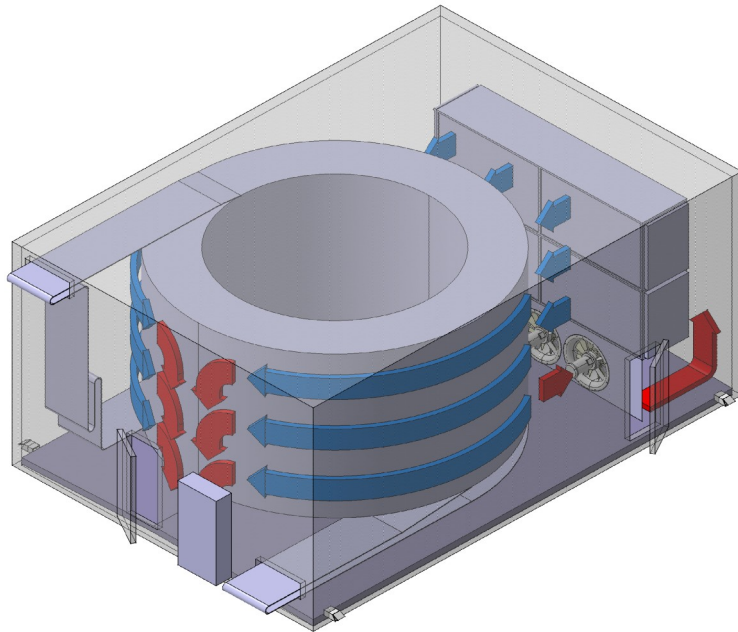


# Scanico Spiral Systems

## Sensitive Products

The space-saver belt is the perfect solution for shape-sensitive products such as fish fillets and other raw fish products.

The stainless steel mesh belt has a fixed inside edge and a stretched outside edge. Because the inside dimensions of the belt remain constant, wrinkling of the products is prevented and no curved loader is needed.



Moreover, the space-saver belt is the right choice if you wish to prevent over-feeding for instance when treating products originating from different lines, packaged or baked products. Correct product loading results in effective product treatment.

For treating sensitive products like raw fish fillets and meat patties, the belt can be delivered with a very dense mesh. The product surface is almost completely flat ensuring a very high product quality without marks on the underside.

The Ashworth space-saver belt is an option for our spiral freezers, chillers, proofers and steamers / pasteurizers.

*Technology*  
for a challenging world



Scanico manufactures spiral systems for different purposes within the food-processing industry, including IQF freezing, chilling, steaming and proofing. Using stainless steel and foodstuff-approved plastic for all surfaces with direct product contact ensures high hygiene standards. The systems are easy to clean and maintain. We have designed and constructed freezers and other equipment for the world's leading food-processing companies for more than 20 years. Consequently, we have the qualifications for offering you the optimal solution.

The principle of a spiral system is simple. A continuous flexible belt is coiled in a spiral around a drum at the base and is raised to an out-feed unit by means of an outer spiral system. At the base, the drum is secured to a slewing ring which stabilises the system. The drum can move clockwise (CR) or anticlockwise (CCR) and have an ascending or descending layout. The drum diameter is chosen according to the physical conditions of your production site.

Scanico uses horizontal airflow in all our spiral systems which results in the quickest freezing time.

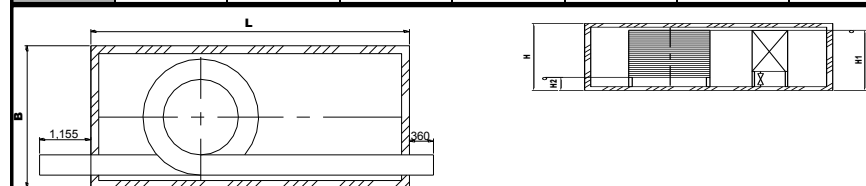
With horizontal airflow you are independent of belt mesh density, product loading density and frost build-up, since the air skims the belt's top and under the sides instead of going through the belt. Consequently, ventilator pressure can be reduced and energy consumption minimised.

A unique air balance in the freezer and wide evaporator fin spacing enable long running time between defrosts. Depending on your product, the time between defrosts can be as long as one week.

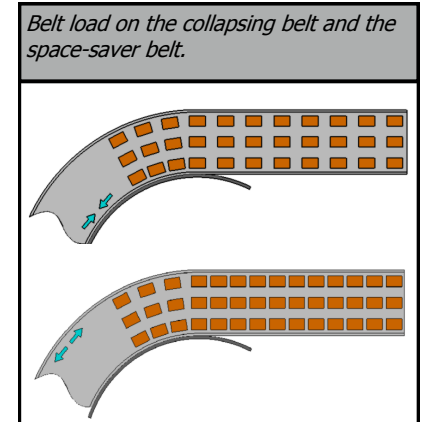
The right belt solution for the spiral systems is chosen on the basis of the product's consistency and packaging as well as the intended treatment. In addition to our space-saver belt, we use standard and polythene belts.

The standard collapsing belt is perfect for treating non-sensitive products. The polythene belt has high carrying support and easy product release making it perfect for treating sticky products.

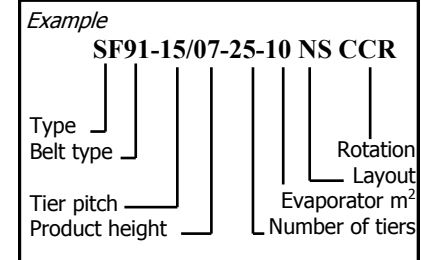
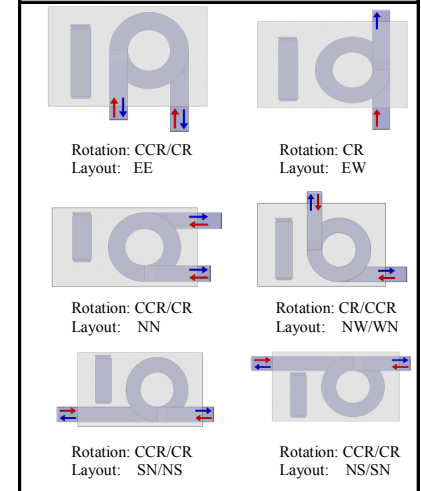
Type*	L m	W m	H m	H <sub>1</sub> m	H <sub>2</sub> m	Belt width* mm	Effective belt width mm	Number of tiers in belt stack (z)	Effective area/tier m <sup>2</sup>	Tier pitch/ product height* mm	Capacity# kg/h	Refrigeration requirement‡ kW	Evaporation m <sup>2</sup>
SF41	6094	2646	4201	3966	800	406	310	30	1.76	100/45	500	80	525
SF51	6644	3214	3956	3716	800	508	412	25	2.93	110/50	750	110	730
SF61	7192	3772	4216	3966	800	610	514	25	4.37	120/50	1,000	140	930
SF66	7566	4056	4476	4216	800	660	564	25	5.19	130/60	1,200	168	1,100
SF76	8114	4674	4075	3800	800	762	666	20	7.07	140/65	1,500	205	1,450
SF91	8988	5578	4315	4000	800	915	819	20	10.40	150/70	2,200	285	2,000



- \* Available in many different variants
- # With unpackaged products and z number of tiers
- ‡ Evaporation temperature equal to -40° C



Examples of in-feed and out-feed layout. Many possible variations.



**Scanico** technology sets the standard  
- your imagination the limit!

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