



The change is taking shape.



TECNOPOOL
TP FOOD GROUP



PROOFING



BAKING



COOLING



DEEP-FREEZING



FRYING










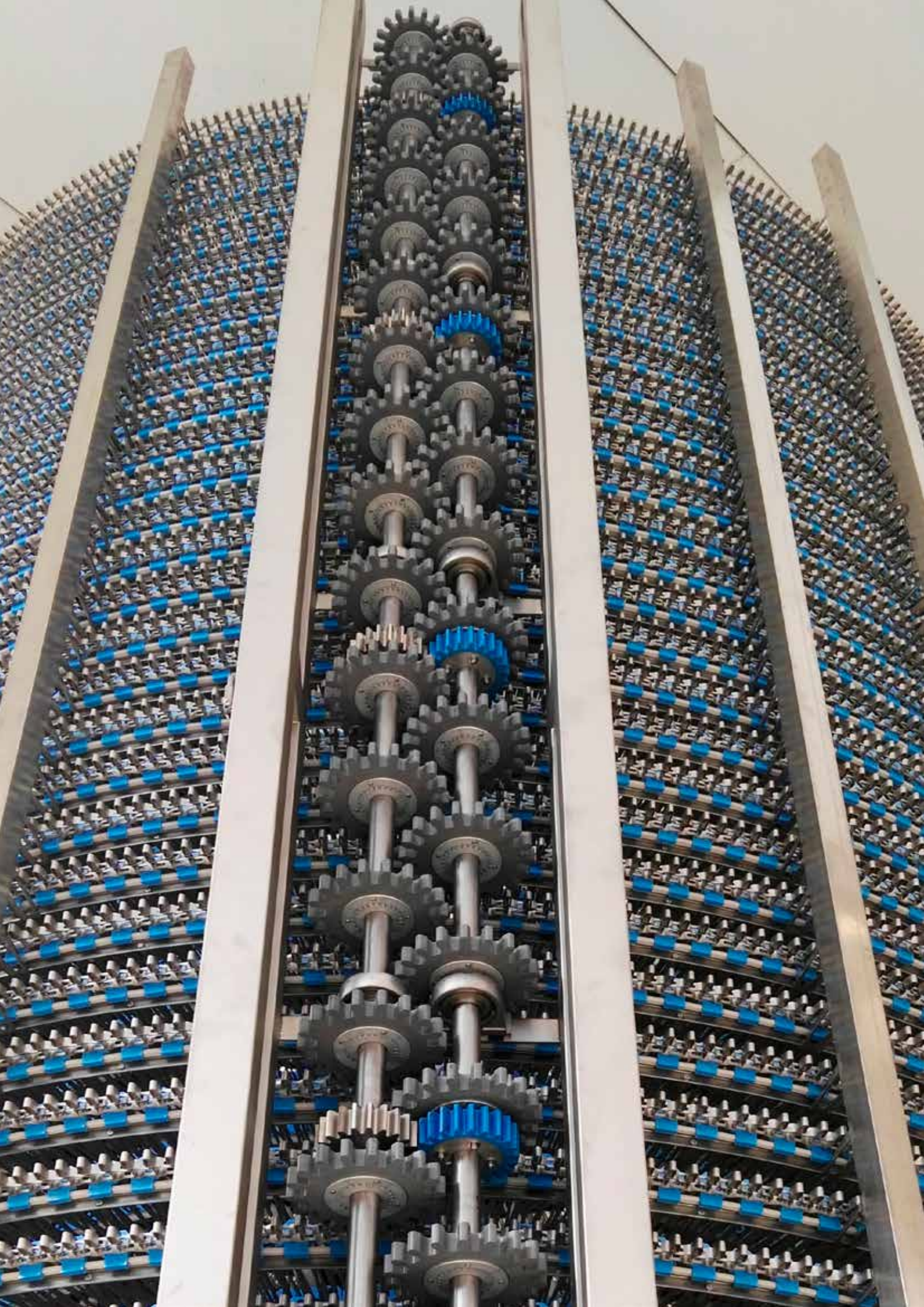
PASTEURIZING



PRODUCT HANDLING

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A STORY...

that began in 1980.

From the first conveyor belt for the food industry to the new challenges of the global market: 35 years of success in the pursuit of excellence.

Tecнопool's story was based on a specific idea: designing, manufacturing and installing equipment to process and transform food products.

Our story began in 1980, with the **Anaconda patent: the first conveyor belt** designed by the founder of the company, Leopoldo Lago. It was a winning intuition: a particularly versatile idea suitable for all food production processes subjected to heat treatments.

It was the beginning of an endless success, as demonstrated by the results achieved over the last 35 years: increased sales, growing presence on foreign markets, continuous product evolution. Tecнопool's story began in Padua.

Today, its story has spread beyond national borders and is gaining **worldwide** recognition.



WHEN NUMBERS...

mean more than a thousand words.

We have implemented all kinds of installations on every continent:
our story is full of accomplishments and the numbers speak for themselves.



210

automatic proofers



1.200

ambient cooling



925

forced air cooling



3.977

SYSTEMS IMPLEMENTED

85%

abroad

15%

in Italy

605

deep-freezers



97

pasteurizers
and baking systems



940

product handling lines



3 PRINCIPLES,

one philosophy.

Research, customization and loyalty: the three pillars that inspire and guide us towards a successful future.

1

RESEARCH AND DEVELOPMENT

WE EXCEL IN RESEARCH, PROJECT OURSELVES TOWARDS THE FUTURE.

We became operational in 1980 and haven't stopped since. Driven by a dynamic and active entrepreneurial vision, we interpreted the needs of a constantly changing market by focusing on **technological development and evolution and by investing over 10% of our turnover in research and development** to anticipate solutions for tomorrow's necessities.



2

CUSTOMIZATION

EACH SYSTEM ADDRESSES SPECIFIC NEEDS, YOURS.

All systems are perfectly adaptable to our customers' needs.

Every company has specific needs and we are able to address them with real solutions.

Each reality has unique requests and we have learned to **listen, interpret and resolve** them.

Therefore, **every customer receives a very particular and customized system:** designed around his needs and 100% customized.

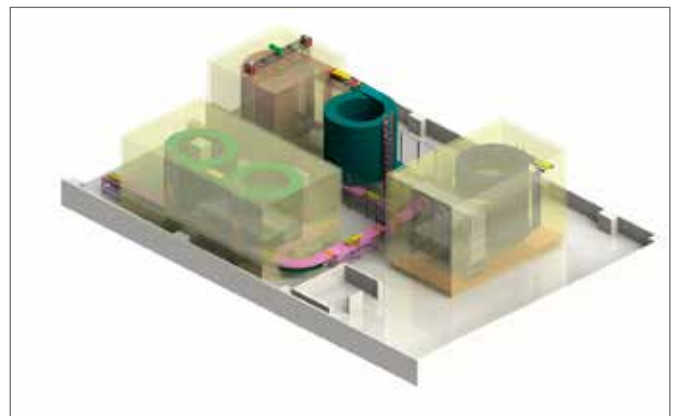
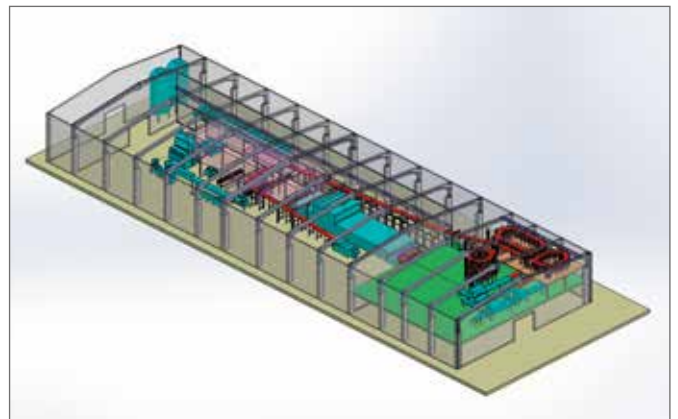
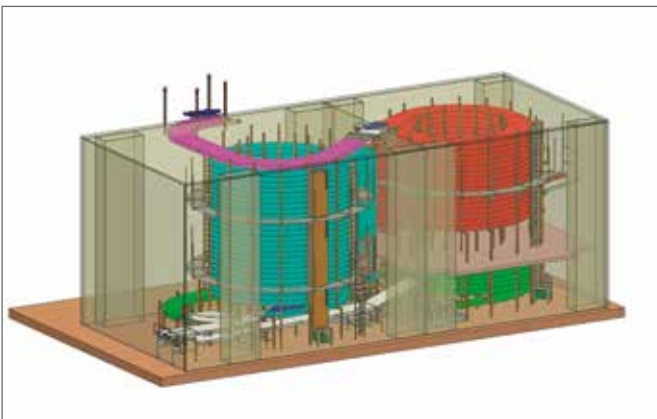
This is why Tecnopool became a reliable partner and reality.

3

LOYALTY

WE SHARE A COMMON LANGUAGE WITH OUR CUSTOMERS.

Each customer wants the best for his own business. We are well aware of this and thus take care of every technical, design, human and personal aspect to ensure the results he is expecting. Dialog is the first step needed to create a constructive relationship: we immediately understood it and continue to keep this concept in mind on a daily basis. This is why **we always provide the right solution to every request:** promptly, effectively and accurately.



EACH SOLUTION

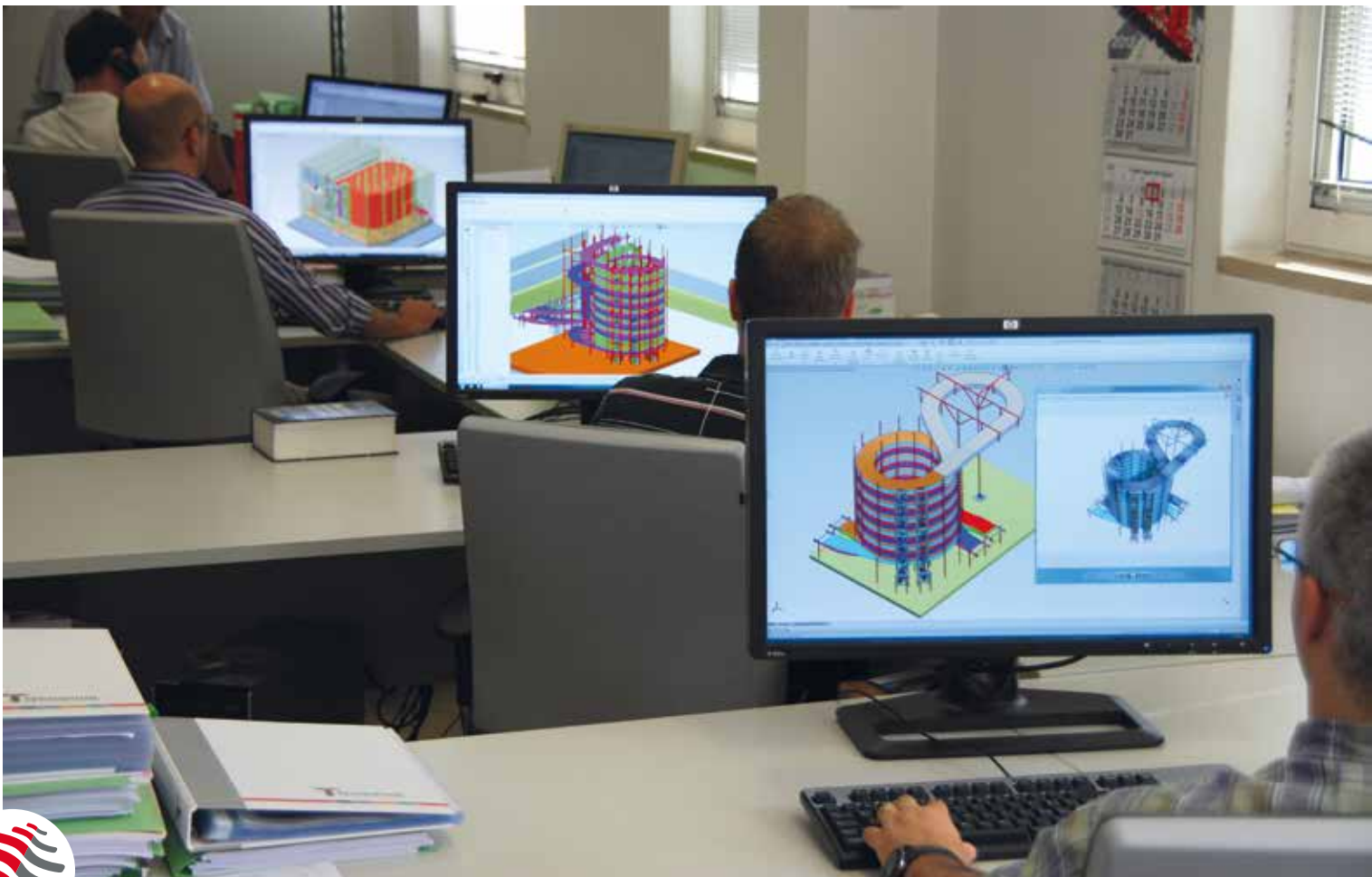
is studied and designed to meet your needs.

From deep-freezing to cooling, from pasteurization to proofing, from product handling to baking: the term “flexibility” is part of our solutions.

Before implementing a system, we analyze the end user since flexibility is part of our mental process, but also and especially of our work strategy.

The Design Department does just that: establish an **exclusive relationship** with customers based on clarity and expertise. A relationship where the ability to listen is combined to the ability to provide answers. A relationship built around meetings and exchanges, from the design phase all the way up to the implementation of the system.

This is how we are able to develop **truly customized systems for each customer and environment;** systems that ensure optimal productivity and minimal maintenance..







A SYSTEM

built around you.

Our systems change around your company's developments. Each system is designed and implemented to reflect the needs of end users and to ensure a type of performance that goes well beyond expectations.

INGOING AND OUTGOING PRODUCTS ON THE SAME LEVEL

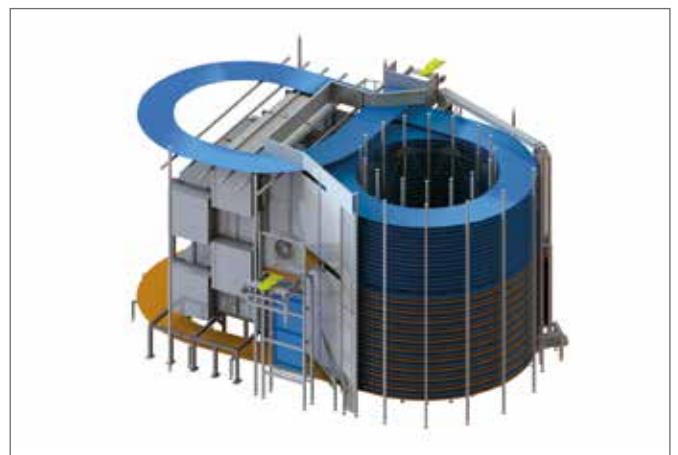
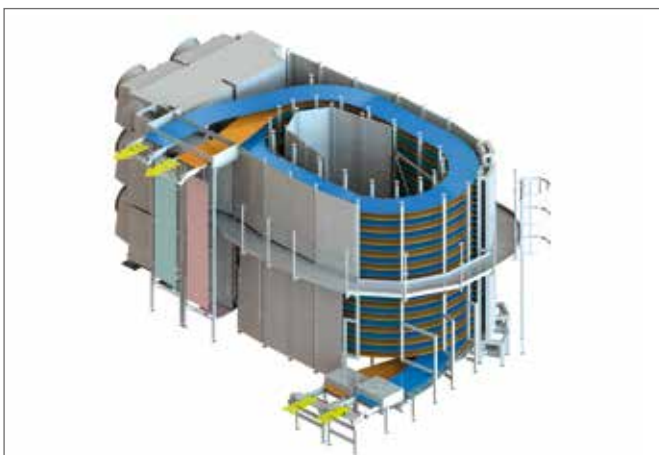
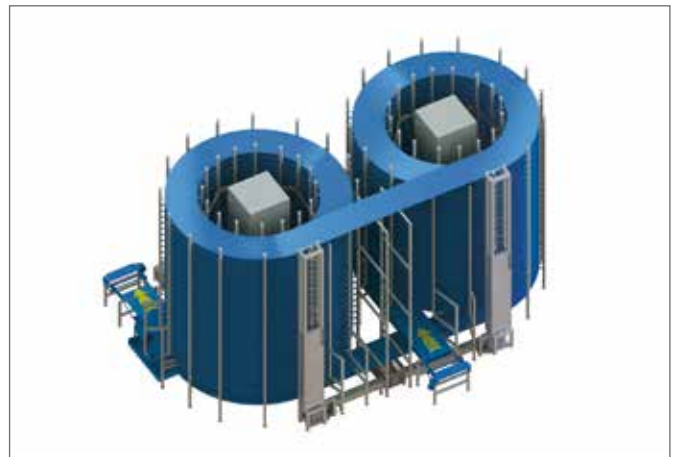
A special reversal system to position the ingoing and outgoing products at the same height.

CUSTOMIZED CONFIGURATIONS

The flexibility of the solutions allows us to configure any kind of system in order to suit every need and to make sure each system is perfectly adaptable to any already existing line.

COMPLETE SYSTEMS

Implementation at 360°, from the conveyor belt to the thermal treatment cells.



SPIRAL CONVEYORS:

our successful choice.

There are 3 types of spiral conveyor belts on the market: drum, self-supporting and level-to-level. Each is supported by a specific technology and special features. Being able to choose the right one is the first step needed for those seeking excellence.

WE HAVE MADE OUR CHOICE

Our equipment uses the level-to-level system:
a cautious decision based on the know-how acquired over time.
A decision focused on performance.

OUR CORE SYSTEM HAS A VERY PRECISE NAME: T-WORTH

We offer more than just a conveyor belt; we offer a patented system that is entirely manufactured in our factory. It is entirely made in stainless steel, with plastic sliding pads and guides; the belt ensures wear-proof resistance over time.

1

SMOOTH SCROLLING

The combination of wings and profiles made of self-lubricating plastic allows you to minimize friction and ensures smooth scrolling functions.

2

TRANSPORT SPEED

The transmission and scrolling systems allow you to reach a speed of over 30 meters per minute.

3

EASY AND LIMITED MAINTENANCE

The maintenance operations are limited to the motion group and are easy to perform thanks to the patented coupling and uncoupling system of the wheel drive system.

4

EASY TO CLEAN

The belt is entirely made in stainless steel and the special manner in which it was built allows you to easily access every part of the spiral, thus allowing you to achieve the high hygiene standards required by the food industry.

5

SUITABLE FOR ANY TEMPERATURE

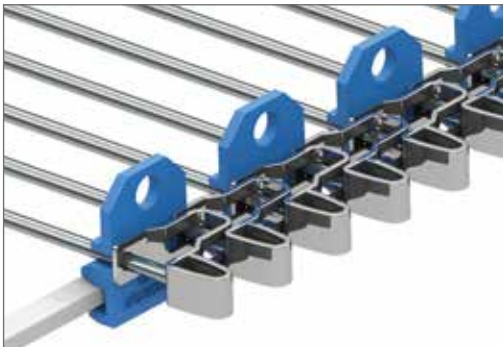
The belt provided is suitable for any temperature ranging from -40°C to +300°C.



OUR SYSTEMS

are built around the word “simplicity”.

Everyone must be able to use technology: only this can truly help users optimize energy and resources. Our conveyor system is made of a stainless steel structure with easy-to-replace plastic guides: all maintenance operations can be carried out promptly and the production process can thus be resumed quickly.



THE T-WORTH SYSTEM AT A GLANCE:

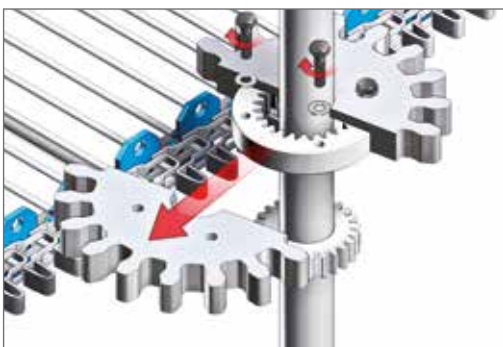
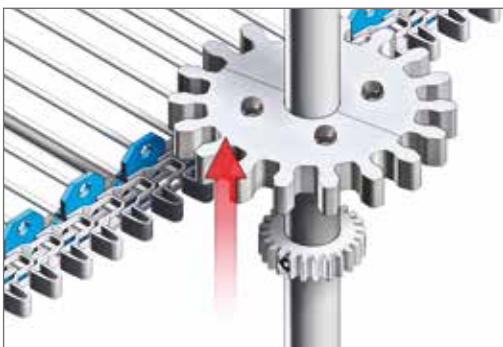
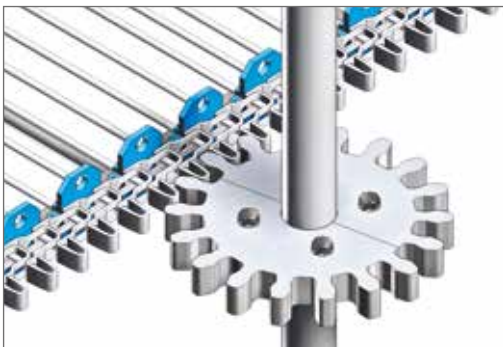
Simple mechanics

Stainless steel and highly resistant belt

Economic and Easy Maintenance

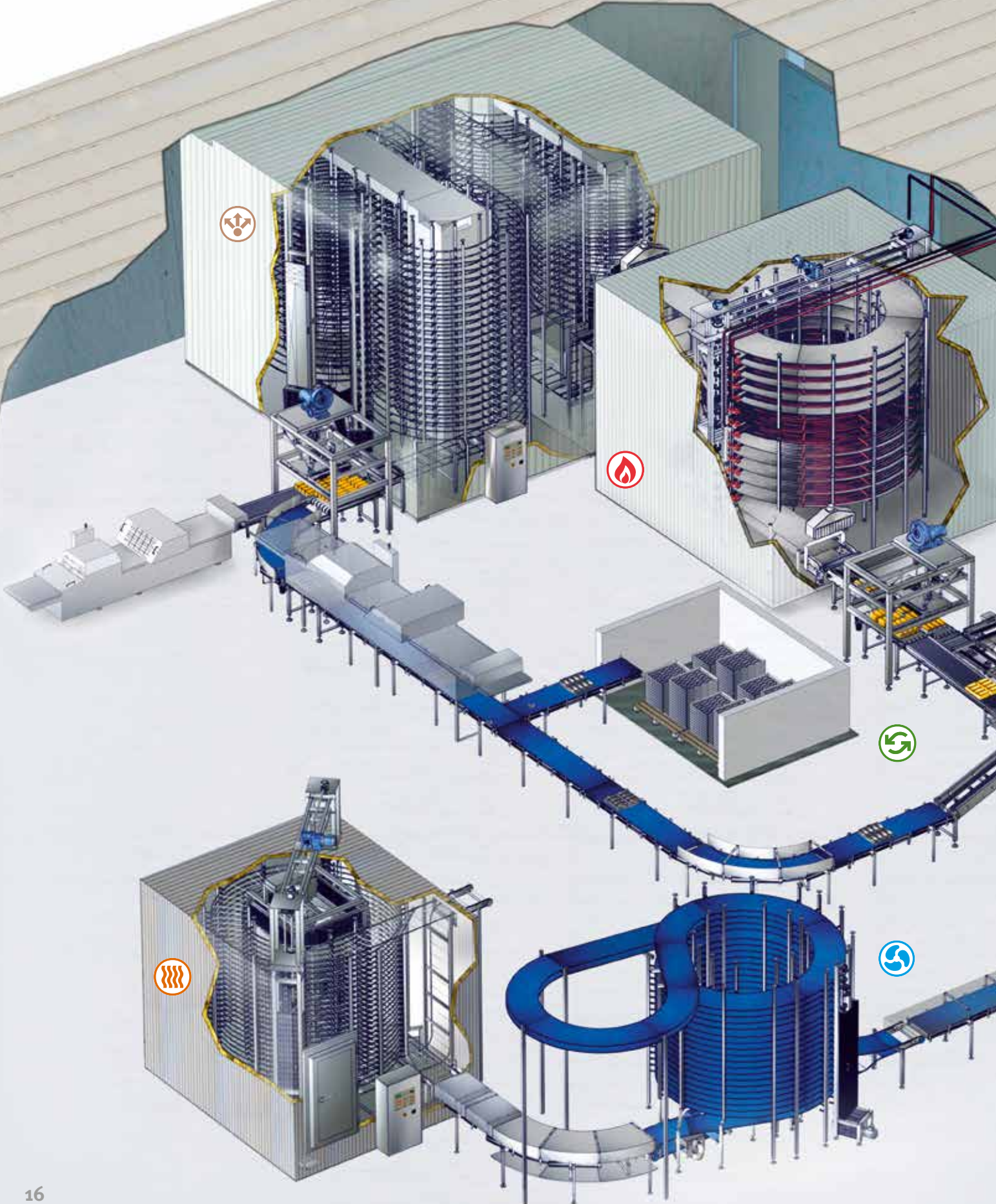
Ease of intervention

Unique technical solutions, customized around each customer



CUSTOMIZATION

in any field.



We developed a design approach that allows us to implement systems for any kind of heat treatment, even in different fields.



PROOFING



BAKING



COOLING



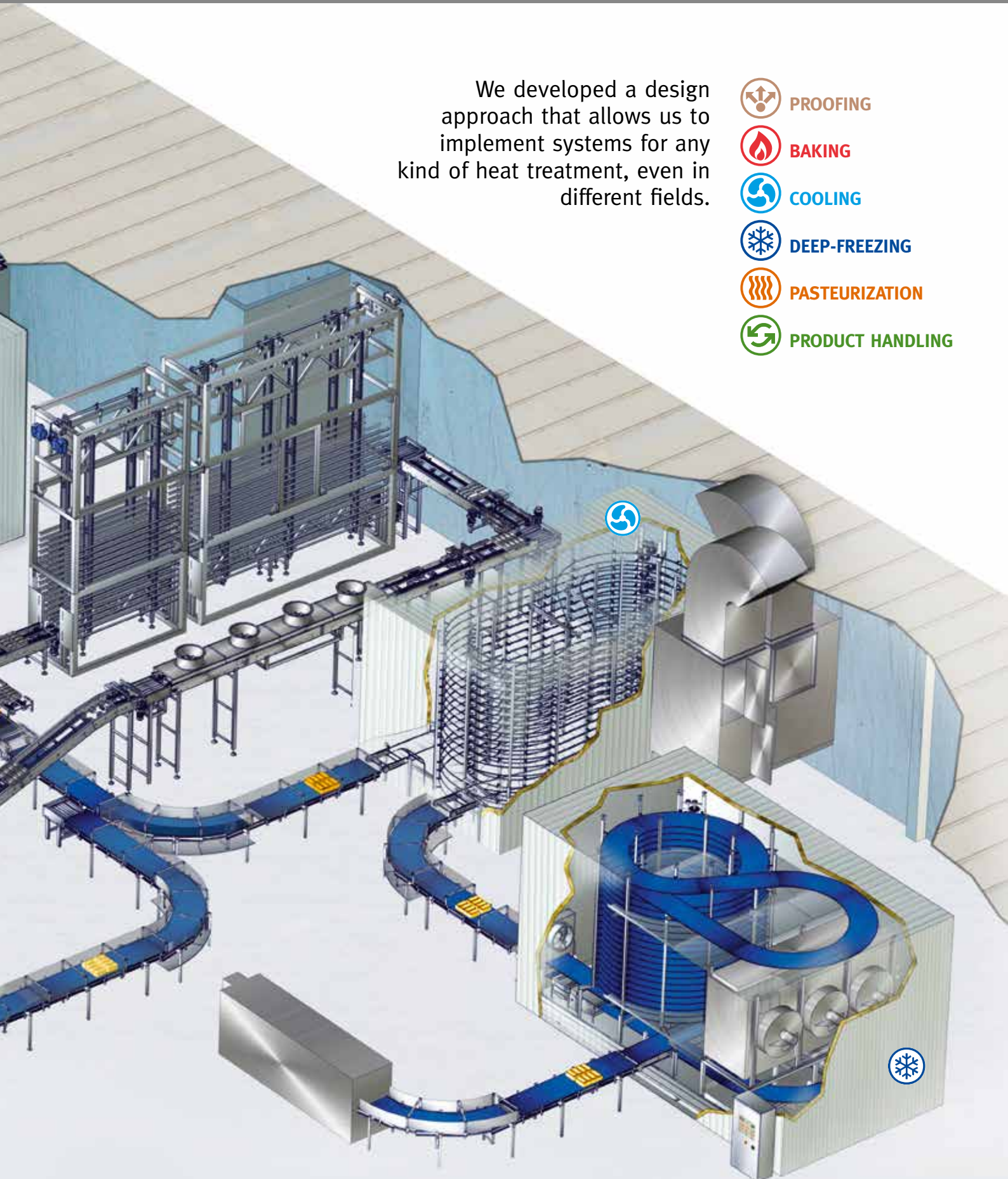
DEEP-FREEZING



PASTEURIZATION



PRODUCT HANDLING



Precision in every

DETAIL.

When it comes to proofing, we cannot neglect temperature, humidity and time: real details that determine the end result. All of our systems allow you to accurately control each of these parameters and without any negative impacts on the production cycle.

PERFECT CALIBRATION

Proofing occurs in a closed air-conditioned chamber inside which the temperature and humidity are controlled in a rigorous manner.

MODULAR SETTINGS

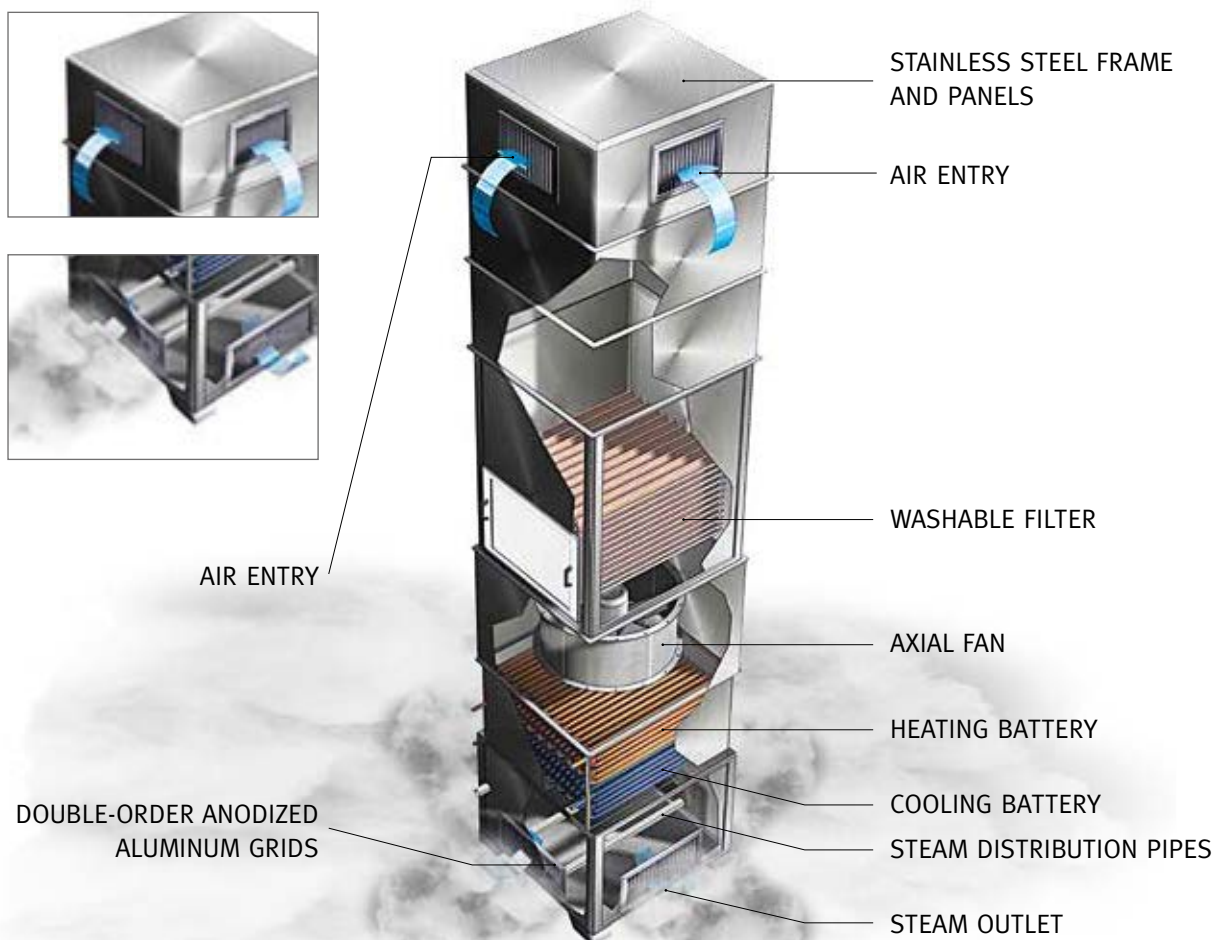
The settings can be adjusted according to the product, quantities, desired results and special seasonal and environmental conditions.

NO TRANSPORT INTERRUPTIONS

The product is in constant motion with the T-Worth belt and there are no transport delays along its path in order to avoid any vibration that could damage the leavened product.

SUITABLE FOR ANY KIND OF PRODUCT

The T-Worth belt is perfectly suitable for loose products or for those placed in trays and containers.





NATURALLY PERFECT

Leavening

Such a delicate process deserves all of our attention: this is why we always design perfectly calibrated systems that do not alter food properties and thus respect both the end product and consumers.

Our systems allow you to leaven your products:

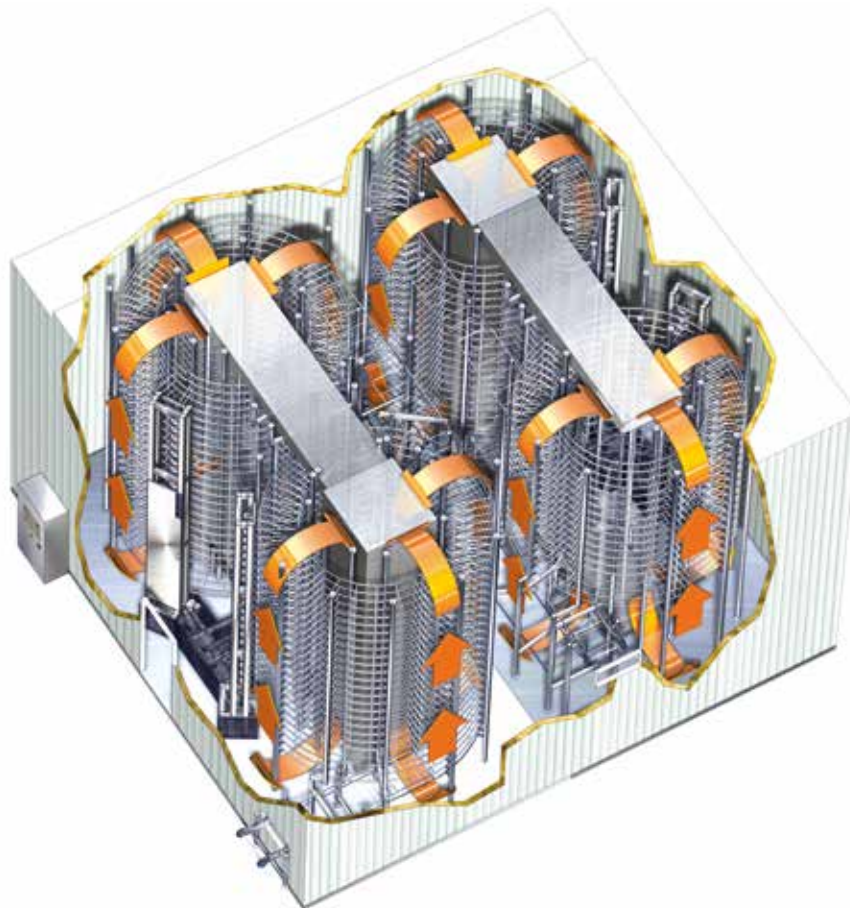
- › in trays;
- › directly on the T-Worth belt;
- › on special supports designed according to the physical characteristics of the product.

NATURAL PROOFING

The system promotes natural proofing.

PERFECT SHAPE: “LEAVENS, BUT DOESN’T STICK”

The quality and accuracy of the proofing treatment prevent the product from sticking to the supporting surface during the process, whether on the belt, trays or other supports. Therefore, the product will not suffer any mechanical deformations in terms of shape.





Minimizing space and saving energy-saving and linear

TO ALWAYS ACHIEVE THE BEST.

Loyal to its philosophy of simplifying production lines, Tecnopool has completed its range of systems with the spiral baking system, which - thanks to its configuration - ensures advantages in terms of space and energy savings, while maintaining 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.

ENERGY SAVING

The radiant heat transfer allows you to work at lower temperatures compared to traditional systems, thus sensibly reducing energy consumption, thanks to the homogeneous distribution of heat, and the use of air to a minimum.

PROCESS LINEARITY

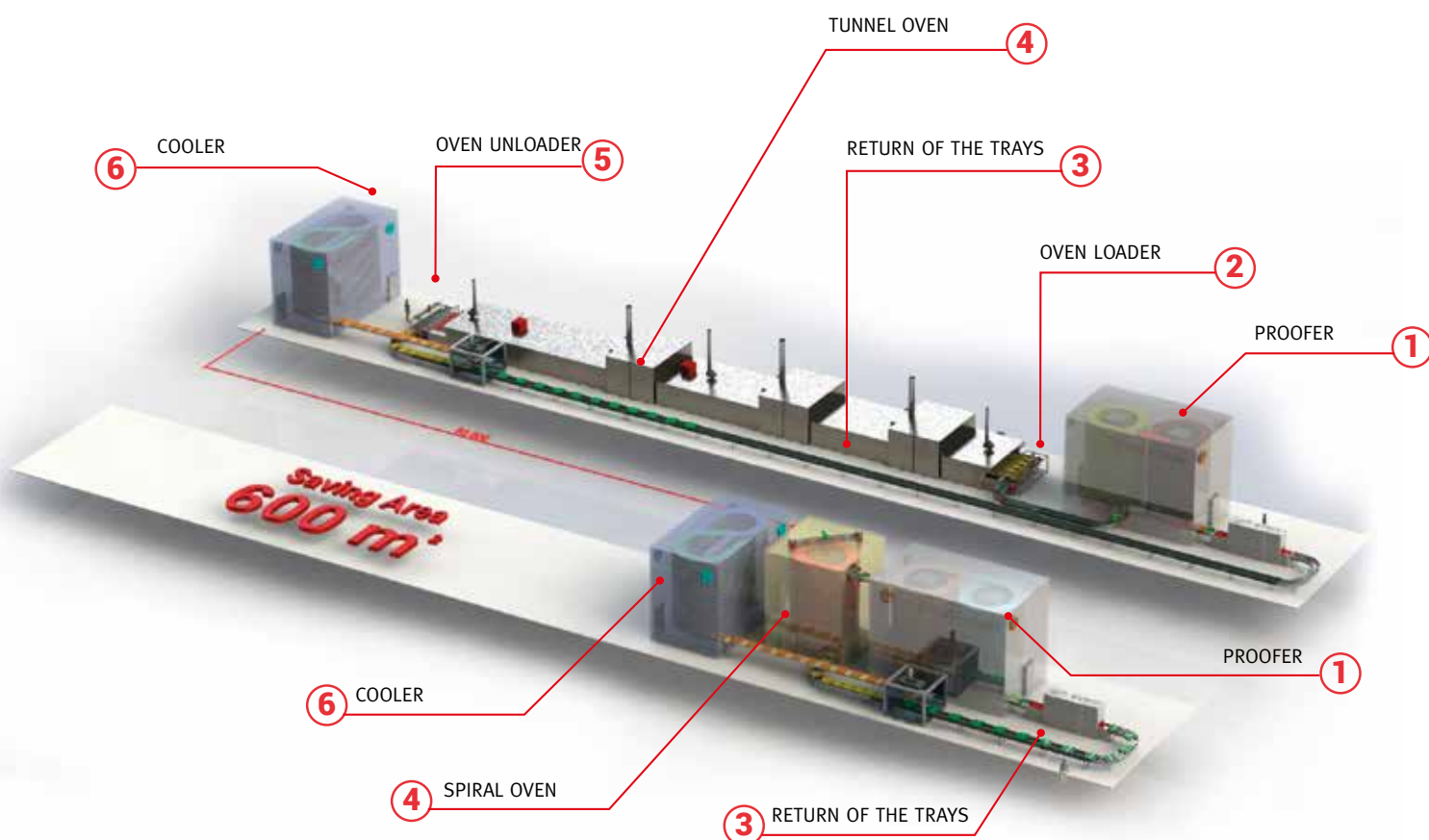
The spiral structure and the alignment of the ingoing and outgoing axes of the oven, thus allow you to maintain the linearity of the process and to avoid the use of multiplier/demultiplier row systems, which are very common on the lines with trays and classic ovens, oven load and unload systems or tray rotation systems.



Our spiral configuration allows you to exploit the heating system designed by Tecnopool for this oven in an optimal manner. This is made possible thanks to the ability to work with internal temperatures, which can be controlled on a zone basis and which are lower thanks to the fact that the product is near the heat source. By working at lower temperatures compared to tunnel ovens, we reduce fuel consumptions and heating time, but we also increase the life of the diathermic oil, thus prolonging it.

COMPARISON BETWEEN A TRADITIONAL LINE AND TECNOPOOL'S LINE

Example of a line for sliced bread, production 2,400 kg/h



The top for maximum

THERMAL EFFICIENCY.

Thermal efficiency is critical for a baking system. The heat exchangers installed on our systems are designed for this purpose: achieving a uniform baking temperature.

TEMPERATURE CONTROL

A modulating system with valves connected to the heat exchangers allows you to control the temperature and - in any case - to achieve the desired baking curve.

QUALITY CONTROL

The heat exchangers are subjected to special quality checks to ensure the lack of leaks or breakages.

CERTIFIED TESTS

All the tests carried out on the heat exchangers are certified and documented by our technicians.

THERMAL FLUID EXCHANGERS details and features



To continue on achieving

the BEST RESULT.





Two types of COOLING,

many advantages.

The flexibility of our technology allows us to implement both ambient cooling and air-forced cooling room systems: each with specific characteristics and advantages.

1

AMBIENT COOLING

IDEAL FOR EVERY TYPE OF FOOD

You can process any type of product with these systems.

ALWAYS TOP PERFORMANCE

The system ensures top processing and performance.

REDUCED SPACES AND LARGE PRODUCTIONS

The versatility of the entire structure allows you to optimize space, even if quite limited, without sacrificing the production volumes.

2

AIR-FORCED ROOM COOLING

QUICKLY LOWERS TEMPERATURE

It's ideal when you need to quickly lower the temperature of a product.

ABSOLUTE PRECISION

The system manages the entire process via an accurate control of each parameter.

MAXIMUM HYGIENE

The food is processed in accordance with the strictest hygiene conditions.





Ambient cooling



Air-forced room cooling



Temperature goes down,

FLEXIBILITY increases.

Every customer has specific needs and every requirement deserves an accurate technical and customized solution. The cooling system was designed precisely for this purpose: to adapt itself to any production, to any type of food and to the expectations of those seeking the best at each step of the process.

EXTREME FLEXIBILITY

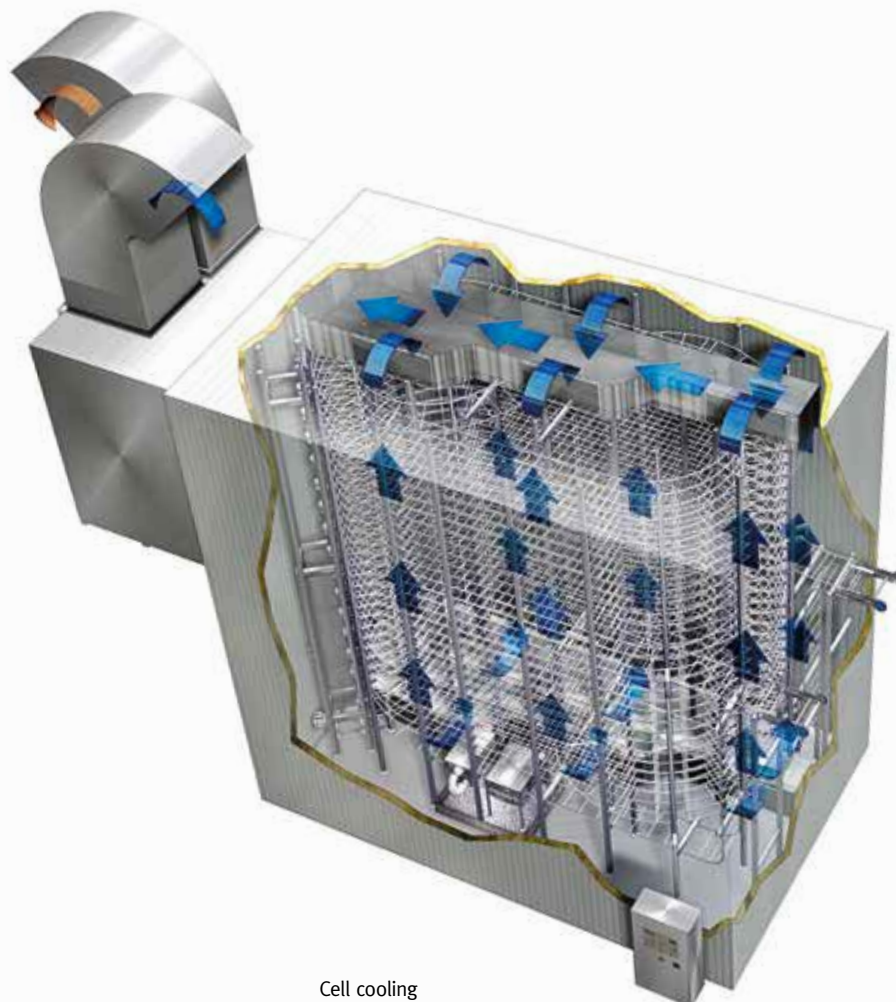
The system is developed on a case-by-case basis, in accordance with the specific production requirements.

IN-LINE PROCESS

The system allows you to achieve a continuous process for loose and packaged foods, thanks to a wide range of belts.

CUSTOMIZED CABINETS

In case of non-ambient cooling, we use a forced air circulation cooling system in a cabinet that allows you to control the purity of the air, via special filters, and the amount of moisture. The cabinets can be provided with different levels of thermal insulation.



Cell cooling



Ideal

FOR ANY TYPE OF FOOD

Sweet or salty, it makes no difference: our cooling system can process any type of food, while always providing extraordinary performance.

BREAD, PASTA AND DERIVATES



PASTRY PRODUCTS



OTHER PACKAGED PRODUCTS



DEEP-FREEZING,

an evolving field, like our technology.

A rapidly expanding field deserves the best technology we can offer. The know-how we continue to acquire helps ensure the best technical solutions for the processing of loose or packaged foods: a state-of-the-art process that allows you to preserve the aromas, colors and natural flavors of foods.

MODULAR ROOMS

The cabinets are made of prebuilt panels with a thickness ranging from 150 to 200 mm.

EASY TO INSTALL

The panels are connected through an interlocking system: special connections that ensure the hold.

SIMPLE CONTROL PANEL

The main control panel allows you to keep everything under control in an immediate and intuitive manner.





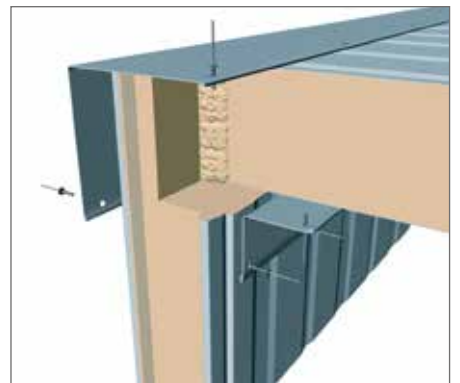
THE WALLS



Cell panel section



Panel connection system



Cell ceiling section

THE FLOOR



Floor section



1 supporting frame
2 insulation panels
3 tub with drainage



Discharge outlet



DEEP-FREEZING,

attention to every detail.

We also pay attention to the slightest technological detail of each system because we learned that the big difference lies in the combination of many small elements.

CUSTOMIZED HEAT EXCHANGERS

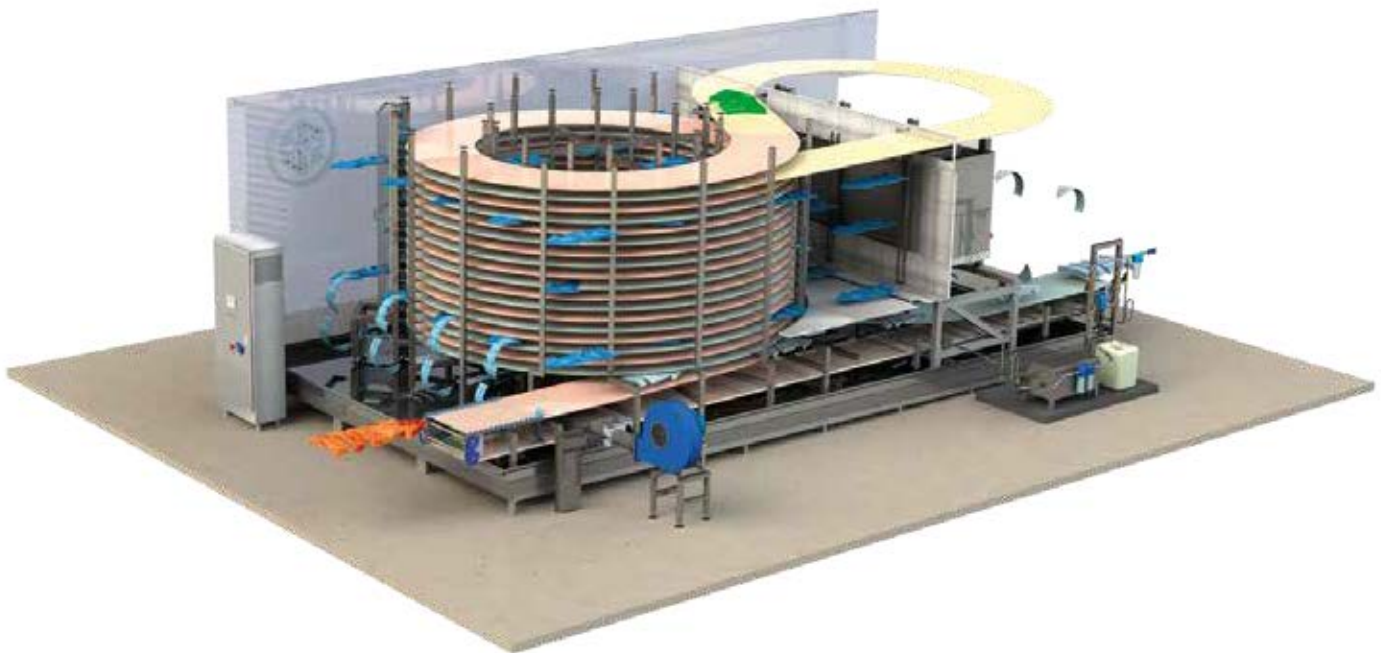
In order to increase performance, the evaporators are sized according to the type of products processed and to the needs of customers.

SEQUENTIAL DEFROSTING WITHOUT INTERRUPTING PRODUCTION

The system is defrosted without having to interrupt the work cycle thanks to the use of sequential defrosting evaporators.

OPTIMIZATION OF THE FLOW OF AIR

Our spirals, thanks to a structure without any central obstacle and to the conveyor plates, allow you to optimize the air flow, which is channeled to uniformly and efficiently process all the food inside the deep-freezing cabinet.



**BREADS AND
DERIVATIVES**



**PASTRY
PRODUCTS**



**FRESH
PASTA**



**FRUITS AND
VEGGIES**



FISH



**READY MEALS
AND MEATS**

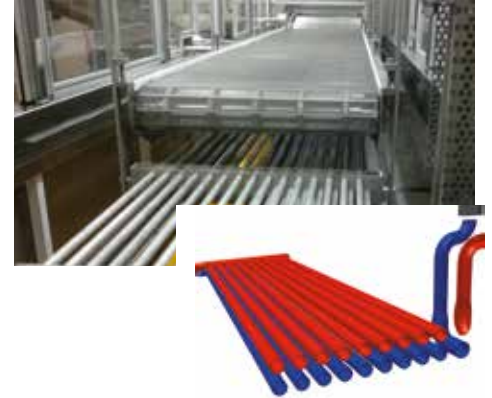


CHOOSING A TECNOPOOL FRYER?

here is why...

DIATHERMIC OIL EXCHANGER IN THE FRYING TANK TO:

- › Reduce the temperature difference between the heat source and the required frying temperature to a minimum;
- › Increase the response and temperature adjustment speed;
- › Maintain the frying oil as static as possible.



SMOKE SUCTION HOOD WITH FAT SEPARATION FILTERS, HIGH EFFICIENCY TURBINE AND PERIMETRAL GLASS CLOSURE:

- › Facilitates the smoke and steam extraction while preventing condense from dropping into the frying oil;
- › Allows you to visually inspect production;
- › Separates and condenses the suspended oils contained in the smoke to avoid bad smells.



ENTIRELY REMOVABLE FRYING TANK:

- › For an easy and quick maintenance and cleaning of the machine;
- › To remove solid residues;
- › To use the frying tank as an oil decanting filter.



FRYING



Industrial fryer that uses diathermic oil on **different types of belts** suitable for every type of product.

FLOAT- FRYING



Complete with one or more tipplers

IMMERSION FRYING



Belt with **THRUSTERS** and no upper belt

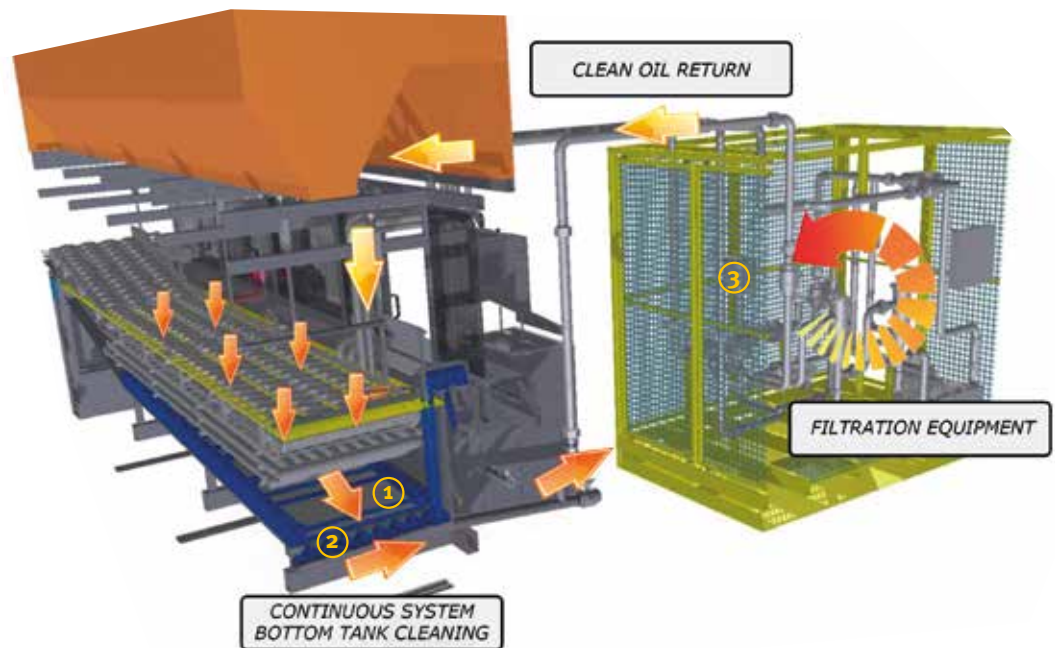
FRYING WITH A DOUBLE IMMERSION BELT



SPECIFICALLY DESIGNED

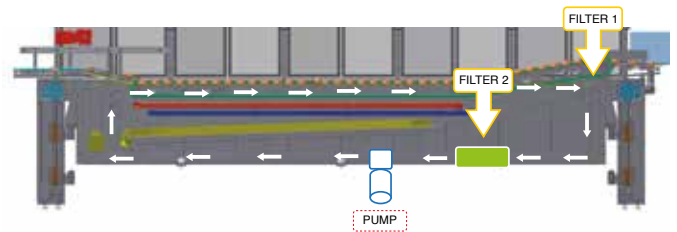
to prolong the useful life of oil or fat.

- A** Continuous elimination of the residue deposits on the bottom of the tank during production ①, thanks to a flat conveyor that scrapes the deposits on the bottom and that pushes them, through a cochlea ②, towards the filter system ③.



Surface cleaning

A system equipped with an independent pump that allows the oil to recirculate by pushing it in the same direction as the product by means of a first filter, located at the end of the tank. The oil then goes through another filter before entering the pump and returning in the frying tank.



- B** Minimum temperature difference between the frying temperature and that of the radiator immersed in the tank.



C An accurate control of the frying oil level, thanks to an electronic system that automatically checks the oil level, emptying and self-cleaning processes.

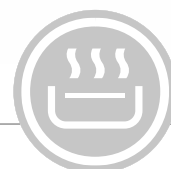


The level control system allows you to have a constant amount of oil in the tank by emptying or filling it in order to maintain optimal work conditions. Thanks to this system, the fryer can be automatically filled without risking any overflows.

D Accurate control of the temperature in one or more machine zones via the electronic control of the valve or modulating/three-way valves.



Each zone is equipped with two sensors: an operation sensor and a safety probe.



T-WORTH AND INSULATED CABINETES:

the advantages start here.

In order to make sure the products are processed at the right temperatures and in due time, it is important to pay attention to every detail: it is not by chance that we designed complex systems with insulated rooms to reach the temperatures indicated and the T-Worth conveyor belt to support high production cycles.

INSULATED ROOMS

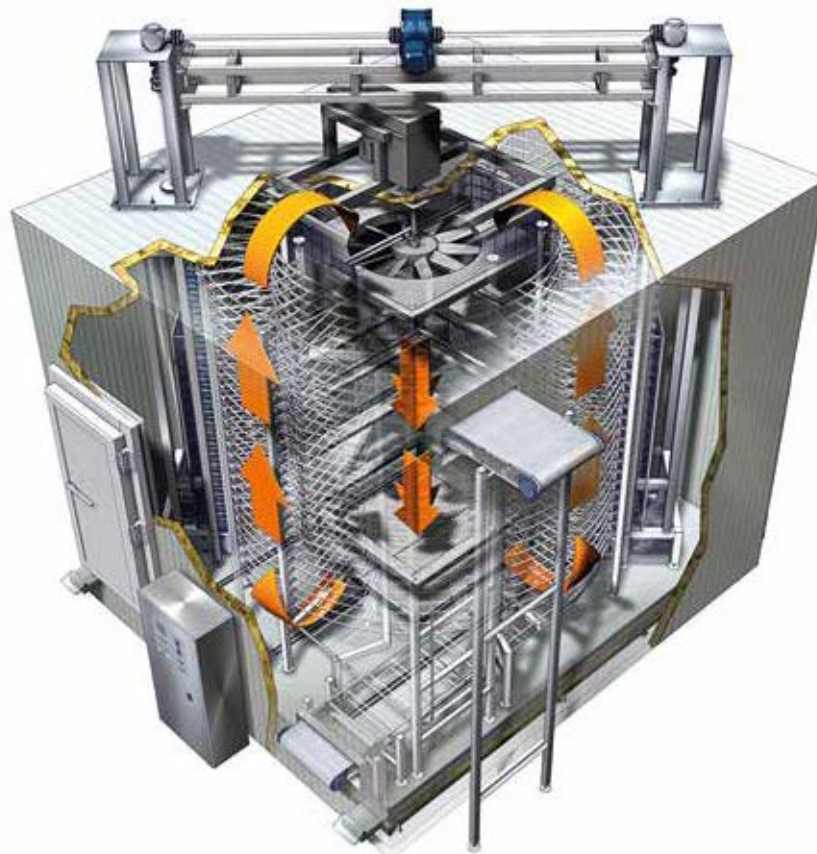
The insulated cabinets allow you to achieve the right temperatures for each product and in due time.

OPTIMAL ADAPTABILITY

The system uses the T-Worth belt, which adapts itself to every production reality and to any food.

POSSIBILITY TO WORK AT HIGH TEMPERATURES

The T-Worth belt is designed to work at high temperatures without any problems.



CONVECTION AND FLEXIBILITY

our system in two words.

During the pasteurization phase, the heating phase is crucial. For this reason, our systems use convection heating to ensure homogeneous and quality results.

But, there's more... such as the possibility to change the temperature, thus making our system highly flexible.

HOMOGENEOUS TREATMENT

Convection heating heats the product in a uniform manner regardless of the water content.

DIFFERENTIATED HEATING

It is possible to heat food in sequence and at different temperatures: or in separate cabinets or in one cabinet with different compartments.

EVERYTHING UNDER CONTROL

The system allows you to control the heating and temperature stabilization times.



STEEL AND PLASTIC:

a winning combination for a top belt.

The combination of steel and sliding plastic elements allows you to achieve, in addition to great mechanical resistance, simplicity in terms of maintenance operations, thus ensuring a practically new belt at each cycle.

STAINLESS STEEL STRUCTURE

The supporting structures are also made of stainless steel, in compliance with the health and hygiene requirements of the food industry.

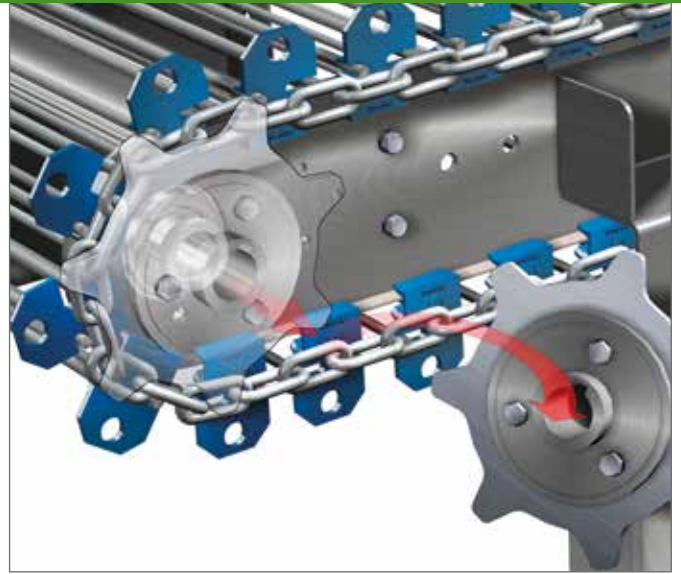
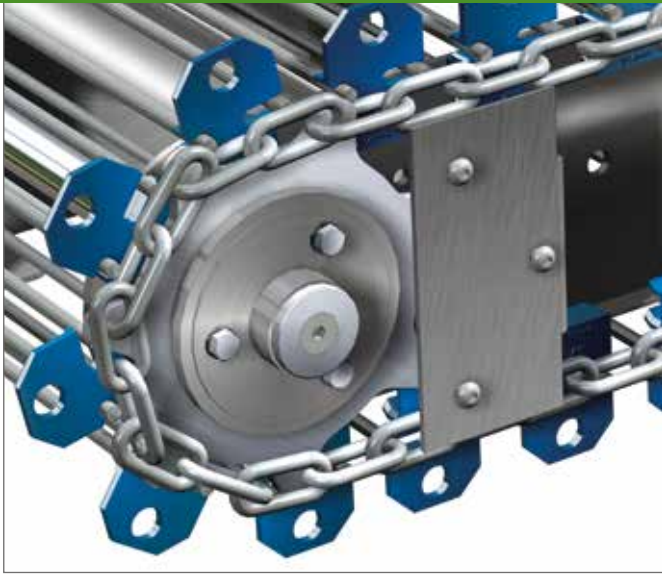
CONTAINING PROFILES

Non-toxic plastic or stainless steel containing profiles may also be installed.

PLASTIC OR STAINLESS STEEL MESH

The belt is provided with steel bars to which a plastic or stainless steel mesh is applied, depending on the type of product that has to be handled.





Moving towards your

NEEDS.

The flexibility of our technology is there for all to see: every handling system can be designed for any type of food and can be achieved, upon request, with an infinite combination of curves, straight lines, ascents, descents and spirals since the technical solutions provided focus on meeting the production needs of customers in a better manner.

SPEED CONTROL

The speed of the belt can be controlled according to the production requirements.

FREEDOM TO CHOOSE THE INFEEED AND OUTFEED

We can implement infeed and outfeed points at any height and in any position to facilitate insertion, even on already existing lines.

VARIABLE WIDTH

The width of the belts varies between 200 and 1,400 mm depending on the requirements.





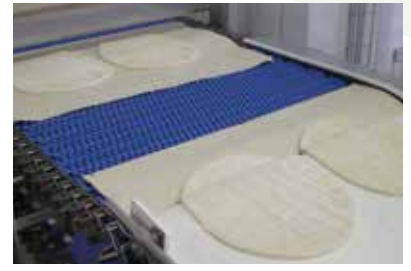
More than just

CONVEYOR BELTS.

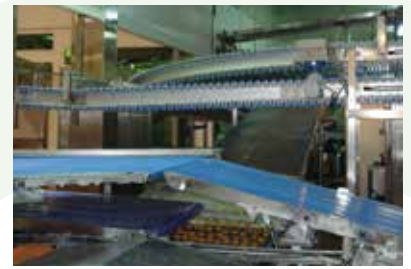
Our offer is integrated with a wide range of special machines (positioned upstream and downstream from the conveyor belts) to allow you to implement complete production lines.



**CURVES AND
PVC BELTS**



LIFTERS



**DEPANNERS
DELIDDERS**



**DIVIDERS
COMBINERS**



**LOADERS
UNLOADERS**



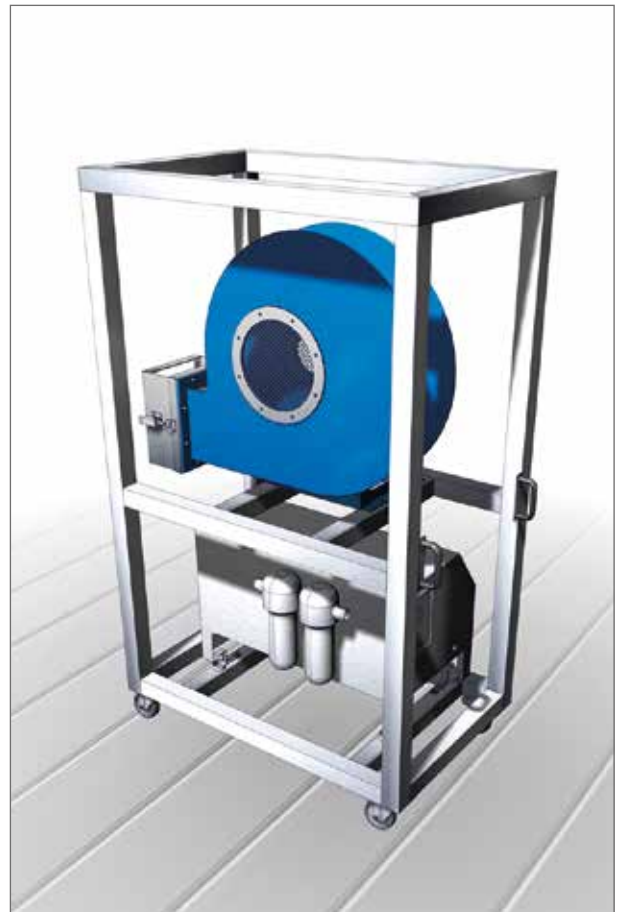
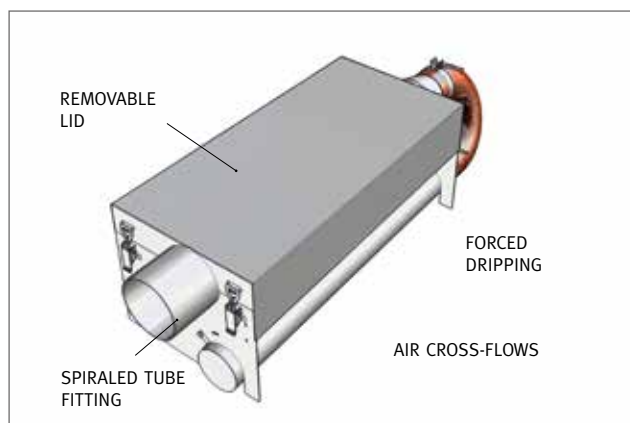
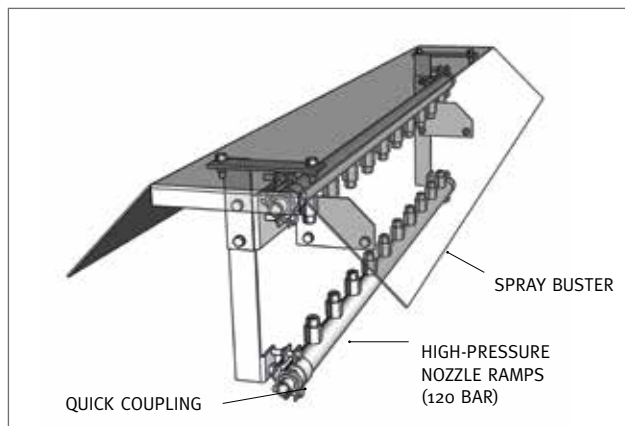
TOBOGA



BELT WASHING

UNIT.

- › Washing cycle with high pressurized water.
- › The washing unit can be either “open” or “with tank”. The first type is suitable to be used inside rooms that have a floor with stainless steel tank, in which the water can be discharged directly onto the ground. The second type is suitable for all other usage, when the water cannot be dispersed.
- › Two types of pumps pre-arranged also for use with hot water, with temperatures respectively of +40°C and +80°C (+105°F e +175°F).
- › Dripping system comprising a fan and a unit in which the conveyor belt slides and is covered by a double cross-flow of air that removes all the water.
- › Detergents can be used.





BELT WASHER WITH TANK

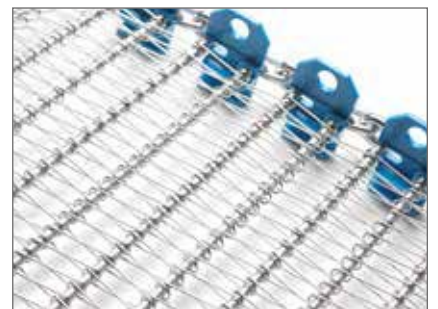


BELT WASHER OPEN TYPE

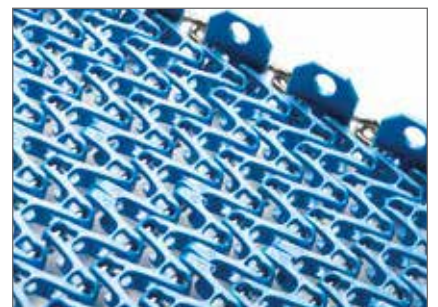
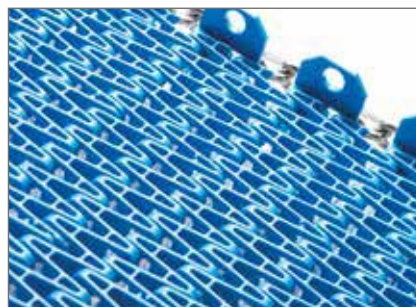
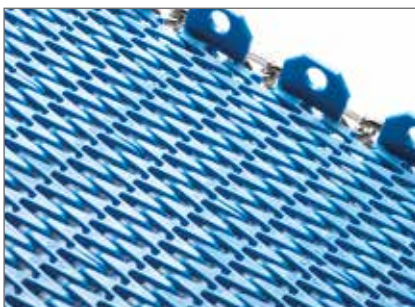


TWA BELT

FOR CONVEYOR.



stainless steel net from 4 to 24 mm



plastic net from 12 to 36 mm



HIGH RESISTANCE

of the belt.

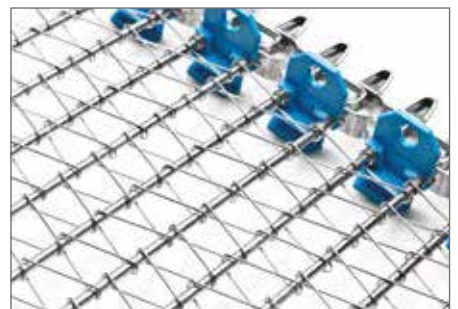
Resistance beyond your fathomable imagination.
If we weren't absolutely certain, would we have dared to do this?



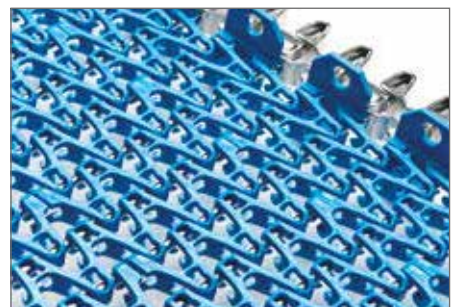
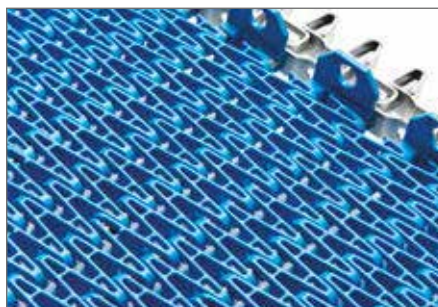
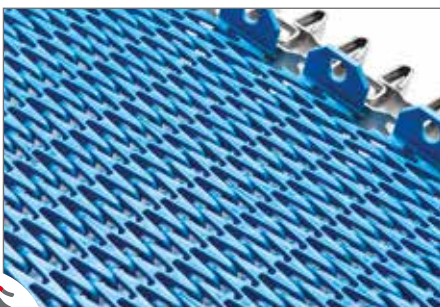
A belt

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.



stainless steel net from 4 to 24 mm



plastic net from 12 to 36 mm



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 |

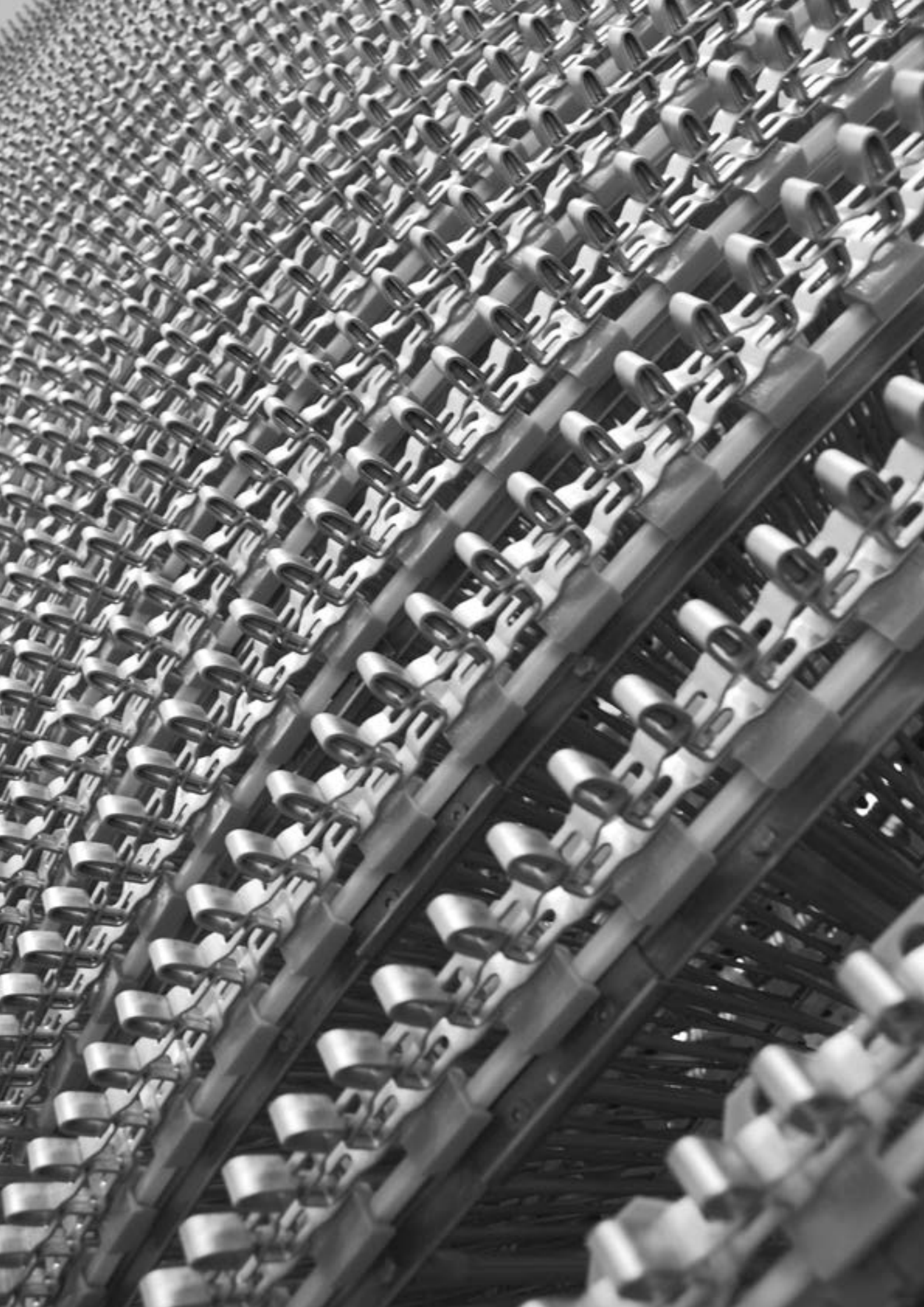
TECNOPOOL:

alongside big brands.

Big brands use Tecnopool's technology. The most important food manufacturers rely on our product handling system because it is synonymous with reliability, flexibility and efficiency.

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the specialized skills of each company to find
the best integrated solution for total food processing.



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The change is taking shape.



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