



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.

Steel Belt Freezing conveyor

Cold is a very good element for food conservation; so, industry has been developing advanced cooling systems to grant high quality food on the human desk, all over the world and all the time of the year.

The steel belt continuous freezer represents the most rational solution, in order to produce frozen products, such as:

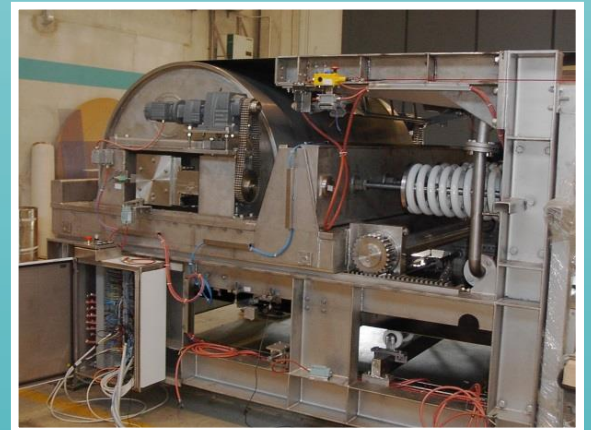
- Coffee
- Fruit
- Sauces
- Vegetables

The steel belt has the function of fulcrum of the product to be frozen, while the freezing plant produces the necessary cold to freeze the product.

Machine assembly



Tension station with self-regulating system



Tunnel





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Usually we have two freezing systems :

Air

Fluid

FREEZING SYSTEM WITH AIR

In the freezing system with air, the steel belt machine is installed inside a tunnel, where a loop circulation of cold air (-30°C ; -50°C) blasts the product to be frozen while it is conveyed on the running steel belt.

FREEZING SYSTEM WITH FLUID

In the freezing system with liquid thermal fluid the inferior part of the belt is sprayed with an adequate solution of freezing blends (-10°C ; -20°C); in this case the contact with the steel belt freezes the product.

Example of installation

