

To continue on achieving
the BEST RESULT.



TEST LINE

We know how important it is confidence on the production tools and to familiarize with new concept and machines. To make it easier and simple we replicated a complete industrial line in our test bakery. Dosing, mixer, divider, lamination, spiral proofer, spiral oven, spiral cooler and freezer with all our range of belt surfaces are available in a relaxed environment where our customer can test the unique combination of their specialty products and our technology.

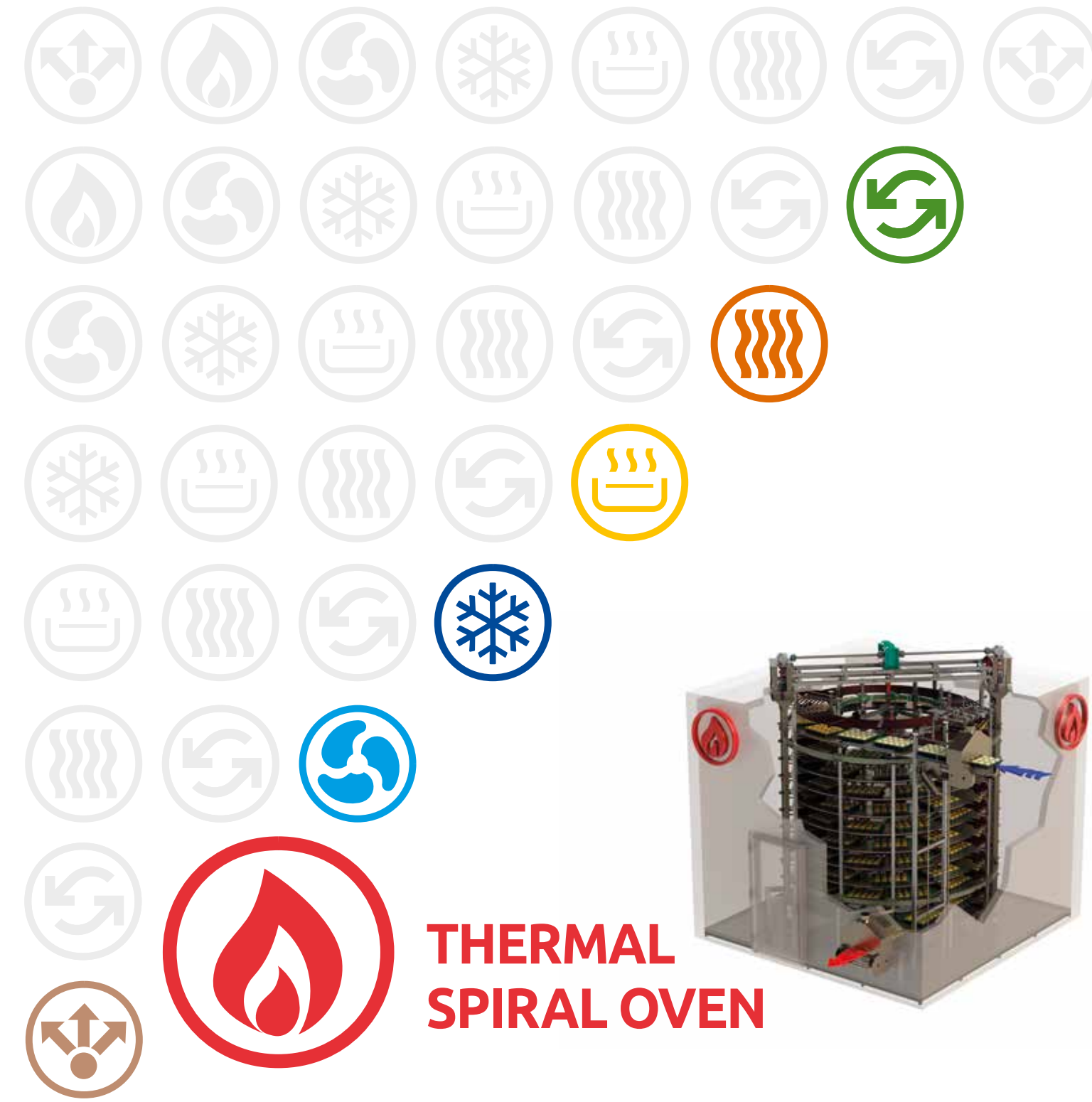
Do not hesitate to contact our Sales Managers to organize your first test session.



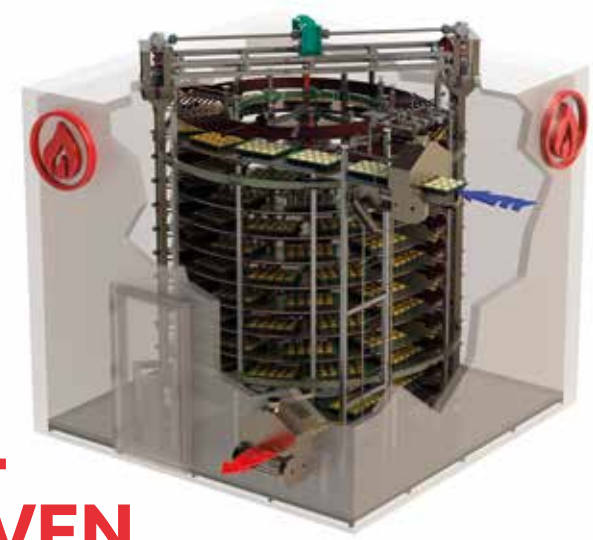
TEST PRODUCTS



BAKING QUALITY



**THERMAL
 SPIRAL OVEN**



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.

The change is taking shape.



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Minimizing space and saving energy.

TO ALWAYS ACHIEVE THE BEST.

Loyal to its philosophy of simplifying production lines, Tecnpool has completed its range with the Thermal Spiral Oven, which ensures advantages in terms of space and energy savings, improving the linearity of the process.

MINIMIZING SPACE

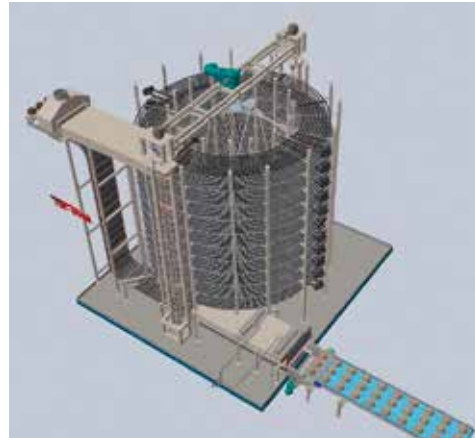
Unlike common tunnel solutions, the spiral configuration allows you to exploit space in height, thus, reducing the overall space needed.

SAVING ENERGY

The efficiency of a thermal-oil boiler exceeds 87% and The heat capacity of thermal oil is significantly higher than that of hot air, so the temperature loss is minimized.

PROCESS LINEARITY

The advantage in term of line design is expressed mainly by the lean product flow. There is no need of complex automation units to align, load and unload products or trays to and from the oven thus increasing the mechanical reliability of the line and reducing the initial investment.



MAXIMUM FLEXIBILITY

The system is suitable for any line configuration and all production processes.

EASY CLEANING

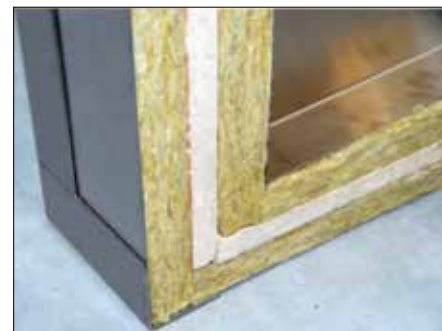
The system is fully accessible in the internal parts for easy cleaning and for simple, inexpensive and fast maintenance.

BAKING ON THE BELT OR IN TRAYS

Products can be baked directly on the belt, in trays or in our exclusive anti-adherent Flexi Boards, depending on your needs.

THERMAL OIL

The oven is heated by thermal oil, specific for the food industry and suitable for high temperature.



- **Baking uniformity.** No flash heat.
- **Homogeneous baking result.**
- **Less baking-losses.**
- **Radiation/convection baking that maximize the heat transfer**
- **Significant lower energy requirement compared to air-heating system**
- **Ecological.** Oil can be heated using, heating oil, natural gas, electricity or biomass.
- **Safe: low oil pressure in the circuit.**
- **Short heat-up time.**
- **Different temperature zones available.**
- **Steam areas available as option.**
- **Space saver.** Highly reduced footprint.
- **Easy cleaning and fast maintenance**



Something more than simple

BAKING.

THERMAL OIL ENERGY EFFICIENCY

Thermal fluid heaters can be sized in accordance with the production capacity and have an efficiency over 87% compared to the average 60% of the traditional ones.

Thermo-Oil can be heated up to 350 °C using natural gas, electricity or biomass and is an optimal thermal transfer medium for the oven. It is pumped in the radiators below and on top of the spiral belt, baking the products with radiant heat. Once returned in the heat exchanger, oil require limited energy to be heated up to the working temperature, saving energy thus granting a continuous production with shorter baking times and less baking-losses.



BAKING EFFICIENCY

Heat retention capacity of thermal oil is significantly higher than that of hot air that cool down quickly. This is one of the reasons why this thermo-oil oven can achieve an unbeatable uniform heat distribution across the products. Furthermore, the gentle backing result in less humidity loss in the baking chamber and a more generous volume growth of the products.

OPTIMAL BAKING

Different temperature and steam zones can be designed to optimize each product baking. In accordance to the characteristics of each product and of the specific production requirements.

Furthermore, optional air ventilation can be foreseen for specific baking requirement.

Radiation/convection baking ensure optimal performances regardless of the number of products loaded in the oven.

It grants saleable products from the beginning to the end of the shift.



FLEXIBILITY

