

Scanico Spiral Systems

Standard Products

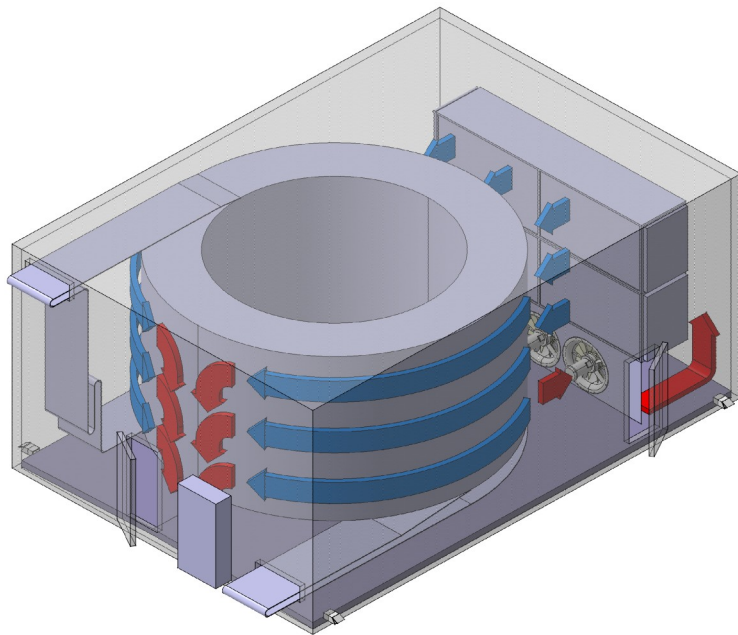
The standard belt solution is the right choice when treating non-sticky and non-sensitive products.

It ensures optimal end-product quality for shape-stable products such as cooked meat and baked bread. It is also the perfect solution for treating packaged products like ready meals and ice cream.

There is also an advantage in choosing the standard belt type when using automatic in-feed.

The standard belt is a collapsing stainless steel belt with or without mesh. The length is reduced on the inside of the drum when coiled around it.

The belt is used for treating products in spiral freezers, chillers, steamers / pasteurizers and proofers.



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.

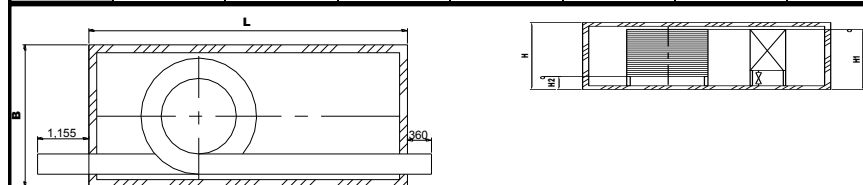
Scanico uses horizontal airflow in all our spiral systems which results in the quickest freezing time.

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 system is chosen on the basis of the product's consistency and packaging as well as the intended treatment.

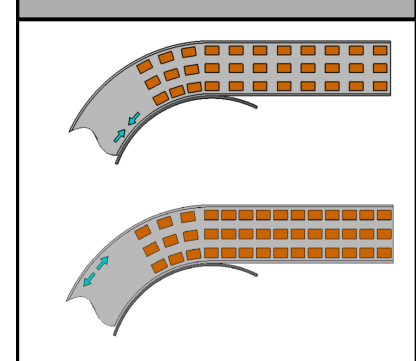
In addition to our standard belt, we use space-saver and polythene belts. The space-saver belt has a fixed inside edge and a stretched outside edge making it perfect for treating shape-sensitive products. The polythene belt has high carrying support and easy product release making it perfect for treating sticky products.

Type*	L m	W m	H m	H ₁ m	H ₂ m	Belt width* mm	Effective belt width mm	Number of tiers in belt stack (z)	Effective area/tier m ²	Tier pitch/ product height* mm	Capacity# kg/h	Refrigeration requirement‡ kW	Evaporation m ²
SF41W	6500	3052	3601	3366	800	406	335	24	2.31	100/45	500	80	525
SF51W	7152	3722	3406	3166	800	508	437	20	3.77	110/50	750	110	730
SF61W	7802	4382	3616	3366	800	610	539	20	5.58	120/50	1,000	140	930
SF66W	8226	4716	3826	3566	800	660	589	20	6.60	130/60	1,200	168	1,100
SF76W	8876	5436	3515	3240	800	762	691	16	8.93	140/65	1,500	205	1,450
SF91W	9902	6492	3715	3400	800	915	844	16	13.10	150/70	2,200	285	2,000

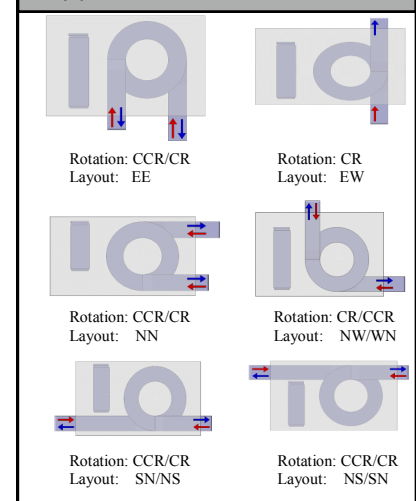


- * Available in many different variants
- # With unpackaged products and z number of tiers
- ‡ Evaporation temperature equal to -40° C

Belt load on the collapsing belt and the space-saver belt.



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



Example
SF91W-15/07-25-10 NS CCR

Type | Belt type | Width | Tier pitch | Product height | Rotation | Layout | Evaporator m² | Number of tiers

Scanico technology sets the standard
 - your imagination the limit!

Scanico A/S, Gugvej 152 C, PO Box 7960, DK-9210 Aalborg SØ, Tel.: +45 96 20 30 50, Fax: +45 96 20 30 51
 scanico@scanico.com, www.scanico.com

