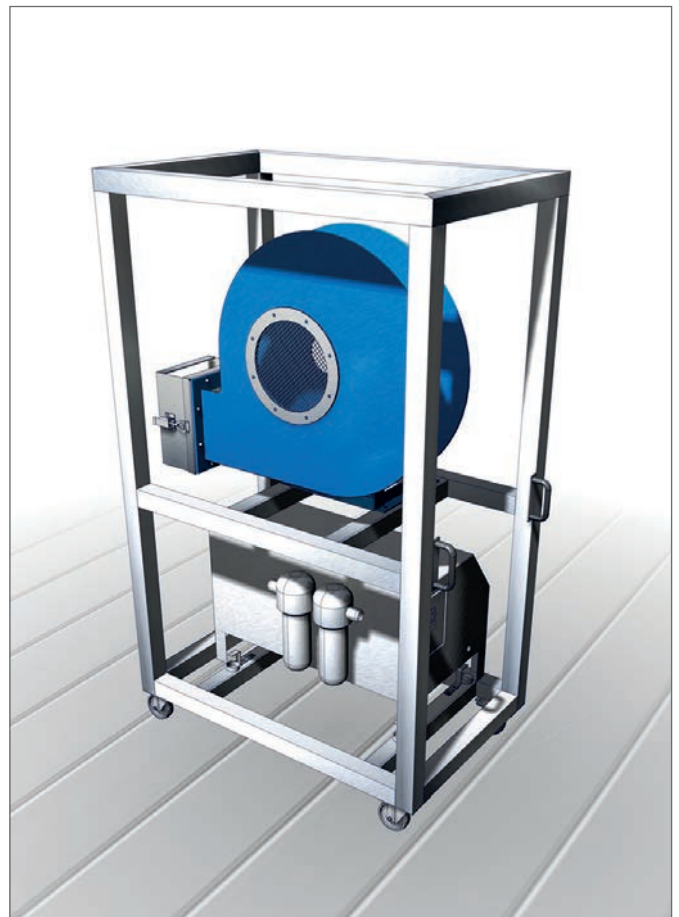
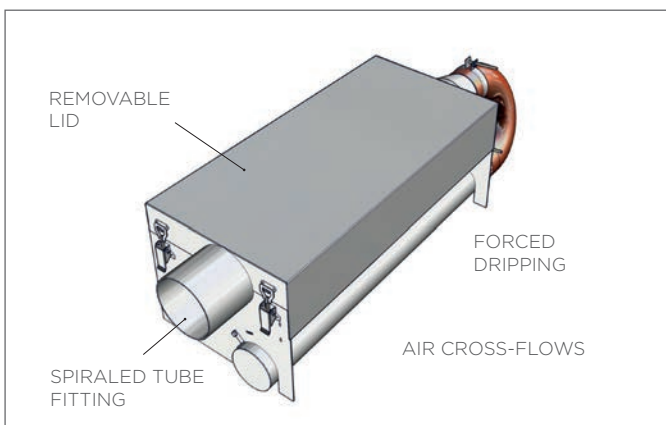
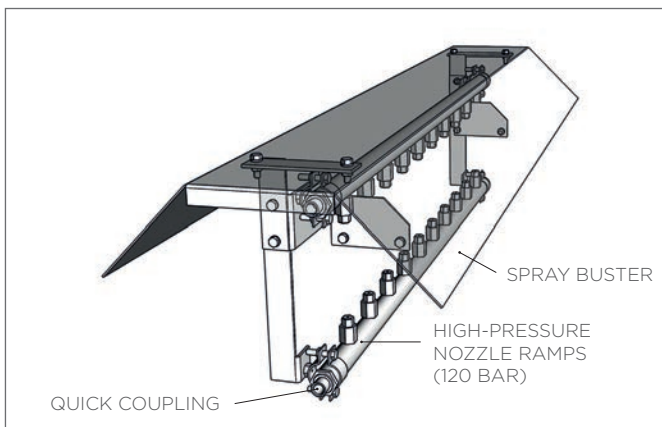
Resistance beyond your fathomable imagination.  
If we weren't absolutely certain, would we have dared to do this?





# BELT WASHING UNIT.

- Washing cycle with high pressurized water.
- The washing unit can be either "open" or "with tank". The first type is suitable to be used inside rooms that have a floor with stainless steel tank, in which the water can be discharged directly onto the ground. The second type is suitable for all other usage, when the water cannot be dispersed.
- Two types of pumps pre-arranged also for use with hot water, with temperatures respectively of +40°C and +80°C (+105°F e +175°F).
- Dripping system comprising a fan and a unit in which the conveyor belt slides and is covered by a double cross-flow of air that removes all the water.
- Detergents can be used.



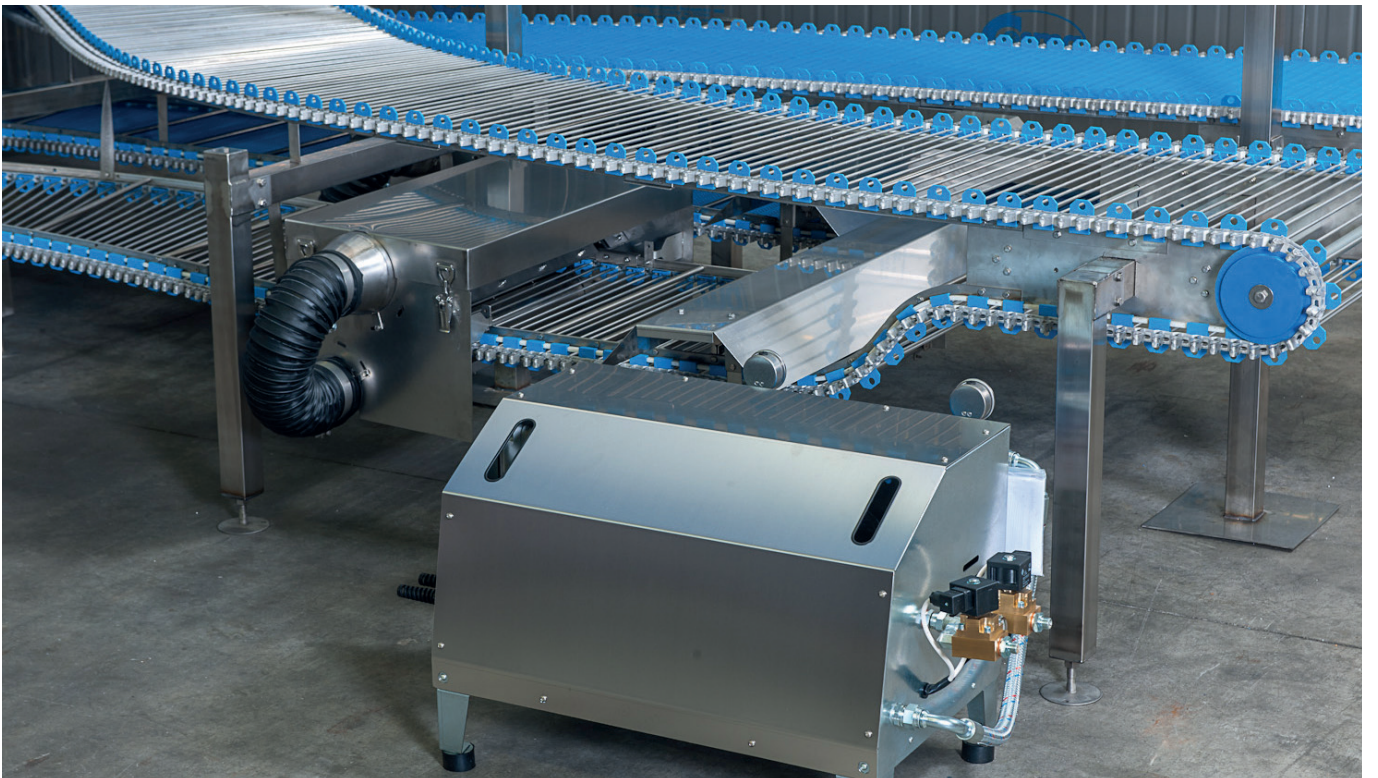




BELT WASHER WITH TANK



BELT WASHER OPEN TYPE





# 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 trusted our handling system because it stands for reliability, flexibility and efficiency.

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 › 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





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