



**Steel Belt Systems**

## Food Cooling and freezing conveyors

The cooling conveyors and freezers equipped with endless steel belts are employed in the production of chocolate and surrogates, toffees, chewing gum, candy bars, ice creams, diced fruits, fruits' pulp and purée, food pastes, fish, meat, coffee, vegetables, cheese etc.

### **Single cooling conveyor**

The single cooling conveyor is used for the processing of food products as well.

The kind of feeder is chosen considering the features of the product to be processed, in order to obtain a product's slab which is uniformly distributed along the belt's width; downstream the belt a variety of equipment can be installed to break, cut, pile, wrap the products.

The manufacturing of cooling conveyors for these applications uses only food grades components and raw materials, certified as per major international food grades standards.



**Single cooling conveyor for nougat**





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### Example of supply

#### Technical characteristics:

Berndorf stainless steel belt NICRO 31, mill finished, endless welded, thickness 1,0 mm  $\pm$  0,1 mm, width 800mm  $\pm$  1 mm

Conveyor centre-centre distance	6.800 mm
Cooling length	5.800 mm
Cooling width	Two strips each of 300 mm width
Releasing medium spreading device	One oil dripping system + one driven spreading brushed system
Feeding device	Special casting system
Mass turning and pressing devices	One set of nylon turning plows + 1 driven aluminium roll
Cooled Mass destination	Continuous moulding systems + air cooled hardening tunnel
Belt speed	1.5 – 4.0 m/min
Belt feeding height	1.100 mm
Blet cleaning device	One driven brush washing system + washing water spraying system + rinsing water spraying system

#### Performance Data:

Capacity	1.000 Kg/h
Product inlet temeprature	75° C
Product discharge	35° C
Belt cooling medium	Water sprayed beneath the steel belt
Cooling length	5.800 mm
Water consumption	10 m3/h
Water pressure	3 bar
Water inlet temperature	12° C
Water outlet temperature	14,5° C