

TURBO FREEZER

BREADS AND DERIVATIVES



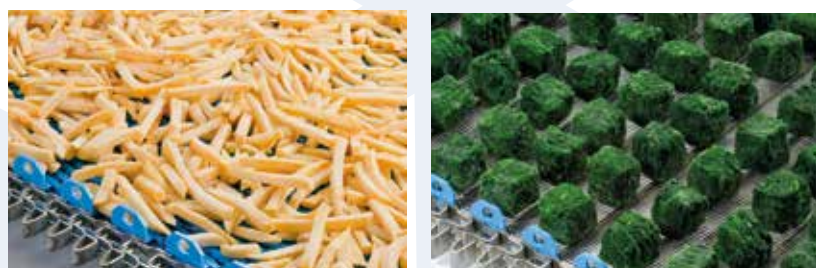
PASTRY PRODUCTS



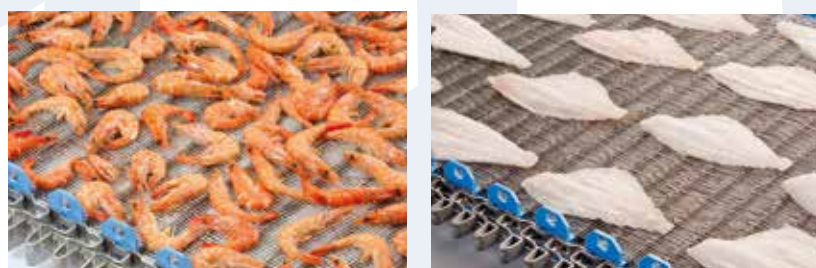
FRESH PASTA



FRUITS AND VEGGIES



FISH



READY MEALS AND MEATS



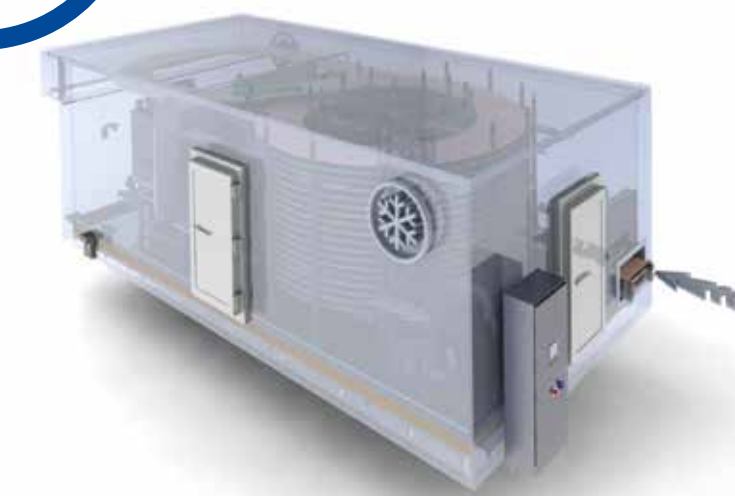
TURBO FREEZER

BELT AND MESH PITCH

Type of mesh	Pitch	Ø Thread			
Stainless steel	4 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	6 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	8 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	10 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	12 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	18 mm.	1,4 mm.	1,6 mm.	1,8 mm.	2,0 mm.
Stainless steel	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.				
Plastic self-extinguishing mesh	12 mm.				
Plastic self-extinguishing mesh	18,5 mm.				
Plastic self-extinguishing mesh	36,5 mm.				
Plastic mesh with Grip	12 mm.				

SPECIFICATIONS OF BELT

T-WORTH	Usable width		External Diameter		Internal Diameter		Development 1 cycle	
	mm	inch	mm	inch	mm	inch	mm	feet
TW 250	0230	09" 04/64	1620	063" 50/64	0925	036" 27/64	04840	190" 35/64
TW 300	0280	11" 01/64	1851	072" 53/64	1065	041" 60/64	05570	119" 19/64
TW 350	0330	12" 63/64	2157	084" 59/64	1271	050" 03/64	06530	257" 06/64
TW 400	0380	14" 61/64	2387	093" 63/64	1401	055" 10/64	07254	285" 38/64
TW 450	0430	16" 59/64	2655	104" 34/64	1569	061" 49/64	08096	318" 47/64
TW 500	0480	18" 57/64	2999	118" 04/64	1813	071" 24/64	09176	361" 17/64
TW 550	0530	20" 55/64	3242	127" 41/64	1956	077" 01/64	09940	391" 22/64
TW 600	0580	22" 53/64	3471	136" 42/64	2085	082" 06/64	10659	419" 42/64
TW 650	0630	24" 51/64	3787	149" 06/64	2301	090" 38/64	11652	458" 47/64
TW 700	0680	26" 49/64	4069	160" 13/64	2483	097" 49/64	12538	493" 40/64
TW 750	0730	28" 47/64	4335	170" 43/64	2649	104" 19/64	13373	526" 32/64
TW 800	0780	30" 45/64	4563	179" 42/64	2777	109" 21/64	14090	554" 46/64
TW 850	0830	32" 43/64	4825	189" 61/64	2939	115" 45/64	14913	587" 08/64
TW 900	0880	34" 41/64	5124	201" 47/64	3138	123" 35/64	15852	624" 06/64
TW 950	0930	36" 39/64	5367	214" 61/64	3281	131" 06/64	16590	665" 22/64
TW 1000	0980	38" 37/64	5595	220" 18/64	3409	134" 13/64	17332	682" 23/64
TW 1050	1030	40" 35/64	5942	233" 60/64	3656	143" 60/64	18422	725" 18/64
TW 1100	1080	42" 33/64	6261	246" 54/64	3875	150" 38/64	19424	765" 48/64
TW 1150	1130	44" 31/64	6493	257" 31/64	4007	157" 06/64	20153	799" 01/64
TW 1200	1180	46" 29/64	6875	267" 61/64	4289	166" 09/64	21137	832" 11/64
TW 1250	1230	48" 28/64	7043	281" 22/64	4363	174" 29/64	21900	873" 47/64
TW 1300	1280	50" 25/64	7319	288" 10/64	4533	178" 29/64	22748	895" 38/64
TW 1350	1330	52" 23/64	7629	301" 14/64	4743	187" 38/64	23721	934" 46/64
TW 1400	1380	54" 21/64	8033	316" 17/64	5003	196" 62/64	24930	981" 32/64



The change is taking shape.

TP FOOD GROUP is born, the group that unites the specialized skills of each company to find the best integrated solution for total food processing.



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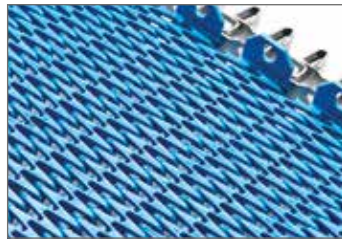


A BELT

FOR ALL YOUR PRODUCTS.



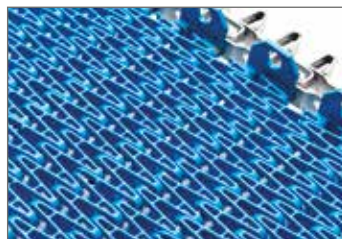
Every food is different: so are the belt variants and types of nets attached as they are designed to adapt themselves to any type of product and its characteristics.



plastic net from 12 to 36 mm

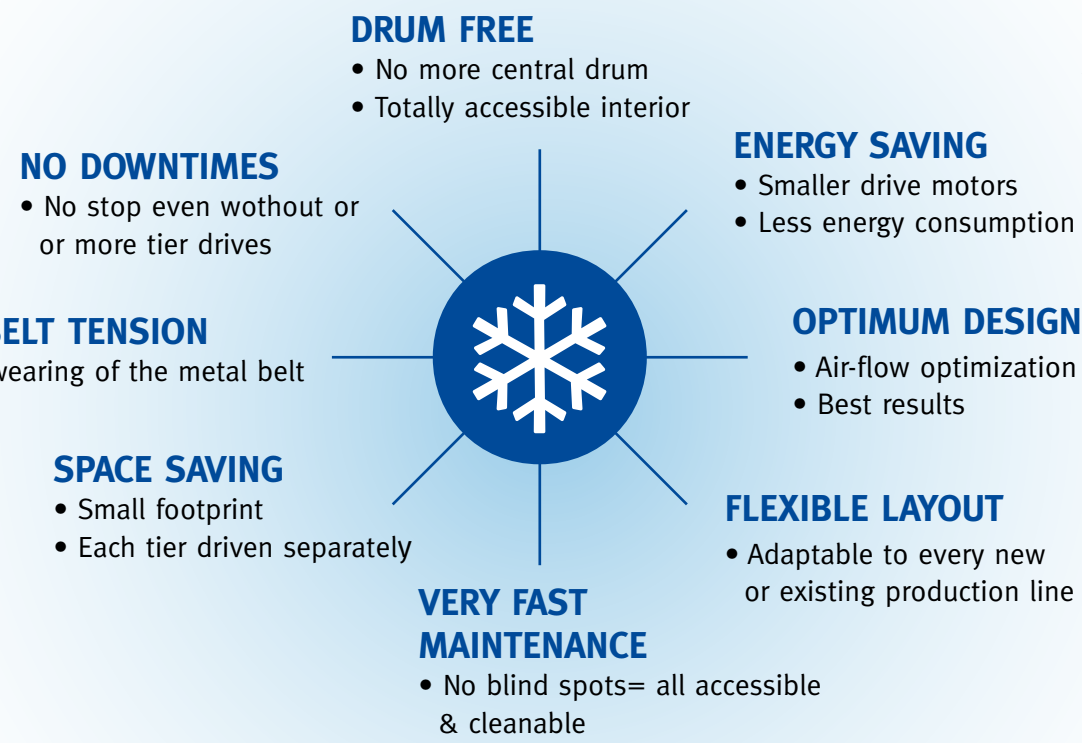


stainless steel net from 4 to 24 mm

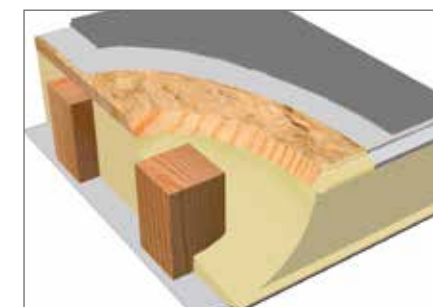


THE T-WORTH SYSTEM AT A GLANCE:

- Simple mechanics
- Stainless steel and highly resistant belt
- Economic and Easy Maintenance
- Ease of intervention
- Unique technical solutions, customized around each customer



FLOORING



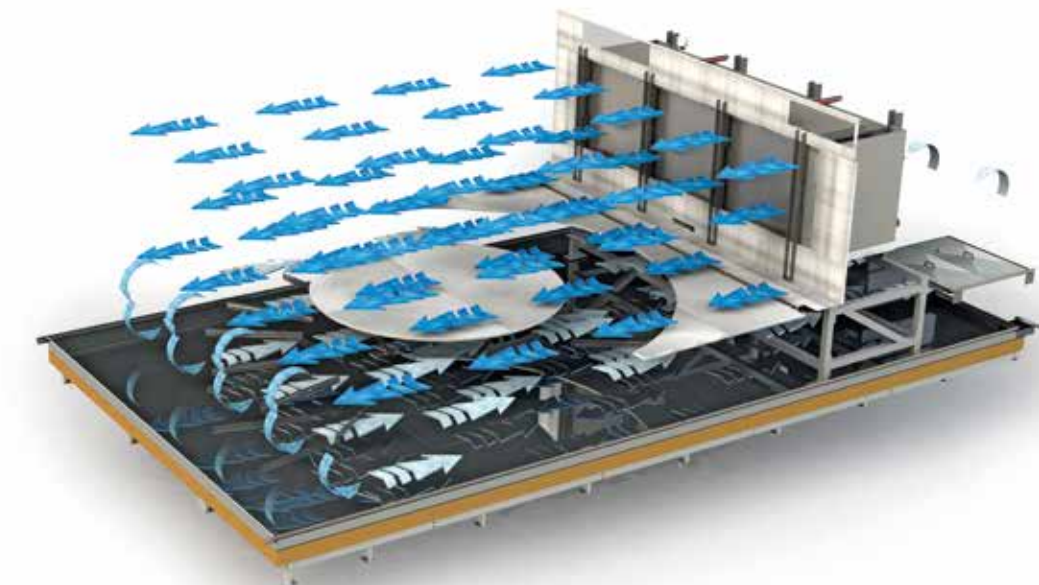
Section of the floor panel



1 Support frame
2 Insulating panel
3 Basin with drain



Draining



HEAT EXCHANGERS DESIGNED TO CUSTOM

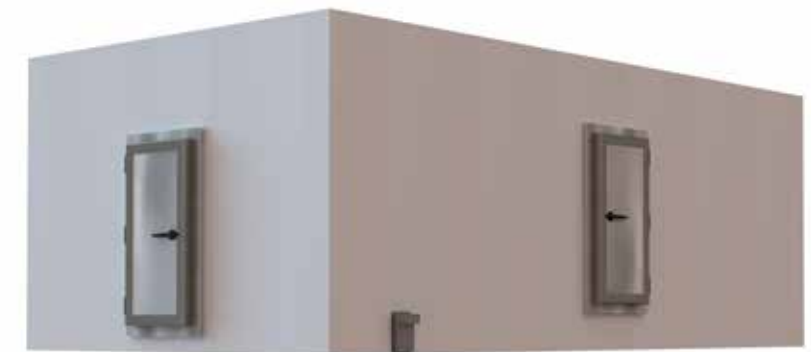
To boost performance, the evaporators are sized based on the type of food products and on customer's requirements.

DEFROSTING WITHOUT HALTING PRODUCTION

The plant is defrosted without interrupting the production cycle.

IDEAL AIR FLOW

Our spirals, owing to their structure void of any central obstacle and to the conveying steel sheets, allow the user to optimize circulation of the air, which is channeled and thus uniformly and effectively covers all the products inside the freezing room.



WATER DRAIN

SS BASIN

REINFORCED FLOOR PANEL

GALVANIZED SUPPORT FRAME

INSULATED CABINET

- Internal panels with SS skin
- External panels with SS skin or prepainted skin
- SS basin covering floor panels
- Slope floor facilitates water drainage
- No water leakages
- Forced or natural underfloor ventilation
- Long lifespan

