



**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, candy bars, toffees, chewing gum, ice creams, diced fruits, fruits' pulp and purée, food pastes, fish, meat, coffee, vegetables, cheese, etc.

### **Air Cooling Conveyor Tunnel**

A typical SBS Air Cooling Conveyor Tunnel is comprised of an enclosed tunnel around a steel belt with counter flow chilled air as the cooling medium to cool the product down to the required temperature. The product is distributed onto the steel belt at the feeding end of the conveyor system and travels the length of the conveyor. As the product continues around to the return strand to cool further. As the product becomes fully cooled, it will fall onto the separate transfer conveyor located below the steel belt. In case the product does not fall automatically on to the product return transfer conveyor, a product scraper will remove any remaining product from the steel belt to the product return transfer conveyor. The belt speed is adjusted appropriate to the retention time needed for the product to fully cool on the steel belt.

### **Cooling tunnel for chocolate**





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### Example of supply

#### Technical characteristics:

Berndorf carbon steel belt (Carbo 13 type), mill finished, endless welded, thickness 1,0 mm  $\pm$  0,1 mm, width 1.500 mm  $\pm$  1 mm

Conveyor centre-centre distance	33.2 meter
Cooling length	30.5 meter
Cooling width	1.4 meter
Belt speed	3 - 30 meters per minute
Belt height	1.8 meter

#### Performance Data:

Capacity	Based on product
Product inlet temperature	54° C
Product discharge temperature	18° C
Belt cooling medium	Chiller air
Chiller air inlet temperature	7° C