

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.

Double Belt Cooler

The double belt cooling conveyors have been developed in order to solve the problems of thermal exchange, arising from products with low thermal conductivity or high thickness, but they are also utilized when there is need of massive productions.

The double belt cooling conveyor consists essentially of two cooling conveyors assembled one on top of the other, while the bottom belt holds the product's film to be cooled down, the top belt lays on the product's film and cools its top face.

This machine is mostly used in three cases:

- Whenever the product tends to curl up during the cooling process, thus losing the contact with the cold source;
- Whenever the product is a bad heat conductor and must be fed with high thickness for technological reasons;
- Whenever the available length is not enough to install a simple cooling conveyor.

Double belt cooler for gum base





Steel Belt Systems

Food Cooling and freezing Conveyors

Example of supplying

Technical characteristics:

Berndorf stainless steel belt NICRO 12.1, mill finished, endless welded, thickness 0,8 mm \pm 0,1 mm, width 600 mm \pm 1 mm

Conveyor centre-centre distance	Top Belt= 7.150 mm Bottom Belt = 7.150 mm
Cooling length	Top Belt= 6.000 mm Bottom Belt= 6.000 mm
Cooling width	500 mm
Belt speed	Special casting system
Belt feeding height	1.100 mm
Destination of cooled film	Cutting + wrapping system

Performance Data:

Capacity	750 – 1.200 Kg/h
Product inlet temperature	90° C
Product discharge	25° C
Belt cooling medium	Water sprayed beneath the bottom steel belt + above the top steel belt
Cooling length	Top belt= 6.000 mm Bottom belt= 6.000 mm
Water consumption	20 m ³ /h
Water pressure	3 bar
Water inlet temperature	4° C
Water outlet temperature	5,5° C